



Fine Catering
Wedding Cakes
Gourmet-To-Go

Gourmet-to-go Menu Items available for ordering

(Revised February 2013)

Thank you for considering Palate Pleasers to cater your upcoming event. We appreciate your business and are dedicated to providing the best quality food, a professional and friendly staff, and a beautiful presentation for your event.

Palate Pleasers is a family owned and operated business that was started in 1981. Our specialties are home wedding receptions and upscale parties. We also cater take-out parties, boat charters, pig roasts, crab feasts, rehearsal dinners, birthday parties, graduations, dinner parties, corporate events or any other event where a meal will be served. Along with our full service catering, we also offer a carry out service for breakfast, lunch, or dinner, so just give us a call or stop by and see what we have cooking for the day. At Palate Pleasers, we offer a wide range of international foods made from scratch for your order. Our in-house bakery produces some of the most delicious and beautiful pastries, confections and wedding cakes in the area. We are also happy to help with menu suggestions that are not published on this list.

Take a look at our menu and choose the items that you would like to build a menu around. Feel free to call or email for any suggestions or if you need help with planning quantities or figuring a quote. Please note that all prices published are subject to change due to market fluctuations. A general rule for appetizer parties would be 5 to 8 menu items from our appetizer list. If you are planning a buffet or sit down meal, then 3 to 4 guests per pound for entrees and 4 to 5 guests per pound for side items is the normal amount that we would suggest. We can arrange any food on your own platters, foil containers or our nice quality disposable trays. We charge a small fee for our disposable trays, but they do make for easy cleanup after your party. Food arranged on your platters or foil containers is always without any additional charge. Delivery service is usually available, but at our discretion based on our current schedule. We can also supply beverages, serving utensils, and paper goods as needed to complete your order.

Please note that this menu is for in store pickup or delivery. Please see our Catering Menu for our full service catering options. Give us a call or email with any questions about our menus or services. Thank you for considering Palate Pleasers for your catering needs.

1023 Bay Ridge Avenue, Annapolis, MD 21403
(410) 263-6941 ~ www.palatepleasers.com
email ~ info@palatepleasers.com



follow us for daily hot items
and seasonal specials!
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Health Department Menu Advisory: Consuming raw or uncooked meats, fish, shellfish, or fresh eggs may increase your risk of food borne illness especially if you have certain medical conditions.

Appetizer Items

Our goal at Palate Pleasers is to make your entertaining as care free as possible so that you can be a guest at your own party. We would suggest choosing 5-8 items for a heavy appetizer style party. The number in parenthesis is the suggested serving portion per item. An asterisk (*) indicates that this item should be heated before serving. We have a 12 piece minimum for all items sold by the each or per person. We can arrange all items on your platters or use foil containers for no additional charge. To make your party even easier to transport, serve, and clean up, we can supply our nice black plastic platters, bowls, and utensils for an additional fee.

Cheese Selections:

Artesian cheese arrangement w/grapes & strawberries or dried fruit, w/crackers	\$4.25 (pp)
Cheese roulade w/peppers provencal & pita chips	\$3.00 (pp)
Goat cheese w/spicy salsa rosa & sliced French bread	\$3.00 (pp)
Fancy feta w/olives, sundried tomatoes, pine nuts, & sliced French bread	\$3.00 (pp)
Heart shaped cheese (bleu cheese, brie, pecans, & apples) w/crackers	\$55.00 (60 ~ 7")
Phyllo wrapped brie served w/crackers *	\$48.00 (30 ~ kilo)
Brie w/warm caramelized apple chutney & crackers	\$55.00 (30 ~ kilo)
Summer brie w/apricot & raspberry purees, served w/crackers	\$55.00 (30 ~ kilo)
Fig and mascarpone torte, served w/crackers	\$55.00 (30 ~ 7")
Cheese quesadilla rolls served w/guacamole *	\$7.50 (2)
Spanikopita triangles filled w/spinach and cheese	\$26.00 (dozen)
Tart Michele puff w/feta and mint, topped with a cherry tomato slice	\$26.00 (dozen)
Phyllo wrapped asparagus tips with asiago cheese *	\$26.00 (dozen)
Assorted cut cheeses as available (brie, cheddar, stilton, manchego, fontina, etc.)	\$market

Fruits and Vegetables:

Fresh vegetable arrangement w/our homemade basil dip	\$3.50 (pp)
Vegetarian antipasto arrangement with spreads and crostini	\$5.50 (pp)
Fresh fruit platter served with skewers (seasonal)	\$3.50 (pp)
Fresh fruit on skewers (seasonal)	\$3.00 (each)

Additional Selections:

Bacon wrapped date stuffed w/a whole almond *	\$26.00 (dozen)
Stuffed mushroom cap w/spinach or sausage *	\$26.00 (dozen)
Phyllo triangle w/wild mushroom filling *	\$26.00 (dozen)
Golden polenta bites w/roasted pepper provencal topping *	\$26.00 (dozen)
Figs stuffed with goat cheese (semi-soft figs)	\$26.00 (dozen)
Hot artichoke dip w/sliced French bread	\$25.00 (15 ~ lg)
Quiche squares, Lorraine, spinach w/tomato, or (crab w/asparagus + \$10.00)	\$72.00 (48 pieces)
Gourmet white pizza w/assorted toppings, half sheet size	\$32.00 (24 pieces)
Antipasto platter w/meats, cheeses, veggies, spreads, & crostini	\$6.00 (pp)
Assorted cold dips w/crostini (pimento, hummus, olivada, sundried tomato)	\$12.00 (8)
Mexican 7 layer dip served w/tortilla chips	\$60.00 (24 ~ lg)
Tortilla chips w/homemade guacamole & pico de gallo	\$18.00 (8)
Middle Eastern platter w/hummus, baba ganoush, cheese roulade, & pita chips	\$4.00 (pp)
Chicken liver pate served w/sliced French bread	\$14.00 (10)
Dolmas (grape leaves stuffed with rice)	\$0.75 (each)

Black Plastic Platters, Bowls, & Utensils:

Nice black plastic platters or bowls with lids for your food items	\$5.00 (each)
Nice black plastic tongs or spoons that match our trays and bowls	\$1.00 (each)

Additional Appetizer Items

Seafood Selections:

Mini crab cakes w/cocktail sauce	\$26.00 (dozen)
Mini salmon cakes w/dill sauce	\$26.00 (dozen)
Roasted salmon bites on skewers w/dill sauce	\$26.00 (dozen)
Seared ahi tuna bites on a jalapeño rice cake	\$26.00 (dozen)
Shrimp cocktail w/cocktail sauce	\$26.00 (dozen)
Shrimp scampi *	\$26.00 (dozen)
Shrimp or scallop rumaki *	\$26.00 (dozen)
Shrimp skewers w/mango, grilled	\$26.00 (dozen)
Shrimp quesadilla wedges w/salsa	\$12.00 (6 pieces)
Caviar pie w/Bremner wafers	\$48.00 (30 ~ 7")
Shrimp or crab pie w/crackers	\$48.00 (30 ~ 7")
Hot crab dip w/sliced French bread *	\$52.00 (15 ~ lg)
Hot crab and artichoke dip w/jalapeño, served w/sliced French bread *	\$42.00 (15 ~ lg)
Smoked salmon cheesecake w/scallion sauce, served w/crackers	\$40.00 (30 ~ 7")
Smoked salmon (sliced or tartar style) w/sliced wild rice bread	\$48.00 (15 ~ 1lb)
Gravlax whole sliced fillet, served w/mustard sauce and sliced wild rice bread	\$125.00

Meat and Poultry Selections:

Beef tenderloin filet (1 lb), grilled & sliced, w/soft rolls (8) & horseradish sauce	\$55.00 (8)
Bistro beef tender (1 lb), grilled & sliced, w/soft rolls (8) & horseradish sauce	\$32.00 (8)
Marinated flank steak (1 lb), grilled & sliced w/soft rolls (8) & horseradish sauce	\$28.00 (8)
Roasted turkey breast (1 lb), sliced w/soft rolls (8) & honey mustard sauce	\$26.00 (8)
Pit ham (1 lb), sliced w/soft rolls or biscuits (8) & honey mustard sauce	\$24.00 (8)
Fajita seasoned chicken breast (1 lb), sliced w/soft rolls (8) & chipotle sauce	\$26.00 (8)
Grilled flank steak skewers w/Thai chili dipping sauce	\$26.00 (dozen)
Grilled chicken fajita bites w/grapes & chipotle dipping sauce	\$26.00 (dozen)
Chicken sate skewers w/peanut dipping sauce	\$26.00 (dozen)

Sandwich Selections:

Sandwiches on soft rolls with lettuce & appropriate condiment sauce (turkey, ham, fajita, flank, bistro beef, vegetarian, chicken salad, tuna salad)	\$48.00 (dozen)
Ham biscuit with honey butter	\$26.00 (dozen)
Smoked turkey on orange bread w/cranberry chutney, open faced	\$26.00 (dozen)
Beef tender slice on French bread w/horseradish sauce, open faced	\$30.00 (dozen)
Smoked salmon on wild rice bread w/dill sauce, open faced	\$26.00 (dozen)
Tuscan bread w/stilton and pear, open faced	\$26.00 (dozen)
Tea sandwiches, assorted, 12 piece per type minimum (smoked salmon, shrimp, cucumber, chicken salad, egg salad, ham salad)	\$26.00 (dozen)

Crackers, Chips, & Extras:

Crostini, pita chips, or New York flatbread	\$15.00 (15 ~ lb)
Sliced French baguette	\$4.50 (15 ~ loaf)
Nana's Cocina tortilla chips	\$6.00 (15 ~ bag)
Carr's Table Water or Stoned Wheat crackers	\$6.00 (10 ~ box)
Bremner Wafers in large tins	\$25.00 (30 ~ tin)
Bremner Wafers in boxes	\$6.50 (10 ~ box)
Spiced pecans	\$22.00 (15 ~ lb)

Salad Selections

Caesar Salad ~ Romaine tossed with grated parmesan & our homemade croutons & Caesar dressing

Teena's Salad ~ Mesclun greens with orange sections, sugared almond slices & maple vinaigrette

Sally's Salad ~ Mesclun greens w/roasted red & yellow peppers, toasted walnuts, crumbled goat cheese, fresh sliced pears, & pomegranate seeds (seasonal) w/homemade vinaigrette

Italian Salad ~ Mixed greens w/sliced mushrooms, hearts of palm, artichoke hearts, & shaved parmesan w/a red wine vinaigrette

Gourmet Greek Salad ~ Baby greens w/crumbled feta, shaved red onion, cucumbers, pear tomatoes, & balsamic vinaigrette

Summer Salad ~ Mixed greens w/roasted almonds, fresh raspberries, crumbled goat cheese, & raspberry vinaigrette

Winter Salad ~ Mixed greens w/roasted walnuts, dried cranberries, crumbled bleu cheese, & honey vinaigrette

French Salad ~ Mixed greens w/shredded carrots, tomatoes, sliced cucumbers, & crumbled hard boiled egg w/creamy Dijon vinaigrette

Spinach Salad ~ Baby spinach w/orange sections or strawberries, crumbled bleu cheese, shaved red onions, & balsamic vinaigrette

All salad selections are \$4.50 per serving

All dressings and croutons are made in house from scratch

Soups, Stews, & Chili

Butternut squash puree'
Cauliflower & spinach
Hearty vegetable
Wild mushroom
Tomato basil
Black bean

Southwest chicken noodle
White bean chicken chili
Chicken vegetable
Chicken noodle
Chicken curry
Chicken stew

White bean w/ham
Shirley's beef chili
Split pea w/ham
Beef vegetable
French onion
Beef stew

All soups, stews, & chili are \$7.00 to \$9.00 per pint
Additional selections available by request

Frozen Casseroles

Lasagna (cheese, beef, or roasted vegetable)
Mexican casserole (bean, beef, or turkey)
Mexican chicken & rice w/jalapeño
Baked ziti w/beef marinara
Spinach ramekin
Chicken pot pie

Penne w/chicken (artichoke, or spinach)
Chicken tetrazzini w/mushrooms
Penne w/3 cheese casserole
Eggplant parmigiana
Beef stroganoff
Shepherd's pie

Small 1 pound \$8.00 to \$10.00 (serves 1-2) ~ Large 2.5 pound \$20.00 to \$24.00 (serves 3-4)

10x12 foil pan also available by special order \$55.00 (serves 10-12)

Chicken pot pie \$6.75 (6" serves 1-2), \$19.00 (10" serves 3-5)

Entree selections

Beef:

Grilled flank steak	\$17.50 lb
Bistro beef	\$22.50 lb
Tenderloin filet	\$45.00 lb
Meatloaf	\$10.50 lb
Meatballs	\$10.50 lb
BBQ'd flank steak	\$17.50 lb
Ropa vieja	\$17.50 lb
Beef stew	\$10.00 lb
Beef stroganoff	\$12.00 lb
Beef lasagna	\$9.00 lb
Mexican casserole w/beef	\$9.00 lb
Shepherd's pie	\$9.00 lb

Pork & Lamb:

Roasted pork loin	\$16.75 lb
Stuffed pork loin w/fruit	\$18.00 lb
Pork tenderloin	\$16.75 lb
Sesame crusted pork tenderloin	\$16.75 lb
Pulled pork bbq	\$15.75 lb
Sliced pit ham	\$12.75 lb
Lamb kebabs (4 oz.)	\$20.00 lb
Lamb curry w/apples	\$12.00 lb
Lamb stew w/carrots & potatoes	\$12.00 lb
Lamb chops	\$market

Vegetarian:

Stuffed portobello mushroom caps	\$10.00 lb
Black bean cakes w/quinoa	\$15.00 lb
Spinach w/mushroom crossover	\$36.00 ea
Quiche (various)	\$24.00 9"
Lasagna, spinach or roasted veggie	\$9.00 lb
Spinach ramekin casserole	\$9.00 lb
Penne w/cheese casserole	\$9.00 lb
Eggplant parmigiana	\$9.00 lb
Mexican casserole w/black beans	\$9.00 lb
Scrambled curried tofu w/veggies	\$9.50 lb
Vegetarian white pizza (various)	\$32.00 ea

Seafood:

Individual salmon fillets	\$20.00 lb
(citrus, blackened, thai, pecan, etc.)	
Whole roasted salmon side	\$95.00 ea
Salmon cakes w/capers & dill	\$7.50 ea
Salmon lasagna w/white sauce	\$11.00 lb
Tilapia fillet	\$15.00 lb
Seared Ahi tuna	\$23.00 lb
Albacore tuna salad	\$11.50 lb
Lump crab cakes (various sizes)	\$10.50 4oz.
Crab & shrimp casserole w/rice	\$30.00 lb
Steamed shrimp cocktail	\$26.00 dozen
Shrimp scampi	\$26.00 dozen
Shrimp w/mango skewers	\$26.00 dozen
Grilled spicy shrimp	\$26.00 dozen
Shrimp w/mango pasta salad	\$14.50 lb
Paella	\$16.00 lb

Poultry:

Roasted turkey breast, sliced	\$15.75 lb
Stuffed turkey breast w/spinach	\$16.75 lb
Fajita seasoned breast, sliced	\$15.75 lb
Whole chicken breasts	\$15.75 lb
(provençal, parmesan, crusted herb, pecan, pesto, almond, onion, bbq, etc.)	
Whole chicken breasts in sauce	\$15.75 lb
(creamy parmesan or Dijon)	
Chicken salad (white meat)	\$15.00 lb
(old fashioned, curry, Italian, bikini, heart healthy, or Thai chili)	
Boneless chicken thighs	\$13.00 lb
(Thai bbq or Island jerk)	
Chicken Northwoods salad	\$12.75 lb
Chicken pot pie (6" or 10")	\$19.00 10"
Chicken tetrazzini w/mushrooms	\$9.00 lb
Chicken w/pasta casserole	\$9.00 lb
(spinach or artichoke)	
Mexican chicken & rice w/jalapeño	\$9.00 lb
Mexican turkey casserole	\$9.00 lb

Condiment sauces

Cranberry chutney	\$5.50 cup	Basil dip	\$5.50 cup
Mango chutney	\$5.50 cup	Chipotle sauce	\$5.50 cup
Jezebel sauce	\$5.50 cup	Dill sauce	\$5.50 cup
Thai chili sauce	\$5.50 cup	Horseradish sauce	\$5.50 cup
Peanut sauce	\$5.50 cup	Guacamole	\$6.75 cup

Side Vegetables & Fruit

Asparagus w/extra virgin olive oil	\$19.00lb
Asparagus, oven roasted	\$19.00lb
Artichoke salad w/feta & olives	\$9.50 lb
Beets w/sherry vinegar & walnuts	\$9.00 lb
Broccoli (plain or parmesan)	\$9.00 lb
Brussels sprouts	\$12.75lb
Cauliflower, roasted w/parmesan	\$12.75lb
Cucumbers w/onions (sweet)	\$6.00 lb
Cucumber salad w/feta & tomato	\$8.00 lb
Eddie's apple salad w/dates	\$9.00 lb
Eggplant caviar	\$10.00lb
Fresh fruit salad (seasonal mix)	\$12.00lb
Glazed carrots	\$6.50 lb
Green beans almandine	\$10.00lb
Green bean salad w/red onion	\$10.00lb
Green beans w/roasted shallots	\$10.00lb
Haricot verts	\$13.00lb
Mixed steamed vegetables	\$8.00 lb
Mixed roasted vegetables	\$12.75lb
Ratatouille	\$9.50 lb
Savannah slaw w/vinaigrette	\$6.50 lb
Snow pea salad w/hearts of palm	\$12.00lb
Sugar snap pea salad	\$12.00lb
Spaghetti squash w/garlic	\$10.00lb
Spinach (creamed style)	\$10.50lb
Spinach w/pine nuts	\$10.50lb
Tomatoes w/fresh mozzarella	\$12.75lb
Tomato wedges, marinated	\$8.00 lb
Strawberry & blueberry salad	\$12.00lb
Vidalia onion halves, roasted	\$6.50 lb
Wild mushroom mix, roasted	\$21.00lb

Breads

Bonaparte baguette	\$4.50
Bruschetta	\$5.75
French boule	\$5.75
Black olive	\$6.75
Multigrain (rectangular loaf)	\$9.50
Wild rice baguette	\$6.75
Sandwich baguette	\$2.25
Mini French boule	\$2.25
French roll	\$1.25
Multigrain roll	\$1.75
Brioche roll	\$2.75
Dinner roll (soft)	\$0.75

Side Starches

Acorn squash, roasted (seasonal)	\$12.75lb
Bean salads (various)	\$6.00 lb
Black bean w/jalapeño	
Mixed bean salad	
Texas caviar (black eyed peas)	
White bean w/dill	
Butternut squash, roasted pieces	\$12.75lb
Corn pudding casserole	\$9.00 lb
Corn salad (seasonal)	\$12.75lb
Cous cous salad w/currants	\$10.50lb
Grits gruyere casserole	\$9.00 lb
Pasta salads (various)	\$10.00lb
Greek penne	
Lemon basil w/tomato	
Mediterranean w/artichokes	
Orzo w/roasted veggies	
Penne w/roasted veggies	
Primavera w/fresh veggies & parmesan	
Shells w/sundried tomatoes	
Polenta triangles	\$9.75 lb
Potatoes, mashed w/butter	\$8.00 lb
Potatoes, mashed w/cheddar	\$8.50 lb
Potato salad (various)	\$6.50 lb
Italian, dill, or old fashioned	
Potato shallot custard casserole	\$10.00lb
Potatoes, twice baked w/cheddar	\$4.50 ea
Scalloped potato casserole	\$10.00lb
Springtime spaghetti	\$12.75lb
Sweet potatoes, roasted halves	\$9.00 lb
Sweet potatoes, mashed w/orange	\$8.00 lb
Sweet potato wedges w/peppers	\$9.00 lb
Sweet potato casserole w/apples	\$30.00lg
Root vegetable mix, mashed	\$8.00 lb
Thai rice noodle salad	\$10.50lb
Tortellini salad, Greek style	\$10.50lb
Tortellini w/pesto	\$10.50lb
Wild rice northwoods salad	\$10.00lb
Wild rice pilaf w/cranberries	\$10.00lb

Dessert Selections

Undecorated Cakes, Cookies, & Brownies:

Apple cake	\$15.75/7"
Lemon cake w/lemon glaze	\$15.75/7"
Pineapple coconut rum ring	\$12.00/6"
Angel food cake	\$16.00/9"
Assorted homemade cookies	\$12.00/lb
Assorted brownies	\$12.00/lb
Assorted fruit bars	\$12.00/lb

Cheesecakes:

Plain	\$32.00/7"	\$47.00/9"
Lemon glazed	\$34.00/7"	\$49.00/9"
Chocolate raspberry	\$34.00/7"	\$49.00/9"
Fresh fruit topped	\$34.00/7"	\$49.00/9"
Creme Brulee	\$34.00/7"	\$49.00/9"
Pumpkin spice	\$34.00/7"	\$49.00/9"

Pies, Cobblers, & Crostadas:

Fruit cobblers (seasonal)	\$8.00/lb
Apple crostada	\$7.00/6" \$15.00/9"
Fruit pies (seasonal)	\$9.00/6" \$20.00/9"
Three berry pie	\$10.00/6" \$22.00/9"
Apple pie	\$8.00/6" \$15.00/9"
Pumpkin pie	\$6.00/6" \$12.00/9"
Key lime pie	\$8.00/6" \$18.00/9"
Lemon meringue	\$10.00/6" \$22.00/9"
Pecan pie	\$10.00/6" \$22.00/9"
Chocolate pecan pie	\$10.00/6" \$22.00/9"
Chocolate mousse	\$10.00/6" \$22.00/9"
Choc. P. B. mousse	\$10.00/6" \$22.00/9"

Ask us about seasonal and specialty desserts!

Additional Desserts:

Creme caramel custard cup	\$3.00/ea
Fruit trifle cup (individual)	\$4.75/ea
Chocolate mousse in choc. shell	\$4.75/ea
Mini choc mousse in choc. shell	\$1.50/ea
Mini creme puffs or eclairs	\$1.50/ea
Mini key lime tarts or cheesecakes	\$1.50/ea
Mini apple crostada bites	\$1.50/ea
Mini fruit tartlettes	\$2.25/ea
Baklava triangles	\$12.00/lb
Bread pudding w/vanilla sauce	\$8.00/lb
Fresh fruit tarts (various sizes)	\$36.00/9"
Franjipan torte w/apple or pear	\$36.00/9"
Tiramisu	\$8.00/lb
Flourless chocolate cake	\$24.00/9"
Flourless almond cake	\$18.00/9"
Double diablo chocolate cake	\$46.00/9"
Spiced pecans	\$22.00/lb

Cupcakes:

Minis (bite size)	\$1.50/ea
Traditional size (standard)	\$2.25/ea
Traditional size (specialty*)	\$2.50/ea

Cupcake cake flavor choices:

Yellow, Almond, Chocolate, Carrot, Coconut, Lemon, Red Velvet

Cupcake icing flavor choices:

Buttercream (Traditional, Italian, Chocolate, Lemon), Cream Cheese, Coconut, Chocolate Ganache*, German Choc. (Coconut w/pecan)*

Custom cupcake decorating quoted per order

Breakfast Selections

Assorted mini scones	\$1.00/ea	Fresh fruit salad (seasonal mix)	\$12.00/lb
Assorted mini muffins	\$0.75/ea	Breakfast egg custard casserole	\$8.00/lb
Assorted full size scones	\$2.00/ea	Quiche squares (48 squares)	\$72.00
Assorted full size muffins	\$1.75/ea	Quiche Lorraine	\$24.00/9"
Almond croissant	\$3.50/ea	Quiche, spinach w/tomato	\$24.00/9"
Plain croissant	\$2.50/ea	Quiche, lump crab w/asparagus	\$36.00/9"
Apple cake	\$15.75/9"	Fresh orange juice	\$14.00/gal
Blueberry buckle crumb cake	\$22.00/9"	Coffee service	\$50.00/gal
Sour cream coffee cake	\$22.00/9"	(specify regular or decaf, includes condiments)	



Dessert Cake Menu

Vanilla Cake with Italian Cream

Yellow cake with our Italian buttercream

Old Fashioned Chocolate

Chocolate cake with chocolate buttercream

Lemon Cloud

Lemon cake with a light lemon buttercream

Traditional Carrot

Carrot cake served open sided with our cream cheese icing

Coconut Dream

Coconut cake with buttercream icing and shredded coconut outside

Chocolate Ganache *

Chocolate cake with a rich dark chocolate ganache

Pink Pearl *

Vanilla cake with raspberry mousse & iced with pale pink buttercream

Almond Brittle *

Almond cake with almond brittle buttercream & iced with white buttercream

German Chocolate *

Chocolate cake served open sided with coconut pecan icing

Short Stacks

(2 cake layers with 1 filling layer)

Size	6"	8"	9"	10"	12"
Serves	6-8	9-12	13-16	20-25	30-35
Price	\$19	\$28	\$35	\$44	\$50
Price *	\$26	\$33	\$40	\$48	\$56

Traditional Height

(4 cake layers with 3 filling layers)

Size	6"	8"	9"	10"	12"
Serves	8-10	12-15	20-25	30-35	40-50
Price	\$29	\$40	\$50	\$62	\$72
Price *	\$37	\$47	\$58	\$68	\$78

All cakes are available in Short Stacks or Traditional Height & include writing upon request

All cakes, fillings, and icings are made from scratch in-house to order

Please allow appropriate lead time for all orders

Cake Options for Special Orders

(all special order cakes will be quoted per order)

Cake Flavors: Yellow, Lemon, Chocolate, Almond, Carrot, Coconut, Red Velvet

Fillings: Buttercream (Traditional, Italian, Lemon, Chocolate, or Almond Brittle), Cream Cheese, Chocolate Ganache, Lemon Curd, Raspberry Mousse, Chocolate Mousse, Raspberry Preserves, Fresh Fruit

Outside Icings: Buttercream (Traditional, Italian, Chocolate, or Lemon) Cream Cheese, or Chocolate Ganache

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