

Quality Kosher Catering - Wedding Cakes



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In addition to your customized menu, Quality Kosher Catering's remarkably talented pastry department can create your wedding cake. We have designed a series of signature cakes for you to select from with an almost unlimited variety of flavors. If you have another idea in mind, we also welcome the opportunity to design a cake that will suit the mood of your function and the style of its participants.

Cake Designs

The Floral Basket This concept's extraordinary visual appeal is a compelling invitation to savor the bouquet of flavors within, making the The Floral Basket a harmony for the senses. Its finely-wrought basket weave design attractively complements any choice of decorative flowers. Three tier, with chocolate mousse between yellow and chocolate layers.

The Lily of the Valley Traditional features like buttercream lilies and delicate string work are presented with a fresh flair, resulting in a unique blend of the time-honored and the modern. This creative cake pays homage to decor details that have been favored for generations.

The Webster Through the years, The Webster's richly detailed style has made it the choice for formal settings. It conveys a distinctive, warmly familiar aura reminiscent of the treasured photographs of family weddings.

The Bridal Lace The artistic simplicity of The Bridal Lace's delicate string & lace design has made it a favorite of those who prefer understated beauty. Its discreet accenting, with exquisitely fashioned details, creates a truly classic presentation.

La Difference For those who

believe there are only two flavors in this world: chocolate and all the rest! Confirmed chocolate lovers, true to their special tradition, have defined this creation as a classic in its own right. La Difference is made exclusively with the richest Belgian chocolate, wrapped in chocolate, and topped with delicate chocolate shavings. The Princess Torte The Princess Torte will stand out as the singularly magnificent centerpiece of any setting. It is a creative challenge met only by the most talented of pastry chefs. Striking though pure in its lines, graceful though in no way traditional, it is a signature of regal simplicity. Flavors & Fillings Autumn Torte Belgian chocolate and cream filling between yellow layers. Black Forest Brandy-soaked cherries and vanilla cream filling between chocolate layers. Orchard Torte A lightly spiced cake batter with homemade apple compote filling. German Chocolate Roasted pecans and coconuts in a light caramel filling between chocolate layers. Raspberry Fantasy Chocolate pastry cake and fresh raspberry filling between chocolate layers. Creamsicle Citrus layers filled with tangerine cream and triple sec. Dobos Torte Seven thin layers sandwiched with a rich chocolate filling. Carribean Torte Rich dark chocolate layers with a coconut cream filling. Mocha Torte Fine European walnut layers filled with rich brewed coffee and chocolate cream. Jamaica Rum Torte Bananas and rum in a chocolate pastry cream between yellow layers. Raspberry Torte Vanilla cream with fresh raspberries between golden chiffon layers. Cherry Nut Torte Fresh Michigan cherry filling between walnut layers. Praline Torte Yellow chiffon layers filled with almond and hazelnut praline. Hazelnut Torte Roasted and ground hazelnuts baked in a rich chocolate batter with genoise (The Princess Torte is made exclusively with this filling).

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