



Price List – Special Events – Nonrefundable deposit (deducted from balance due) \$100

Item	Unit price
Basic Decorated Cookies (by the dozen) <i>Upscale bag with bow \$.50 each extra charge</i>	\$40.00
Deluxe Decorated Cookies (by the dozen) <i>Upscale bag with bow \$.50 each extra charge</i>	\$50.00
Cupcakes (by the dozen) <i>Custom cookie toppers \$1.00 each extra charge</i>	\$30.00
Mini Cupcakes (by the dozen)	\$15.00
Bride/Groom Only Wedding Cake (6 inch)	\$70.00
Wedding Cake - Multiple Tiers <i>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)</i>	Varies by size and decoration. <i>Price displayed is the base cost before decoration.</i>
Wedding Sheet Cake <i>1/2 sheet – feeds 48 Full sheet – feeds up to 96</i>	½ Sheet - \$80.00 Full Sheet - \$160.00 (filling extra charge)
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

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
Yellow
Confetti
Lemon
Carrot
Red Velvet
Strawberry

Cake Fillings

Chocolate
Peanut Butter
Strawberry
Raspberry
Lemon Curd
Blueberry

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

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