

Dream Cakes



CAKES

Banana	Lemon Sponge
Carrot	Orange Sponge
Cheesecake	Poppy Seed
Coconut	Pumpkin
Dark Chocolate	Tiramisu— <i>small weddings only</i>
Fruit cake	Spice
Gingerbread	White Butter
Hazelnut	

(Each tier may be a different flavor)

SHAPES:

Tiers may be round or square (extra cost for square)
Stacked or pillared
Pillars are silver, gold, white or clear

FILLINGS

Coconut	Mousse:
Dark Chocolate Ganache	Coffee or mocha
Fresh Lemon Curd	Dark Chocolate
Fruit:	Fresh Fruit:
Blackberries (<i>in season</i>)	Blackberry
Blueberries (<i>in season</i>)	Lemon
Huckleberries (<i>in season</i>)	Peach
Peaches (<i>in season</i>)	Raspberry
Raspberries (<i>year round</i>)	Strawberry
Strawberries (<i>year round</i>)	Nut Praline
German Chocolate	Vanilla Custard Cream
Homemade preserves:	Toffee Cunch
Apricot	
Blackberry	
Orange marmalade	
Raspberry	

FROSTINGS

Buttercreams
Butter Pecan
Caramel
Coconut
Coffee (<i>off white color</i>)
Cream Cheese
Dark Chocolate
Lemon
Liqueur:
Amaretto
Frangelico
Gran Marnier
Meringue
Orange
White Chocolate Cream Cheese
Whipped Cream
Fondant (<i>Porcelain looking finish</i>)
Marzipan

DECORATIONS

Gum Paste Flowers
Very realistic porcelain-like flowers. Any kind of flower created. Great as keepsakes.

Tulips	Freesia
Daffodils	Calla Lilies
Orchids	Other Lilies
Roses	Pansies
Daisies	

Candied Edible Flowers

I will design your cake from a verbal or written description, or from a photograph or sketch. I can show you photo albums of my cakes if you need ideas.

My cakes are made with unsalted butter, chocolates imported from France and Belgium, French style buttercreams, fresh fruit fillings. To ensure freshness I bake my cakes the day before your event.

Here are samples of cake combinations that are popular with my clients:

- Dark chocolate with dark chocolate ganache and fresh whole raspberry filling
- Poppy seed with white chocolate cream cheese buttercream and fresh strawberry filling
- Lemon with fresh lemon curd filling
- Coconut butter cake with coconut custard filling

MISCELLANEOUS:

I also offer traditional 9" chocolate groom's cakes; French Croquembouche—a French wedding cake that is an elegant tower of puff pastry held together with caramelized sugar, and shortbread cookies for table favors in assorted shapes and sizes.

PRICE:

Prices start at **\$4.00 per person**. Cake sizes are in increments of 25. Price includes delivery in Portland metro area. Fresh flowers are provided by your florist. Gum paste flowers—extra cost. Colored cakes are \$75 extra.

For weddings of 300 people or more, I offer supplementary sheet cakes (25" x 17" x 4 1/2" high) at \$250 each. They serve 125 people and are three layers with two layers of filling.

Mail correspondence to:

Judy Reese
134 SE Taylor
Portland, OR 97214

JUDY REESE

In 1986 I followed my heart's desire and opened a bakery in Hood River, Oregon and named it Sweet Dreams Bakery.

European style desserts and cakes were my specialty, and I used only the best ingredients I could find. My reputation as a pastry chef grew and for five years the bakery thrived.

Wedding cakes were always a vital part of my business. For several years, I created all the desserts and wedding cakes for the historic Columbia Gorge Hotel and for most major hotels and restaurants in the area.

In the fall of 1991 I sold the bakery. It still exists in Hood River under the same name. I then traveled to New York to study the art of gum paste. I also studied pastry in Los Angeles and refined several other techniques. After a year's sabbatical from the Northwest, I moved back to Portland, my home town.

In 1992, I took a full-time pastry chef position offered to me by Ron Paul Catering and Charcuterie. In 1994, I left Ron Paul and returned to the gorge for a year, to work part-time as the pastry chef for the Columbia Gorge Hotel. During that time I was able to focus on my own business "Dream Cakes," and build a large enough client base to be completely on my own. I enjoy the cakes as an artistic expression and firmly believe that a cake should always taste as wonderful as it looks.

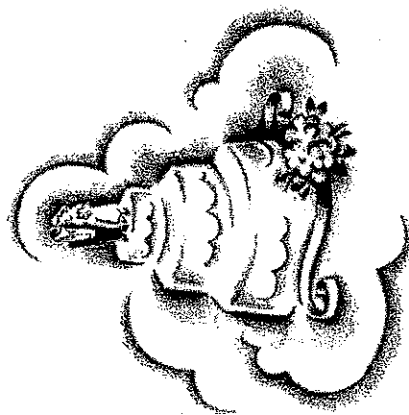
Most of my clients have either attended a wedding where they tasted one of my cakes or are referred to me by other satisfied customers. Naturally, references are available.

FREQUENTLY ASKED QUESTIONS

- Consultations are by appointment only.
- \$100 deposit-non-refundable.
- No credit cards.
- Outdoor cakes can't be guaranteed; butter and chocolate are fragile ingredients and may melt if the weather is too warm.
- Prices quoted are firm.
- Due to the size of my shop, I allow only two or three people maximum at the cake tastings and consultations.

Please limit your calls to the bakery.

Payment, cake design, count, and flavors are not due until two weeks prior to the wedding. Gum paste designs need to be ordered one month ahead. I realize your concerns at this stressful time of planning, but to return calls consumes time and takes my attention away from your cake and others. Write questions down and wait to call until two weeks from your date. This allows my shop to run smoothly, and I will be able to give you the attention you deserve at the appropriate time.



Dream Cakes

Cakes for Special Occasions

European Style
Cakes and Desserts
for Weddings

JUDY REESE
503-329-9744

www.judyreese-dreamcakes.com



Dream Cakes is located in southeast Portland at
134 SE Taylor ■ 503-329-9744