Policies & Guidelines

Please review the following policies and guidelines to ensure complete success of your planning.

This guide has been issued to assist you in planning your catered event with Food Services, Inc. The contents of this guide are a general selection and are in no way to be considered fixed. Menus can be changed, and we will be happy to discuss variations.

Placing a Catering Order
Please follow the guidelines below when placing a catering order. Our staff can be contacted at (414)382-6051 or by visiting the Dining Services office in the LA Building.

Guidelines
Please give us the time we need to prepare for your event. While we may be able to accommodate your needs with less time, we prefer the appropriate time to do our best for you.

Orders for smaller events can be placed 5 working days prior to the event. Orders for banquets and receptions of less than 100 should be placed no fewer than 10 working days prior to the event. The menu and counts must be finalized 2 working days prior to the function. Caterings of 100 people or more should be placed 3 weeks in advance. The menu and counts must be finalized 4 working days prior to the function.

Guarantees & Minimums
You will be billed on the basis of a guaranteed number or guest attendance in the case more guests attend. We will prepare for 5% over the guaranteed number. There is an order minimum of $25 per contract. Minimum counts are stated within the guide.

Cancellation
All cancellations must be made at least 36 hours in advance to ensure that no charges will be made. The fee for late cancellation will be at the discretion of the Catering Director.

Staffing
Food Services, Inc. staffs each event according to its needs. As a standard, we estimate 1 server per 20 guests for all served meals, 1 server per 30 guests for all buffets, and 1 server per 50 guests for all continental breakfasts and receptions. Attendant charges are incurred with a minimum of 4 hours per attendant. Weekend events may be subject to an additional charge to cover any overtime that occurs.

Each event is based on 1 1/2 hour service period. Additional charges will be incurred for additional hours requested.

China Service
Policies & Guidelines

Alcohol Service
Food Services, Inc. can provide beer, wine, and liquor for all events on-site. Bartender fees are incurred with a minimum of 5 hours. If your event is an over/under-age program, an additional charge may be incurred for the cost of security personnel to check ID cards. All alcohol MUST be catered by Food Services, Inc. with the exception of donations of alcohol to an event, which then would incur a corking fee.

Table Covers
Table covers will be provided for buffet tables at Continentals, Receptions, and Buffet. Table covers will also be provided at the dining tables for dinners served on china. There will be a charge incurred for any linen tablecloths ordered for continentals, lunches, and receptions.

Flowers & Centerpieces
Food Services, Inc. has a limited supply of centerpieces available for use. We can provide those for customers at their request. Any fresh flowers requested will be at the expense of the customer.

Amenities
Additional needs for your event, such as overhead projectors, microphones, podiums, etc., are the responsibility of the customer. Please contact Alverno’s IT department.

Billing Details
At the time of the initial booking, a cost will be given for your specific function. At that point, a 50% down payment is required. Two weeks prior to the date of the event, the final balance is due. A 17% Service Charge will be applied to all non-university events.

Prices quoted do not include sales tax. After the completion of your event, Food Services, Inc. will bill based on the guaranteed count or guest attendance in the case more guests attend.

About the Catering Guide
This catering guide is broken into specific sections—refreshments, breakfast, lunch, dinner, etc. Please see the Appropriate section for your event.

Each event is based on a 1 1/2 hour service period. We can provide a longer service for an additional charge.

This catering guide is simply an offering of menu ideas. We are not limited to these offerings because our mission is to cater to the needs of our customers. Please inquire if you are looking for something specific, and we will make every effort to prepare it for you.
# Refreshments

<table>
<thead>
<tr>
<th>Refreshments (Non-Alcoholic)</th>
<th>Per Unit</th>
<th>Per Gallon</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee</td>
<td>$15.75</td>
<td>$6.00</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$10.25</td>
<td>$2.50</td>
</tr>
<tr>
<td>Lemonade</td>
<td>$10.00</td>
<td>$2.50</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$10.00</td>
<td>$2.50</td>
</tr>
<tr>
<td>Punch</td>
<td>$10.00</td>
<td>$2.50</td>
</tr>
<tr>
<td>Juice</td>
<td>$16.50</td>
<td>$4.10</td>
</tr>
</tbody>
</table>

Ask your Event Coordinator about our Flavored Water Stations

# The Bake Shoppe

## The Breakfast Bakery
- Assorted Donuts: $15.50
- Texas Muffins: $16.50
- Cinnamon Rolls: $16.50
- Bagels w/ Cream Cheese: $15.50

All Items are Sold per Dozen

## Bars & Cookies
- Brownies: $10.25
- Rice Crispy Bars: $11.00
- Lemon Bars: $11.25
- Gourmet Bars: $14.95
- Assorted Miniature Desserts: $14.95
- Assorted Cookies (Choc. Chip, M&M. Sugar, Oatmeal Raisin): $8.95
- Gourmet Cookies: $9.95

All Items are Sold per Dozen

See the Event Coordinator for Additional Suggestions
The Early Bird Buffet

The Continental $5.75 per Person
Assorted Breakfast Pastries
Assorted Juices, Coffee, Ice Water

The Fresh Fruit Continental $7.25 per Person
Fresh Fruit Tray, Assorted Breakfast Pastries
Assorted Juices, Coffee, Ice Water

The Health Break $8.00 per Person
Fresh Fruit Tray, Assorted Breakfast Pastries, Yogurt, Healthy Cereal
Assorted Juices, Coffee, Ice Water

The Sunrise Special $8.25 per Person
(Minimum of 25 people)
Scrambled Eggs
Choice of Bacon, Ham, or Sausage Links
Lyonnaise Red Potatoes
Assorted Juices, Coffee, Ice Water

Hot Tea Available Upon request with each buffet
All Buffets served on Disposable. China Available for an additional charge

Mid Morning Break

Yogurt, Granola & Fresh Berries (Seasonal) $3.50 ea
Health Bars $1.25 ea
Whole Fruit $1.25 ea
Fresh Fruit Cups $3.50 ea
Breakfast Breads $8.00 Loaf
Coffee Cake $12.95 ea

See the Event Coordinator for Additional Suggestions
Let's Box it Up

The Traditional Boxed Lunch  $8.95
Ham & Swiss, Turkey & Cheddar, or Veggie Sandwich on Whole Wheat with Lettuce and Tomato

The Croissant Sandwich or Wrap Boxed Lunch  $8.95
Chicken Salad, Tuna Salad or Egg Salad on a Croissant with Lettuce and Tomato

Premium Boxed Lunch  $10.95
Chicken Caesar, Asiago Roast Beef, Chicken Pesto, or Mediterranean Grilled Vegetable

Boxed Lunches include Sandwich, Kettle Chips, Fresh Fruit, Cookies, Condiments, Soda/Bottled Water

Grilled Chicken Caesar Salad  $9.25
Crisp Romaine Lettuce, Red Onion, Black Olives, Croutons, Caesar Dressing, Parmesan Cheese with a Dinner Roll and Cookies.

Blackened Tenderloin Salad  $12.50
Spring Mix Greens, Savory Strips of Blackened Tenderloin, Crumbled Bleu Cheese, Red Onion, Tomatoes, Red Pepper, with Sundried Tomato Vinaigrette

Backyard BBQ

Backyard Picnic
Hamburger, Chicken Breast, Bratwurst, Hot Dog, Veggie Burger
(Select 2 or 3 Meats)
Lettuce, Tomato, Onion, Pickle Tray
American Cheese
Condiments
Coleslaw, Potato Salad, or Fruit Salad
Baked Beans
Chips
Cookies
Ice Water & Lemonade
2 Meals $8.50 per Person
3 Meals $9.50 per Person

Pizza Pies
Cheese, Pepperoni, Sausage, Veggie, or Sausage, Mushroom, Onion Pizzas
$12.50 per Cheese Pizza
$1.00 per Additional Topping
Tossin’ It Up

**Caesar Salad**  $8.25
Crisp Romaine Lettuce, Red Onion, Black Olives, Croutons, Caesar Dressing, Parmesan Cheese
***Can be prepared with Chicken***

**Strawberry Field Greens Salad**  $8.50
Spring Mix, Sectioned Oranges, Slices Fresh Strawberries, Julienned Red Onion, Candied Walnuts, Feta Cheese, Raspberry Vinaigrette Dressing

**Grilled Lemon Chicken Salad**  $9.25
Spring Mix Greens, Julienne Lemon Pepper Chicken, Mandarin Oranges, Parmesan Cheese, Croutons, Italian Dressing

**Blackened Tenderloin Salad**  $12.95
Spring Mix Greens, Savory Strips of Blackened Tenderloin, Crumbled Bleu Cheese, Red Onion, Tomatoes, Red Pepper, with Sundried Tomato Vinaigrette

**Grilled Salmon Salad**  $12.50
Spring Mix Greens, Brown Sugar Salmon, Red Onion, Caramelized Walnuts, with Balsamic Vinaigrette

All salads are served with assorted breads & rolls. Coffee and ice water are included. Hot Tea is available upon request.

***Any Salad can be Made into a Boxed Lunch***
Signature Sandwiches

**California Chicken Club** $9.25
Grilled Chicken Breast served on a Kaiser Roll with Avocado, Monterey Jack Cheese, Bacon, Lettuce, Tomato

**Chicken n Bacon** $9.25
Flavorful Smoked Bacon on top of a Grilled Chicken Breast with Monterey Jack Cheese, Lettuce, Tomato, and Ranch Dressing served on a Ciabatta Bun

**Twisted Chicken** $9.25
Traditional Chicken Salad with Sweet Red Grapes and Toasted Walnuts, served on a Croissant

**Mambo Italian Sub** $9.00
Ham, Pepperoni, Salami, Cheddar Cheese, Lettuce, Tomato, Red Onion, Golden Italian Dressing, with a dash of Oregano on a Bomber Bun

**Mambo Italiano** $9.25
Ham, Salami, and Pepperoni on an Asiago Foccacia Bread, with Provolone, Greens, Red Onion, Sundried Tomatoes, with a Balsamic Vinaigrette

**Da Muffolella** $9.25
Asiago Foccacia Bread layered with Ham, Turkey, and Roast Beef with Greens, Tomatoes, with a special Olive Dressing

**Club Sandwich** $9.00
Ham, Turkey, Bacon, Colby Jack Cheese, Lettuce, Tomato, Red Onion, and Mayo on a Bomber Bun

**Primo Italiano** $9.25
Ham, Salami, and Pepperoni on an Asiago Foccacia Bread, with Provolone, Greens, Red Onion, Sundried Tomatoes, with a Balsamic Vinaigrette

**Let’s Call it a Wrap**

**Jack of Clubs** $9.00
Ham, Turkey, Bacon, Monterey Jack Cheese, Lettuce, Tomato and Mayo on a Tomato Basil Wrap

**Queen of Clubs** $9.00
Turkey, Bacon, Cheddar Cheese, Lettuce, Tomato and Mayo on a Tomato Basil Wrap

**Hail Caesar** $9.25
Julienne Chicken Breast, Romaine Lettuce, Red Onion, Black Olives, Parmesan Cheese all tossed in Caesar Dressing on a Honey Wheat Wrap

**Asiago Roast Beef** $9.50
Roast Beef, Asiago Cheese, Lettuce, Tomato, Red Onion with a Horseradish Sauce on a Tomato Basil Wrap

**Italian Roasted Vegetable** $9.00
Fresh Veggies nicely seasoned and roasted to perfection, Greens, Parmesan Cheese with a Creamy Basil Pesto on a Spinach Wrap

**Mediterranean Roasted Vegetable** $8.75
Fresh Veggies nicely seasoned and roasted to perfection, Greens, Feta Cheese with a Roasted Red Pepper Hammus on a Spinach Wrap

All Sandwiches & Wraps are served with Pasta Salad and a Pickle. Coffee and ice water are included.
Build Your Own

The Delicatessen  $9.25
- Assorted Breads and Rolls
- Roast Beef, Turkey, and Ham
- Assorted Cheeses
- Lettuce, Tomato, Pickle (Onions available upon request)
- Mayonnaise, Mustard, and Dijon Mustard
- Pasta Salad, Chips, Cookies

Nature's Creation  $9.25
- Iceberg, Romaine, and Spinach
- Ham, Turkey, Tofu
- Tomatoes, Cucumbers, Broccoli, Cauliflower, Black Olives, Mushrooms,
- Green & Red Peppers, Red Onion, Boiled Eggs, Shredded Cheddar
- Croutons, Sunflower Seeds, Bacon Bits
- Choice of 3 Dressings

Combine The Nature's Creation salad selection to your Delicatessen Buffet for an Additional $1.00

Add a Choice of Soup to your Delicatessen or Nature's Creation for an Additional $1.50

Soup Choices Include: Cheesy Broccoli, Minestrone, Country Vegetable, Chicken Noodle, Chicken & Wild Rice,
- Beef Vegetable. Clam Chowder is available at an additional charge.

Positively Pasta  $10.50
- Choice of Two Pastas: Spaghetti, Penne, Bowtie, or Fettuccine
- Choice of Two Sauces: Marinara Sauce, Alfredo Sauce, or Cheese Sauce
- Includes: Italian Meatballs, Italian Sausage, Roasted Peppers & Onions,
- Garlic Bread, & Tossed Salad with 2 Dressings

The Italian  $10.50
- (Minimum of 25 people)
- Meat Lasagna
- Vegetarian Lasagna (available upon request)
- Garlic Bread & Tossed Salad with 2 Dressings

Mexican Fiesta  $10.25
- Hard and Soft Shell Tacos,
- Choice of Two: Taco Meat, Spicy Chicken, Refried Beans
- Lettuce, Tomato, Onion, Shredded Cheddar, Black Olives, Jalapeno Peppers, Sour Cream Salsa, Guacamole,
- Spanish Rice

Coffee and Ice Water are included with each Buffet
Formal Dinners

**Caprese Chicken**  $18.75
Seared & Marinated Airline Chicken Breast topped with a roasted tomato compote laced with fresh basil and shaved parmesan accompanied by an herbed capellini and seasonal vegetables

**Kettle Morraine Stuffed Chicken**  $18.75
Buttery blend of apples, leeks, and smoked bacon stuffed in an airline chicken breast accompanied by lightly herbed roasted potatoes and seasonal vegetables

**Medallions of Beef with a Red Wine & Caper Sauce**  Market
Grilled Tenderloin, sliced, and drizzled with Capers & Red Wine Sauce accompanied by a garlic smashed potatoes and seasonal vegetables

**Pork Tenderloin Medallions**  $20.25
Medallions of Pork Tenderloin drizzled with a Bourbon maple glaze accompanied by a hazelnut cornbread stuffing and seasonal vegetables

**Maple Glazed Salmon**  $25.50
Grilled Salmon with a Spiced Maple Glaze accompanied by an herbed rice blend and seasonal vegetables

**Garlic Encrusted Tilapia with a Light Crème Sauce**  $20.75
Tilapia encrusted in a Garlic Breading served with a light Crème Sauce accompanied by duchess potatoes and seasonal vegetables

**Marinated Portabella Mushroom**  $18.75
Portabella Mushroom Cap marinated in Balsamic Vinaigrette and stuffed with Feta Cheese and Spinach served on a bed of wilted greens and seasonal vegetables

**Sundried Tomato Cheese Ravioli**  $17.95
Cheese Ravioli served on a bed of wilted greens and blanc legumes topped with a sundried tomato crème sauce and roasted grape tomatoes

Please ask us about Duet Plates. We can prepare any combination of entrees. All Dinners are served with dinner rolls with flavored butters and choice of salad: Classic House Salad, Classic Caesar Salad, or Fresh Spinach and Strawberry Salad (Select One). All starches and vegetables may be substituted. See next page for options. Coffee and ice water with a lemon are included. All Formal Dinners are served on china.
## Dinner Buffets

### Options

<table>
<thead>
<tr>
<th>Buffet Type</th>
<th>Price</th>
<th>Included Items</th>
</tr>
</thead>
<tbody>
<tr>
<td>One Entrée Buffet</td>
<td>$18.75</td>
<td>1 Starch, 1 Vegetable, 2 Salads, Dinner Rolls with Butter</td>
</tr>
<tr>
<td>Two Entrée Buffet</td>
<td>$20.50</td>
<td>2 Starches, 2 Vegetables, 3 Salads, Dinner Rolls with Butter</td>
</tr>
<tr>
<td>Three Entrée Buffet</td>
<td>$22.25</td>
<td>2 Starches, 2 Vegetables, 3 Salads, Dinner Rolls with Butter</td>
</tr>
</tbody>
</table>

### Dinner Entrees

- Chicken Parmigiano
- Beef Burgundy
- Glazed Pit Ham
- Sundried Tomato Ravioli
- Chicken Tarragon
- Roast Beef with a Demi Glace
- Roasted Pork Loin
- Tri Color Tortellini
- Champagne Chicken
- Sesame Beef
- Parmesan Encrusted Tilapia
- Mushroom Risotto
- Fiesta Lime Chicken
- Grilled Lemon Basil Salmon

You can select from the formal dinner menu for additional charges.

### Starch Options

- Baby Red Bliss Potatoes
- Red Skinned Garlic Smashed Potatoes
- Cheese Garlic Mashed Potatoes
- Buttered Noodles
- Twice Baked Potato*
- Au Gratin Potatoes
- Baked Potato
- Duchess Potatoes
- Wild Rice Pilaf
- Jasmine Rice*

*Additional Charges

### Vegetable Options

- Maple Glazed Carrots
- Fresh Green Beans Almandine
- Asparagus Spears with Julienne Red Peppers
- Whole Kernel Corn
- Fresh Broccoli Spears
- Fresh Summer Blend
- Caribbean Blend Vegetables
- California Blend Vegetables

### Salad Options

- Tossed Garden Salad
- Fresh Spinach Salad
- Caesar Salad
- Greek Salad
- Cucumber, Tomato, Red Onion Salad
- Fresh Fruit Tray
- Fresh Vegetable Tray
- Tortellini Pasta Salad
- Oriental Broccoli Slaw
- Taffy Apple Snicker Salad*

*Additional Charges

Each Buffet includes Ice Water with a Lemon and Coffee.
The Cocktail Hour

We can provide a Cash or Host Bar depending on the needs of your event. All Host Bars are billed based on consumption. If you would rather charge per guest, we can that as well. Any bar must have a bartender at each function. There is a $100 bar sales minimum per hour per bartender. This will include set-up, service, and breakdown.

Call Liquor, Domestic Beer, House Wine, Soda, Juice, and Mixers are provided for all bars. Our Call Liquor includes Absolut Vodka, Tanqueray Gin, Korbel Brandy, Jack Daniels, Captain Morgan, Bacardi Rum, Jose Cuervo.

Premium Liquor, Premium Beers, Selective Wines are available upon request:

- **Soda**: $1.25 per Glass
- **Juice**: $2.00 per Glass
- **Beer (MGD, Miller Lite, MGD Light)**: $4.00 per Bottle
- **Beer, Premium**: $4.50—$8.00 per Bottle
- **Beer, Half Barrel**: $175.00—$200.00 per Barrel
- **Wine (Chardonnay, White Zinfandel, Cabernet, Merlot)**: $6.00 per Glass
- **Mixed Drink, Call**: $7.00 per Glass

We also sell Wine and Champagne by the bottle. If you have a wine donation, a corking fee is incurred.
Appetizers & Platters

When ordering Appetizers, a good guide on how many to order would be:

- **Mid-Afternoon**: 6—8 Pieces
- **Before Dinner**: 4—6 Pieces
- **Evening (Dinner)**: 8—10 Pieces
- **Late Evening**: 4—6 Pieces

All Appetizers are per 25 pieces

**Get It While It’s Hot**

- Chicken or Veggie Quesadillas $30.95
- Chicken, Beef, or Shrimp Skewers $45.50
- Chicken Tempura w/ Asian Sauce $37.75
- Chicken Wings w/ Ranch, BBQ, Buffalo $34.50
- Sliders—BBQ Chicken, Beef or Pork $46.50
- Mini Crab Cakes w/ Aioli Sauce $59.50
- Coconut Shrimp $56.75

- Meatballs (BBQ, Swedish, or Marinara) $26.25
- Mini Beef Wellington $69.75
- Bacon Wrapped Waterchestnuts or Pineapple $33.75
- Beef Tenderloin Salat $41.25
- Stuffed Mushrooms (Seafood, Sausage, or Spinach & Feta) $36.50
- Spanikopita $46.25
- Brie & Raspberry Phyllo $50.50

**Just Chillin’**

- Cucumber & Chicken Salad Canapé $26.75
- Pesto & Red Pepper Baguettes $25.25
- Antipasto Skewers $42.25
- Shrimp Cocktail $66.75

- Bruschetta $30.75
- Fresh Mozzarella, Pesto, Sundried Tomato Baguette $34.75
- Brie, Apricot, Strawberry Baguette $32.50
- Smoked Salmon (serves 50) Market

**Party Platters**

- Fruit Tray $53.50
- Cheese & Cracker Tray $45.00
- Cheese, Sausage, and Cracker Tray $53.50
- Gourmet Cheese Assortment $85.00
- Fresh Vegetable Crudité w/ Dip $44.25
- Silver Dollar Sandwiches $26.75
- Petite Pretzel Roll Sandwiches $44.25

All Trays serve 25 people

**Snacks**

- Gardettos $10.00
- Mini Pretzels $5.50
- Kettle Chips & Dip $9.00
- Homemade Lime Chips w/ Salsa $11.25
- Mixed Nuts $15.75

All Snacks are served by the pound—Serves 25 people

**Let’s Take a Dip**

- Baked Hot Artichoke Dip $36.50
- Spinach Dip $41.50
- Baked Brie $45.25

All Dips served with your choice of Tortilla Chips, Pita Chips, Crackers, or Baguettes

See the Event Coordinator for Additional Suggestions
Specialty Food Stations

Mashed Potato Martini Bar
(Minimum of 50pppl)
Garlic Smashed, Wasabi, & Curry Potatoes
Shrimp, Chicken, Bacon,
Mushrooms, Onions, Scallions, Tomatoes, Black Olives,
Shredded Cheddar, Sour Cream, Salsa
Blend of Spices to create your own sensation
$8.95 per Person or $4.50 per Person w/ Hors d'oeuvres

Pasta Bar
Shrimp Bar
Penne, Bowtie, and Rigatoni Pastas
Shrimp, Chicken, Meatballs,
Mushrooms, Onions, Green & Red Peppers, Tomatoes,
Black Olives,
Shredded Parmesan
Blend of Spices to create your own sensation
$7.25 per Person or $3.80 per Person w/ Hors d'oeuvres

Stir Fry Bar
Chicken, Beef & Tofu
Carrots, Broccoli, Cauliflower, Onions, Green & Red Peppers, Pea Pods, Waterchestnuts
Served over White or Fried Rice
Blend of Spices to create your own sensation
$7.25 per Person or $3.80 per Person w/ Hors d'oeuvres

Mashed Potato, Pasta, and Stir Fry Bars are served in Martini Glasses

Carving Station
Chef Carved Brisket, Turkey, or Ham (Select 2)
Chef Carved Tenderloin, Pork Tenderloin, or Lamb (Select 2)
Served with Dinner Rolls and selected condiments
(Minimum of 50pppl)
$9.25 per Person or $3.50 per Person w/ Hors d'oeuvres

Seafood Station
Shrimp, Crab Claws, Smoked Salmon
Accompanied with Dips and Crackers
(Minimum of 50pppl)
$13.50 per Person or $8.50 per Person w/ Hors d'oeuvres

Chocolate Fountain
Fountain of Smooth, Creamy Chocolate to dip
Strawberries, Pineapple, Wafers, Marshmallows, Pretzel Sticks
(Minimum of 50pppl)
$7.25 per Person or $3.80 per Person w/ Hors d'oeuvres
The Final Course

Ice Cream Social  $4.50
Build your own Sundae Bar
Cones and Bowls
(Minimum of 30 people)

Ice Cream Flavors
Vanilla, Chocolate, Strawberry

Toppings
Chocolate Syrup        Strawberry        Pineapple
Sprinkles              Crushed Oreos       Snicker Topping
M&M Topping            Chopped Nuts        Cherries
                      Whipped Topping

A Piece of the Pie  $2.95
Dutch Apple
Fruits of the Forest
Key Lime

Cheesecake—A Little Slice of Heaven  $3.95
Plain with Fruit Topping
Suzy’s Cheesecakes (ask the Event Coordinator)

Who Doesn’t Like Cake?  $2.95—$4.95
German Chocolate        Chocolate Lovin’ Spoon
Carrot Cake             Tiramisu

Mousse Cups  $3.50
Chocolate Mousse Parfait with Fresh Raspberries and Whipped Cream
Raspberry Mousse with Fresh Strawberry and Whipped Cream

Decorated Cakes
Choice of:
Marble, Yellow, Chocolate
Whipped Cream or Buttercream Frosting
All Cakes include Decoration and Salutation
Half Sheet  $49.25 or Full Sheet $80.50

See the Event Coordinator for Additional Suggestions.