



## Dessert & Cake Menu and Pricing

### *Before we get Started! Minimums and FAQ for Desserts and Cake*

- We require a \$750 minimum for all delivered orders (not including delivery and dessert base pricing)
- Any order below minimum or out of scope of delivery can be picked up at our kitchen in Sebago or an arranged time in Portland.
- We require a minimum of 2 dozen per dessert per flavor.
- For desserts we suggest between 2-4 pieces of dessert per person, per industry standards.
- The average dessert table set-up for events of 100 guests (which includes desserts, set-up, base pricing rentals, and delivery) is between \$900-\$1300.
- Our wedding cakes are all custom and each tier of cake can be a different flavor.
- Most communication will be via email so we can share photos and inspiration, as well as having a running dialog of ideas that can easily be referenced throughout the planning process. We are more than happy to have a phone or zoom consultation during the planning process. In-person meetings can be arranged on weekdays between 10-2 in our Sebago kitchen during our off-season.
- Tastings boxes can be arranged for pick-up at our two pre-set dates during the year. Please contact us for more information.

### *Dessert Table Prices*

NBLAP's dessert table sweets are all a la carte. This allows you the flexibility of choosing what you would like and the amount you would like it in. We can work with you to make the appropriate amount and treat decisions. Please check out the menu below to see our variety of choices

***Dessert Base Pricing*** (plus the cost of desserts) - **\$225** This fee includes initial consultation, theme development and the design, creation, purchases, collection of all the details and visual elements, and set-up.

## *Dessert Menu*

<b>Cookies</b> .....	\$1.75 per cookie
Chocolate chip Oatmeal raisin Pizzelles (anise, snowflake cookies) Italian anise Snickerdoodles	
Peanut butter Chocolate macadamia Madeleine's (shell shaped, cakey lemon cookies) Coconut macaroons, Biscotti	
<b>Customized Sugar Cookies</b> .....	Starting at \$3.50 per cookie
<b>French Macaroons</b> .....	\$24.00 per dozen
(can be customized in a variety of flavors and colors)	
<b>Rice Krispie Treats</b> .....	\$1.50 per treat
(can be dipped in chocolate with sprinkles or drizzle)	
<b>Brownies</b> .....	\$1.75 per brownie
Chocolate Nutella Cheesecake Mint Peanut Butter Blondies	
<b>Brownie and Cake Pops</b> .....	\$2.50 per pop
A mix of brownie or cake, frosting, and white, milk, or dark chocolate on a stick! A minimum of 20 per order can be customized with event color.	
<b>Pie Pops</b> .....	\$2.50 per pop
Pie pops are fresh pie dough filled with either blueberry, apple, strawberry, strawberry rhubarb, cherry filling	
<b>Mini Cheesecakes</b> .....	\$3 per cake
Original Dolce de Leche Mocha Strawberry Oreo Pumpkin	
<b>Cheesecake Pops</b> .....	\$2.50 per pop
A mix of cheesecake, graham cracker crust, white, milk or dark chocolate on a stick!	
<b>Chocolate Covered Strawberries</b>	
Milk, white, dark chocolate, or mixture.....	\$27 per dozen
Brides and Grooms.....	\$35 per dozen
<b>Hand Dipped Pretzel Rods (please add \$.20 for bags and ribbon)</b>	
Milk, white, dark chocolate or mixture .....	\$1.25 per rod Custom
Drizzled .....	\$2 per rod
Jimmy/Sprinkle/Sugar Decorated.....	\$1.35 per rod
<b>From Scratch Marshmallows</b> .....	\$12 per 16
Original (can be colored to fit event design) Lemon Coconut Chocolate Cinnamon almond Pumpkin Strawberry	
<b>Pie</b> .....	\$30 per pie
Blueberry Apple Pecan Chocolate pecan Pumpkin Cherry Chocolate cream Coconut cream Seasonal	
<b>Mini Pies</b> .....	\$3.00 per pie
Blueberry Apple Pecan Chocolate pecan Pumpkin Cherry Chocolate cream Coconut cream Seasonal	
<b>Mini Fruit Tart</b> .....	\$3.00 per tart
Original Strawberry Raspberry Blueberry	
<b>Mini Key Lime Pies</b> .....	\$3.00 per pie
<b>Cannolis</b>	
Regular Sized .....	\$3.00 per cannoli
Mini Sized .....	\$2.00 per cannoli

### **Cake and Cupcakes**

Mini Cupcakes.....	\$1.50 per cupcake
Full Sized Cupcakes .....	\$4.50 per cupcake
Large Cutting Cupcake.....	\$65.00 and above
6" Cutting Cake .....	\$65 and above
Full Sized Cakes.....	See Price List

**Donuts Mini Cider Donuts** .....\$2.25 per donut

We also work with other local donut shops for large donuts. You place the order and pay. We can either pick up the donuts the day of the wedding for \$35 or you can provide us with the donuts the day of the wedding to be displayed.

### **Whoopie Pies**

Large Whoopie Pie Cake (feeds 10-15) .....	\$50
Full sized whoopie pies .....	\$3.50 per pie
Mini Whoopie Pies .....	\$2.50 per pie

Please add \$.50 per pie for favor bags

Flavors include original, red velvet, carrot, pumpkin, oatmeal, strawberry, blueberry, banana, apple, seasonal.

### ***Delivery***

We deliver throughout the state of Maine and to parts of New Hampshire. Please contact us for a quote for delivery to your venue! Delivery starts \$35 for all venues up to 50 miles, after 50 miles the cost is \$.65 per mile. Mileage amount is calculated based on travel to and from your venue. Some venues may be subject to higher cost due to hours spent versus miles driven.

### **Island Delivery Pricing**

Peaks Island \$85

Diamond Cove \$160

Chebeague Island \$240

For Diamond and Chebeague we require water taxi to keep the integrity of our product and ferry scheduling

Please email us for any other island delivery pricing

### ***Candy Table Prices***

All candy tables include apothecary and glass jar rentals, candy scoops, containers (bags or Chinese to-go containers) labels, ribbon, design, set-up, and pick up. The variety of candy is unlimited. Please contact us for more details on candy selection.

Small Table (25-100) – 4 to 5 different candies\* | 5 to 8 different jars

Medium Table (100-200 guests) – 6 to 7 different candies\* | 9 to 12 different jars

Large Table (200-300 guests) – 8 to 10 different candies\* | 13 to 20 different jars \$6.00 per guests

\*some candies may be subject to higher cost



## *Cake Pricing*

The below prices include your choice of cake flavor per tier, denoted frosting, textured, classic pearl, Swiss dot and/or scroll design in buttercream, and ribbon choice (if desired). For more elaborately decorated cakes, please see additional pricing and add-ons. Each cake is made from scratch and decorated, using premium quality, fresh, and natural ingredients, and no preservatives or artificial ingredients. All of our cakes are made fresh to order and are never frozen.

<b>Round – Serving/Size Naked/Nearly Naked</b>	<b>Buttercream</b>	
25 – 6”/8”	\$175	\$225
35 – 6”/10”	\$245	\$315
50 – 6”/8”/10”	\$350	\$450
75 – 6”/9”/12”	\$525	\$675
100 – 6”/10”/14”	\$700	\$900
125 – 6”/8”/10”/12”	\$875	\$1125
150 – 6”/9”/12”/15”	\$1050	\$1350
200 – 8”/10”/12”/14”	\$1400	\$1800

<b>Sheet – Serving/Size Naked/Nearly Naked</b>	<b>Buttercream</b>	
25 – 1/4 sheet	\$125	\$175
50 - 1/2 sheet	\$250	\$350

Gold Leaf - please add for 6” tier \$30/8” tier \$40/10” tier \$55/12” tier \$70/ 14” tier \$8



### *Popular Combinations for cakes and cupcakes*

Banana Peanut Butter – Fresh banana cake with peanut butter buttercream  
Carrot – Orange spiced carrot cake studded with raisins topped with cream cheese frosting  
Chocolate with Buttercream – chocolate cake topped with vanilla buttercream  
Coconut – Vanilla coconut cake topped with buttercream and coconut shavings  
Cookie Dough – Vanilla cake with cookie dough filling topped with chocolate buttercream  
Cookies and Crème – Chocolate cake topped with an Oreo buttercream frosting  
Double chocolate – Chocolate cake with rich chocolate buttercream  
Fleur del Sel – Chocolate cake filled with salted caramel sauce topped with chocolate buttercream  
French Toast – Maple cinnamon cake with maple buttercream  
Lemon Coconut – Vanilla coconut cake topped with lemon buttercream and coconut shavings  
Marble – A lovely mixture of vanilla and chocolate cake topped with vanilla buttercream  
Mint Chocolate Chip – Chocolate cake with mint chocolate chip buttercream  
Mocha – Chocolate cake topped with mocha buttercream  
Peanut Butter Chocolate – Chocolate cake topped with peanut buttercream  
Red Velvet – Southern style light chocolate cake with cream cheese frosting  
Salted Caramel – brown sugar cake filled with salted caramel sauce topped with buttercream  
Strawberry – fresh strawberry cake with strawberry buttercream  
Triple Threat – Chocolate cake with caramel filling topped with buttercream and coconut  
Vanilla – Our classic vanilla cake with vanilla buttercream

#### **Cake Flavors**

Chocolate  
Vanilla  
Marble  
Red Velvet  
Coconut  
Brown sugar  
Maple  
Lemon  
Strawberry  
Carrot

#### **Frosting Flavors**

Chocolate Buttercream  
Chocolate Ganache  
Cream Cheese  
Buttercream  
Lemon Buttercream  
Strawberry Buttercream  
Peanut Butter  
Maple  
Mocha

#### **Fillings**

Salted Caramel  
Cookie Dough Raspberries  
Strawberries  
Blueberries  
Oreo  
Mint Chocolate Chip  
(Frostings can be used as fillings too)