

# Handmade Desserts

## Wedding Cakes 2008

171 Walton Street, Portland Maine 04103  
207-878-2116

*Each cake is made to your order. Cupcakes and sheet cakes are priced differently. We happily discuss custom flavors and designs. Delivery is additional. Please call or email for quotes or queries.*

<u>Cake Flavors</u>	<u>Cost per Serving</u>
White Cake	\$4.20
Chocolate	\$4.20
Carrot	\$4.50
Marble or Chocolate & White	\$4.50
Fresh Lemon	\$4.75
Fresh Orange Sponge	\$4.75
Coconut or Poppyseed	\$4.75
Hazelnut Sour Cream	\$4.75

<u>Frostings</u>	<u>Cost per Serving</u>
Vanilla Buttercream	-
Cream Cheese Frosting	-
White Meringue Buttercream	.30
Flavored Buttercreams: almond, chocolate, mocha, espresso, lemon, orange, peanut butter....	.25
White Chocolate Buttercream	.50
Poured Dark Chocolate Ganache	\$1.10
White Rolled Fondant	\$1.10

<u>Fillings (Optional)</u>	<u>Cost per Serving</u>
Raspberry Puree	\$.50
Fresh Lemon or Lime Curd	.75
Apricot, Raspberry, or Orange Preserves	.30
Chocolate, Lemon, or Raspberry Mousse	1.00
Liqueur Soaking Syrup: Grand Marnier, Amaretto, Chambord, Kahlua, Frangelico	.50
Flavored Buttercreams: as listed in frostings	.25--.50
Dark Chocolate Ganache (Truffle)	.80
Fresh Fruit	market

<u>Embellishments (Optional)</u>	
Fresh Fruit	priced to order
Fresh, Sugar, or Gum Paste Flowers	priced to order
Buttercream Roses	\$18/dozen
White or Dark Chocolate Seashells	\$18/dozen
White or Dark Chocolate Curls	\$24/dozen
Pillars (4 separators & plate)	\$20/set
Square or Shaped Tiers	\$10/tier
Basketweave, Painting, other Premium Designs	\$10/tier or to order

***handmadedesserts@earthlink.net***

***www.handmadedesserts.com***

# *Handmade Desserts*

## *Wedding Cakes 2008*

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Congratulations on your upcoming wedding, and thank you for considering Handmade Desserts to be part of planning the festivities!

Planning a wedding involves so many details, it's easy to get overwhelmed. Our job is to make choosing your wedding cake a simple, tasty, and even fun process to creatively combine what is most important to you, for a delicious and beautiful result.

Usually your first step is to look through this booklet and our website to think about designs, flavor choices and other ideas before we sit down together to design your cake. You can schedule an appointment for you to taste cake samples, look at our portfolio and discuss all the details. If you have pictures or color swatches, be sure to bring them to our meeting. If time or distance prevents a meeting, don't worry. We have planned many cakes from email and phone calls alone.

We reserve the date with a nonrefundable deposit, usually \$100. or one third the estimated price of the cake. We have no required advance time frame for ordering a cake, but we do advise booking the date early, even if you are not sure of other details. We limit our schedule to provide you with the best possible service.

Once you have made some decisions we write a contract that lists your choices for flavors, fillings, frostings and decorations. We also list rental, floral, and delivery services with all pertinent information and costs. You receive the original contract and we keep a copy.

Finally, we ask to have your final serving count, any changes, and final payment in full by one week before your wedding.

Relax, and have a wonderful wedding!

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*Please note: Wholesale prices are in effect when caterer, not client, makes all arrangements with Handmade Desserts. Local delivery is usually included in wholesale price. We will gladly price custom flavors and designs; please call or email for quotes or queries.*

<u>Cake Flavors</u>	<u>Cost per Serving</u>
White Cake	\$3.15
Chocolate	\$3.15
Carrot	\$3.35
Marble or Chocolate & White	\$3.35
Fresh Lemon	\$3.30
Fresh Orange Sponge	\$3.60
Coconut or Poppyseed	\$3.60
Hazelnut Sour Cream	\$3.60

<u>Frostings</u>	<u>Cost per Serving</u>
Vanilla Buttercream	-
Cream Cheese Frosting	-
White Meringue Buttercream	.25
Flavored Buttercreams: almond, chocolate, mocha, espresso, lemon, orange, peanut butter...	.20
White Chocolate Buttercream	.35
Poured Dark Chocolate Ganache	\$.85
White Rolled Fondant	\$.85

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<u>Fillings (Optional)</u>	<u>Cost per Serving</u>
Raspberry Puree	\$.45
Fresh Lemon or Lime Curd	.60
Apricot, Raspberry, or Orange Preserves	.25
Chocolate, Lemon, or Raspberry Mousse	.75
Liqueur Soaking Syrup: Grand Marnier, Amaretto, Chambord, Kahlua, Frangelico	.40
Flavored Buttercreams: as listed in frostings	.20--.40
Dark Chocolate Ganache (Truffle)	.60
Fresh Fruit	market

<u>Embellishments (Optional)</u>	
Fresh Fruit	priced to order
Fresh, Sugar, or Gum Paste Flowers	priced to order
Crystal Pansies or Roses	\$36/dozen
Buttercream Roses	\$18/dozen
White or Dark Chocolate Curls	\$24/dozen
White or Dark Chocolate Seashells	\$18/dozen
Pillars (4 separators & plate)	\$20/set
Square or Shaped Tiers	\$10/tier
Basketweave, Painting, other Premium Designs	\$10/tier or to order

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