



159 Main Street

Rowley, MA 01969

978-816-0933

TSPbakerycafe@gmail.com

Pricing Sheet

rev. 2024

Iced Cookies

Iced Cookie \$ 3.50/ea

GF Option available \$ 3.75/ea

Allow for price to change if they are detailed

Cookies

Italian Cookies	\$16.95/LB
Almond Macaroons	\$19.99/LB
French Macaroons	\$33.00/doz
American Style Cookies	\$24.00/doz
Ladyfingers	\$45.00/doz
Madeleines	\$45.00/doz

Classic Cupcakes

\$39.00/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) \$30.00/dozen

Specialty Cupcakes

\$47.40/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

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 \$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 \$ 3.75/ea
GF Chocolate Chip cookies \$ 39.00/dozen
GF Muffins \$ 4.25/ea
GF Scones \$ 4.25/ea
GF Cupcake \$ 3.95/ea

Gluten Free, Vegan Options

Chocolate Chip Cookies/ dozen \$47.40
Cupcake / dozen \$51.00

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"	\$27.00	\$32.00
6-12	8"	\$38.00	\$50.00
12-18	10"	\$48.00	\$60.00
20-26	12"	\$65.00	\$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 \$26.00

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

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.

***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)

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, raisins) with lettuce on a braided roll.