

Notes:

Prices may vary due to selected flavor and seasonal availability.

All desserts and confections are made from scratch unless otherwise noted.

1 dozen minimum order of each item (excluding the mini cakes and small tiered cake)

Dessert tables can include any combination of small desserts, custom designed cakes, and cupcakes. Prices for dessert tables start with the cost of selected desserts plus custom design and equipment fees.

Deposit and Final Payment: A \$100 deposit is required to reserve your date and expected at the time of the reservation. Final payment is due no less than 2 weeks prior to the event date.

Custom Design, Pattern & Arrangement Fees: (Minimum \$250) This fee includes initial consultation, theme development and the design, creation, print and collection of all visual elements including but not limited to: labels, cards, favors, backdrop, floral arrangements, table decor, packaging, etc.

Equipment Supply and Rental Fees: This fee will include the supply/loan of vessels, platters, glassware, utensils, thematic display items and linens. A security deposit of \$75 will be taken in case of damage or loss. If all equipment is returned, undamaged, the full deposit will be returned to the client.

Attendant Fee: A \$20/hour charge will be applied if an attendant is needed for the event to setup, re-stock items throughout event and take down. If an attendant is not needed but equipment is rented it is the responsibility of the client to see that the equipment is returned to Rassasy Cakes within 7 days of the event.



INDIVIDUAL PASTRIES & DESSERT TABLE PRICING





CAKES:

Sweetheart Cakes are priced per serving and the cost will ultimately depend on the final decoration choice. The standard sizes are 6 inch and 8 inch round and serve approximately 36 people. Prices range from \$5 to \$9 per serving.

Mini Cakes: \$20 each. Each cake is 4" and can be created in any flavor.

Standard Cupcakes: \$3/cupcake with one icing; \$3.50 for filled cupcakes**

Mini Cupcakes: \$1.50/cupcake with one icing**

Cake Pops or Truffles: \$2 each**

Petit Fours: \$3 each**

**Additional fees will apply for all gum paste and custom design work.

COOKIES:

Everyday Favorites: \$18/dozen. Chocolate Chip, Snickerdoodles, Peanut Butter, Oatmeal Raisin, Brown Butter Butterscotch. Special requests also available.

French Macaroons: \$1.75 each. Each can be filled with any flavor jam, buttercream or Ganache.

Coconut Macaroons: \$1.25 each; \$1.50 each for chocolate dipped

Meringues: \$1 each

PIES AND TARTS:

Mini Hand Pies: \$3.50 each (4 inch): Can be done in mason jars* as well. Apple, Cherry, Mixed Berry, Pumpkin, Pecan, Peach.

Mini Tarts: \$2 each (2 inch); \$3 each (4 inch). Lemon, Key Lime, Custard and Fresh Berries, Chocolate Caramel.

Whoopie Pies: \$2 each.

*Additional charge of \$1 each if mason jars are requested.

MISCELLANEOUS:

Marshmallows: \$12/dozen

Chocolate Truffles: \$30/dozen. Flavors can be customized (ex: Baileys, Espresso, Caramel etc.)

Brownies or Blondies: \$1.50 each (2 X 2 sq.); \$1 each (1 X 1 sq.),

Mini Cheesecakes: \$2 each

Cream Puffs or Mini Eclairs: \$1.50 each

Rice Krispie Treats: \$1 each, chocolate dipped \$1.50 each (2 X 2 sq.)

Lemon or Pecan Squares: \$18/dozen (2 X 2 sq.), \$12/dozen (1 X 1 sq.)

Dessert Shooters/Cups:* \$2.50 - \$3.25 each. Tiramisu, Strawberry Shortcake, S'mores, Key Lime/Lemon, Chocolate Peanut Butter, Chocolate Toffee Caramel, Champagne. Custom flavor requests are always welcome.

*Disposable cups are always used in clear, black or white, unless otherwise requested.

