



Michelle's Cakes - Weddings

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We are often booked 6 months to a year in advance.
Deposits are always recommended to secure your cake for your date and time.

Basic Wedding Cakes: \$3.75 per serving (Fondant \$4.50)

Additional charges for art and sugar work depending on your design.

Basic Flavors: White, Yellow, French Vanilla, Chocolate, Marble, Black Tie

**SPECIALTY CAKES:	\$4.25 up per serving (\$4.75 up per servings - Fondant)
Lemon Classic ~	Lemon cake with lemon curd and lemon Buttercream. (try raspberry filling too)
Lemon Blueberry~	Lemon cake with blueberries baked in with lemon curd filling.
Lemon Chiffon~	Lemon cake with lemon curd and whipped cream filling. So light and airy.
Strawberry Classic~	Traditional pink cake made with a strawberry filling and strawberry Buttercream.
Strawberry /Ganache~	Strawberry classic cake with ganache filling and fresh strawberries.
Strawberries & Cream~	Vanilla cake filled with fresh strawberries and cream filling with whipped icing.
White Rasp and Cream~	White cake with fresh raspberries and cream filling with whipped icing
Orange-Sicle ~	Orange cake with vanilla whip filling and orange Buttercream. (like the popsicle)
Pineapple ~	Pineapple cake with fresh pineapple filling and whipped icing.
Blueberry Swirl~	French Vanilla cake with blueberries baked in and swirled through. Whipped icing.
Chocolate Raspberry~	Rich fudge cake with raspberry liquor & raspberry filling.
Godiva ~	Fudge cake layered with ganache, mousse and iced with choc Buttercream and ganache.
Chocolate Chip~	Yellow or Chocolate cake with Chocolate Chips baked in. Whipped or Buttercream
Chocolate Chip Rasp~	Yellow cake with Mini chips and Rasp swirled through with cream cheese.
Classic Almond~	Almond cake with fresh almonds and a light almond whipped filling.
Farm House Carrot ~	Made with fresh carrots and spices with a rich cream cheese icing.
Crazy Carrot ~	Farm house carrot with the kitchen sink – raisins, pecans, pineapple and coconut.
Humming Bird~	Southern recipe with banana, pineapple and pecans. Topped with cream cheese.
Banana~	Fresh bananas and spices with banana cream filling. Choc Chip and Nuts additional.
Bananas Foster~	Banana cake with cream filling, fresh bananas and caramel sauce.
Red Velvet~	Classic rich red cocoa and buttermilk cake topped with cream cheese frosting.
White Velvet~	White rich buttermilk cake topped with cream cheese and white chocolate.
Caramel~	Caramel cake with cinnamon cream cheese filling and caramel drizzle. (try it salted)
Caramel Apple~	Caramel cake with fresh apple and caramel filling w/cinnamon cream cheese icing.
Peanut Butter~	Chocolate cake with peanut butter chips baked in topped with peanut butter icing.
Butter Pecan ~	Rich buttery taste with ground pecans and cream cheese icing.
Italian Cream ~	Buttery cake with coconut, pecans and topped with cream cheese icing.
Cherry Garcia~	Cherry cake w/ganache, whole cherry, and chocolate specked whipped filling.
Cookies and Cream~	Cookie and cream in cake with a whipped cream filling and cookies and cream icing.
Maple ~	Maple cake with real maple infused Buttercream frosting. (add bacon toppings \$7)
Fresh Coconut ~	Coconut cake w/ fresh coconut baked in. Coconut filling or try w/raspberry

LIQUOR CAKES: \$5.50 per servings and up.

*Kahlua Velvet ~	Chocolate mocha cake with Coffee Liquor; filled with mocha filling and choc icing.
*Grand Marnier ~	Marnier cake with Marnier cream filling (ganache and chocolate icing optional)
*Amaretto Almond~	Light almond cake with Amaretto liquor and almond whipped filling.
*Champagne~	Champagne infused cake with light champagne whipped filling. Add a filling...
*Kentucky Gentleman ~	Choc cake with Kentucky bourbon, Crm cheese icing, choc chips, pecans & caramel.
*Irish Car Bomb Cake~	Choc Guinness cake, with Irish whisky ganache, and Bailey's buttercream.
*Malibu Coconut~	Coconut Cake with Malibu Rum and Pineapple filling. Coconut flake icing.
*Butter Rum~	Sponge cake soaked with buttery dark rum.

Fillings \$.50 more if not in cake description.

Fillings: Additional on Basic cake flavors or flavors that do not have any in their description. They are included in Flavored and Specialty pricing.

Strawberry, Strawberries and Cream, Raspberry, Raspberries and Cream, Lemon/Chiffon, Pineapple, Banana, Apricot, Hazelnut, Chocolate- Ganache /Fudge/ Mousse, Mocha Mousse, Key Lime, Cherry, Bavarian Cream, French Apple, Coconut Cream, Cookies and Cream, and Blueberry. *** Liquor added upon Request

Dessert Bars: Planning a dessert bar with lots of little treats. Check out our sweet treat listing here. <http://www.michellescakes.net/sweet-treats.html>

Stands and Rentals: We rent stands, cake plateaus and much more. Check out all of our rentals here: <http://www.michellescakes.net/stands-for-rent.html>

New Delivery Policy on Cupcake/ Dessert Bar only and Small Affairs.

Wedding Cakes - we reserve deliveries for weddings with a cake for a min of 75 or more guest. Smaller cakes may not be able to be delivered, so please inquire when setting up an appointment about delivery availability. Smaller cakes are easily picked up and transported. They are doweled, boxed and travel very well. All you need to do is pull it out and set it on your stand. If we are available we will certainly deliver when possible but cannot be booked in until 1 month prior to your event.

Cupcakes/Dessert Bars - we reserve deliveries for weddings with cupcakes only and or Dessert Bars for a min of 100 or more guest. Smaller events usually end up having a delivery charge higher than the actual cost of the desserts. So it's a big money saver to pick up when possible. If we are available we will certainly deliver when possible. But this cannot be guaranteed until 2 weeks prior to your event.

New Card Fees: Due to high costs on merchant fees we prefer all weddings and larger cakes to be paid by check or money order when possible. Please consider helping us keep our prices low and avoid additional charges for us and you.

If you do wish to pay over the phone and not in person there is a small surcharge for punch in payments of \$2.50 per transaction up to \$500 and \$5 flat for anything over.

We hope to be a part of your big day. We go out of our way to make everything special and as beautiful as you imagine. Contact us to set up your consultation as soon as possible to confirm your date.

Consultations Times:

Mondays 3pm - 5pm

Tues and Thurs 11am - 7pm

Wed 11am - 4pm.

We have some weekends open Jan through March only. Then it's wedding cakes every weekend.

Sitting Fee of \$25. This fee goes back into your final total, if you book in with us within 45 days.

What you get: Yellow, Chocolate, Marble, and White along with our most popular fillings and creams.

Choose 4 Additional Flavors from our flavor listing enclosed.

If you have any questions or allergies please let us know.

Don't forget a Grooms cake for rehearsal dinner or as a wonderful Wedding surprise!

