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## Pricing Sheet

rev. 2024

## Iced Cookies

| Iced Cookie | $\$ 3.50 / \mathrm{ea}$ |
| :--- | :--- |
| GF Option available | $\$ 3.75 / \mathrm{ea}$ |

Allow for price to change if they are detailed

## Cookies

| Italian Cookies | $\$ 16.95 / \mathrm{LB}$ |
| :--- | :--- |
| Almond Macaroons | $\$ 18.99 / \mathrm{LB}$ |
| French Macaroons | $\$ 33.00 / \mathrm{doz}$ |
| American Style Cookies | $\$ 24.00 / \mathrm{doz}$ |
| Ladyfingers | $\$ 45.00 / \mathrm{doz}$ |
| Madeleines | $\$ 45.00 / \mathrm{doz}$ |

Classic Cupcakes
\$36.00/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) \$28.00/dozen

## Specialty Cupcakes

Cannoli<br>Margarita<br>Pumpkin Cream Cheese<br>Toasted Coconut<br>Carrot<br>German Chocolate<br>Chocolate Peanut Butter<br>Boston Cream Pie<br>Smores<br>Lemon<br>Lemon Raspberry

## Pastry

Mini Pastries per DOZ box $\$ 30.00$
Selections: Cannoli, Éclair, Bismark, \& Cream Puff

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 |
| :--- | :--- |
| Dinner rolls | $\$ 14.00 /$ dozen |

Tea Breads $\quad \$ 10.50 /$ ea loaf

Lemon Poppy
Banana
Pumpkin (Seasonal)
Coffee Cake
Blueberry

## Breakfast Pastries

| Scones | \$39/dozen |
| :---: | :---: |
| Cinnamon Buns. | \$40/dozen |
| Danish | \$40/dozen |
| Croissants. | \$42/dozen |
| 9" Quiche | \$25.00/ea |

Choice of: Pepper \& Onion, Ham \& Cheese, Broccoli Cheddar, Tomato Pesto, Bacon, Sausage, Spinach \& Feta

## Gluten Free Options

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

## Specialty Cakes

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

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)

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

## GF \& DF Options available upon request

## 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

Fruit Salad: A mix of fresh fruits in season. \$65

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. <br> *Prices subject to change. <br> Before placing your order, please inform your server if a person in your party has a food allergy. <br> *Risk of foodborne illness.

## Business Catering

## Boxed Lunch: \$25/ea <br> Comes with a sandwich from the choices below, chips, and a drink (water or soda) ADD a Chocolate chip, M\&M or Sprinkle cookie for an extra \$2.00/ea

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

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
Caprese: Fresh Mozzarella, tomatoes, fresh basil, oil, and balsamic glaze.
Plum Island: House made Tuna salad (Plain OR mixed with red onion, capers, red pepper) on a ciabatta roll.

Main Street: House made Chicken Salad (Plain OR mixed with celery, onions, craisins) with lettuce on a braided roll.

