



# Home to Home

*Cake,  
Dessert  
and Sweet Menu*

To order, contact Whatsapp/Messenger

(503)740.8234

with the following information:



**YOUR NAME / DATE OF CELEBRATION**

**CAKE SIZE AND FLAVOR**

**DAY AND TIME OF PICK UP**

Most of the cakes already made are displayed on Instagram @hometohomebr, I recommend that you visit to get to know my work better and who knows, maybe you can find a model that matches your celebration. But also feel free to send me photos of cake references, information about themes or colors of your choice so that together we can define the ideal cake for your party.

Our cakes are sold by size not weight. All cakes consist of 4 layers of cake, 3 of filling and covered with vanilla Swiss meringue buttercream. Our cakes are soft, tasty and moist in just the right amount. Our fillings were created to bring a balance of flavor and texture, giving you a better experience. I invite you to fall in love with our Brazilian cakes

The menu prices below refer to basic cakes, only covered with vanilla buttercream without decoration. If you prefer to taste, color or even change it for ganache (additional from \$15).

The total value of your cake will be defined by the value of the cake + the value of the decoration.

At H2H, we prefer to use the best ingredients and use Callebaut chocolate.

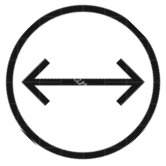
For more information about weddings and more than one tier cakes, contact us on the phone number above or email.

THANKS and enjoy our special menu!

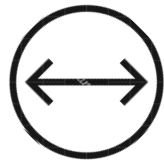
# Cakes



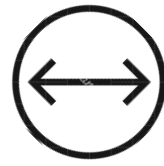
# SIMPLE CAKE



5" - 13cm



6" - 15cm



8" - 20cm



serve

8 - 12 slices

\$ 60



serve

15 - 20 slices

\$ 80



serve

25 - 30 slices

\$ 100

## choose the cake:

1. chocolate
2. vanilla
3. Brazilian carrot
4. honey
5. lemon
6. red velvet

## choose the filling:

1. brigadeiro (choose your flavor)
2. white or dark ganache
3. dulce de leche (perfect with honey cake)
4. cream cheese ganache
5. Nido (powdered whole milk) brigadeiro & Nutella
6. Swiss meringue buttercream (choose your flavor)

THE VALUES ABOVE REFER TO SIMPLE CAKES, COVERED ONLY WITH VANILLA SWISS MERINGUE BUTTERCREAM, WITHOUT DECORATION.



# SPECIAL CAKE



5" - 13cm



serve

8 -12 slices

\$ 80



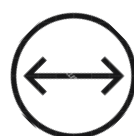
6" - 15cm



serve

15 -20 slices

\$ 100



8" - 20cm



serve

25 - 30 slices

\$ 125

**Brigadeiro & Strawberry** - vanilla or chocolate cake, filled with your favorite flavor of brigadeiro and roasted strawberries (you can build your filling layers)

**Brulee** - vanilla cake, filled with 2 layers of vanilla brigadeiro and scorched sugar and 1 layer of vanilla brigadeiro with homemade berry preserve

**Passion Fruit** - chocolate or vanilla cake, filled with 2 layers of passion fruit ganache and passion fruit jam and 1 layer of coconut brigadeiro or chocolate brigadeiro and passion fruit jam

**Pistaberry** - vanilla or lemon cake, filled with 2 layers of pistachio ganache with homemade raspberry preserve and 1 layer of white chocolate brigadeiro

**Salted Caramel** - chocolate cake, filled with 2 layers of chocolate ganache or brigadeiro, salted caramel and crunchy peanuts (you can choose no peanuts) and 1 layer of dulce de leche

**Lemonberry** - vanilla or lemon cake, filled with 2 layers of lemon brigadeiro and homemade blueberry preserve and 1 layer of lemon ganache or lemon curd

**Coconut & Pineapple** - vanilla cake, filled with 2 layers of coconut brigadeiro and homemade pineapple jam and 1 layer of dulce de leche

THE VALUES ABOVE REFER TO SIMPLE CAKES, COVERED ONLY WITH VANILLA SWISS BUTTERCREAM, WITHOUT DECORATION.



# Sweet & Dessert

# BRIGADEIROS

All brigadeiros have Callebaut chocolate in the composition.  
Brigadeiro is Gluten Free.

**4 for \$12**

**6 for \$16**

**12 for \$28**

**25 for \$55**

**50 for \$110**

**100 for \$200**

Milk

Dark

Coconut

Nido (powdered whole milk)

Nido & Nutella

Pistachio

Orange dark chocolate

Cinnamon & Dulce de Leche

Brulee (vanilla)

Lemon

Cheese & Guava

Two Lovers (half white & half milk chocolate)

# CUPCAKE

buttercream on the top **\$4**

brigadeiro filling and buttercream on the top **\$4.5**

# PARTY FAVORS

**Well Married filled with dulce de leche (very traditional in Brazil)**

\$4 each - minimum order of 30 units

**Brownie sando filled with brigadeiro**

\$4 each - minimum order of 30 units

**Bonbon Honey Cake filled with dulce de leche**

\$5 each - minimum order of 20 units

# DESSERTS

We only use Callebaut chocolate

**\$3.50 each - minimum order of 30 units per flavor**

**Passion Fruit** - chocolate cup filled with passion fruit ganache and passion fruit jam

**Lemon & Blueberries** - chocolate cup filled with lemon brigadeiro and blueberries on top

**White Walnut** - walnut brigadeiro covered with icing and golden walnut on top

**Dulce de Leche** - chocolate cup filled with dulce de leche and crunchy peanuts on top

**Pistachio** - chocolate cup with pistachio ganache, raspberry preserve and white chocolate crispearls on top

**Pineapple & Coconut** - chocolate cup filled with coconut ganache and pineapple sweet

**Coffee Bonbon** - bonbon filled with coffee caramel ganache

**Salted Caramel** - bonbon filled with salted caramel

**Mini Honey Cake** - bonbon filled with honey cake and dulce de leche

**Cherry Truffle** - amarena cherry covered with chocolate ganache covered with chocolate

**Berry Tart** - mini tart filled with pastry cream and assorted red fruits on top.

**Lemon Tart** - mini tart filled with lemon curd and swiss meringue on top

**Mini Cookie** - salty chocolate chip

**Mini Pavlova** - mini pavlova filled with legere cream and fresh fruits on top





## CAKE CARE

Keep the cake in a refrigerated place and the sweets in a cool, dry place. Correct storage is very important to better preserve them.

We recommend that the cake be the last item to go to the table, close to the celebration time.

Do not expose sweets and cakes to the sun or high temperatures, in addition to affecting conservation, they may lose their original shape and even melt.

For freshness and better taste of your products, we recommend immediate consumption. Cakes with fruit must be eaten IMMEDIATELY.



## PAYMENT

Payment can be made by venmo, zelle or cash.

For orders over \$300, payment must be made 50% at checkout and 50% on the day of collection.

Cancellation with full refund of the amount only if done 10 days in advance.



## PICK UP

The pick up must be scheduled at the closing of the order.

Pick up in SE Brentwood - Portland.

We recommend that the cake be transported on the floor of the car, preferably in the passenger seat, with the air conditioning on. NEVER turn on the heater!

Delivery is only available for wedding with an additional fee.



ATTENTION ALLERGY SUFFERERS, THERE MAY BE CROSS CONTAMINATION. SOME PRODUCTS MAY CONTAIN: NUTS, LACTOSE, EGGS AND GLUTEN.