



WEDDING & SPECIALTY CAKES
& OTHER SWEET TREATS

CAKE DESIGNS & PRICING

CANAPÉS takes immense pride in creating a delicious and beautiful cake perfectly suited to each individual client. Whether it is the wedding of your dreams, a significant birthday or the centerpiece for an intimate dinner party, the pastry chefs of Canapés will assist in any way to create a design just for you or copy a favorite picture. Our spectacular and delicious creations will most assuredly please the palate and delight the eye.

At Canapés, we use only the finest and freshest ingredients. Pricing for wedding and specialty cakes begin at \$4.75 per person. Sculpted cakes begin at \$6.75 per person. Intricacy of design, complexity of flavor and fillings will determine the final price per person. Our most popular filling and covertures are meringue buttercream and silky frosting.

Celebrating another kind of event? Pricing for special occasion cakes start at \$2.50 per person.

TASTINGS

Please contact our office, 301.663.8220 to schedule a private consultation and tasting. Please limit your tasting selection to three (3) flavors. If you should desire additional samples, a tasting fee may be charged.

FLORALS & ACCOUTREMENTS

Fresh florals, hand crafted pastiage flowers & bouquets, fondant bows, ribbons, dragees, piped royal icing, crystallized flowers, etc. are available. Additional fees for these items are assessed on an individual basis. If Canapés is not providing the floral decorations for your cake, you may elect to either instruct your florist to decorate your cake with your flowers upon the cake's arrival to the site or make a prior request to our staff to decorate your wedding cake. A decorating fee will apply to this service.

CAKE, CUPCAKE & SWEETS DISPLAY RENTAL

Your cake will be delivered on a disposable form. Various platters, plateaus and stands are available for rent. The credit card on file will be charged for the replacement value of each platter not returned by the contractual date enumerated in the Cake Exhibit.

DELIVERY

Delivery fees begin at \$55.00. Delivery fees vary due to the complex nature of delivering wedding cakes. Distance, difficulty of set up, date and time will affect the final rate. Cakes may be picked up. Canapés cannot guarantee the safe transportation of cakes that we do not deliver.

PAYMENT

A signed contract will be required for all wedding cakes. This contract details contractual requirements such as deposit and cancellation policies.

A valid credit card is required for our files and will be charged for any rented equipment not returned to Canapés by the contractual date enumerated in the Cake Exhibit.

Canapés accepts cash, checks, American Express, MasterCard, Visa and Discover.

SHEET CAKES

Want to save money? Perhaps order a smaller event cake and supplement with a sheet cake. Sheets cakes are decorated with a simple scallop edge. Pricing for sheet cakes start at \$2.50 per person. Additional decorating fees assessed on an individual basis. Your sales consultant can assist you with pricing your selection.

Full Sheet serves 100

Half Sheet serves 50

Quarter Sheet serves 25

CUPCAKES

The sky is the limit on flavor and design. See our flavors list for the more popular combinations.
Minimum order: one (1) dozen of each flavor.

Mini Cupcakes start at \$1 and range to \$1.75
Standard Cupcakes start at \$2 and range to \$3.50

CHEESE CAKES

Decadent rich cheesecake is available in a variety of flavors, styles and sizes.

Mini Cheesecakes start at \$2 each
Individual start at \$6 each
Deep-Dish start at \$6 per person

EDIBLE IMAGING

A picture is worth a thousand words! Add that personal touch to your cake. Whether it's an anniversary, birthday, family reunion, graduation, company event or a just 'cause party, Canapés bakery staff can customize your image or logo.

Edible images are printed on frosting sheets with edible ink. Everything used in printing your image is FDA approved.

Edible images can be sized from 1.25 inches to a full 8x10 inch sheet.

DIETARY NEEDS

Canapés is a scratch caterer. The chefs of Canapés can gladly accommodate most dietary restrictions and dietary preferences given the proper notice. Please inform your consultant if you should have any special dietary requirements. Dairy-Free, Gluten-Free, Sugar-Free, Vegetarian, Vegan requests are the most common. Some dietary requests and substitutions may result in a pricing surcharge.

Please advise your sales consultant of the allergies and/or food preferences that need to be accommodated as well as the severity of the allergies. The culinary staff strives to consciously prepare the restricted fare; however, due to the busy nature of our kitchen, cross contamination could occur.

CAKE CARE

We use the finest and freshest ingredients possible in every product created at Canapés. The bakers at Canapés use unsalted butter because everything tastes better with butter! At Canapés, perishable items must be refrigerated at 41° F to comply with our health department regulations. To allow the true flavors of our buttery creations to shine through and provide you with optimum enjoyment, allow time for your cake to warm to room temperature so that the flavors are not masked by the cold. Full cakes generally take 1-3 hours to warm to room temperature while smaller items such as cupcakes take about 15 - 25 minutes. Our cakes are worth the wait. We don't recommend microwaving but if you must do so in small increments of time, about 10 seconds.

CAKE CUTTING

For clean slices, fill a tall vessel of hot water. Have a thin knife and towel handy. Dip the knife in to the hot water and press against the towel prior to cutting your cake. After the first slice, dip your knife again but clean the blade before cutting.

ANNIVERSARY CAKE

As a gift to our brides and grooms, Canapés will box and wrap your anniversary layer for you to enjoy on your anniversary or perhaps sooner if you can't wait!

Plastic wrap is an amazing creation! Canapés suggestion is to refrigerate your anniversary layer until the buttercream hardens. Encase the tier in plastic wrap, place in a bakery box and completely wrap the box. Store your anniversary layer in your freezer.

One day prior to your anniversary, remove the wrapped cake from the freezer and place in the refrigerator to thaw. The day of your anniversary, remove the cake from the fridge, unwrap and allow to come to room temperature at least two hours prior to serving.

CANAPÉS FAVORITE CAKE FLAVOR COMBINATIONS

A list of our most popular cake flavors & combinations.

White Cake Base

- white butter cake & vanilla buttercream
- white butter cake & vanilla frosting
- white butter cake, fresh sliced strawberries & whipped cream
- white butter cake, whipped cream & shredded coconut
- white butter cake, red raspberry mousse, blackberry conserve & shredded coconut
- white chocolate butter cake, white chocolate ganache & white chocolate mousse
- peanut butter fudge: white butter cake, chocolate ganache & peanut butter mousse
- cake hunters: white genoise, salted caramel ganache, caramel frosting, caramel mousse, crushed peanut butter cup, butterfinger & take five bars
- pink champagne: pink champagne buttercake, pink buttercream
- strawberry lemonade: strawberry studded white butter cake, strawberry mousse, lemon buttercake, lemon curd, lemon mousse
- pb&j: white butter & grape jelly swirl cake, peanut butter ganache, grape jelly spread, whipped peanut butter buttercream, crushed peanuts
- dulce de leche: white sponge cake, rich caramel-esque dulce de leche filing
- tres leche: milk soaked airy sponge cake, whipped cream filling...optional: fruit filling
- poached pear: white butter cake, sweetened red wine poached pear syrup & red wine poached pear, cinnamon buttercream & cinnamon almond dacquoise
- tiramisù traditional: espresso & marsala syrup soaked "biscuit" (lighter génoise), coffee bavarian cream, marscapone bavarian cream, cocoa dusting
- tiramisù tweaked: coffee buttercake, sweetened espresso syrup, cocoa, chocolate shavings & cookie crunch, mocha buttercream & marscapone bavarian cream
- mochamisù torte: white butter cake, sweetened espresso syrup, truffle ganache, bailey's mocha buttercream & chocolate mousse
- tropical fruit: vanilla genoise, sweetened syrup, whipped cream, coconut, crushed pineapple, mango & kiwi
- tropical paradise: white buttercake, key lime curd filling, whipped coconut buttercream, mandarin orange and key lime drizzle, coconut dusting

Chocolate Chip Cake Base

- chocolate chip butter cake, truffle ganache, vanilla mousse
- chocolate chip butter cake, white chocolate mousse, truffle ganache & sour cherries
- mint chocolate chip butter cake, chocolate ganache, smooth mint buttercream, crushed mint oreo cookies

Chocolate Cake Base

- chocolate butter cake, chocolate ganache & chocolate buttercream.
- chocolate frenzy: rich chocolate butter cake, truffle ganache & chocolate marquis
- chocolate butter cake, white chocolate ganache & white chocolate mousse
- german chocolate: chocolate butter cake, caramel coconut & pecan filling
- rocky road: chocolate chocolate chip cake, whipped marshmallow mousse, chocolate curls, nuts & marshmallow crumble
- black bottom: chocolate chocolate chip cake & cheesecake swirl, chocolate ganache, cream cheese mousse, crushed chocolate cookie crumble
- irish carbomb: guinness chocolate cake, baileys truffle center, jameson syrup, baileys buttercream
- black forest: kirsch chocolate cake, whipped cream, sour cherries

- chocolate covered cherry: chocolate butter cake, vanilla cream filling, chocolate covered cherry center, vanilla mousse swirl, ganache drizzle, white chocolate spike
- peanut buttercup: chocolate cake, chocolate ganache, peanut butter cream spread, peanut butter mousse, chocolate mousse, crushed roasted peanuts
- salted caramel, chocolate & peanut butter swirl butter cake, chocolate ganache, caramel buttercream & salted caramel
- red velvet buttercake & red velvet frosting

Marble Cake Base

- marble butter cake, chocolate truffle ganache, vanilla buttercream & chocolate buttercream
- s'mores: marble buttercake, chocolate ganache, whipped marshmallow mousse, crushed graham cracker topping
- banana fudge torte: marble butter cake, truffle ganache, chocolate mousse, sliced bananas & banana mousse

Yellow Cake Base

- boston cream: yellow butter cake, vanilla crème patisserie & chocolate ganache
- the betty: yellow butter cake, whipped chocolate ganache frosting
- jamaican me crazy: rum butter cake & rum butter cream
- all shook up: banana buttercake, peanut butter cream cheese frosting, marshmallow cream, butterfinger & salted peanut crush

Nut / Nut Flavor / Spiced Cake Base

- almond butter cake & almond buttercream
- crushed almond butter cake & crushed almond buttercream
- almond joy: almond cake, coconut cream filling, almond buttercream, chocolate ganache drizzle, toasted coconut sprinkles

- hazelnut butter cake, truffle ganache, chocolate mousse & hazelnut bavarian cream
- viennese linzertorte: hazelnut spice buttercake, blackberry preserves, white chocolate cream cheese frosting
- moist carrot cake & cream cheese frosting
- spice cake & cream cheese frosting
- pumpkin spice & cream cheese frosting
- snickerdoodle butter cake, cinnamon buttercream, crushed snickerdoodle cookies
- key lime: cinnamon butter cake, key lime curd filling, key lime mousse, key lime drizzle & graham cracker crumble
- nana's apple cake, caramel frosting, caramel drizzle

Citrus Cake Base

- zesty lemon butter cake, lemon curd & vanilla buttercream
- zesty lemon butter cake, red raspberry conserve, lemon curd & lemon mousse
- blueberry-studded zesty lemon, blueberry conserve & lemon buttercream
- creamsicle: orange buttercake, orange buttercream & orange cream mousse

Cheesecake Base

- cheesecake: triple layer traditional cheesecake or thick new york style...cookie crusts
- japanese cheese cake: light & billowy crustless cheesecake

Specialty

- croquembouche: a classic french pastry meaning "crisp in mouth," is made with custard-filled cream puffs coated with caramel and stacked in a tall pyramid shape. A spun sugar wreath can be added for an additional fee.
- kransekake: norwegian wedding cake made of rings of almond short bread stacked and assembled with frosting, decorated and dusted with confectioner's sugar

CANAPÉS FLAVORS & FILLINGS

Listed below are our most popular cake flavors, filling & couvertures. You are not limited to this selection. If you can think it, we can do it! Pricing is based on per person.

CAKE BASES

Butter Cake

White or Yellow
White Chocolate
Chocolate
Devil's Food
Marble
Almond
Toasted Almond
Toasted Hazelnut
Viennese (spiced hazelnut)
Banana
Blueberry
Lemon or Lemon Zest
Lemon Poppy
Orange or Orange Zest
Cranberry Orange
Butter Rum
Bacardi Rum
Champagne
Chocolate Chip
Chocolate Choc Chip
Mint Choc Chip
Peppermint
Funfetti
Peanut Butter Chip
Red Velvet
Carrot
Caramel
Pumpkin Spice
Snickerdoodle
Applesauce Spice

Genoise.....+\$0.55

Vanilla
Cocoa
Crushed Nut

Other Cake Bases.....+\$

Pound Cake, Any Flavor
Bundt Cake, Any Flavor
Flourless
Brownie
Sponge, Hot Milk
Génoise
Dos Leches, Tres Leches
Angel Food
Chiffon
Sticky Toffee Pudding
Traditional Cheesecake
Japanese Cheesecake

Syrups.....+\$0.10

Simple Syrup
Espresso
Poached Pear
Various Versions, etc.

FILLINGS

Fresh Fruit.....+\$0.50

Strawberries
Raspberries
Blackberries
Blueberries
Poached Pear
Kiwi
Tropical
Bananas
Sour or Bing Cherries
Peaches

Fruit Spreads.....+\$0.25

Red Raspberry
Blackberry
Strawberry
Lemon Curd
Key Lime
Apricot
Tropical
Dreamsicle

Spreads & Ganache.....+\$0.35

Dark Choc Ganache
White Choc Ganache
Peanut Butter Cream
Nutella
Dulce de Leche
Whipped Cream
Cream Cheese Frosting
WhiteChoc & Cream Cheese
Marshmallow
Caramel
Salted Caramel

COVERTURES

Other Fillings.....+\$0.55

- Coconut
- Sweet Coconut Pecan
- Sweet Nuts
- German Chocolate
- Toffee
- Marshmallows
- Chocolate Chips
- White Chocolate Chips
- Peanut Butter Chips
- Toffee Chips
- Peppermint

Mousse & Buttercream.....+\$0.50

- Vanilla
- Chocolate
- Chocolate Marquis
- White Chocolate
- Chocolate Chip
- Chocolate Choc Chip
- Mint Choc Chip
- Mocha, Cappuccino, Espresso
- Lemon, Lemon Zest
- Strawberry
- Raspberry
- Blackberry
- Blueberry
- Mixed Berry
- Red Wine Poached Pear
- Champagne Poached Pear
- Orange, Dreamsicle
- Kiwi
- Key Lime, Mojito
- Rhubarb
- Apricot
- Banana
- Peach
- Passion Fruit
- Hazelnut
- Almond, Crushed Almond
- Praline

- Apple
- Caramel, Salted Caramel
- Maple
- Pumpkin
- Peanut Butter
- Marshmallow
- Funfetti
- Mint, Peppermint
- Ginger & Green Tea
- Kirsh, Grand Marnier, Kahlua, Frangelico, Amaretto, Framboise, Lemoncello, etc...

Custards & Bavarians.....+\$0.50

- Vanilla, Crème Pâtisseries
- Chocolate
- Mascarpone
- See Mousse & Buttercream for additional flavor options.

Dacquoise & Meringue.....+\$0.55

- Vanilla
- Chocolate
- Mocha
- Crushed Almond
- Various Nut Versions
- Mint, Peppermint

Buttercream

- Vanilla
- Chocolate
- White
- Chocolate.....+\$0.50
- Color Tinted.....+\$0.25
- Fruit or Nut.....+\$0.25

Other

- Creamy Frosting
- Whipped Cream
- Cream Cheese
- Red Velvet Frosting
- Stabilized Whip
- Seven Minute

Ganache.....+\$1.00

- Chocolate Ganache
- White Chocolate

Fondant.....+\$2.00

- Plain
- Chocolate*
- White Chocolate*
- Tinted Fondant*.....+\$0.35
- Marzipan*.....+\$2.00

Barks, Curls, & Vermicelli

- Milk Chocolate
- White Chocolate
- Dark Chocolate
- Peppermint
- Mint Chocolate
- Rocky Road
- Toffee
- Praline
- Toasted Coconut

