



# CULTIVATED cake studio

## Pricing for custom cakes

6" cake starts at \$65 - \$100, feeds up to 12

8" cake starts at \$125 - \$150, feeds up to 25

2 tiers [4" + 6"] starts at \$115 - \$150

2 tiers [6" + 8"] starts at \$200 - \$250

3 tiers [4" + 6" + 8"] starts at \$300 - \$400

3 tiers [6" + 8" + 10"] starts at \$400 - \$500

4" smash cake starts at \$25

Sculpted cakes start at \$200, price will increase depending on size, modeling, and structure support

>>Delivery is available starting at \$15, otherwise please inquire for a pick up location

## Additional Custom Desserts – limit one flavor per dz, each additional flavor is \$10/dz

Cupcakes \$30/dz (custom toppers available for additional \$15/dz)

Mini cupcakes \$30/2 dz (custom toppers available for additional \$15/dz)

Custom sugar cookies \$45/dz for max of 3 designs per dozen

(Additional custom design \$10 per design a dozen. If your order requires custom cookie cutters to be made, there will be a fee of \$8 per cookie design)

Custom macarons \$45/dz for a max of two designs per dozen (Additional custom design \$10 per design a dozen)

Non custom or non decorated macarons \$20/dz

Custom cake pops \$45/dz for max of two designs per dozen (Additional custom design \$10 per design a dozen)

Non custom or non decorated cake pops are \$25/dz

Cake gems \$25/dz

Chocolate chip cookies, specialty cookies, brownies \$20/dz

>>individual bagging options available for additional \$10/dz

**Cake Flavors:** chocolate, vanilla, strawberry, lemon, banana, carrot, almond delight, red velvet, funfetti, old fashioned yellow, cookies n cream, pandan, coconut

**Buttercream Flavors:** chocolate, vanilla, strawberry, lemon, cream cheese, coffee, cookies n cream, caramel, sea salt caramel, coconut, matcha green tea, mascarpone, swiss meringue

>>Unless stated otherwise, all cake orders will be filled with our vanilla buttercream or at the bakers discretion

**Macaron Flavors:** chocolate, vanilla, strawberry, lemon, coffee, cookies n cream, caramel + sea salt caramel, pistachios, matcha green tea, lychee, jackfruit, coconut, earl grey, white chocolate

**Pies/Tarts** - \$25 whole pie, \$30/dz mini tarts: chocolate s'mores, apple pie, buttermilk pie, peach cobbler, pumpkin pie, pecan pie, classic cheesecake, lemon meringue, key lime pie, strawberry pie

>>Custom flavors available upon request

## Cultivated Flavor Combination

Provençal Summer – lemon cake + lavender buttercream + fresh raspberries

Kiss My Southern Sass – lemon cake + strawberry buttercream + fresh blueberries

When in Romance – almond delight cake + champagne swiss meringue buttercream + fresh strawberries

Berry Gently – almond delight cake + seasonal or available berry jam + mascarpone buttercream + fresh berries

Matcha Made in Heaven – chocolate cake + caramel swirls + green tea matcha buttercream

A Little Less Conversation – banana cake + jam filling + toasted sugar peanut butter buttercream

Jamocha Me Crazy – chocolate cake + coffee buttercream

Basic B – seasonal pumpkin spice cake + coffee buttercream

Call Me Old Fashioned – yellow cake + chocolate buttercream + chocolate ganache coating

Trailer Trash – red velvet cake + cookies n cream buttercream

Stick a Pork in it – coffee crumb cake + brown sugar buttercream + maple candied bacon

Only a Quarter German – chocolate cake + coconut pecan filling + chocolate ganache coating

American Princess – lemon cake + elderflower syrup + lemon curd + elderflower swiss meringue buttercream

Under the Sea Salt Caramel – almond delight cake + salted caramel swirl and buttercream

Fake News – white chocolate cake with seasonal berry jam + blueberry buttercream