



CONFECTIONS  
FOR EVERY  
MILESTONE

EXCLUSIVELY BY





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When celebrating a big milestone in life, your event should be magical – be it a wedding, anniversary, birthday, or Bar Mitzvah. And your dessert should match the tone. From flavors to frills, flowers to frosting, we can walk you through the process of customizing a confection that fits the celebration while reflecting your personal style.

Call to schedule a tasting appointment or stop by to arrange a private consultation. Let our experts help you create an experience to remember!





## TABLE OF CONTENTS

IT'S IN THE DETAILS .....	3
INGREDIENTS .....	4
RUSTIC .....	6
ELEGANT .....	14
MODERN .....	21
GROOM CAKES .....	31
PETITE SWEETS .....	39
CONFIGURATIONS .....	45
SERVINGS .....	47
CAKE TOPPERS .....	49



Let your style shine through! From dazzling trim to fresh floral toppers, we can work with you to add the finishing touches that make your cake uniquely YOU!

Make your celebration bloom with fresh, fragrant floral toppers. Our floral designers can work with you to create an arrangement that looks good enough to eat.

Bring some bling to the event. Dazzling accents take the cake to a higher level of glam.



Want a cake to dye for?  
Bring us your fabric swatch  
and we will create a cake  
that matches or  
complements your  
color scheme.







## IT'S WHAT'S INSIDE THAT COUNTS

Our desserts are undeniably beautiful, but we all know that it's what's inside that counts. From the sweet, fruity flavors of strawberry, pineapple, lemon, or raspberry to the rich decadence of chocolate fudge, cream cheese, vanilla custard, and chocolate or vanilla buttercreams, our cakes and treats are filled with mouthwatering goodness. And we use only the highest quality ingredients for a moist texture and delicious taste in each and every bite.



# ICING ON THE CAKE!

## FROSTING

When it comes to frosting, we've got your cake covered! Not only can you choose from the delicious flavors shown here, you can customize your cake with colored frosting to match your décor. However you slice it, you can rest assured that all of our frostings take the cake to a higher level of flavor. Please note: not all frostings are suitable for outdoor venues or during the summer months.

## DECORATING

Whether simple and clean, or dramatic and detailed, our skilled cake designers can decorate your cake with edible pearls, flowers, and other accents that complement the look and feel of your special day.

•elite

•vanilla buttercream

•French buttercream

•cream cheese

•chocolate buttercream

•chocolate fudge





# RUSTIC

Imagine a field of Texas wildflowers under the setting Hill Country sun. That's where you'll find the inspiration for our Rustic confections. It's barn wood and bluebonnets, antlers and antiques, all blended beautifully for a tastefully down-home celebration.



# COUNTRY CLASSIC

Organic designs and artisan skills transform a structured style into something special.

\* Fresh floral toppers are available through your H-E-B floral department.





# WOODLANDS

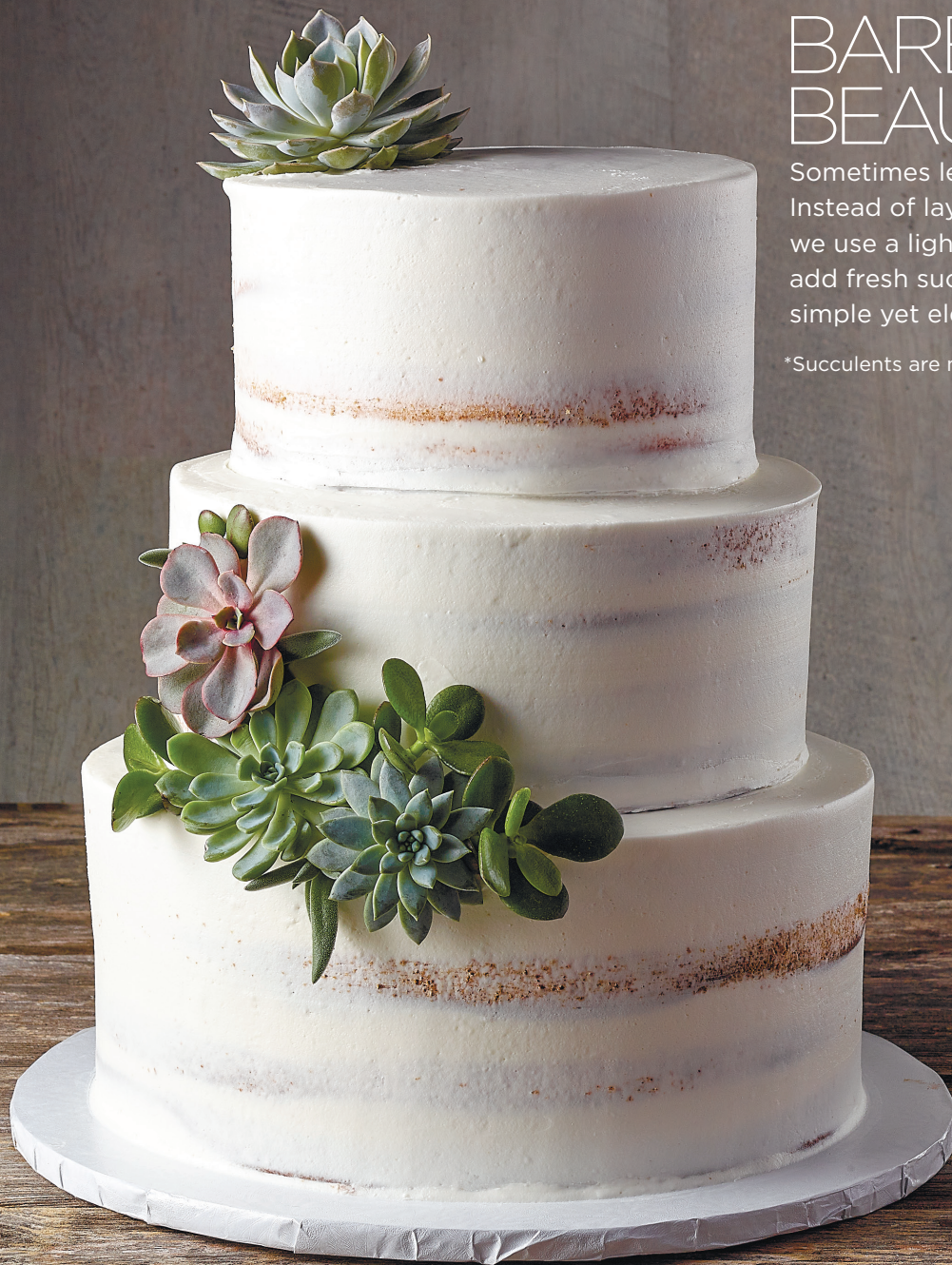
Hand-piped frosting adds texture and charm for a bark-like appearance.

\* Fresh floral toppers are available through your H-E-B floral department.

In white, this unique design captures the essence of rustic chic.







# BARE BEAUTY

Sometimes less is more. Instead of layers of icing, we use a lighter hand, and add fresh succulents for a simple yet elegant touch.\*

\*Succulents are not edible.



# TASTE THE TULIPS

The simple texture and design of this tiered confection is the perfect backdrop for delicate, edible tulip bouquets.





# SIMPLY STUNNING

Less is more with this simple, yet stunning design made up of edible bands of frosting that flow in seamless continuity.

\* Fresh floral toppers are available through your H-E-B floral department.





# MIX & MATCH

Like several cake designs in this book? Sweet! Pick your favorites, and we'll combine them to create a cake that's uniquely you.





# TEXAS SUNSET

The color is like the Texas sky on an early morning, the wavy texture billowing around the cake like a gentle wind blowing through a field of flowers – which we can add on top!

\* Fresh floral toppers are available through your H-E-B floral department.





# ELEGANT

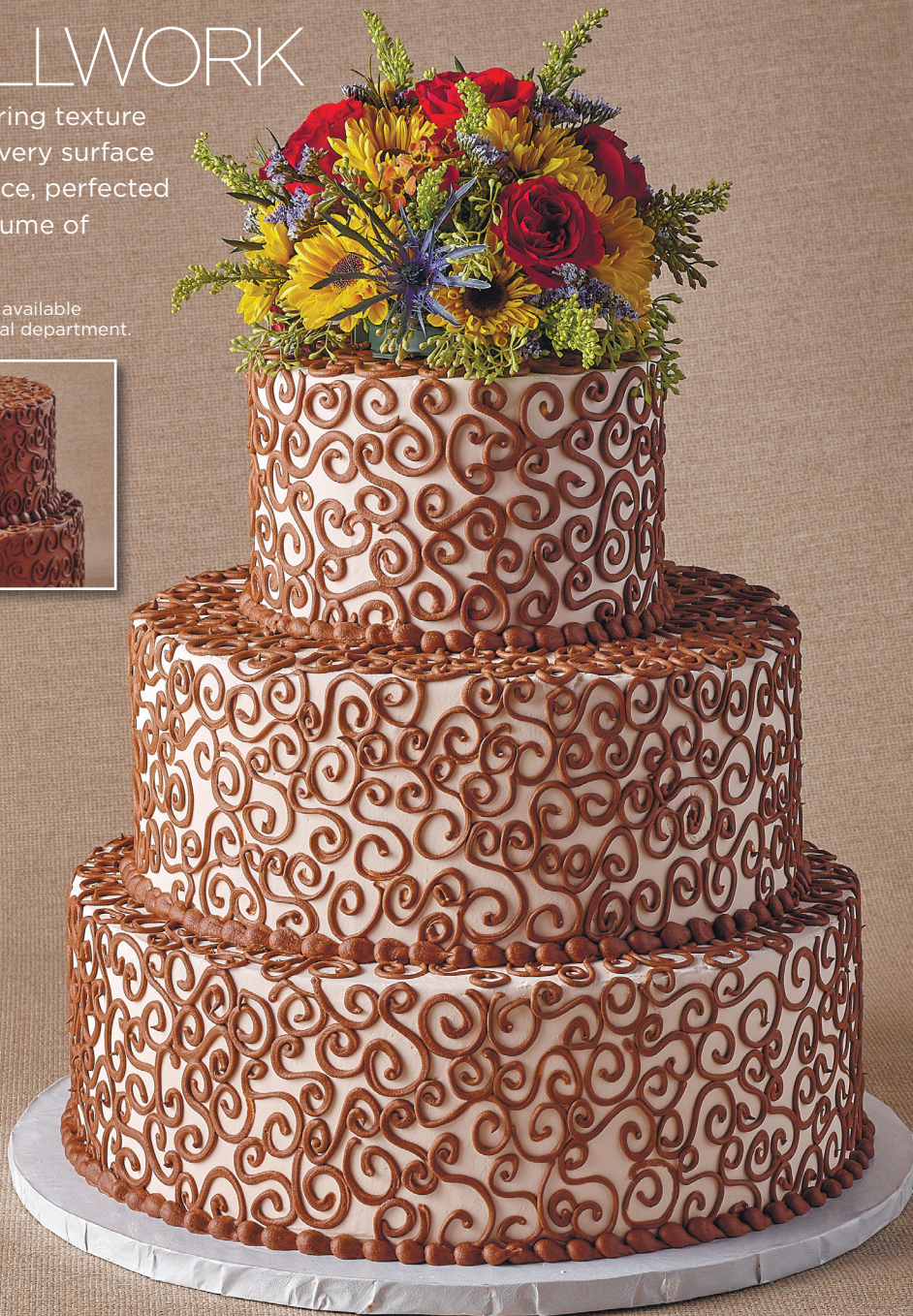
Gracefully refined, with impeccable taste. From diamonds and pearls to florals and swirls, our Elegant style illuminates the difference between fad and fashion. A classic, timeless motif for the romantic at heart.



# SCROLLWORK

Intricate swirls bring texture and intrigue to every surface of this masterpiece, perfected with a pristine plume of fresh flowers.

\* Fresh floral toppers are available through your H-E-B floral department.







# OPULENT

Sparkling sugar crystals gracing the bottom of each layer create a breathtakingly beautiful statement, punctuated with a fresh floral arrangement.

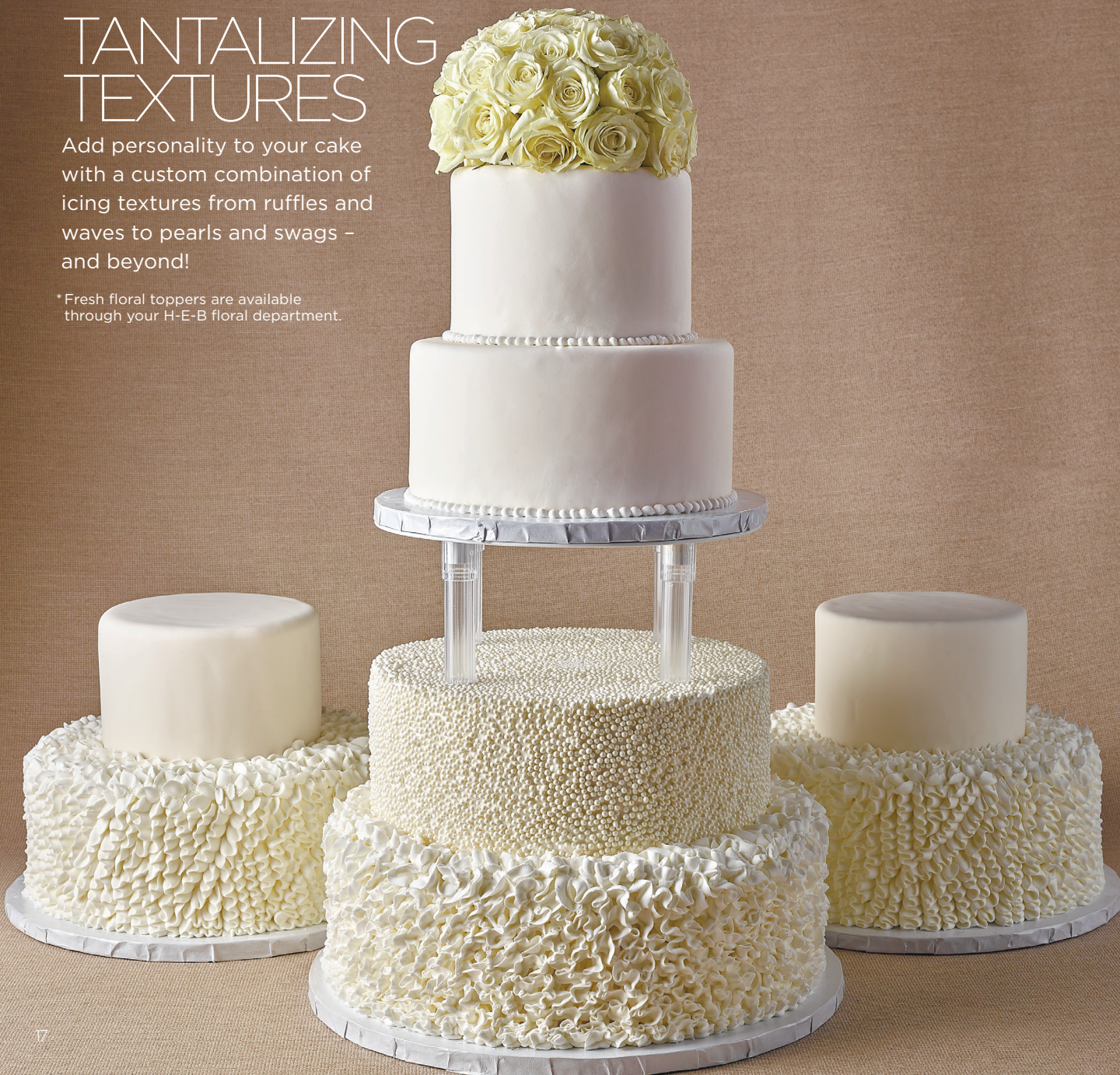
\* Fresh floral toppers are available through your H-E-B floral department.



# TANTALIZING TEXTURES

Add personality to your cake with a custom combination of icing textures from ruffles and waves to pearls and swags - and beyond!

\* Fresh floral toppers are available through your H-E-B floral department.





# TIMELESS

Bands of real iridescent ribbon with edible white pearls, a match that never goes out of style.

\* Fresh floral toppers are available through your H-E-B floral department.





# GLAMOROUS

This cake pulls out all the stops with subtle, buttercream swags and rhinestone banding for added brilliance.\*

\*Rhinestone bands are not edible.

\* Fresh floral toppers are available through your H-E-B floral department.





# CLASSIC

A bouquet of beautiful swirls comes together to create the illusion of rosettes on this classically elegant cake.





# MODERN

Effortlessly sophisticated, but with a playful sense of style. Favoring clean lines and minimalist designs, but with a bold accent or eye-popping color. When an event demands a signature chic in every last detail, make it Modern.



# SOMETHING BLUE

Blue ombré shades  
combined with a  
textured design give  
this colorful confection  
its contemporary edge.

\* Fresh floral toppers are available  
through your H-E-B floral department.





Here's your something blue ... or pink, or yellow, or green! Whatever your color scheme, we've got your cake covered, in solid hues or ombré.

\* Fresh floral toppers are available through your H-E-B floral department.





# SILVER SHIMMERS

Add a sophisticated glow to your event with a color symbolic of purity and strength – because they're purely delectable and guests will need strength to resist it.





# GOLD SHINES

When silver just won't cut it, make your event truly shine with the gold standard of tasteful iridescence – with quality, sophistication, and flavor baked in.





# TRÈS CHIC

Adorned with sugar crystals, this fanciful cake is filled with good taste and sophistication, all tied up with a delicately crafted bow.\*

\*Bow is not edible.





# COASTAL SUNRISE

Set sail for celebration with a minimal look and marble pattern that paint a picture of an early morning at the beach - complete with elegant icing pearls, and available in other colors.

\* Fresh floral toppers are available through your H-E-B floral department.





# PERFECT UNION

Just like marriage, this cake joins two into one with a union of chocolate and vanilla, and a unique combination of design elements.

\* Monogram topper sold separately.





# SHEET CAKE FOR ALL!

All of our cake designs are available as a one-layer sheet cake, so you can feed more people for less! For a flavorful classy touch, add on some edible buttercream icing roses – or if you prefer the real thing, order some fresh floral toppers through your H-E-B floral department.





# GENTLEMEN

Your dessert is served! Though you might not see any brides on top of the confections in this collection, you'll find the same care and expertise that goes into all of our specialty delicacies.



# TUXEDO CAKE

With so much attention on the bride, here's something just for the groom on the big day - complete with a fresh boutonniere!

\* Fresh floral toppers are available through your H-E-B floral department.





# OREO “CAKE”

Everyone's favorite cookie is here, and it brought friends. You're going to need a lot of milk, but don't worry - H-E-B has that, too!

\*Display shown with 385 Oreos.





# EVERYONE LOVES CHOCOLATE

This cake takes chocolate to the extreme. It's covered in chocolate frosting, generously drizzled with more chocolate, and topped with delicate chocolate curls!





# BERRY CHOCOLATE DRIZZLE

If the intense chocolate flavor of the last cake isn't enough for you, we can top it off with fresh dipped strawberries!





# BERRY GOOD OPTIONS

Your man's not a football fan? Not a problem. We can transform our succulent strawberries into basketballs, baseballs, or even mini-tuxedos for a more elegant touch. Serve them atop your cake or on their own. Either way they are a little touch that makes a big impression.





# THE HUNT IS OVER

He's not going stag anymore! With edible camouflage icing and leaves made from sugar, this is the cake you serve when the hunt is over.

\*Deer head and leaves are not edible.



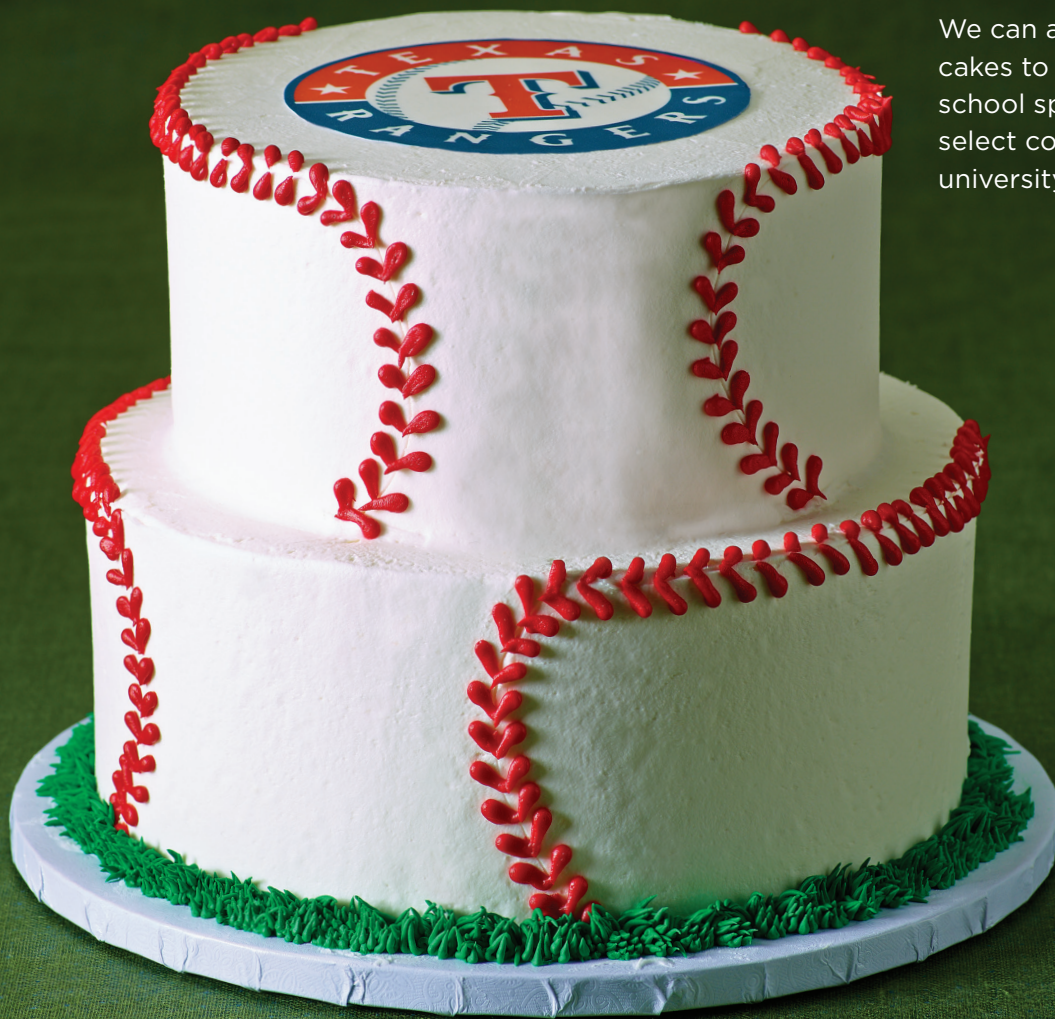


# GOOD SPORT

This is way better than peanuts and Cracker Jacks. Make the crowd go wild with a cake that showcases any NFL, NBA, NHL, or MLB team!



We can also design cakes to show school spirit using select college and university logos.





# PETITE SWEETS

People like to nibble, especially when it's dessert time! Keep them satisfied with our tasty assortments of all the smaller bites guests crave - from cupcakes and donuts to macarons and petit fours.



# CAKE BITE DELIGHT

Sometimes, you just want a little cake, but then you change your mind and get more. Just kidding, that's every time! Don't worry, this tower's got you covered.

\*Display shown with 210 servings.





# CUPCAKE-SCAPE

For those who like to think outside the cake box, cupcakes make a fun alternative to traditional tiers. Not only do they make an impressive presentation, they are easy to serve and allow you to mix and match flavors and colors for a truly customized experience.

\*Display shown with 200 servings.





# MT. MACARON

You don't have to travel to France to enjoy the light, melt-in-your-mouth delight that is a French macaron. We have every flavor you and your guests could want right here!

\* Display shown with approximately 190 macarons.





# "HOLE" LOTTA LOVE

Now that you know donut walls are a thing, have fun with the way you display your order of fresh-baked, expertly glazed donuts!

\* Donut display not included.

# donuts





# TOWER OF TREATS

Big events work up big appetites, and you know everyone will be saving room for dessert. Keep 'em satisfied with this attractive assortment of sweets – serving stand and all!

\*Display shown with 120 servings.





# ANY WAY YOU SLICE IT

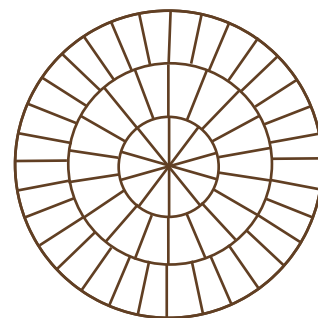
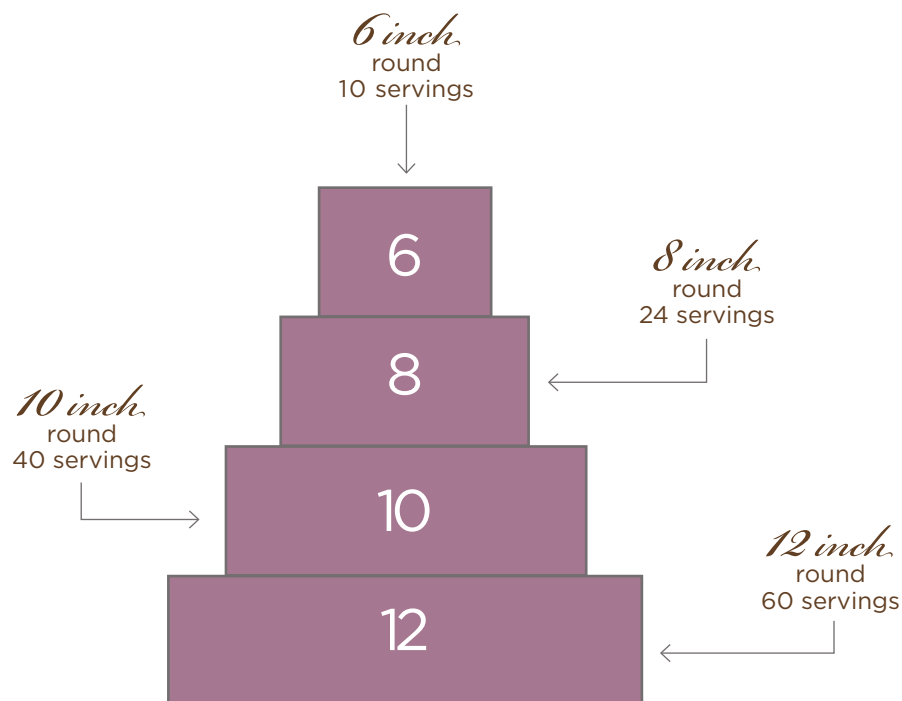
We make it simple to create the cake of your dreams. On the following pages you'll find tips, tricks, and suggested servings to ensure everyone gets to share in your good taste.



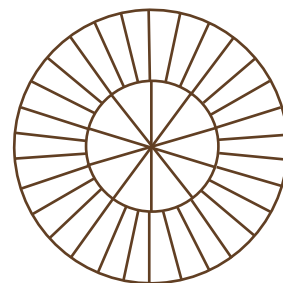
# HERE'S HOW TO MEASURE UP

Deciding on the configuration of your cake largely depends on the number of guests you plan to serve. We offer 6, 8, 10, and 12-inch tiers that can be combined to accommodate a small, intimate gathering, or a large, lavish gala.

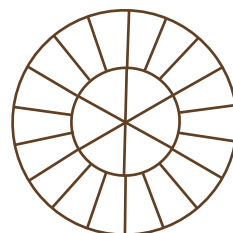
Making sure everyone gets a taste is a piece of cake when you know how many guests each tier will serve. Our serving guide takes the guesswork out, helping you get the suggested number of servings from each layer.



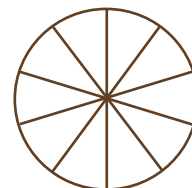
*12 inch.*



*10 inch.*



*8 inch.*



*6 inch.*

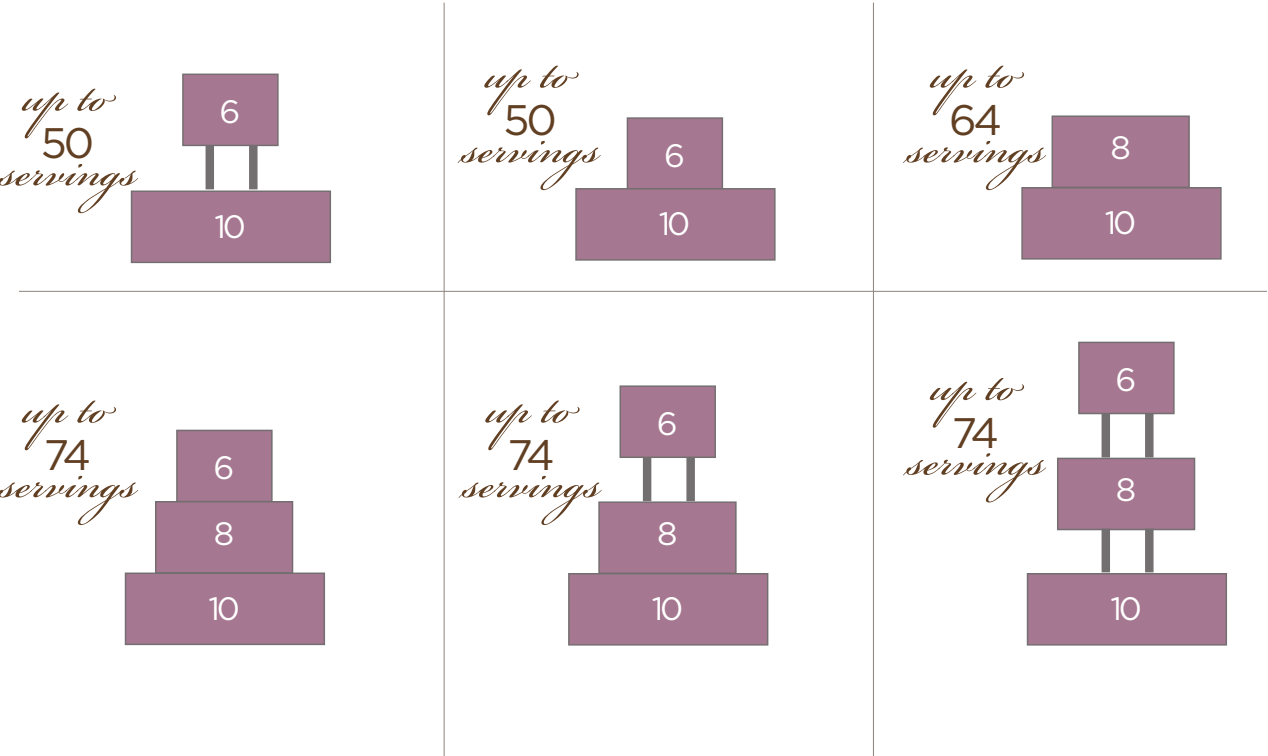


# TIPS & TRICKS

1. Cake should be kept refrigerated until one hour prior to the event. It is designed to sit out for up to 4 hours in a well air-conditioned room. Cake should be consumed at room temperature.

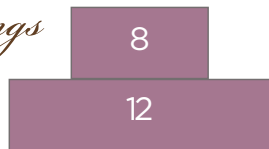
2. Please make sure that whomever is picking up the cake is aware of what it looks like, and can sign off on the design. H-E-B does not deliver.
3. Cakes are securely enclosed in a corrugated box to help prevent shifting during transportation.

4. When transporting your cake, keep it in a cool air conditioned space. Place it on a level surface (no back seats), and try to avoid sudden stops and speed bumps.

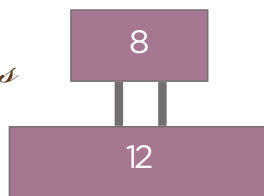




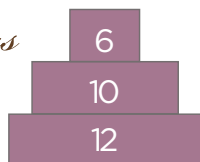
*up to  
84  
servings*



*up to  
84  
servings*



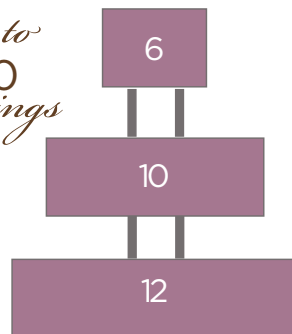
*up to  
110  
servings*



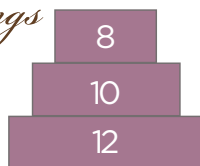
*up to  
110  
servings*



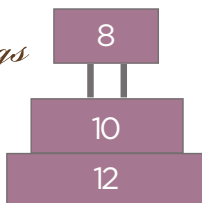
*up to  
110  
servings*



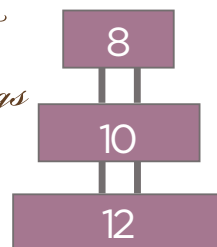
*up to  
124  
servings*



*up to  
124  
servings*



*up to  
124  
servings*



*up to  
134  
servings*



*up to  
134  
servings*







## TOPPING IT OFF

What better way to show off your new name than by displaying your monogram in silver letters with a hint of sparkle?





## SO MANY CHOICES

Choosing a cake is a big deal. Flavors, fillings, frosting and decorations must all be carefully considered, along with things such as venue, budget, and even climate. Before you place your order, we encourage you to make an appointment for a consultation with one of our cake experts for help in selecting the perfect size, flavor, and décor for your big day.

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## WHEN ORDERING

Please keep in mind that all orders require a non-refundable deposit upon booking. Once a date, contract, and deposit are secured, your cake is officially ordered. If an event is moved to another date, all money and the contract are transferable (as long as date is available) at no additional fee. If you book your cake within two weeks of the event, the cake must be paid in full. All balances must be paid in full two weeks prior to pick-up date in order to guarantee cake.