



## 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

## 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 **\$50**

8" - Serves 10-16 **\$75**

10" - Serves 18-28 **\$105**

### Carrot & Spice

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

8" - Serves 10-16 **\$65**

### Lemon Raspberry

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

### Lemon Blueberry

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

### Berries & Cream

Vanilla sponge cake layered with white chocolate mousse, strawberry mousse, and raspberry 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.

### Chocolate Trio

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

### Basque Burnt Cheesecake

This crème-brulee 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 **\$36**

### The Mocha

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

## Pies & Quiches

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### 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 **\$35**

### 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**

### 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 **\$35**

### 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 **\$35**