



Specialty Cakes

Pambiche's original cakes make for the perfect sweet ending to any festive gathering (wedding, anniversary, quinceañera, sweet sixteen, bar mitzvah, graduation or retirement party). At Pambiche the flavor quality of the cake eaten is as equally important as the cake's appearance. Our Specialty Cakes are desserts of the highest quality. All cakes are made in house and from scratch utilizing only the finest ingredients available, incorporating premium liqueurs, exotic fruits and nuts, pure extracts and pastes, fine chocolates, and a variety of tropical seasonings. Pambiche's striking flavors are sure to spice up your special event. ¡Buen Provecho!

Executive Pastry Chef ~ John Connell Maribona

Pastry Chef ~ Roseanne Romaine

La Selva Negra ~

Coconut chocolate cake filled with tropical fruit natilla (mango, papaya and mamey).

Tres Leches ~

A traditional Latin American favorite! Light sponge cake laced with a mixture of fresh, evaporated, and condensed milks is filled with vanilla natilla.

Island Carrot Cake ~

A true Pambiche classic, unlike any carrot cake you've ever tasted! Superbly enhanced with a rainbow of tropical fruits, Bacardi Select Dark rum and guava cream cheese.

Alemán ~

Coconut chocolate cake laced with saoco (coconut & rum) syrup and sandwiched with a caramel peanut nougat.

Torta Dominó ~

White chocolate mocha cake soaked with Kahlúa coffee liqueur and café cubano is filled with chocolate canela mousse.

San Juan Citrus Cake ~

Toronja sponge cake laced with saoco (coconut & rum) syrup and filled with coconut natilla.

La Banana Borracha ~

Pambiche's special banana rum cake, fragrant with Bacardi Select Dark rum is filled with fresh banana natilla.

Maracuyá ~

Typical sponge cake laced with Alizé, cognac and passion fruit liqueur, is filled with a tangy passion fruit mousse. If you are looking for something a little out of the ordinary try our coconut chocolate cake filled with maracuyá - passion fruit mousse.

Dulce de Leche ~

Vanilla sponge cake laced with Dobel, añejo tequila and cajeta liqueur, and filled with dulce de leche caramel nougat. Or, try our coconut chocolate cake filled with dulce de leche caramel nougat.

Coconut Chocolate Cake ~

Try our coconut chocolate cake filled with chocolate canela mousse or banana natilla, citrus curd, vanilla natilla, or any combination you can think of.....



Decorations ~

Pambiche's Specialty Cakes are typically frosted with classic merengue buttercream and decorated with seasonal fresh-cut flowers in the "traditional wedding cake" fashion. Select from the flowers of the season in the colors of your choice.

Fresh exotic flowers such as orchids, lilies, gardenias and others are available to enhance your reception display. These exotic flowers are available at market prices.

In addition, select fresh fruit, chocolate, caramel or marzipan ornamentation can also be used to enhance the decoration of your cake.

For something a little out of the ordinary decorate your cake with Pambiche's original handmade white chocolate Parrots and embellish your event in stylish tropical fashion.

Prices ~

Servings	Cake Size in Inches	Price
25	10 & 6	\$100.00
50	12 & 6	\$200.00
75	12-9-6	\$300.00
100	14-10-6	\$400.00
125	16-10-6	\$500.00
150	16-12-8	\$600.00
175	16-12-9-6	\$700.00
200	18-14-10-6	\$800.00

A \$100.00 deposit is required at the time of your cake order. The balance is due two weeks prior to the wedding. Delivery within the Portland-Vancouver Metro area is available for a \$50 charge. An additional mileage charge for events outside of the Portland-Vancouver Metro area will be calculated depending on your event location.

Pambiche's sheet cakes ~

Pambiche's Specialty Cakes are also available in sheets. Cakes are either scored and decorated in a 2" x 2" pattern or left blank; inscriptions are available at no extra charge.

(1/4 sheet ~ 24 ~ \$70) (1/2 sheet ~ 48 ~ \$130) (full sheet ~ 96 ~ \$250)