

Clustered Spires Pastry Shop
285 Montevue Lane, Frederick, Maryland
301.662.7446

BUILDING YOUR CAKE

Do you have dietary restrictions? Gluten-free, Dairy-free, Egg-free, Nut-free, etc. Please let us know when you are placing your order.

FIRST, choose your cake size and shape.

Our round cakes stand 2-4 layers tall, for a height of 3 ½ - 4 inches. Sheet cakes are single-layer, approximately 2" high. Sheet cakes may be split and filled or layered upon request.

- How many servings will you need?

SECOND, choose your cake flavor. We offer:

Chocolate	Yellow	Marble	Red Velvet
Orange	Banana	Apple	Lemon
Carrot	Spice	Coconut	Other flavors on request

THIRD, choose your filling. NOTE: Fillings with (*) require refrigeration. Refrigeration may restrict the type of decoration which can be done.

- Buttercream: Astoria, American or Chocolate
- Cream Cheese Filling*
- Raspberry, Strawberry or Mango marmalade
- Flavored buttercream
- Lemon Curd *
- Vanilla Custard*
- Chocolate Ganache
- Chocolate mousse* or white chocolate mousse*
- Fruit mousse* (raspberry, mango, strawberry, coconut)

FINALLY, choose your frosting and/or toppings:

Buttercreams: Astoria - our standard and most popular, American (sweeter), Chocolate or Cream Cheese

Other finishes and toppings available: fruit, confectioner's sugar, whipped cream

DESIGNING YOUR CAKE

Decorations - What type of decorations would you like?

Design/Theme - Is there a specific design or theme you would like to have?

Colors - Are there specific colors you would like on the cake?

Inscription - Would you like wording on the cake?

Special Occasion Cake Price List

(Updated October 2010)

Please place your orders at least 3 days in advance of your scheduled pick-up. There is an additional fee for cakes ordered for Same Day or Next Day pick-up; late orders can only be taken if the schedule allows

STARTING AT prices are listed for each size and include Gluten-Free and Wheat-based cakes.

Additional charges may be made for dietary restrictions, fruit toppings/fillings and ganache- or fondant-covered cakes are noted below.

Sheet Cakes – Single Layer Cake w/ Frosting

w/filling

¼-sheet	9"x12"	~20-25 servings	\$ 35.00	\$ 45.00
1/3-sheet	11"x15"	~30-35 servings	\$ 45.00	\$ 64.00
½-sheet	12"x18"	~45-50 servings	\$ 65.00	\$ 90.00
Full sheet	18"x25"	~95-100 servings	\$120.00	\$150.00

Round Cakes – 2-4 layers of cake w/ filling in between layers and frosting

6"	~6-10 servings	\$ 30.00
8"	~10-18 servings	\$ 45.00
10"	~16-30 servings	\$ 64.00
12"	~22-45 servings	\$ 99.00

Note to customers with dietary restrictions: Steps are taken prevent any cross-contamination of food-restricted products. Products are baked and finished in a facility that handles most known allergens: Eggs, Dairy, Nuts (Tree Nuts & Peanuts), Wheat, Shellfish, Soy. Please note any dietary restrictions at the time of your order.

Gluten-free products are produced in gluten-controlled areas using gluten-free ingredients. All utensils used for dietary restriction foods are triple-washed prior to use. You must decide if these measures are sufficient to meet your dietary restrictions.

Dietary Restrictions: Add 10% first + 5% each additional

Fruit Topping/Filling: Add 25% per layer

Ganache-finished Cakes: Add 50%

Fondant-covered Cakes: Add 50%

Express Production: Same Day Orders - Add 25%
Next Day Orders - Add 10%