

Price List – Special Events

Item	Unit price
Basic Decorated Cookies (by the dozen) Upscale bag with bow \$.50 each extra charge	\$36.00
Custom Decorated Cookies (by the dozen) Upscale bag with bow \$.50 each extra charge	\$42.00
Cupcakes (by the dozen) Custom cookie toppers \$1.00 each extra charge	\$30.00
Mini Cupcakes (by the dozen)	\$15.00
Bride/Groom Only Wedding Cake (6 inch)	\$65.00
Wedding Cake - Multiple Tiers 5 inch - feeds 6 (\$45.00) 6 inch - feeds 14 (\$65.00) 8 inch - feeds 24 (\$85.00) 10 inch - feeds 38 (\$105.00) 12 inch - feeds 53 (\$125.00) 14 inch - feeds 74 (\$150.00)	Varies by size and decoration. Price displayed is the base cost before decoration.
Wedding Sheet Cake 1/2 sheet – feeds 48 Full sheet – feeds up to 96	½ Sheet - \$75.00 Full Sheet - \$150.00
Tea Cookies (4 dozen)	\$30.00
Mini Assorted (4 dozen of each)	\$30.00
Dessert stands (owned by the bakery and must be returned)	Included
Delivery & Set Up	Included
Deposit (non-refundable) Deducted from the balance due.	\$100.00

kim@brokeneggbakery.com

513-265-1185

www.brokeneggbakery.com



Minis

• Plan on at least 5-6 per guest if not doing another dessert from the list

Custom Cookies

- If not doing minis or a cake, plan on doing 1 per guest.
- All Custom Cookies are individually packaged and heat sealed (included in price shown)

Mini Cookie Variety (Each order contains approximately 4 dozen)

Tea Cookie w/icing

Raspberry filled Cream Cheese Cut Outs

Lemon Curd Filled

Cherry Cordial

Checkerboard

Thumbprint (raspberry or blackberry)

Italian Sprinkle

Blueberry

Chocolate Crinkle

Peanut Butter

Snickerdoodle

Chocolate Chip

Brownies

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Custom Decorated Cookie Flavors

Vanilla

Almond

Chocolate Chip

Cake Flavors

Chocolate

White (Vanilla or Almond)

Yellow

Confetti

Lemon

Carrot

Red Velvet

Strawberry

Cake Fillings

Chocolate

Peanut Butter

Strawberry

Raspberry

Lemon Curd

Blueberry

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^{*}Bakery uses buttercream freshly made from scratch. We do not use fondant.