



SMASH CAKE  
\$20 BUTTERCREAM  
\$30 FONDANT

## CAKES:

- buttercream = \$4/slice
- fondant = \$6/slice
- premium flavors = additional \$.50/slice
- standard sheet cake = \$3/slice
  - 50 servings = \$150
- premium sheet cake = \$3.50/slice
  - 50 servings = \$175

## STYROFOAM LAYERS:

- 6" = \$12 w/frosting or \$27 w/fondant
- 8" = \$24 w/frosting or \$39 w/fondant
- 10" = \$38 w/frosting or \$53 w/fondant
- 12" = \$56 w/frosting or \$71 w/fondant
- 14" = \$80 w/frosting or \$95 w/fondant

## CUPCAKES:

- mini = \$18/dozen (\$1.50 each)
- mini premium = \$30/dozen (\$2.50 each)
- standard = \$30/dozen (\$2.50 each)
- premium = \$42/dozen (\$3.50 each)

## MINI DESSERTS:

- strawberry cheesecake parfait = \$4 each
- key lime cheesecake parfait = \$4 each
- lemon cheesecake parfait = \$4 each
- bailey's cookies & cream parfait = \$4 each
- red velvet parfait = \$3 each
- choc. chip cookie dough shooters = \$3 each
- baked apple roses = \$4 each
- cookie dough bites = \$2 each

## STANDARD FLAVORS:

- white almond wedding cake
- dark chocolate
- marble (vanilla + chocolate)
- strawberry
- lemon
- confetti
- pink champagne
- mocha chocolate (+ mocha chocolate frosting)
- red velvet (+ cream cheese frosting)

## PREMIUM FLAVORS:

- carrot cake (+ cream cheese frosting)
- pistachio (+ buttercream frosting)
- gluten free chocolate
- gluten free confetti
- pumpkin spice (+ cream cheese frosting)
- peanut butter & chocolate
- grasshopper
- chocolate chip cookie dough
- chocolate chip cheesecake

CUPCAKES ONLY

## ADDITIONAL SERVICES:

- gold foil detail = \$5 per sheet
- painted gold or silver detail = \$30 per tier
- complex sculpted fondant detail = \$30 each
- paper cupcake toppers = \$.50 each
- fondant cupcake toppers = \$1 each
- custom wedding cake toppers = \$35 each
- cake/cupcake stand rental = \$10
- delivery & setup = \$50 (within 35 mile radius)

