

Kristin Raucci, Pastry Chef 203.213.6846 cheshirebakingcompany@gmail.com

#### **Cake Flavors:**

White, Yellow, Chocolate, Funfetti, Red Velvet, Banana, Carrot, Coconut, Cookies & Cream.

### **Fillings:**

Vanilla, Chocolate Chip, Chocolate, White Chocolate, Cheesecake, Oreo, Lemon, Espresso, Strawberry, Raspberry. German Chocolate, Pineapple, Peach, Cannoli.

## **Buttercream Frostings:**

Vanilla, Chocolate, Cream Cheese, Cannoli, Caramel, Peanut Butter, Oreo. Additional flavors available upon request.

## **Alternative Frostings:**

Dark Chocolate Ganache, White Chocolate Ganache, Whipped Cream, Chocolate Whipped Cream, Marshmallow Meringue.

# **Cake Sizes and Servings:**

6 inch - serves 8-10	Basic buttercream - \$40, Fondant details starting at \$65
8 inch - serves 18-20	Basic buttercream - \$50, Fondant details starting at \$80
10 inch - serves 25-28	Basic buttercream - \$60, Fondant details starting at \$90
¼ sheet cake - serves 20	Basic buttercream - \$50, Fondant details starting at \$70
½ sheet cake - serves 40-50	Basic buttercream - \$70, Fondant details starting at \$90

#### **Tiered Cakes:**

4 on a 6: serves 15	Basic buttercream - \$100
6 on a 8: serves 35	Basic buttercream - \$120
8 on a 10: serves 50	Basic buttercream - \$150

Please call for custom cake pricing.
Decorating fees may be applied.
Additional charge for fondant work, tiered cakes, custom frosting sheets, toppers, edible images or logos, hand painted details and rush orders. Please allow 2-3 weeks notice for custom cakes. Please inform of us any allergies, fees may apply.

Delivery/set up fee may apply for large or non-local orders.

Order pick ups available <u>at time of event</u> at: Main Street Caffe 209 West Main Street. Cheshire

Moon Rocks Cookies 2518 Whitney Avenue, Hamden