

## WEDDING CAKE PRICING

<u>Total Servings</u>	<u>\$3.25svg Minimum Price</u>	<u>Extra Décor Flowers, etc</u>	<u>\$1.00svg Basic Fondant</u>
35	\$114	\$40	\$35
50	\$162	\$40	\$50
70	\$227	\$50	\$70
90	\$292	\$60	\$90
100	\$325	\$70	\$100
125	\$406	\$70	\$125
140	\$455	\$90	\$140
160	\$520	\$90	\$160
180	\$585	\$120	\$180
200	\$650	\$120	\$200
220	\$715	\$150	\$220
250	\$812	\$150	\$250

Above prices are for round and square cakes.

Heart, petal, hex, rectangular, oval and octagonal shapes are \$3.50 per serving.

You can have two different flavor combinations at no extra charge.

The "**Extra Decor/Flowers**" column is the approximate price that is added if you want white chocolate shells, sugar or fresh flowers, or more intricate decor.

Basic white or tinted **fondant** is \$1.00 extra per serving as noted above.

White chocolate or chocolate fondant is \$1.25 per serving.

There is buttercream under the rolled fondant. It is usually rolled to 1/8" thick and placed over each tier of a cake. It gives a nice, smooth, elegant look which accepts royal icing piping nicely and allows things to be attached to it.

Rolled fondant holds up better to warmer temperatures in the event of an outdoor wedding reception.

**Tiering hardware** is a one time charge and is not refundable. Each set of push-in pillars is \$5.00. Grecian-style pillars with plates are \$15 per tier.

**Silver cake stands**, both round and square, are available for an additional charge depending on the size. **Acrylic cake stands** of graduated heights are also available. These also require an additional refundable deposit.

## WEDDING CAKE FLAVORS

**Each tier of a wedding cake has 3 layers of cake and two layers of filling.**

**Chocolate Cake** with buttercream

**Yellow Cake** with buttercream

**White Cake** with buttercream

**White Chocolate Raspberry:** white cake with raspberry filling and buttercream

**Black and White:** chocolate cake with white chocolate buttercream filling

**Banana Nut** cake with chocolate filling and buttercream

**Carrot Cake** with cream cheese filling

**Red Velvet** with cream cheese filling

**Italian Cream:** walnut coconut torte with cream cheese filling

**Pina Colada:** yellow coconut cake with pineapple filling and buttercream

**Strawberries and Cream:** white cake with strawberry filling and buttercream

**Raspberry Parfait:** white cake with raspberry filling and buttercream

**Apple Cinnamon:** spice cake with apple filling and buttercream

**Black Forest:** chocolate cake with cherry filling and buttercream

**Chocolate Raspberry:** chocolate cake with raspberry filling and buttercream

**PB&J:** white cake with peanut butter cream cheese filling and jam

**Peaches & Cream:** spice cake with caramelized peaches and buttercream

**Peanut Butter Cup:** chocolate cake, peanut butter cream cheese filling, choc chips

**Chocolate Truffle:** chocolate cake with chocolate ganache and buttercream

**Bananas Foster:** banana cake with banana caramel filling and buttercream

**Cannoli Cake:** yellow cake with cannoli and chocolate chip filling

**German Chocolate:** chocolate cake with coconut pecan filling

**Amaretto Torte:** almond torte with amaretto and buttercream

**Marbled:** white and chocolate marble with buttercream

**Espresso:** yellow cake with chocolate espresso filling and buttercream

**Grand Marnier:** yellow cake with Grand Marnier and buttercream

**Lemon Lemon:** yellow lemon cake with lemon curd and buttercream

**Pecan Pie:** pecan torte with caramel pecan filling and buttercream

**Key Lime:** white cake with Key Lime curd and buttercream

**Hazelnut:** hazelnut cake with hazelnut filling and Frangelico

**I do not use whipped cream or meringue in any of the wedding cakes as it is too perishable and delicate.**

**Sheetcake for weddings** are scored per serving and decorated with the same colors and designs of the bridal cake. They are two layers of cake and one of filling. No rolled fondant is used on sheetcakes.

1/4 sheet	18-24 svgs	\$50
1/2 sheet	36-54 svgs	\$75

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**Cupcakes** start at \$1.75 each with buttercream icing and simple decor on top. Price would vary depending on the decor desired.

**Mini cakes** start at \$8.00 each, are 3" in diameter with 2 cake layers and one of filling, iced in buttercream or glazed in chocolate with simple decor on top.

**Tuxedo and Bridal dipped strawberries** \$20 per dozen  
**Plain dipped strawberries** \$12 per dozen

**Pastry Platters** 50pcs \$50 100pcs \$80  
Includes a variety of miniature sized items such as tartlettes, cannoli, profiteroles, brownies, biscotti, cheesecake, etc.

**Almond Rainbow Cookies** \$36 for min. of 36, \$8 per dz after that.  
2" x 2" sq cut on diagonally

**Cannoli** Small \$45 for 36, then \$10 per dz after that.  
Large \$54 for 24, then \$25 per dz after that.

**Tarts** 4" rd (min 6 qty) \$4 ea 9" rd \$20 ea  
Apple, apricot, almond, pear, peach, pecan, lemon cream, Linzertorte, fresh fruit with pastry cream. Smaller round and heart shapes also available.

## Cheesecakes

	<b>\$30</b> <u>7"rd 8-10svgs</u>	<b>\$40</b> <u>9"rd 12-16svgs</u>
Amaretto, Chocolate Grand Marnier, Grand Marnier, Hazelnut, Heath Bar,	Irish Cream, Kahlua, New York w/Fruit Topping, Oreo, Pina Colada,	Reeses, Snickers, White Chocolate Raspberry
	<b>\$25</b> <u>7"rd 8-10svgs</u>	<b>\$35</b> <u>9"rd 12-16svgs</u>
Caramel Pecan, Chocolate, Chocolate Raspberry, Creme Brulee, Eggnog,	Key Lime, Lemon, Mango, Mocha, New York Style,	Pumpkin, Raspberry, Strawberry

## Cakes

All cakes are 3 layers of cake and two of filling.

<b>\$25</b> <u>7"rd 8-10svgs</u>	<b>\$40</b> <u>9"rd 12-16svgs</u>	<b>\$45</b> 1/4 sheet 18-24 svgs <b>\$70</b> 1/2 sheet 36-54 svgs
Almond Torte, Cannoli Cake w/Choc Glaze, Carrot Cake w/Crm Cheese, Cassata w/Italian Meringue, Choc Mousse Cake, Choc Peanut Butter Cake,	Grand Marnier w/Pastry Cream & Italian Meringue, German Choc Cake, Hazelnut Torte, Red Velvet Cake w/Crm Cheese,	Tiramisu wrapped in Ladyfingers, White Choc Raspberry, Italian Cream.
<b>\$23</b> <u>7"rd 8-10svgs</u>	<b>\$35</b> <u>9"rd 12-16svgs</u>	<b>\$40</b> 1/4 sheet 18-24 svgs <b>\$65</b> 1/2 sheet 36-54 svgs
Choc Raspberry Cake, Choc Cake w/Buttercream, Coconut Cream Cake w/Italian Meringue,	Strawberry Shortcake w/Whipped Cream, Italian Rum Cake w/Italian Meringue,	Lemon Cream Cake w/buttercream, Yellow Cake w/Buttercream, White Cake w/buttercream.