

CAKE AND FROSTINGS MENU

— Cakes with vanilla buttercream filling and icing—

Applesauce spice	Lemon	Spice	\$4.50 per serving
Carrot	Marble	Red Velvet	
		Yellow	

— Cake Fillings—

Bavarian Cream (strawberry and vanilla)	Crème Brulee	\$4.75 per serving
Buttercream	English Toffee Crunch	Additional \$.25 per serving for 2 fillings
Butter Fingers	Fresh Strawberries	
Cannoli Cream	Lemon Curd	
Caramel	Lemon Mousse	
Chocolate Buttercream	Nutella (Chocolate Hazelnut)	
Chocolate Fudge	Mousse – Chocolate or Strawberry	
Chocolate Mousse Cream	Orange Curd	
Chocolate Strawberry Short Cake	Peanut Butter	
Cream Cheese	Reese's Peanut Butter Cup	
Chocolate-Mocha Mousse Cream	Raspberry or Strawberry Puree	
Chocolate Orange Mousse	Strawberry Shortcake	
Chocolate Sour Cream	Vanilla Fluff (with marshmallows)	
Cookies and Cream		

— *Specialty Cakes* —

Funfetti	Boston Cream Pie	\$5.25 per serving
Tres Leches (3 milk cake)	German Chocolate	

— *Liquors* —

Amaretto	Chambord	Additional \$0.25 per serving
Frangelico	Grand Marnier	

— *Frostings (vanilla or chocolate)* —

Buttercream (vanilla or
almond flavor)

Chocolate Buttercream

Chambord (with
raspberry liquor)

Chantilly Cream (fresh)

— *Extras* —

Fondant icing Additional \$1.25 per serving

Swiss Meringue Buttercream

* Please note: All prices are for a basic decorated cake. Fondant drapes and accents, sugar flowers and highly intricate designs are priced on each cake. Materials needed for design

*Please let us know if any guests have allergies to food as many cakes are flavored with almond.

Cindy Jacobs, Phone: 410-808-6100
Email: cinfulcuisine@aol.com Web: www.cinfulcuisine.com

— *Delivery Fees* —

0 – 5 miles	\$15.00
6 – 10 miles	\$25.00
11 – 15 miles	\$30.00
16 – 20 miles	\$40.00
21 – 25 miles	\$50.00
26 – 30 miles	\$60.00
31 – 35 miles	\$70.00
36 – 40 miles	\$80.00
41 – 45 miles	\$90.00
46 – 50 miles	\$100.00

Over 51 miles will be priced accordingly.

— *A note from Cindy* —

A deposit of **\$200.00** is required to reserve your date. I highly recommend reserving your date as soon as you can because space is limited and fills up fast.

Also, because my cakes, fillings and frostings is all made from scratch, I recommend **not** saving the small cake tier for your 1st anniversary celebration. In stead I will give you your 1st anniversary cake complementary! **Good for your health ...** There are no preservatives in my cakes/fillings or frostings and that is why my cakes will not freeze long!