

BUILD A Cake



Step 1. Choose between Chocolate or Vanilla cake

Step 2: Choose a filling for double layer Cakes:

Standard: Vanilla, Oreo, Mint, or Peanut Butter Buttercream
Chocolate Fudge, Raspberry preserve or Lemon Curd.

Premium: Bananas in Bavarian Cream, Strawberries, Cherries.

Step 3: Choose an icing: Fudge, Vanilla or Colored Buttercream

Step 4: Choose a decoration for the cake sides: Jimmy Sprinkles,
Oreo Crumbs, Chocolate Chips,
Dripped Chocolate, Non Pareils.

Step 5: Discuss theme,
colors and wording with a
Decorator.

Step 6: Enjoy the best cake
everrrrrrrrrrr!!!!

	Single Layer	Double Layer Standard Filling	Add a Premium Filling	Add Chocolate Art
6" Round	N/A	\$ 16.95 Serves 6-8	\$ 5.00	\$ 5.00
8" Round	N/A	\$ 23.95 Serves 8-12	\$ 5.00	\$ 5.00
1/4 Sheet	\$ 22.95 Serves 8-12	\$ 34.95 Serves 14-24	\$ 8.00	\$ 8.00
1/2 Sheet	\$ 34.95 Serves 16-24	\$ 54.95 Serves 26-40	\$ 10.00	\$ 10.00
Full Sheet	\$ 54.95 Serves 32-48	\$ 94.95 Serves 50-75	\$ 15.00	\$ 15.00

SIGNATURE Cakes

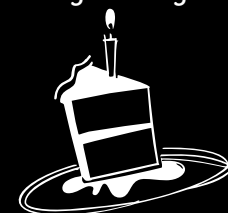
OREO EXPLOSION: Chocolate cake filled with Oreo buttercream, covered with Fudge, melted chocolate poured over the edges and topped with Oreo CHOCOLATE ART.

PEANUT BUTTER PERFECTION: Chocolate cake filled with peanut buttercream covered in fudge frosting with melted chocolate poured over the edges and topped with peanut butter buttercream swirls and CHOCOLATE ART.

CHOCOLATE ART CAKE : Chocolate or vanilla cake layered with your choice of standard filling. Covered in your choice of icing, melted chocolate poured over the edges and embellished with CHOCOLATE ART.

BOSTON CREAM CAKE: Vanilla cake, Bavarian cream filling, smothered in melted fudge.

OMBRE CAKE: Vanilla or Chocolate cake, choice of standard filling. Covered in shades of a colored buttercream graduating from light to dark. Topped with colorful swirls or buttercream



6" Round	8" Round	1/4 Sheet Double Layer	1/2 Sheet Double Layer	Full Sheet Double Layer
\$ 23.95	\$ 29.95	\$ 42.95	\$ 64.95	\$ 109.95

SUPER SIGNATURE Cakes

ENGLISH TOFFEE: Chocolate cake layered with chocolate and caramel. Iced with fudge, melted chocolate poured over the edges, and embellished with our English Toffee pieces.

BLACK FOREST: Chocolate cake layered with cherry filling. Iced with vanilla buttercream, and chocolate shavings... topped with more cherries and more chocolate shavings.

CHOCOLATE COVERED STRAWBERRY: Chocolate or vanilla cake layered with fudge frosting and sliced strawberries. Iced with chocolate butter cream and topped with chocolate dipped strawberries!

MINT MELTAWAY: Chocolate Cake layered with mint buttercream. Iced with Fudge frosting. Embellished with mint chocolate shavings and topped with our mint meltaway chocolates.

6" Round	8" Round	1/4 Sheet Double Layer	1/2 Sheet Double Layer	Full Sheet Double Layer
\$28.95	\$34.95	\$47.95	\$69.95	\$114.95

Cupcakes

Step 1: Choose between Chocolate or Vanilla Cupcakes

Step 2: Choose an icing: Fudge, Vanilla or Colored Buttercream

Step 3: Choose a topping: Colored Sprinkles, Nonpareils, Crushed Oreos or Chocolate Chips

Step 5: Discuss theme and colors with a Decorator.

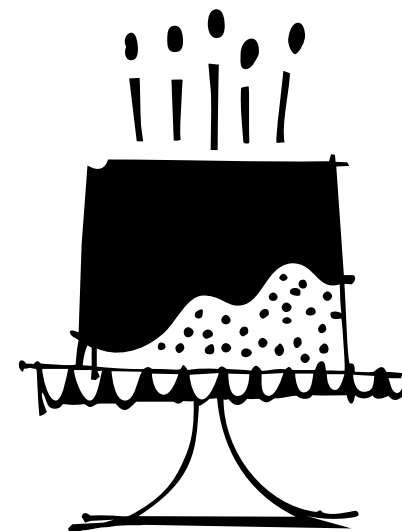
Step 6: Enjoy the best cupcakes everrrrrrrrrrr!!!!

Single Cupcakes \$ 1.59/Each
Arrange into a "Cupcake Cake"
\$ 2.25/Each



Effective
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CUSTOM DESIGNED Cakes



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