

#### 159 Main Street

### Rowley, MA 01969

978-816-0933

## TSPbakerycafe@gmail.com

Pricing Sheet rev. 2022

### **Iced Cookies**

Iced Cookie \$ 3.50/ea

GF Option available \$ 3.75/ea

Allow for price to change if they are very detailed

### **Cookies Per Pound**

Italian Cookies	\$14.95/LB
Almond Macaroons	\$18.99/LB
French Macaroons	\$27.00/doz
American Style Cookies	\$24.00/doz

#### Classic Cupcakes

\$35.40/Dozen

Choice of Vanilla buttercream, chocolate buttercream or cream cheese frosting

Chocolate

Vanilla

Funfetti

**Red Velvet** 

We Also offer mini cupcakes and Cupcake Cakes (special order request)

### **Specialty Cupcakes**

\$39/Dozen

Cannoli

Margarita

Pumpkin Cream Cheese

**Toasted Coconut** 

Carrot

German Chocolate

Chocolate Peanut Butter

**Boston Cream Pie** 

Smores

Lemon

Lemon Raspberry

#### **Pastry**

Mini Pastries per DOZ box

\$ 30.00

Selections: Cannoli, Éclair, Bismark, Cream Puff, Paragini

Full size Pastry available (pricing upon request)

Custom dessert items available upon request

### Mini Tartlets \$30/dozen

Lemon Meringue
Chocolate mousse
Fruit Tarts
Pecan tartlets

## Dessert Cups \$48/dozen

\*\*\*Optional add edible chocolate tulip cups \$2.00/cup

Tiramisu Limoncello Strawberry Shortcake Chocolate Mousse

### **Breads**

Focaccia \$ 5.25/ea
English Muffin Bread \$ 5.25/ea
Ciabatta \$ 5.25/ea
Dinner rolls \$ 14.00/dozen

### Tea Breads \$10.50/ea loaf

Lemon Poppy Banana Pumpkin Coffee Cake Blueberry

### **Breakfast Pastries**

Scones	. \$39/dozen
Cinnamon Buns	\$40/dozen
Danish	\$40/dozen
Croissants	\$42/dozen
Turnovers	\$40/dozen
Donut Muffins	.\$39/dozen
9" Quiche	\$25.00/ea

### **Gluten Free Options**

GF Iced cookies \$ 3.75/ea
GF Chocolate Chip cookies \$ 30.00/dozen
GF Muffins \$ 3.50/ea
GF Scones \$ 3.50/ea
GF Cupcake \$ 2.95/ea

## **Gluten Free, Vegan Options**

Chocolate Chip Cookies/ dozen \$42.00 Cupcake / dozen \$47.40

# **CAKES**

(3 layers Cake 2 layers filling)

Basic Cakes are chocolate, vanilla, funfetti, or red velvet cakes with chocolate or vanilla buttercream.

GLUTEN FREE Cakes available (Specialty Price)
VEGAN/GLUTEN FREE cakes available (Specialty Price)

Custom Decorations extra charge.

# We do custom Tier Cakes

Suggested Servings	Cake Size	Basic Cake	Specialty Cake
4-6	6"	\$25.00	\$30.00
6-12	8"	\$35.00	\$48.00
12-18	10"	\$45.00	\$58.00
20-26	12"	\$60.00	\$78.00

# **Specialty Cakes**

**Lemon Cake:** Delicious lemon cake frosted with our lemon buttercream

**Chocolate Hazelnut:** Chocolate cake filled with a thick layer of chocolate ganache and hazelnut buttercream

Mocha: Chocolate filled with a delicious light mocha Buttercream.

Pumpkin Chiffon: Light and airy chiffon with a cream cheese frosting

**Boston Cream Pie:** Vanilla cake with a thick layer of pastry cream in the middle and chocolate frosting on the outside

**Italian Rum Cake:** Italian sponge cake soaked in rum with layers of chocolate and Vanilla Custard, fresh strawberries finished with a whipped cream frosting and toasted almonds on the side.

**Strawberry Shortcake:** A light lemon-flavored cake filled with fresh strawberries and whipped cream. Available in vanilla cake too upon request.

**Chocolate Mousse:** Chocolate cake filled and with our chocolate mousse, finished with a rich chocolate ganache.

**Lemon Raspberry:** Lemon cake filled with raspberry mousse and lemon Mousse, finish a light whipped cream frosting.

**Red Velvet cake:** A rich red velvet cake frosted with cream cheese frosting.

**Coconut:** Coconut flavored cake with a light and airy coconut frosting and toasted coconut on the sides. Make it a key lime coconut by adding a Lime mousse filling.

**Carrot Cake:** Carrot cake with just carrots (raisins and walnuts upon request) frosted with a cream cheese frosting.

**Chocolate Peanut Butter:** Chocolate cake with layers of creamy peanut butter buttercream, finished with a chocolate buttercream outside. Available in mousse for a lighter cake.

**Cannoli Cake:** Vanilla cake filled with our house made cannoli filling, mini chocolate chips and finished with Chantilly cream. Optional add toasted almonds.

**Key Lime:** Lime flavored cake filled with a fresh lime mousse topped with a crumbled graham topping, finished with Chantilly cream and white chocolate shavings.

**Tiramisu:** Our chiffon cake soaked in espresso and rum syrup, layered with a light whipped mascarpone filling surrounded by lady fingers and finished with a dusting of cocoa powder.

**German Chocolate:** Chocolate cake with a rich coconut and pecan filling, finished with a chocolate buttercream.

**Carmel Delight:** Chocolate cake filled and frosted with our homemade caramel buttercream, finished with chocolate shavings.

**Cookies & Cream:** Vanilla cake filled with our cookies and cream butter cream topped with Oreos.

#### Gluten Free Cakes available upon request

VEGAN/GLUTEN FREE cakes available (Specialty Price)

#### **Finger Sandwiches** 1 dozen assorted finger sandwiches \$25.00

**Cucumber:** Sliced cucumbers with a Dill spread.

Route 1A: Virginia baked ham and American cheese, mayo

Essex: Turkey and Swiss cheese sandwich with a chipotle mayo, tomatoes

Caprese: Fresh Mozzarella, tomatoes, fresh basil, oil, and balsamic glaze.

Plum Island: House made Tuna salad

Main Street: House made Chicken Salad

#### Family Style Signature Salads Serves 15-20 people

**Flavor Burst:** Mixed greens topped with fresh strawberries, feta cheese, candied walnuts, red onion, and dried figs. Served with Balsamic dressing. **\$70** 

Classic Garden Salad: Mixed Greens with tomatoes, cucumber, carrots, and peppers. \$60

Caesar Salad: Romain Lettuce, shaved parmesan cheese topped with our homemade croutons and dressed with our house made Caesar dressing. \$65

**Angela's Special:** Mixed Greens topped with fresh mozzarella, tomatoes, roasted peppers, pesto, kalamata olives and a drizzle of Extra Virgin Olive oil and balsamic glaze. **\$70** 

**Finocchio Salad:** Romain Lettuce with shaved finocchio (fennel), kalamata olives, shaved onions and roasted peppers served with a delicious lemon vinaigrette. \$70

Choice of our house made dressings: Balsamic vinaigrette, Lemon vinaigrette or Caesar

Please have your Order placed one month prior to your event. Full payment is due a month before your event. No refunds. \*Prices subject to change.

Before placing your order, please inform your server if a person in your party has a food allergy.

\*Risk of foodborne illness.

# **Business Catering**

Boxed Lunch: \$25/ea

Comes with a sandwich from the choices below, chips, and a drink (water or soda)

Signature Sandwiches Bread of Choice (all made in house) Ciabatta, Focaccia, Braided Roll, Gluten Free Bread (not made in house)

Rowley: Meatball sandwich with grated cheese, ricotta spread, provolone cheese and fresh basil.

**Old Nancy:** Chicken Parmesan sandwich press Triton: Eggplant parmesan sandwich.

**Sicilian:** Chicken Cutlet with fresh prosciutto, fresh basil, fresh mozzarella, and roasted peppers. Finished with a drizzle of balsamic glaze.

**Classic Italian:** All imported cold cuts that include, prosciutto, salami, soppressata, hot and sweet capocollo, mortadella, provolone cheese, tomatoes, lettuce, pickles, oil, and hots.

**Pine Grove:** Cold roasted Veggies, Zucchini, eggplant, onions, peppers, artichoke hearts, Pesto, and fresh mozzarella finished with a balsamic glaze. Route 1A: Virginia baked ham and American cheese, pickles, and hots.

Essex: Turkey and Swiss cheese sandwich on a braided roll with a chipotle mayo, tomatoes, and lettuce.

Bailey's Corner: Salami, Provolone cheese, Balsamic glaze, Fresh Basil, and tomatoes