

# Cake Order Form

Name: \_\_\_\_\_ Date Ordered: \_\_\_\_\_ Pick Up Date: \_\_\_\_\_

Phone: \_\_\_\_\_ Order Placed With: \_\_\_\_\_

Method of Payment:  Cash     Credit Card     Restaurant     Store

<b>TARTS</b>	<b>4 inch</b>	<b>9 inch</b>
Chocolate Mousse in Hazelnut Shell	\$3.50	\$23.99
Apple in short dough shell	\$3.50	\$14.99
Roasted Nut in short dough shell	\$3.50	\$16.99



<b>CHEESECAKE</b>	<b>6 inch</b>	<b>8 inch</b>
Vanilla topped with Chocolate Ganache	\$14.95	\$24.95

### **BARS and BREADS**

Chocolate Chip Pumpkin Bars	\$2.00
Mini Pumpkin Bread	\$4.95

### **DECORATED CAKES**

6" Round Single Layer (serves 4-6)	\$10.49		
8" Round Single Layer (serves 6-8)	\$11.99	8" Round Double Layer (serves 8-12)	\$22.49
10" Round Single Layer (serves 8-10)	\$22.49	10" Round Double Layer (serves 12-14)	\$34.49

### **DECORATED SHEET CAKES**

1/4 Sheet (serves 12-16)	\$24.75
1/2 Sheet (serves 30-34)	\$43.50
Full Sheet (serves 60-72)	\$67.50

<b>Cake Flavors :</b>	Chocolate	Vanilla	Marble
<b>Filling Flavors:</b>	Buttercream	Raspberry	Apricot (included in price)
<b>Frosting Flavors:</b>	Chocolate	Vanilla	Buttercream

**Frosting/Writing Colors/Flower Colors:** Red Pink Yellow Peach White Green  
 (Brown Chocolate Ganache also available for writing only)

*Our cakes and tarts are made in house by Pastry Chef Joseph McCartney - 48 hours notice is appreciated*

**Call 716- 753-3960 to Order**

**email: [webbs2@fairpoint.net](mailto:webbs2@fairpoint.net)**