

CONTACT 904-536-9976 sugarglazespecialtycakes@gmail.com





@cozysugarglaze

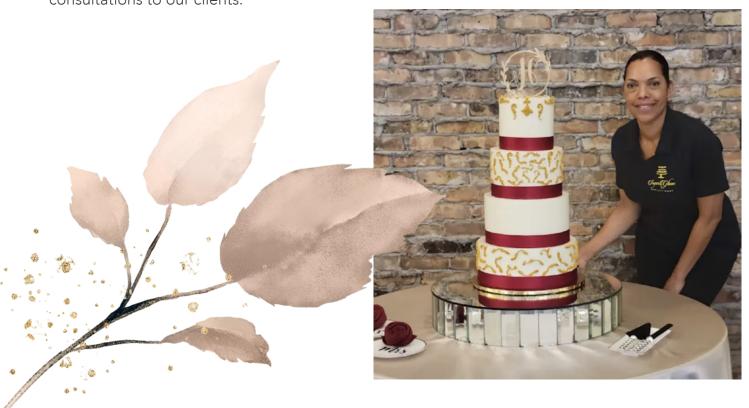
### ABOUT

Located in Orlando, Florida, Sugar Glaze Specialty Cakes and Event Design is an insured home-based business that serves weddings and other special occasions. At Sugar Glaze, we specialize in the art of sugar, creating specialty cakes for any budget. Each creation is specialty baked using high-quality, fresh ingredients customized for your dreamed event.

Owner, Francisca Alexander is a certified pastry chef and graduate of the Auguste Escoffier School of Culinary Arts. As an art lover, she is also an accredited event designer with experience in planning personalized celebrations for her clients. With a strong emphasis on creativity, Francisca can help you create an occasion filled with personality and sweetness.

### SERVICES

At Sugar Glaze Specialty Cakes and Event Design, we offer couples convenient and customizable packages. From a beautiful, moist, and delicious masterpiece cake to an amazing, elegant, and unique venue design, we are here to cater to you. Believing that communication is the key to success, we also provide free and unlimited consultations to our clients.



#### CAKE FLAVORS

Cakes with Butter Cream start at \$5.00 per serving.

Vanilla
Key Lime
White
Chocolate
Devil's Food
German Chocolate
Butter Pecan
Carrot
Almond
Strawberry
Cappuccino
Dulce de Leche

Rum
Amaretto
Lemon
Marble
Lemon-Raspberry
Lemon-Blueberry
Red Velvet
Coconut
Pineapple
Tres Leches
Confetti

### CAKE FILLINGS

Specialty fillings such as fresh fruits, compotes, and creams start at \$1.00 more per serving.

Cake Filling: All fruit fillings are made with fresh fruits.

Vanilla Buttercream Chocolate Buttercream Strawberry Buttercream Blueberry Buttercream Cream Cheese Frosting

White Chocolate Ganache
Semi-Sweet Chocolate Ganache

Create your own Mousse flavor

Pastry Cream
Dulce de Leche
Cookies 'n' Cream
Lotus Biscoff Cream
Flan
Guava Compote
Mango Compote

Mango Compote
Raspberry Compote
Pineapple Compote
Blueberry Compote
Fresh Strawberry
Passion Fruit Curd
Lemon Curd



Our cakes are generally made with Cake Flour. Cake Flour is a weak or low-gluten flour made from soft wheat with a Protein content of approximately 8%, and ash content of approximately 0.3%, which allows to create a delicate, soft and amazingly moist cake.

# QUOTE REQUEST

Please fill out the form below for a quote request and select the items you would like to include in your quote. We would love to set up a complimentary cake tasting and consultation! Please contact us at <a href="mailto:sugarglazespecialtycakes@gmail.com">sugarglazespecialtycakes@gmail.com</a> or at 904-536-9976.

Name(s):				
Address:				
Phone Number:				
E-Mail Address:				
EVENT DETA	AILS			
Event Type:				
Services Needed:	Cake	Dessert Table	Event Design	Other
Date:				
Venue Name:				
Delivery Address:				
Delivery Time:				
Number of Cake Servings : Number of Cake Tiers (if known):	Number of Dessert Servings :			
Cake Sizes:	4", 5", 6", 7", 8", 9", 10", 11", 12" and 13"			
Favorite Flavors & Fi	llings (See <u>Ca</u>	ake Menu):		

How can we make your sweet dreams come true? Please describe the style and send any reference photos to <a href="mailto:sugarglazespecialtycakes@gmail.com">sugarglazespecialtycakes@gmail.com</a>

# PROPOSAL

Below are the details for your sweet event with Sugar Glaze! To secure your date and pricing, a 50% deposit is required. The remaining balance is due 30 days prior to the event.

Customer Signature:	Date:
	TOTAL:
	Delivery & Set Up: \$2.00 per mile @ miles
	Dessert Price:
	Cake Price:
Dessert Table:	
Tier Sizes & Pricing:	
Cake Flavor & Details:	
Wedding Date:	
Name(s):	

50% deposit is required to secure booking with Sugar Glaze. Zelle is accepted at Francisca Alexander.

# GALLERY OF SWEETS

# **Dessert Table**

The items hereto listed are only suggestions of the many different items we can offer. If your desired dessert is not listed, please do not hesitate to ask.





Cake pops starts at \$2.50 each.





**Specialty cake pops \$4.00** 

**Cakesicles:** Any color chocolate coverture and toppings filled with cake or fillings such as cheesecake, mousses, or chocolate sauce. **\$4.00 each.** 



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**Strawberry** chocolate coverture \$24.00 the dozen





Oreo cookies chocolate coverture \$12.00 the dozen

Cupcakes any flavor, piping design \$3.00 each – Add-ins: filling or alcohol Pipettes \$4.00.











Pretzels Rod any color Chocolate coverture /sprinkles \$1.25

# Shooters, Parfaits and Mosses are available in 3oz, 4oz and 5oz. <u>Price</u> will depend on alcohol content and size. <u>Price starts at \$4.25 each.</u>



**Champagne Chantilly Shooters** 

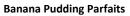


Vanilla Chocolate Pudding or Mousse



Cream cheese vanilla wafers Parfaits







**Chocolate Mousse** 



**Key Lime Mousse** 



Mango, Peach, or, Orange Parfait



White chocolate mousse with mix fruits



Tres Leches with berries



**Strawberry or Berries Shortcake** 



**Nutella Cheesecake** 





**Nutella Mousse** 



**Dulce De Leche crunch** 



**Berries Cheesecake** 



**Strawberry Cream cheese** 



Baileys Cookies & Cream.



**Baked Strawberry cheesecake** 



**Baked Oreo Cheesecake** 



**Baked Strawberry cheesecake** 



**Baked Mango Cheesecake** 



**Lotus Biscoff cheesecake** 



**Lotus Biscoff Parfaits** 

## **Italian Specialty Desserts**



Panna Cotta with fresh berries \$4.50



Flan/Cake (Custard with any flavor cake \$5.00



Mini Cannoli \$1.50 each



Tiramisu \$4.75 each



**Amaretto Tiramisu \$4.75** 





Rosé Wine Toasting Cakes \$4.00



Raspberry-Ricotta Mousse \$4.50



Rice Pudding \$2.50 each



Bomboloni/Pastry Cream \$4.00



French Macarons \$2.00

## Candy Apples: \$5.00 each









#### Mini Tarts: \$3.50 each



Piña Colada Tartlets



**Champagne-Glazed Fruit Tarts** 



Millionaire's shortbread



**Lemon Bars** 

### Vanilla cookies \$2.00 / up







Mini Donuts: any flavor, color, and toppings starting at \$1.25



### Fudges: \$14.00 a dozen



Oreo Fudge





**Baileys chocolate Fudge** 



**Baileys Pistachios Fudge** 



White Chocolate Fudge (add dry fruits/nuts)



Strawberry Shortcake Fudge

# Dessert Table ideas







