



*“Over 11 years of fine crafted, innovative catering services.”*

Jody’s Pantry Catering, Harlansburg

AT JODY’S PANTRY CATERING, custom designed wedding or celebration cakes are included in all of our catering packages and at our exclusive venues. Specializing in rolled fondant design work, Jody creates cakes that are both trendy and unique to the theme of any event style. With more than 25 cake batter flavors and 32 gourmet fillings to choose from, the taste combinations are endless. With fresh floral or hand created gum paste accents, our cakes are available in a wide range of décor, accented by the hottest garnish from rhinestones to edible pearls, lusted basecoats to crystal monogram toppers.

Owners Richard and Jody Wimer began their careers in the food service industry through their historic restaurant, The Village Inn, in 1998, and continued to add services, starting with the bakery product line, and then the catering company. Her talent for cake designing was essentially stumbled upon when she

felt a need existed within the restaurant for celebration cakes, and that grew into the full-scale bakery that they operate today. Through their membership in the International Caterers Association, Jody has opportunity to travel, experiencing the craft of renowned bakers around the country to learn new techniques and to remain cutting edge in her designs and décor. – Jody Wimer and assistant Paisley.

*Jody’s Pantry Catering is owned by Jody and Richard Wimer, 414 Old Route 19, New Castle; 724.654.6851 or [www.jodyspantry.com](http://www.jodyspantry.com)  
Exclusive caterers Buhl Mansion Guesthouse & Spa, Sharon, and The Grand Ballroom at Cornerstone Commons, Butler*

Besides the traditional flavors, cake batter flavors include Champagne white, orange mimosa, white chocolate macadamia, Dulche de leche, Kahlua hazelnut, peanut swirl, chocolate chip.

Filling choices include brownie fudge sundae (nuts optional), raspberry chocolate truffle, espresso, black forest truffle, apricot cremé, mandarin angel creme, rum-infused buttercream.