



BALDUCCI'S®
FOOD LOVER'S MARKET™

Wedding Cake

Order Form

Please fill out all sections and return to the Catering Department of the store nearest you.

1 Basic Information

Date of Order _____

Customer Name _____

Delivery Yes No Email Address _____

Event Date _____ Event Day _____

P/U or Delivery Time _____

Delivery/Billing Address _____

Home Phone _____ Work Phone _____

Credit Card # _____ Expiration Date ____/____/____

2 Building the Cake For more detailed descriptions, see "Cake Elements Chart."

of People _____

If you are having more than 100 guests, we recommend having a wedding cake plus another sheet cake specifically for cutting and eating. This is due to the weight of the cake, and will allow you to have the wedding cake appearance while making it easy and quick for the servers to cut and serve the cake to your guests. Please mark the square below and fill out the custom cake sheet with your sales representative.

Yes, I would like a sheet cake for cutting in addition to my wedding cake.

If you choose this option, # of people above should not include the number of people your sheet cake will be for (subtract 25, 45 or 90 people, depending on the size of sheet cake).

Wedding Cake Name (if chosen from the cake book) _____

3 Cake Tiers

Cake tiers should be

Stacked Tiered* Both (show drawing in space at end of worksheet)

* Columns to create tiered cake layers are \$8.50 per set (4 columns).

Number of tiers preferred _____

Please note: We will do our best to accommodate this preference. However, to ensure the best possible taste and presentation, the final decision on # of tiers and size of tiers will be at the discretion of our pastry chefs.

Make all tiers (sponge, filling and icing) the same? yes no

Tier 1

Saving top for anniversary? yes* no

* If yes, add 6 to number of people.

Cake Icing (choose one):

Please note: For an outdoor wedding, we recommend using fondant or buttercream icing for all tiers.

Buttercream Rolled Fondant Marzipan

Color: _____ Flavor: _____

Cake Sponge (choose one):

Cake filling (Choose up to two fillings. If fresh fruit is one, customer must choose a second filling):

Tier 3

Cake Icing (choose one):

Please note: For an outdoor wedding, we recommend using fondant or buttercream icing for all tiers.

Buttercream Rolled Fondant Marzipan

Color: _____ Flavor: _____

Cake Sponge (choose one):

Cake filling (Choose up to two fillings. If fresh fruit is one, customer must choose a second filling):

Tier 2

Cake Icing (choose one):

Please note: For an outdoor wedding, we recommend using fondant or buttercream icing for all tiers.

Buttercream Rolled Fondant Marzipan

Color: _____ Flavor: _____

Cake Sponge (choose one):

Cake filling (Choose up to two fillings. If fresh fruit is one, customer must choose a second filling):

Tier 4

Cake Icing (choose one):

Please note: For an outdoor wedding, we recommend using fondant or buttercream icing for all tiers.

Buttercream Rolled Fondant Marzipan

Color: _____ Flavor: _____

Cake Sponge (choose one):

Cake filling (Choose up to two fillings. If fresh fruit is one, customer must choose a second filling):

4

Further Instruction

Special Instructions

Drawing (if needed)



Cake Elements

Flavor Descriptions

Sponges

- Yellow American** Our most popular sponge. A dense yellow cake with just a hint of vanilla flavoring. Perfect with all fillings, fresh fruit and icings.
- Chocolate Sponge** Lightly textured sponge with a mild chocolate flavor. We can enhance the sponge's flavor by soaking with flavored syrups, such as Hazelnut, Grand Marnier or Vanilla.
- Devil's Food**
(a.k.a. Dolly's Sin) Full flavored, dense, dark chocolate cake. Perfect for children of all ages.
- Carrot Sponge** Dense, rich cake of shredded carrots, crushed pineapple and spices.
- Pound Cake** Rich buttery flavored cake with a dense, moist texture.
- Marble Pound Cake** Our buttery pound cake swirled with ribbons of chocolate.

Icings

- Buttercream** Our most popular icing. Light and creamy with just the right amount of sweetness to complement all our delicious sponges. Made with softened butter, sugar and eggs. Can be enhanced with flavored syrups, liqueurs and chocolate.
- Cream Cheese** A rich and creamy mixture of cream cheese, confectioner's sugar and cream. This is an excellent complement to the Carrot or Chocolate sponges. Orange zest may be added to perk up the flavor. *Not appropriate for wedding cakes.*
- Ganache** A rich chocolate icing made from imported semi-sweet chocolate and heavy cream. May be poured for a smooth flat finish or whipped for a light silky icing. *Not appropriate for wedding cakes.*
- Whipped Cream** Heavy cream and confectioner's sugar whipped to a light, frothy icing. Food coloring and a variety of flavors may be added. *Not appropriate for wedding cakes.*
- White Chocolate Mousse** Light in texture and mild in flavor. *Not appropriate for wedding cakes.*
- Chocolate Mousse** Made from dark chocolate and cream, then whipped to a light, silky texture. *Not appropriate for wedding cakes.*
- Rolled Marzipan** A sweet mixture of almond paste, sugar and unbeaten egg whites. It can be tinted with food coloring to create a variety of colors.
- Rolled Fondant** A simple mixture of sugar, water and cream of tartar cooked to the soft-ball stage, then cooled and kneaded until pliable. Rolled Fondant gives the appearance of

Fillings

Buttercream

Our most popular icing. Light and creamy with just the right amount of sweetness to complement all our delicious sponges. Made with softened butter, sugar and eggs. Can be enhanced with flavored syrups, liqueurs and chocolate.

Cream Cheese

A rich and creamy mixture of cream cheese, confectioner's sugar and cream. This is an excellent complement to the Carrot or Chocolate sponges. Orange zest may be added to perk up the flavor.

Ganache

A rich chocolate icing made from imported semi-sweet chocolate and heavy cream. May be poured for a smooth flat finish or whipped for a light silky icing.

Whipped Cream

Heavy cream and confectioner's sugar whipped to a light, frothy icing. Food coloring, flavorings, a layer of jam or fresh fruit may be added.

White Chocolate Mousse

Light in texture and mild in flavor.

Chocolate Mousse

Made from dark chocolate and cream, then whipped to a light, silky texture.

Milk Chocolate Mousse

Smooth, creamy, and sweet.

Fruit Mousses

Choose from Mango, Orange, Strawberry, Raspberry, Pear and Coconut. All made with natural fruit extracts.

Mousseline

Light and silky texture made by combining pastry cream with mousse.

Fruit Jams

Choose from Raspberry, Apricot and Strawberry.

Fresh Fruit

Choose one or an assortment of fruit. We recommend adding the fruit to whipped cream, but it can also go well with buttercream, mousse or pastry cream.

Curds

Custard-like filling in citrus flavors.

Pastry Cream

A thick, flour-based egg custard, enhanced with pure vanilla extract.

Snow Puff Coconut

Creamy buttercream and bits of coconut.

Dolly's Sin Fudge

Very rich, chocolate-y flavor.

Enhancements

These syrups can be added to icings and fillings and/or used as a soak for sponges.

Vanilla

Grand Marnier

orange flavored

Framboise

raspberry flavored

Kirsch

cherry brandy

Amaretto

almond flavored

Rum

flavor

Mocha

Hazelnut

Chocolate