



Fine Catering  
Wedding Cakes  
Gourmet-To-Go

Menu of items available  
For ordering  
(Revised April, 2010)

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, dinner parties, corporate events or any other event where a meal will be served. We also offer a carry out service for breakfast, lunch or dinner, so just 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 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. 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 normally available at our discretion with enough advanced notice. We can also supply beverages and paper goods as needed to complete your order.

Please call 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 (410) 263-7609 fax

[www.palatepleasers.com](http://www.palatepleasers.com)

*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 SELECTIONS

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 5 to 8 items for a heavy appetizer party. The number in parenthesis is the suggested servings per item. An asterisk (\*) denotes that the item should be heated before serving. We have a 12 piece minimum for all items sold by the each or per person.

### **Cheese Selections:**

Artisan cheese platter with grapes & strawberries or dried fruit	\$ 3.50	(pp)
Cheese roulade served with peppers provencal	\$ 15.00	(15) (lb)
Feta with olives, sundried tomatoes and pine nuts	\$ 15.00	(15) (lb)
Goat cheese with spicy salsa rosa	\$ 15.00	(15) (lb)
Heart shaped cheese (bleu cheese, brie, pecans & apples)	\$ 44.00	(60) (7")
Phyllo wrapped brie	\$ 40.00	(30) (kilo)
Brie served with warm caramelized apples and walnuts	\$ 40.00*	(30) (kilo)
Brie with sugared almond slices and raspberries	\$ 40.00	(30) (kilo)
Summer brie with apricot and raspberry sauce	\$ 40.00	(30) (kilo)
Layered cheese torte w/roasted peppers	\$ 44.00	(60) (7")
Cheese quesadilla rolls with jalapeno	\$ 5.00*	(5)
Spanikopita	\$ 2.00*	(ea)
Tart Michele	\$ 2.00*	(ea)

### **Seafood Selections:**

Mini crab cakes with cocktail sauce	\$ 2.00*	(ea)
Mini salmon cakes with dill sauce	\$ 1.75*	(ea)
Shrimp scampi	\$ 2.00*	(ea)
Shrimp or Scallop rumaki	\$ 2.50*	(ea)
Shrimp cocktail	\$ 2.00	(ea)
Shrimp quesadilla wedge	\$ 1.50	(ea)
Caviar pie	\$ 48.00	(40) (9")
Shrimp or Crab pie	\$ 60.00	(40) (9")
Smoked salmon or Crab cheesecake w/scallion sauce	\$ 48.00	(50) (9")
Crab dip	\$ 45.00*	(15) (1g/2lb)
Smoked salmon with wild rice bread (sliced or tartar)	\$ 40.00	(15) (lb)
Gravlax whole fillet with mustard sauce and wild rice bread	\$ 100.00	(40)
Roasted whole salmon fillet (citrus, pecan crusted, blackened)	\$ 19.00	(8) (lb)
Roasted salmon bites on skewers with dill sauce	\$ 1.50	(ea)

### **Fruits and Vegetables:**

Vegetable arrangement with basil dip	\$ 3.00	(pp)
Vegetarian antipasto arrangement	\$ 5.00	(pp)
Fruit platter with skewers (seasonal)	\$ 3.00	(pp)
Fresh fruit skewers (seasonal)	\$ 2.50	(ea)

## MORE APPETIZERS

### **Meat and Poultry Selections:**

Beef tenderloin filet, sliced	\$ 45.00	(8)	(lb)
Grilled flank steak on skewers with jezebel sauce	\$ 1.75	(ea)	
Sliced ham with mustard sauce	\$ 12.00	(8)	(lb)
Roasted turkey breast (sliced)	\$ 15.00	(8)	(lb)
Grilled fajita chicken bites with grapes & chipotle dip	\$ 1.75	(ea)	
Chicken sate on skewers with peanut sauce	\$ 1.75	(ea)	
Chicken breast medallions stuffed with spinach and cheese	\$ 1.75	(ea)	

### **Sandwich Selections:**

Sandwiches on white dinner rolls with tomato & lettuce (turkey, ham, chicken fajita, flank steak, vegetarian)	\$ 3.75	(ea)	
Smoked turkey on orange bread with cranberry chutney	\$ 1.75	(ea)	
Ham biscuit with honey butter	\$ 2.00	(ea)	
Open faced tenderloin filet on French bread	\$ 2.50	(ea)	
Open faced smoked salmon on wild rice bread	\$ 2.00	(ea)	
Tuscan bread with stilton and pear	\$ 1.75*	(ea)	
Tea sandwiches (12 ea per type minimum) (smoked salmon, cucumber, chicken, egg, or ham salad)	\$ 2.00	(ea)	

### **Additional Selections:**

Artichoke dip	\$ 25.00*	(15)	(lg/2lb)
Artichoke and crab dip	\$ 35.00*	(15)	(lg/2lb)
Bacon wrapped date stuffed with an almond	\$ 2.00*	(ea)	
Stuffed mushroom cap with spinach or sausage	\$ 1.75*	(ea)	
Phyllo with mushroom or curried chicken & walnut	\$ 2.00*	(ea)	
Golden polenta with roasted peppers	\$ 1.25*	(ea)	
Bruschetta with assorted toppings (12 ea per type minimum)	\$ 1.25	(ea)	
Antipasto platter with meats, cheeses, and vegetables	\$ 5.00	(pp)	
Spinach and tomato quiche or quiche Lorraine (1/2 sheet)	\$ 58.00	(48)	
Mexican 7 layer dip	\$ 48.00	(25)	(lg)
Tortilla chips with homemade salsa and guacamole	\$ 2.25	(pp)	
Middle eastern platter	\$ 3.50	(pp)	
Assorted cold dips (red pepper, hummus, pimento, olive)	\$ 5.50	(5)	(cup)
Homemade guacamole	\$ 6.75	(5)	(cup)
Gourmet pizza with assorted toppings (1/2 sheet)	\$ 30.00*	(25)	
Chicken liver pate	\$ 9.50	(10)	(lb)

### **Crackers & Chips:**

Crostini, pita chips or flatbread with everything	\$ 15.00	(lb-20p)	
Nana's Cocina tortilla chips	\$ 5.50	(bag-15p)	
Carr's table water crackers	\$ 5.50	(box-10p)	
Stoned wheat crackers	\$ 5.50	(box-10p)	
Bremner wafers	\$ 18.00	(tin-30p)	

## SALAD SELECTIONS

- Caesar Salad** – crisp romaine lettuce tossed with homemade croutons, parmesan cheese and our homemade Caesar dressing.
- Sally's Salad** – mixed greens with roasted red and yellow peppers, toasted walnuts, crumbled goat cheese, fresh pears and pomegranate seeds (in season) with a homemade vinaigrette.
- Teena's Salad** – mesclun with orange supremes, sugared almond slices, and a maple orange vinaigrette.
- Italian Salad** – mixed greens with sliced mushrooms, hearts of palm, artichoke hearts and shaved parmesan with a red wine vinaigrette.
- Gourmet Greek Salad** – baby greens with crumbled feta cheese, shaved red onions, cucumbers and pear tomatoes with a balsamic vinaigrette.
- Summer Salad** – mixed greens topped with roasted almonds, fresh raspberries and crumbled goat cheese with a raspberry vinaigrette.
- Winter Salad** – mixed greens topped with roasted walnuts, dried cranberries and crumbled bleu cheese with a honey vinaigrette.
- French Salad** – mixed greens with shredded carrots, tomatoes, sliced cucumbers and crumbled hard boiled egg with a creamy Dijon vinaigrette.
- Spinach Salad** – baby spinach with orange sections or strawberries, crumbled bleu cheese, and a poppy seed vinaigrette.

**All of our salad selections are \$ 4.50 per person**

## SOUP AND STEW SELECTIONS

Aqua Cotta (fresh tomato)	\$3.00	Crab and corn chowder	\$3.50
Tomato basil with bacon	\$3.00	Broccoli cheddar	\$3.50
White bean and ham	\$3.00	Roasted vegetable puree'	\$3.50
French onion	\$3.00	Butternut squash puree'	\$3.50
Gazpacho	\$3.00	Wild mushroom	\$3.50
Black bean	\$3.00	Minestrone	\$3.50
Scandinavian potato w/dill	\$3.00	Chicken noodle vegetable	\$3.50

**All of our soup, stew and chili prices are by the 8oz cup  
Additional selections available by special request**

## FROZEN CASSEROLES

- Vegetarian Penne with 3 cheeses, Spinach Ramekin, or Eggplant Parmigiana  
Chicken and pasta with spinach, artichokes, or mushrooms  
Lasagna with cheese & spinach, beef, or roasted vegetables  
Mexican casserole with beef or ground turkey  
Mexican chicken and rice with jalapeno  
Chicken pot pie available in 6" or 9"  
Beef stroganoff or Shepherd's pie

**All of our frozen casseroles serve 3-4 people and are between \$18.00 – \$22.00 each  
Smaller sizes available upon request**

## ENTRÉE SELECTIONS

### **Beef Selections:**

Roasted beef tenderloin	\$ 45.00	lb
Grilled marinated flank steak	\$ 17.50	lb
Meat loaf (serves 2-3)	\$ 9.00	ea
Flank steak salad with potatoes	\$ 9.50	lb
Asian beef stir fry (specify hot or cold)	\$ 12.00	lb
Beef stew	\$ 10.00	lb
Beef Stroganoff	\$ 12.00	lb
Hungarian goulash stew with noodles	\$ 12.00	lb
Beef lasagna	\$ 9.00	lb
Mexican casserole with beef	\$ 9.00	lb
Shepherd's pie	\$ 9.00	lb

### **Seafood Selections:**

Individual salmon fillets (citrus, blackened, Thai chili, pecan, Mediterranean)	\$ 19.00	lb
Whole roasted salmon fillet (citrus, blackened, pecan)	\$ 19.00	lb
Salmon cake with caper and dill (4 oz.)	\$ 6.50	ea
Salmon lasagna with asparagus and a white sauce	\$ 9.00	lb
Crab cake (various sizes available)	\$ 10.50	ea 4 oz.
Crab and shrimp casserole (includes rice on the side)	\$ 25.00	lb
Steamed shrimp cocktail	\$ 2.00	ea
Shrimp scampi	\$ 2.00	ea
Shrimp and mango pasta salad	\$ 14.50	lb
Shrimp Etoufee (includes rice on the side)	\$ 14.00	pint
Lili's marinated shrimp	\$ 2.00	ea
Paella with shrimp, mussels, chicken, and sausage	\$ 15.00	lb

### **Pork and Lamb Selections:**

Salt brined and roasted pork loin	\$ 16.00	lb
Stuffed pork loin with dried fruits or spinach & mushroom	\$ 16.00	lb
Pork tenderloin with lingonberry sauce	\$ 16.00	lb
Sesame crusted pork tenderloin	\$ 16.00	lb
Maple glazed ham	\$ 12.00	lb
Lamb kebabs	\$ 14.00	lb
Lamb curry with apples and currants	\$ 12.00	lb
Lamb stew with carrots and potatoes	\$ 12.00	lb

## MORE ENTRÉE SELECTIONS

### **Poultry Selections:**

Grilled fajita seasoned chicken (sliced)	\$ 15.00	lb
Assorted chicken breasts (whole breast)	\$ 15.00	lb
(provincial, almond, pecan, parmesan, crusty herb, pesto)		
Creamy chicken Dijon with mushrooms	\$ 15.00	lb
Chicken salad (old fashioned, Italian, curried, or heart healthy)	\$ 15.00	lb
Turkey breast salad	\$ 15.00	lb
Sliced roasted turkey breast	\$ 15.00	lb
Stuffed turkey breast with spinach and pine nuts	\$ 15.00	lb
Roasted game hens with Asian lemon sauce	\$ 8.00	ea
Chicken and cous cous salad	\$ 12.00	lb
Chicken Northwoods salad with wild rice	\$ 12.00	lb
Chicken pot pie (6" or 9" available)	\$ 19.00	9"
Chicken tetrazinni with mushrooms	\$ 9.00	lb
Chicken with pasta and artichokes	\$ 9.00	lb
Chicken with pasta and spinach	\$ 9.00	lb
Mexican chicken and rice casserole with jalapeno	\$ 9.00	lb
Mexican casserole with ground turkey	\$ 9.00	lb

### **Vegetarian Selections:**

Spinach and mushroom crossover in puff pastry	\$ 30.00	ea
Spinach and tomato or artichoke and red pepper quiche	\$ 30.00	9"
Vegetarian pizzas with assorted toppings	\$ 30.00	ea
Sauteed tofu with roasted vegetables	\$ 7.50	lb
Four cheese penne pasta casserole	\$ 9.00	lb
Lasagna with cheese, spinach or roasted vegetables	\$ 9.00	lb
Mexican casserole with black beans	\$ 9.00	lb
Eggplant parmigiana	\$ 9.00	lb
Spinach ramekin	\$ 9.00	lb
Corn soufflé	\$ 7.00	lb

## BREAD SELECTIONS

### **Whole Loaves:**

Bonaparte Baguette	\$ 3.75	Sandwich Baguette	\$ 2.00
Bruschetta	\$ 4.75	French Boule	\$ 4.75
Black Olive	\$ 5.75	Four Fruit	\$ 5.75
Multigrain	\$ 6.25	Walnut	\$ 5.50
Mini French Boule	\$ 2.00	Wild Rice Baguette	\$ 6.75

### **Rolls:**

French roll	\$ 1.00	Brioche roll	\$ 2.00
White dinner roll	\$ .75	Multigrain roll	\$ 1.25

## SIDE VEGETABLE & FRUIT SELECTIONS

Asparagus served blanched, Asian, or with extra virgin olive oil	\$ 18.00	lb
Artichoke salad with bell peppers and olives	\$ 8.50	lb
Beets (fresh) with walnuts and sherry vinegar	\$ 7.50	lb
Broccoli parmesan with red onion	\$ 8.25	lb
Chick pea salad	\$ 6.00	lb
Cucumbers with onions	\$ 5.50	lb
Cucumber salad (Greek) with feta and tomatoes	\$ 7.75	lb
Eddie's apple salad with dates	\$ 7.50	lb
Egg salad	\$ 6.00	lb
Fruit salad (seasonal mix)	\$ 10.00	lb
Glazed carrots	\$ 6.00	lb
Green beans almondine	\$ 9.75	lb
Green bean salad with tomatoes and red onion	\$ 9.50	lb
Hericot verts (French green beans)	\$ 13.00	lb
Mixed steamed vegetables	\$ 6.50	lb
Mixed fresh vegetables with a vinaigrette dressing	\$ 7.50	lb
Mixed roasted vegetables	\$ 12.00	lb
Ratatouille	\$ 7.50	lb
Savannah slaw with vinaigrette dressing	\$ 5.50	lb
Snow pea or sugar snap salad with hearts of palm & red pepper	\$ 9.50	lb
Spaghetti squash with roasted garlic	\$ 10.00	lb
Spinach (creamed)	\$ 8.00	lb
Spinach with pine nuts	\$ 10.50	lb
Spinach (wilted) with red onions and sesame seeds	\$ 10.50	lb
Tomatoes with fresh mozzarella and basil (seasonal)	\$ 10.50	lb
Tomatoes provencal stuffed with herb bread crumbs (serve warm)	\$ 2.50	ea
Tomatoes stuffed with tuna salad	\$ 3.50	ea
Strawberry and blueberry salad	\$ 10.50	lb
Vidalia onions (roasted halves)	\$ 6.00	lb

Some fruits and vegetables have seasonal availability

## BREAKFAST SELECTIONS

Assorted scones	\$ 1.75	ea	Assorted muffins	\$ 1.50	ea
Apple turnover	\$ 2.50	ea	Almond croissant	\$ 2.75	ea
Plain croissant	\$ 2.00	ea	Apple cake (12 slices)	\$ 12.00	ea
Chocolate croissant	\$ 2.50	ea	Blueberry buckle	\$ 18.00	ea
Fresh fruit salad	\$ 10.00	lb	Breakfast egg casserole	\$ 6.50	lb
Sour cream coffee cake	\$ 18.00	ea	Fresh orange juice	\$ 12.00	gallon
Quiche Lorraine	\$ 30.00	9"	Coffee service	\$ 3.50	person
Spinach tomato quiche	\$ 42.00	12"			
Quiche squares (36 minimum)	\$ 1.25	ea			

## SIDE STARCH SELECTIONS

Black bean salad with jalapeno and red onion	\$ 6.00	lb
Bowtie pasta with mango, snow peas and pine nuts	\$ 10.00	lb
Coconut basmati rice	\$ 7.00	lb
Corn pudding	\$ 7.00	lb
Corn salad (only with fresh corn – seasonal)	\$ 9.00	lb
Cous cous salad with fresh vegetables and currants	\$ 9.00	lb
Fancy homes with roasted vegetables and jack cheese	\$ 9.25	lb
Four cheese penne pasta casserole	\$ 9.00	lb
Greek penne pasta with feta cheese and Kalamata olives	\$ 8.00	lb
Grits gruyere casserole	\$ 9.00	lb
Lemon almond rice	\$ 6.00	lb
Lemon basil pasta with tomatoes	\$ 8.00	lb
Mashed potatoes	\$ 6.00	lb
Mashed root vegetables with parsnips	\$ 8.00	lb
Mashed sweet potatoes	\$ 7.00	lb
Mediterranean pasta salad with artichokes, capers and green olives	\$ 8.00	lb
Orzo with roasted vegetables and feta cheese	\$ 10.00	lb
Penne pasta with roasted vegetables	\$ 10.00	lb
Panzanella – Italian bread salad with tomatoes (seasonal)	\$ 6.00	lb
Polenta triangles	\$ 9.00	lb
Potato shallot custard – casserole or individual cups	\$ 9.00	lb
Potato salad – dill, Italian or old fashioned with egg	\$ 6.00	lb
Rice northwoods – wild rice with bell peppers and pecans	\$ 10.00	lb
Roasted potatoes with garlic and rosemary	\$ 6.00	lb
Roasted sweet potatoes with red peppers and walnuts	\$ 8.00	lb
Scalloped potatoes	\$ 9.00	lb
Springtime spagatini with julienne vegetables and dill	\$ 12.00	lb
Sweet potato casserole with cranberries and apples	\$ 25.00	lg
Stuffed potatoes (assorted fillings)	\$ 4.50	ea
Texas caviar with pimento and jalapeno	\$ 6.00	lb
Thai rice noodle salad with peanut sauce	\$ 10.00	lb
Tortellini salad with feta cheese, bell peppers and Kalamata olives	\$ 10.00	lb
Tuscan white bean salad with garlic and sage	\$ 6.00	lb
Wild rice pilaf with pecans and dried cranberries	\$ 10.00	lb
Wild rice pilaf with pistachios, cranberries, sweet potatoes and apricots	\$ 10.00	lb

## CONDIMENTS & SAUCES

Cranberry chutney	\$ 5.50	cup	Basil dip	\$ 5.50	cup
Caesar salad dressing	\$ 7.50	cup	Chipotle sauce	\$ 5.50	cup
Guacamole	\$ 6.75	cup	Dill sauce	\$ 5.50	cup
Jezebel sauce	\$ 5.50	cup	Horseradish sauce	\$ 5.50	cup



## DESSERT SELECTIONS

### Undecorated Cakes:

Apple cake	\$ 12.00	7"
Sour cream coffee cake	\$ 18.00	9"
Lemon cake w/lemon glaze	\$ 12.00	7"

### Cheesecakes:

Plain	\$ 30.00	7"	\$ 44.00	9"
Lemon glazed	\$ 32.00	7"	\$ 46.00	9"
Chocolate raspberry	\$ 32.00	7"	\$ 46.00	9"
Fresh fruit topping	\$ 32.00	7"	\$ 46.00	9"
Creme brulee	\$ 32.00	7"	\$ 46.00	9"
Pumpkin	\$ 32.00	7"	\$ 46.00	9"

### Pies, Cobblers and Crisps:

Seasonal fruit cobblers	\$ 7.00	lb
Seasonal fruit pies	\$ 7.00 to \$ 8.00	6"
	\$ 14.00 to \$ 20.00	9"
Apple crostada	\$ 7.50	6" \$ 15.00 8"
Apple pie	\$ 7.50	6" \$ 15.00 8"
Chocolate mousse		\$ 20.00 9"
Choc. P.B. mousse		\$ 22.00 9"
Key lime	\$ 10.00	6" \$ 18.00 9"
Lemon meringue	\$ 10.00	6" \$ 20.00 9"
Pecan	\$ 10.00	6" \$ 20.00 9"
Chocolate pecan	\$ 10.00	6" \$ 22.00 9"
Pumpkin	\$ 6.00	6" \$ 12.00 9"
Three berry pie	\$ 10.00	6" \$ 22.00 9"

### Additional Dessert Items:

Assorted cookies and bars	\$ 10.00	lb
Decorated shortbread cookies	\$ 3.00	ea
Creme caramel	\$ 2.00	ea
Fruit trifle	\$ 3.75	ea
Fresh fruit tarts (asst sizes avail)	\$ 36.00	9"
Bread pudding w/hard sauce	\$ 8.00	lb
Mini creme puffs and éclairs	\$ 1.25	ea
Frangipan torte w/fruit	\$ 36.00	9"
Double Diablo chocolate cake	\$ 42.00	9"
Flourless chocolate cake	\$ 25.00	9"
Spiced nuts	\$ 15.00	lb
Tiramisu (serves 2)	\$ 6.00	ea

**Please call about specialty and seasonal desserts**

### Decorated Cakes:

<u>Size</u>	<u>Serves</u>
6"	8
8"	12
9"	16-20
10"	24-28
12"	35-40

1/4 sheet	16-20
1/2 sheet	35-40

### Cake Flavors

Yellow	Chocolate	Almond
Lemon	Carrot	Coconut

### Filling Flavors

Buttercream icing  
 Italian buttercream  
 Chocolate ganache  
 Raspberry preserves  
 Lemon curd  
 Crushed almond brittle  
 Fresh fruit  
 Mocha buttercream

### Icing Flavors

Buttercream  
 Mocha buttercream  
 Italian buttercream  
 Lemon buttercream  
 Chocolate ganache  
 Cream cheese  
 German chocolate

Note that all of our cakes are made in house from scratch to order, so please allow appropriate lead time when placing your order.

Additional charges apply for some fillings, icings and special decorations.

Call for details on our wedding cakes



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## Decorated Cakes

Traditional cakes with buttercream icing and filling  
 (includes simple decoration)

Round cake & # of servings (sheet cake)	6" 6-8p	8" 10-12p	9" 16-20p (quarter)	10" 24-28p	12" 35-40p (half)	All cakes include our traditional buttercream icing and simple decoration
Yellow Lemon Chocolate	\$22	\$32	\$40	\$45	\$58	Cake flavor with Buttercream icing Includes simple decoration
Almond Carrot Coconut	\$25	\$36	\$43	\$50	\$64	Cake flavor with Buttercream icing Includes simple decoration

## Specialty cakes

(add additional items to base cake price)

Specialty fillings	\$5	\$6	\$7	\$9	\$11	Fresh fruit, fruit preserves, lemon curd, almond brittle
Chocolate Ganache filling	\$6	\$8	\$10	\$12	\$18	Chocolate ganache as a filling only
Specialty icings	\$2	\$4	\$5	\$6	\$8	Cream cheese, mocha, lemon or Italian buttercream
Chocolate Ganache icing	\$10	\$12	\$15	\$20	\$25	Chocolate ganache as an outside icing only
Specialty decorations	\$4	\$6	\$6	\$7	\$10	Ornate decoration, basket weave, special drawings
Specialty garnishes	\$4	\$5	\$6	\$7	\$8	Fresh flowers, fresh fruit, chocolate curls, coconut
Specialty square cakes & # of servings	\$6 10-12p	\$8 12-15p	\$8 20-22p	\$10 26-30p	\$13 40-45p	Additional charge for square cakes (more servings per tier)