



Fine Catering
Wedding Cakes
Gourmet-To-Go

Gourmet-to-go Menu

Items available for in-store pickup orders

(Due to market fluctuations and availability, all listed prices subject to change without notice)

Updated as of February 1st, 2022

Thank you for considering Palate Pleasers to cater your upcoming event. We appreciate your business and are dedicated to providing the best quality food, a professional and friendly staff, and a beautiful presentation for your event.

Palate Pleasers is a family owned and operated business that was started in 1981. Our specialties are home wedding receptions and upscale parties. We also cater take-out parties, boat charters, pig roasts, crab feasts, rehearsal dinners, birthday parties, graduations, dinner parties, corporate events or any other event where a meal will be served. Along with our full service catering, we also offer a carry out service for breakfast, lunch, or dinner, so just give us a call or stop by and see what we have cooking for the day. At Palate Pleasers, we offer a wide range of international foods made from scratch for your order. Our in-house bakery produces some of the most delicious and beautiful pastries, confections and wedding cakes in the area. We are also happy to help with menu suggestions that are not published on this list.

Take a look at our menu and choose the items that you would like to build a menu around. Feel free to call or email for any suggestions or if you need help with planning quantities or figuring a quote. Please note that all prices published are subject to change due to market fluctuations. A general rule for appetizer parties would be 5 to 8 menu items from our appetizer list. If you are planning a buffet or sit down meal, then 3 to 4 guests per pound for entrees and 4 to 5 guests per pound for side items is the normal amount that we would suggest. We can arrange any food on your own platters, foil containers or our nice quality disposable trays. We charge a small fee for our disposable trays, but they do make for easy cleanup after your party. Food arranged on your platters or foil containers is always without any additional charge. Delivery service is usually available, but at our discretion based on our current schedule. We can also supply beverages, serving utensils, and paper goods as needed to complete your order.

Please note that this menu is for in store pickup (ask about possible delivery options). Please see our Catering Menu for our full service catering options. Give us a call or email with any questions about our menus or services. Thank you for considering Palate Pleasers for your catering needs.

1023 Bay Ridge Avenue, Annapolis, MD 21403

(410) 263-6941 ~ www.palatepleasers.com

email ~ info@palatepleasers.com

Health Department Menu Advisory: Consuming raw or uncooked meats, fish, shellfish, or fresh eggs may increase your risk of food borne illness especially if you have certain medical conditions.

Appetizer Items

Our goal at Palate Pleasers is to make your entertaining as care free as possible so that you can be a guest at your own party. We would suggest choosing 5-8 items for a heavy appetizer style party. The number in parenthesis is the suggested serving portion per item. An asterisk (*) indicates that this item should be heated before serving. We have a 12 piece minimum for all items sold by the each or per person. We can arrange all items on your platters or use foil containers for no additional charge. To make your party even easier to transport, serve, and clean up, we can supply our nice black plastic platters, bowls, and utensils for an additional fee.

Cheese Selections:

Artesian cheese arrangement w/grapes & strawberries or dried fruit	\$4.25 (pp)
Cheese roulade w/peppers provencal	\$15.00 (lb)
Goat cheese w/spicy salsa rosa	\$15.00 (lb)
Heart shaped cheese (bleu cheese, brie, pecans, & apples)	\$55.00 (60 ~ 7")
Phyllo wrapped brie*	\$45.00 (30 ~ kilo)
Brie w/warm caramelized apple chutney	\$45.00 (30 ~ kilo)
Summer brie w/apricot & raspberry purees	\$45.00 (30 ~ kilo)
Fig and mascarpone torte	\$55.00 (30 ~ 7")
Cheese quesadilla rolls *	\$6.00 (each)
Spanakopita triangles filled w/spinach and cheese*	\$27.00 (dozen)
Tart Michele puff w/feta and mint, topped with a cherry tomato slice*	\$27.00 (dozen)
Phyllo wrapped asparagus tips with asiago cheese *	\$27.00 (dozen)
Assorted cut cheeses as available (brie, cheddar, stilton, manchego, fontina, etc.)	\$market
See options below for cracker, pita chip, and crostini options to add to your platter	\$listed below

Fruits and Vegetables:

Fresh vegetable arrangement w/our homemade basil dip	\$3.50 (pp)
Vegetarian antipasto arrangement with spreads and crostini	\$7.00 (pp)
Fresh fruit platter served with skewers (seasonal)	\$3.50 (pp)
Fresh fruit on skewers (seasonal)	\$3.50 (each)

Additional Selections:

Bacon wrapped date stuffed w/a whole almond *	\$30.00 (dozen)
Stuffed mushroom cap w/spinach or sausage *	\$30.00 (dozen)
Phyllo triangle w/wild mushroom filling *	\$27.00 (dozen)
Figs stuffed with goat cheese (semi-soft figs)	\$27.00 (dozen)
Hot artichoke or spinach/artichoke dip	\$28.00 (9")
Quiche squares, Lorraine, spinach w/tomato, or (crab w/asparagus + \$market)	\$72.00 (48 pieces)
Gourmet white pizza w/assorted toppings, half sheet size*	\$32.00 (24 pieces)
Antipasto platter w/meats, cheeses, veggies, spreads, & crostini	\$8.00 (pp)
Charcuterie platter w/Italian meats, cheeses, olives, & sliced French baguette	\$8.00 (pp)
Assorted cold dips (pimento, hummus, olivada, sundried tomato)	\$5.50 (cup)
Mexican 7 layer dip served w/tortilla chips	\$60.00 (24 ~ lg)
Tortilla chips w/homemade guacamole & pico de gallo	\$18.00 (8)
Middle Eastern platter w/hummus, baba ganoush, cheese roulade, & pita chips	\$7.00 (pp)
Chicken liver pate served w/sliced French bread	\$20.00 (lb)
Dolmas (grape leaves stuffed with rice)	\$0.75 (each)

Black Plastic Platters, Bowls, & Utensils:

Nice black plastic platters or bowls with lids for your food items	\$5.00 (each)
Nice black plastic tongs or spoons that match our trays and bowls	\$1.00 (each)

Additional Appetizer Items

Seafood Selections:

Mini crab cakes w/cocktail sauce*	\$33.00 (dozen)
Mini salmon cakes w/dill sauce*	\$30.00 (dozen)
Roasted salmon bites on skewers w/dill sauce	\$30.00 (dozen)
Seared ahi tuna bites on a jalapeño rice cake	\$33.00 (dozen)
Shrimp cocktail w/cocktail sauce	\$33.00 (dozen)
Shrimp scampi *	\$33.00 (dozen)
Shrimp or scallop rumaki *	\$33.00 (dozen)
Shrimp skewers w/choice of Thai chili or mango glaze	\$33.00 (dozen)
Shrimp quesadilla wedges*	\$16.00 (8 wedges)
Caviar pie	\$market (30 ~ 9")
Hot crab dip*	\$50.00 (15 ~ lg)
Hot crab and artichoke dip w/jalapeño *	\$45.00 (15 ~ lg)
Smoked salmon cheesecake w/scallion sauce	\$60.00 (30 ~ 7")
Smoked salmon (sliced or tartar style) w/sliced wild rice bread	\$48.00 (15 ~ 1lb)

Meat and Poultry Selections:

Beef tenderloin filet (1 lb), grilled & sliced, w/soft rolls (8) & horseradish sauce	\$59.00 (8)
Bistro beef tender (1 lb), grilled & sliced, w/soft rolls (8) & horseradish sauce	\$36.50 (8)
Marinated flank steak (1 lb), grilled & sliced w/soft rolls (8) & horseradish sauce	\$29.50 (8)
Roasted turkey breast (1 lb), sliced w/soft rolls (8) & honey mustard sauce	\$28.25 (8)
Pit ham (1 lb), sliced w/soft rolls or biscuits (8) & honey mustard sauce	\$24.25 (8)
Fajita seasoned chicken breast (1 lb), sliced w/soft rolls (8) & chipotle sauce	\$28.25 (8)
Grilled flank steak skewers w/Thai chili dipping sauce	\$30.00 (dozen)
Grilled chicken fajita bites w/chipotle dipping sauce	\$30.00 (dozen)
Chicken sate skewers w/peanut dipping sauce	\$30.00 (dozen)
Chicken quesadilla wedges*	\$16.00 (8 wedges)

Sandwich Selections:

Sandwiches on soft rolls with lettuce & appropriate condiment sauce (turkey, ham, fajita, flank, bistro beef, vegetarian, chicken salad, tuna salad)	\$51.00 (dozen)
Crab cake slider size sandwich with cocktail sauce on the side	\$market
Beef tenderloin filet slider size sandwich with horseradish sauce	\$60.00 (dozen)
Buttermilk fried chicken slider size sandwich with honey mustard	\$51.00 (dozen)
Ham biscuit sandwich with honey butter on a cheddar biscuit	\$30.00 (dozen)
Smoked turkey on orange bread w/cranberry chutney, open faced	\$30.00 (dozen)
Beef tender slice on French bread w/horseradish sauce, open faced	\$33.00 (dozen)
Smoked salmon on wild rice bread w/dill sauce, open faced	\$33.00 (dozen)
Tea sandwiches, assorted, 12 piece per type minimum (shrimp, cucumber, chicken salad, egg salad, ham salad)	\$30.00 (dozen)

Specialty Beverage:

Homemade Ginger Lemonade (great with a splash with club, vodka, or bourbon!)	\$8.75 (per quart)
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Crackers, Chips, & Extras:

Crostini, pita chips, or New York flatbread	\$15.00 (15 ~ lb)
Sliced French baguette	\$4.00 (15 ~ loaf)
Nana's Cocina tortilla chips	\$6.00 (15 ~ bag)
Carr's Table Water or Stoned Wheat crackers	\$6.00 (10 ~ box)
Gluten free crackers (ask for availability)	\$8.00 (20 ~ box)
Spiced pecans	\$25.00 (15 ~ lb)

Salad Selections

Caesar Salad ~ Romaine tossed with grated parmesan & our homemade croutons & Caesar dressing

Teena's Salad ~ Mixed greens with orange sections, sugared almond slices & maple vinaigrette

Sally's Salad ~ Mixed greens w/roasted red & yellow peppers, toasted walnuts, crumbled goat cheese, fresh sliced pears, w/homemade vinaigrette

Italian Salad ~ Mixed greens w/sliced mushrooms, hearts of palm, artichoke hearts, & parmesan w/ red wine vinaigrette

Gourmet Greek Salad ~ Mixed greens w/crumbled feta, shaved red onion, cucumbers, pear tomatoes, & balsamic vinaigrette

Summer Salad ~ Baby Arugula w/roasted almonds, fresh strawberries or oranges, crumbled goat cheese, & maple vinaigrette

Winter Salad ~ Mixed greens w/roasted walnuts, dried cranberries, crumbled bleu cheese, & honey vinaigrette

Amy's Apple Arugula Salad ~ Baby arugula w/goat cheese, sugared almond flakes, thinly sliced green apple, and a honey shallot vinaigrette

Spinach Salad ~ Baby spinach w/orange sections or strawberries, crumbled bleu cheese, shaved red onions, & balsamic vinaigrette

All salad selections are \$5.00 per serving (bulk packaged) or \$6.00 per serving (individually boxed)
All dressings and croutons are made in house from scratch

Soups, Stews, & Chili

Butternut squash puree'
Cauliflower & spinach
Hearty vegetable
Wild mushroom
Tomato basil
Black bean

Southwest chicken noodle
White bean chicken chili
Chicken vegetable
Chicken noodle
Chicken curry
Chicken stew

White bean w/ham
Shirley's beef chili
Split pea w/ham
Beef vegetable
French onion
Beef stew

All soups & chili are \$7.00 to \$9.00 per pint, stews are priced per batch based recipe (please ask)
Additional selections available by request

Frozen Casseroles

Lasagna (cheese, beef, or roasted vegetable)
Mexican casserole (bean, beef, or turkey)
Mexican chicken & rice w/jalapeño
Baked ziti w/beef marinara
Spinach ramekin
Chicken pot pie

Penne w/chicken (artichoke, or spinach)
Chicken tetrazzini w/mushrooms
Penne w/3 cheese casserole
Eggplant parmigiana
Beef stroganoff
Shepherd's pie

Small 1 pound \$9.00 to \$10.00 (serves 1-2) ~ Medium 2 pound \$18.00 to \$20.00 (serves 2-4)
10x12 foil pan also available by special order \$55.00 (serves 10-12)
Chicken pot pie \$6.75 (6" serves 1-2), \$19.00 (10" serves 3-5)

Entree selections

Beef:

Grilled flank steak	\$18.00 lb
Bistro beef	\$25.00 lb
Tenderloin filet	\$49.50 lb
Braised boneless short ribs	\$40.00 lb
Meatloaf	\$13.00 lb
Meatballs	\$13.00 lb
BBQ'd flank steak	\$18.00 lb
Beef stew	\$10.00 lb
Beef stroganoff	\$12.00 lb
Beef lasagna	\$10.00 lb
Mexican casserole w/beef	\$10.00 lb
Shepherd's pie	\$10.00 lb

Pork & Lamb:

Pork tenderloin	\$18.00 lb
Sesame crusted pork tenderloin	\$18.00 lb
Pulled pork bbq	\$15.75 lb
Sliced pit ham	\$12.75 lb
Lamb chops	\$market

Vegetarian:

Stuffed portobello mushroom caps	\$15.00 lb
Black bean cakes w/quinoa	\$15.00 lb
Spinach w/mushroom crossover	\$36.00 ea
Quiche (various)	\$24.00 9"
Lasagna, spinach or roasted veggie	\$10.00 lb
Spinach ramekin casserole	\$9.00 lb
Penne w/cheese casserole	\$9.00 lb
Eggplant parmigiana	\$9.00 lb
Mexican casserole w/black beans	\$9.00 lb
Scrambled curried tofu w/veggies	\$10.00 lb
Vegetarian white pizza (various)	\$32.00 ea

GF Cauliflower Parmesan Crust Pizza:

Frozen, take & bake, 12" size	\$15.00 each
Cheese, Pepperoni,	
Veggie, Caramelized Onion & Goat Cheese,	
Margherita, BBQ Chicken	

Full Size Sandwiches

On sliced bread	\$7.95
On a ciabatta baguette	\$7.25

Choices include:

Flank Steak, Fajita Chicken, Roasted Turkey, Ham & Cheese, Vegetarian, Chicken Salad, Tuna Salad (specials upon request)
(All ciabatta baguette sandwich selections available for bagged or boxed lunches)

Seafood:

Individual salmon fillets	\$26.00 lb
(citrus, blackened, thai, pecan, etc.)	
Whole roasted salmon side	\$26.00 lb
Salmon cakes w/capers & dill	\$8.00 ea
Seared Ahi tuna	\$30.00 lb
Albacore tuna salad	\$11.50 lb
Lump crab cakes (various sizes)	\$market
Shrimp cocktail or scampi style	\$33.00 dozen
Shrimp Etouffee	\$18.00 lb
Shrimp & grits casserole	\$14.50 lb
Shrimp w/mango skewers	\$33.00 dozen
Grilled spicy shrimp	\$33.00 dozen
Shrimp w/mango pasta salad	\$18.50 lb
Paella	\$19.00 lb

Poultry:

Roasted turkey breast, sliced	\$16.75 lb
Stuffed turkey breast w/spinach	\$16.75 lb
Fajita seasoned breast, sliced	\$16.75 lb
Whole chicken breasts	\$16.75 lb
(provençal, parmesan, crusted herb, pesto, onion, bbq, etc.)	
Whole chicken breasts in sauce	\$16.75 lb
(creamy parmesan or Dijon)	
Chicken salad (white meat)	\$16.75 lb
(old fashioned, curry, Italian, bikini, heart healthy, or grilled chunky)	
Boneless chicken thighs	\$15.75 lb
(Thai bbq or Island jerk)	
Chicken on the bone	\$12.75 lb
Chicken pot pie (6" or 9")	\$19.00 9"
Chicken tetrazzini w/mushrooms	\$10.00 lb
Chicken w/pasta casserole	\$10.00 lb
(spinach or artichoke)	
Mexican chicken & rice w/jalapeño	\$10.00 lb
Mexican turkey casserole	\$10.00 lb
Chicken and Dumplings	\$10.00 lb

Boxed or Bagged Lunches

Basic option	\$12.00 each
Sandwich on ciabatta, bagged chips, & cookie (all include napkin)	
Gourmet style	\$17.00 each
Sandwich on ciabatta, potato or pasta salad, sweet slaw or fruit salad, & cookie (all include napkin and fork) (<- See here for sandwich choices)	

Side Vegetables & Fruit

Asparagus w/extra virgin olive oil	\$19.00lb
Asparagus, oven roasted	\$25.00lb
Artichoke salad w/feta & olives	\$10.00lb
Beets w/sherry vinegar & walnuts	\$10.00lb
Broccoli (plain or parmesan)	\$10.00lb
Brussels sprouts	\$12.75lb
Cauliflower, roasted w/parmesan	\$12.75lb
Cucumbers w/onions (sweet)	\$8.00 lb
Cucumber salad w/feta & tomato	\$10.00lb
Fresh fruit salad (seasonal mix)	\$12.00lb
Glazed carrots	\$8.00 lb
Green beans plain	\$10.00 lb
Green beans almandine	\$10.50lb
Green bean salad w/red onion	\$10.50lb
Green beans w/roasted shallots	\$10.50lb
Mixed steamed vegetables	\$10.00lb
Mixed roasted vegetables	\$12.75lb
Mushrooms, marinated button	\$15.00 lb
Mushrooms, wild roasted	\$21.00 lb
Ratatouille	\$9.50 lb
Savannah slaw w/vinaigrette	\$7.00 lb
Snow pea salad w/ hearts of palm	\$12.00lb
Spinach (creamed style)	\$10.50lb
Spinach w/pine nuts or baby kale	\$15.00lb
Tomatoes w/fresh mozzarella	\$12.75lb
Tomato wedges, marinated	\$9.00 lb
Strawberry & blueberry salad	\$12.50lb
Additional items by request	\$market

Breads

French Baguette	\$4.00 each
Sourdough Boule	\$8.00 each
Multigrain Loaf	\$8.00 each
Asiago Loaf	\$8.00 each
Wild rice baguette	\$7.00 each
Dinner roll (soft)	\$0.75 each
Cheddar biscuit, large	\$1.00 each
Corn bread	\$7.00 lb

Side Starches

Bean salads (various)	\$7.00 lb
Black bean w/jalapeño, White bean w/dill	
Mixed bean salad, Fiesta style	
Texas caviar (black eyed peas)	
Butternut squash, roasted pieces	\$12.75lb
Corn pudding casserole	\$9.00 lb
Corn salad (seasonal)	\$12.75lb
Cous cous salad w/currants	\$10.50lb
Grits gruyere casserole	\$9.00 lb
Pasta salads (various)	\$10.50lb
Greek penne, shell, or corkscrew	
Lemon basil w/tomato	
Mediterranean w/artichokes	
Sesame noodles, 3 tomato penne	
Orzo or Penne w/roasted veggies	
Primavera w/fresh veggies & parmesan	
Shells w/sundried tomatoes	
Polenta triangles	\$9.75 lb
Potatoes, mashed w/butter	\$9.00 lb
Potatoes, mashed w/cheddar	\$9.50 lb
Potatoes, roasted (old bay or herb)	\$12.00lb
Potato salad (various)	\$8.00 lb
Italian, dill, or old fashioned	
Potato shallot custard casserole	\$10.00lb
Potatoes, twice baked w/cheddar	\$9.00 lb
White rice options (various)	\$9.00 lb
Pilaf, Spanish, black bean, pea	
Additional white rice options	\$10.00 lb
Saffron, fried, specials	
Scalloped potato casserole	\$10.00lb
Sweet potatoes, roasted halves	\$9.00 lb
Sweet potatoes, mashed w/orange	\$9.00 lb
Sweet potato wedges w/peppers	\$12.00lb
Sweet potato casserole w/apples	\$40.00lg
(holiday only)	
Tortellini salad, Greek style	\$10.50lb
Tortellini w/red or green pesto	\$10.50lb
Wild rice northwoods salad	\$10.50lb
Wild rice pilaf w/cranberries	\$10.50lb

Condiment sauces

Cranberry chutney	\$6.00 cup	Basil dip	\$5.50 cup
Mango chutney	\$5.50 cup	Chipotle sauce	\$5.50 cup
Thai chili sauce	\$5.50 cup	Dill sauce	\$5.50 cup
Peanut sauce	\$5.50 cup	Horseradish sauce	\$5.50 cup
Hummus dip	\$5.50 cup	Guacamole	\$6.75 cup

Dessert Selections

Undecorated Cakes, Cookies, & Brownies:

Apple cake	\$15.75/7"
Apple cake (GF option)	\$18.00/7"
Lemon cake w/lemon glaze	\$15.75/7"
Angel food cake	\$16.00/9"
Assorted homemade cookies	\$12.50/lb
Assorted brownies	\$12.50/lb
Assorted fruit bars	\$12.50/lb

Cheesecakes:

Plain	\$32.00/7"	\$47.00/9"
Lemon glazed	\$34.00/7"	\$49.00/9"
Chocolate raspberry	\$34.00/7"	\$49.00/9"
Fresh fruit topped	\$34.00/7"	\$49.00/9"
Creme Brûlée	\$34.00/7"	\$49.00/9"
Pumpkin spice	\$34.00/7"	\$49.00/9"

Pies, Cobblers, & Crostatas:

Fruit cobblers (seasonal)	\$9.00/lb
Apple crostata	\$7.00/6" \$15.00/9"
Fruit pies (seasonal)	\$10.00/6" \$22.00/9"
Three berry pie	\$10.00/6" \$22.00/9"
Apple pie	\$10.00/6" \$22.00/9"
Pumpkin pie	\$8.00/6" \$15.00/9"
Key lime pie	\$10.00/6" \$22.00/9"
Lemon meringue	\$10.00/6" \$22.00/9"
Pecan pie	\$10.00/6" \$22.00/9"
Chocolate pecan pie	\$10.00/6" \$22.00/9"
Chocolate mousse	\$10.00/6" \$22.00/9"
Choc. P. B. mousse	\$10.00/6" \$22.00/9"

Ask us about seasonal and specialty desserts!

Additional Desserts:

Creme caramel custard cup	\$3.50/ea
Mini choc mousse in choc. shell	\$1.75/ea
Mini creme puffs or eclairs	\$1.75/ea
Mini key lime tarts or cheesecakes	\$1.75/ea
Mini apple crostata bites	\$1.75/ea
Mini fruit tartlets	\$1.75/ea
Baklava triangles	\$20.00/lb
Bread pudding w/vanilla sauce	\$8.00/lb
Fresh fruit tarts (various sizes)	\$36.00/9"
Frangipani torte w/apple or pear	\$36.00/9"
Tiramisu	\$12.00/lb
Flourless chocolate cake	\$24.00/9"
Flourless almond cake	\$18.00/9"
Double diablo chocolate cake	\$46.00/9"
Spiced pecans	\$25.00/lb

Cupcakes:

Minis (bite size)	\$1.75/ea
Traditional size (standard)	\$2.75/ea
Traditional size (specialty*)	\$3.00/ea
GF minis	\$2.00/ea
GF traditional size	\$3.25/ea
Bulk pricing for 12+ single flavor	10% discount

Cupcake cake flavor choices:

Yellow*, Almond*, Chocolate*, Carrot*, Coconut, Lemon, Red Velvet (*can be GF by request)

Cupcake icing flavor choices:

Buttercream (Traditional, Italian, Chocolate, Lemon), Cream Cheese, Coconut, Chocolate Ganache, German Choc. (Coconut w/pecan)

Breakfast Selections

Assorted mini scones	\$1.50/ea
Assorted mini muffins	\$1.00/ea
Assorted full size scones	\$2.50/ea
Assorted full size muffins	\$2.00/ea
Chocolate or Spinach croissant	\$3.50/ea
Multigrain croissant	\$3.50/ea
Apple cake	\$15.75/7"
Apple cake (GF option)	\$18.00/7"
Blueberry buckle crumb cake	\$15.75/7"
Sour cream coffee cake	\$15.75/7"
Sour cream coffee cake (GF option)	\$18.00/7"
Overnight oats w/chia	\$12.00/lb

Assorted quick breads (1 lb size)	\$4.00/ea
Quick breads (GF option, 1 lb size)	\$4.75/ea
Fresh fruit salad (seasonal mix)	\$12.00/lb
Breakfast egg custard casserole	\$10.00/lb
Quiche squares (48 squares)	\$72.00
Quiche Lorraine	\$24.00/9"
Quiche, spinach w/tomato	\$24.00/9"
Quiche, lump crab w/asparagus	\$40.00/9"
Fresh orange juice	\$14.00/gal
Coffee service	\$50.00/gal
(check for availability, includes condiments)	



Dessert Cake Menu

Vanilla Cake with Italian Cream

Yellow cake with our Italian buttercream

Old Fashioned Chocolate

Chocolate cake with chocolate buttercream

Lemon Cloud

Lemon cake with a light lemon buttercream

Traditional Carrot

Carrot cake served open sided with our cream cheese icing

Coconut Dream

Coconut cake with buttercream icing and shredded coconut outside

Pink Pearl *

Vanilla cake with raspberry mousse & iced with pale pink buttercream

Chocolate Ganache *

Chocolate cake with a rich dark chocolate ganache

Almond Brittle *

Almond cake with almond brittle buttercream & iced with white buttercream

German Chocolate *

Chocolate cake served open sided with coconut pecan icing

Gluten Free Cake Options

Yellow, Chocolate, Almond, Carrot
Can be made with any of our icing and filling combinations

Add 20% to listed prices below
(note, these are prepared in our kitchen that uses gluten products)

Short Stacks

(2 cake layers with 1 filling layer)

Size	6"	8"	9"	10"	12"
Serves	6-8	9-12	13-16	20-25	30-35
Price	\$25	\$34	\$42	\$52	\$60
Price *	\$30	\$39	\$48	\$56	\$66

Traditional Height

(4 cake layers with 3 filling layers)

Size	6"	8"	9"	10"	12"
Serves	8-10	12-15	20-25	30-35	40-50
Price	\$34	\$46	\$57	\$69	\$80
Price *	\$40	\$52	\$64	\$76	\$88

All cakes are available in Short Stacks or Traditional Height & include writing upon request

All cakes, fillings, and icings are made from scratch in-house to order

Please allow appropriate lead time, normally 5-7 days advanced notice required

Cake Options for Special Orders

(all special order cakes will be quoted per order)

Cake Flavors: Yellow, Lemon, Chocolate, Almond, Carrot, Coconut, Red Velvet

Fillings: Buttercream (Traditional, Italian, Lemon, Chocolate, or Almond Brittle), Cream Cheese, Chocolate Ganache, Lemon Curd, Raspberry Mousse, Chocolate Mousse, Raspberry Preserves, Fresh Fruit

Outside Icings: Buttercream (Traditional, Italian, Chocolate, or Lemon) Cream Cheese, or Chocolate Ganache

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