

Annette's Catering and Speciality Desserts Grannette, Inc.

13314 Adams Street , Weeping Water, Nebraska 68463

Phone 402-267-7445 Fax 866 591-6515

Email Annette@annetescateringanddesserts.com

Website: www.annetescateringanddesserts.com

Price Quotes from (January 1, 2010)

Estimated Wedding Cake Servings

Rounds	Squares (estimated servings in each layer)
6" = 10	6" = 15
8" = 24	8" = 30
10" = 35	10" = 50
12" = 55	12" = 70
14" = 75	14" = 95
16" = 100	16" = 125

All cake and dessert pricing is subject to the delivery/set up charge/service charge and tax..

Cake flavors:

Traditional White Wedding Cake, or Almond Cake (you can add a filling of Raspberry, Apricot, Cherry, Strawberry, Blackberry or Lemon Curd or they can be marbled with a sweet cream cheese)

White Marble Cake, Banana Cake (with cream cheese frosting) Pumpkin Cake, Lemon Cake, Loca Luna Chocolate Cake (you can add of filling of Chocolate Ganache, Green Mint, milk chocolate filling, strawberry or Raspberry), Red Velvet Cake, Strawberry Cake, Orange Cake, German Chocolate, Pink Champagne cake, Apple Cider, Pumpkin, Banana. Carrot Cake (needs to be a bottom or separate cake as it is a heavier homemade carrot cake.)

Frostings: Butter Cream, Cream Cheese, White Mint, Almond, Rolled Fondant, Chocolate Ganache, Caramel Cream Cheese

Traditional Wedding Cake Pricing begins at \$2.50 per slice depending upon the final design selection.

NEW Wedding Cake Bites: 40 count papered and on tray for \$20.00

Disposable Cake plates, forks and napkins are at an additional cost of **\$0.65 per person + tax.**

(Design, form and construction will dictate the final cost of a wedding cake. If you have a design you like or would like to create your own, I'll be happy to price that out for you.)

Centerpiece "Display" cakes, (where only the top is real pricing **begins at 45.00.** This gives you the look of a wedding cake without committing to a full cake so that you may enjoy "fun desserts" for your guests.

Cupcakes: The cost of the cupcakes depends upon the size and the decorating involved. A regular size cup cake begins at \$1.25 per cupcake and goes up from there, depending upon the design.

We can make different flavors such as Traditional White, Almond, German Chocolate, Chocolate, White Marble, Carrot Cake, Red Velvet, Strawberry, Raspberry, Banana Cake, Pumpkin Cake....and the list goes on. You can look at our cake flavors above and BE CREATIVE!!

Let me know what you are interested in for a design and I can give you a definite price.

Sheet Cake: 1/2 sheet 40 servings **45.00**

Full Sheet Cake 80 servings **65.00**

NY Cheesecake Bar Scoops of our homemade NY Cheesecake served in plastic martini glasses...stacked for a beautiful display. Sauces on the side to create your own special cheesecake.....Chocolate, Caramel, Strawberry, Cherry and Whip Cream.

1.25 per serving + delivery Charge and Tax.

Chocolate Fountain: Surrounding the fountain, Fresh Strawberries, Fresh Pineapple, homemade peanut butter and sugar cookies to serve 200 Cost of the fountain w/the foods to dip including plates, napkins, skewers **\$450.00** + delivery/Set up/pick up charge of \$50.00 and 7% local tax

River of Fondue

Chocolate, Caramel and White Chocolate presented in pans surrounded by glass blocks and on Mirror tiles accompanied by candlelight. Foods to dip, nestled in Glass containers for a 2 line dessert buffet. Example of items to dip: Strawberries, Pineapple, Apples, Biscotti Cookies, Peanut Butter Cookies, Shortbread cookies, Pretzels, marshmallows and potato chips.

The cost of the "River of Fondue" (to serve 300) \$825.00 (to serve 250) the cost is 687.50 + service charge and tax