



Home to Home

*Cake and
Dessert 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 layers 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 change the topping, add color or flavor, an additional amount will be charged.

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

\$ 80



serve

15 - 20 slices

\$ 90



serve

25 - 30 slices

\$ 110

choose the cake:

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

choose the filling:

1. brigadeiro (the flavor of your preference)
2. ganache (the flavor of your preference)
3. dulce de leche
4. cream cheese ganache
5. buttercream (the flavor of your preference)

ALL CAKES ARE COVERED WITH VANILLA SWISS BUTTERCREAM.
TEXTURES, STENCIL, SPRINKLES, UP TWO COLORS ARE INCLUDED IN
THE PRICE.

OTHER DECORATIONS, FONDANT COVERING OR GANACHE COVERING
WILL HAVE AN ADDITIONAL COST.

SPECIAL CAKE



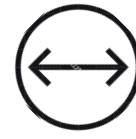
6" - 15cm



serve

15 - 20 slices

\$ 110



8" - 20cm



serve

25 - 30 slices

\$ 130

Brigadeiro & Strawberry - chocolate or vanilla cake, filled with your favorite flavor of brigadeiro and homemade strawberries compote

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

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

Salted Caramel - chocolate cake, filled with 2 layers of chocolate ganache and salted caramel (you can add caramelized nuts of your preference) and 1 layer of dulce de leche

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

Brûlée - vanilla cake, filled with 2 layers of vanilla brigadeiro and scorched sugar and 1 layer of vanilla brigadeiro with homemade berry compote (contains egg yolks in the filling)

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

Cheese & Guava - vanilla cake, filled with four milk cream with cheese and creamy guava paste **- NEW -**



Dessert

BRIGADEIROS

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

25 for \$52

50 for \$100

100 for \$180

Choose your flavor you like most:

Milk Chocolate

Dark Chocolate

White Chocolate

Coconut

Nido (powdered whole milk)

Nido & Nutella

Pistachio

Orange dark chocolate

Cinnamon & Dulce de Leche

Vanilla Brûlée (contains egg yolks)

Lemon

Passion Fruit

Cheese & Guava

Two Lovers (half white & half milk chocolate)

PARTY FAVORS

sweets will be ready wrapped in the color of your choice

Well Married (sponge cake) filled with dulce de leche

\$4 each - minimum order of 20 units

Brownie with brigadeiro on the top

\$4 each - minimum order of 20 units

Bonbon Honey Cake filled with dulce de leche

\$4 each - minimum order of 20 units

DESSERTS

We only use Callebaut chocolate

\$3.30 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

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

Prestige - bonbon filled with coconut brigadeiro

Salted Caramel - bonbon filled with salted caramel

Cherry Truffle - cherry covered with chocolate ganache covered with chocolate

White Walnut (camafeu de nozes) - walnut brigadeiro covered with icing and golden walnut on top (you can switch for pecan)

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 Pavlova - mini pavlova filled with pastry cream and fresh fruits on top

CUPCAKES

buttercream on the top **\$4**

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

minimun order of 24 units

Bundt Cakes



BUNDT CAKE



serve 12-16 slices

simples \$45
with topping \$55

choose the cake:

1. chocolate
2. vanilla
3. Brazilian carrot
4. honey
5. lemon
6. tangerine with coconut
7. fuba (corn flour)
8. corn (GF)
9. marble
10. walnuts or pecan

choose the topping:

1. brigadeiro
2. ganache
3. chocolate sauce (calda)
4. dulce de leche
5. cream cheese ganache
6. guava paste
7. caramel sauce
8. fruit compote
9. caramelized nuts

DECORATION OR SPRINKLES NOT INCLUDED



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, SOY, EGGS AND GLUTEN.