

We have a passion for baking with the finest quality ingredients and believe that cakes should taste as good as they look.

Our cakes are all made from scratch and assembled with three layers of cake, two layers of fillings (such as fruit mousse, chocolate ganache, lemon curd, or fruit preserves), and finished with a swiss buttercream.

How to order

Orders must be placed at least 7 days in advance via:

- Phone: (774-283-4327)
- E-mail: contact@keegankreations.com
- in-person

We ask for at least *48 hours' notice* for all order cancellations with a full refund.

Custom Orders

With enough notice, we are happy to customize your order (from crafting a custom flavor profile to decoration requests).

Custom orders are priced per design, requires baker approval, and must be finalized at least *one week prior to pick-up*.

For larger orders or specific designs, please contact us within a *minimum of 2 weeks prior* discussing options.

Allergens

Please notify us when placing your order if you have a guest with food allergies or dietary restrictions. We will do our best to accommodate.

** Please note that while we are quite careful, our facility is not allergen-free. **



Specialty Cakes

Cakes can be made in these sizes:

6" - Serves 6-8 **\$45**

8" - Serves 10-16 **\$68**

Carrot & Spice

Our signature moist carrot cake filled with cream cheese mousse, and finished with a smooth and creamy cream cheese buttercream.

6" Serves 6-8 **\$40** 8" Serves 10-16 **\$60**

Lemon Raspberry

Layers of lemony sponge cake filled with white chocolate mousse and *raspberry* preserves, finished with vanilla buttercream.

Strawberry Shortcake

Layers of vanilla sponge cake filled with vanilla chantilly cream and fresh strawberries, finished with vanilla buttercream.

Lemon Blueberry

Layers of lemony sponge cake filled with lemon curd mousse and *blueberry* preserves, finished with vanilla buttercream.

Chocolate Caramel

Chocolate buttermilk cake filled with Valrhona dark chocolate mousse and homemade caramel, finished with a decadent chocolate buttercream and drizzled with homemade salted caramel.

The Mocha

Chocolate cake infused with espresso syrup, filled with Valrhona dark chocolate mousse, and finished with espresso buttercream.

Chocolate Trio

Chocolate buttermilk cake filled with Valrhona chocolate mousse, and finished with a decadent chocolate buttercream.

Basque Burnt Cheesecake

This crème-brûlée styled cheesecake has a caramelized exterior and an impossibly creamy center. Finished with vanilla Chantilly crème and topped with fresh berries.

6" Serves 6-8 **\$35**

Flourless Chocolate Torte

Valrhona dark chocolate flourless soufflé, finished with ganache and fresh raspberries.

6" Serves 6-8 **\$35**



Pies & Quiches

Key Lime Pie

Key lime custard filled into a sucre shell and topped with a torched meringue.

9" Serves 6-8 **\$28**

Chocolate Caramel Pie

Pie filled with Valrhona chocolate custard, caramel custard, Chantilly crème, chocolate shavings.

9" Serves 6-8 **\$32**

Blueberry Lavender Crumble Pie

Our classic buttery flaky pie crust filled with juicy blueberries lavender filling and topped with a crispy almond streusel.

9" Serves 6-8 **\$30**

Strawberry Rhubarb Pie

Our classic buttery flaky pie crust filled with sweet strawberries, tart rhubarb filling and topped with a crispy oats streusel.

9" Serves 6-8 **\$30**

Quiche Lorraine

Our house-made flaky and buttery pie crust, filled with a creamy egg custard, with caramelized onion, bacon and cheese

10" Serves 8-10 **\$33**

Vegetable Quiche

Our house-made flaky and buttery pie crust, filled with a creamy egg custard, with seasonal roasted vegetables and cheese.

10" Serves 8-10 **\$33**