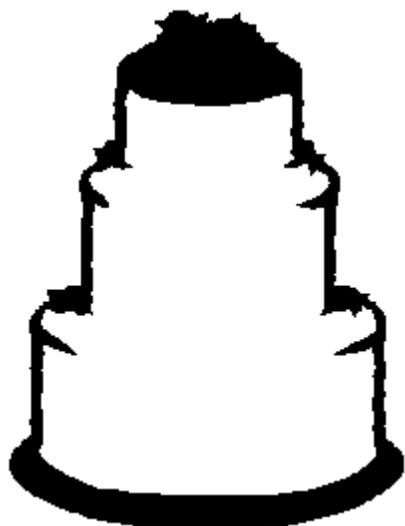


WEDDING & SPECIAL EVENTS MENU



110 3rd St N, Bayport, MN 55003

651-351-1475

www.breadart.biz

Menu and pricing subject to change without notice

Petite Desserts

Let us cater the desserts for your dinner party with our specialty petite desserts!

Mini Tarts: in a variety of different flavors
2.5 inch.....3.95
4 inch.....8.95

Small Profiteroles: cream puffs filled with fresh whipped cream topped with chocolate.....\$3.25

Small Eclairs: eclairs filled with homemade custard and topped with chocolate.....\$3.25

Assortment of Mini Bars: a box of 36 mini bars.....\$41.50

Cupcakes:

Plain cupcakes.....\$2.25/Filled.....\$2.60
Mini plain cupcakes..\$1.50/Filled.\$1.75
Decorations.....additional costs vary

Buffet Buns:

A 2oz bun for bite size sandwiches,
White or wheat
\$4.80 per dozen

Seven grain, wild rice, herb & garlic
\$5.69 per dozen

Dinner Roll Knots:

A dinner roll hand tied into a knot,
White or wheat
\$4.35 per dozen
Seven grain, wild rice, herb & garlic
\$5.15 per dozen

Wedding Cakes

Bread Art maintains a high standard of service and will tailor your wedding cake to meet your needs. Please make an appointment today to design an original wedding cake for your very special day!

Cake Flavors

white, chocolate, marble, red velvet, carrot
or let us create a unique flavor for you

Fillings

Raspberry or strawberry filling or lemon curd
Raspberry, strawberry, lemon, chocolate or almond
mousse

Or let us create a filling for you

Frostings

Vanilla, almond, or milk chocolate buttercream
cream cheese frosting or ganache

Round

6”(serves 12)...\$69.95 8”(serves 24)..\$99.95
9”(serves 32).\$133.95 10”(serves 38).\$155.95
12”(serves 56)\$219.95 14”(serves 78)\$289.95
16”(serves 100)....\$357.95

Square

6”(serves 18)..\$92.95 8”(serves 32).\$138.95
10”(serves 50).\$219.95 12”(serve 72).\$311.95
14”(serve 98)\$404.95 16”(serve 128).\$496.95

Delivery & Set up fee....\$25 or more depending on location
\$100 non refundable deposit required to reserve date of
wedding.

Remainder due up to 14 days after wedding or as agreed
upon.

Dessert Buffets

We can create a dessert buffet just for you! Choose from many different options or create your own!

Mini Tarts: in a variety of different flavors
2.5 inch.....\$3.95

Small Profiteroles: cream puffs filled with fresh whipped cream topped with chocolate.....\$3.25

Mini Profiteroles: just like the smalls, only bite sized!.....\$1.95

Small Eclairs: eclairs filled with home-made custard topped with chocolate...\$3.25

Mini Eclairs: just like the smalls, only bite sized!.....\$1.95

Mini Bars: choose from a variety of bars.....\$1.15

Small Cookies: choose from a variety of cookies.....\$1.05

Cupcakes:

Plain cupcakes..\$2.25/Filled....\$2.60

Mini plain cupcakes.\$1.50/Filled.\$1.75

Decorations.....additional costs vary

Donuts:

French Crueller, Cake Donuts: chocolate covered, plain or cinnamon sugar, or Sour Cream Old Fashioned.....\$1.05

Yeast Raised: glazed or chocolate covered or Apple Fritter.....\$1.35

Bismarks: raspberry or Bavarian cream.....\$1.65

Donut holes: cinnamon sugar, powdered sugar, glazed or plain.....\$.75

Pies!

Yes! You can have pies (or tarts) for your wedding too! We can create a pie buffet or have pies as the center piece at each table. Choose from many different options or create your own!

Apple Pie

Lemon Blueberry Ginger Pie

French Silk Pie

Mixed Berry Pie

Turtle Banana Cream Pie

Coconut Cream Pie

Just to name a few, too many options to list...

Pie.....\$17.95 serves 8

Other pies are available seasonally, ask what we are making today! Ask about tart options too!

Speaking of centerpieces...have you

thought about a **cake** in the center of each table? It is a great conversation starter, people can serve themselves or trade with someone else!

6" (serves 8)..\$17.95, just like we make them or choose a different design, price depends on design

9" 2 layer (serves 12)...\$32.95, just like we make them or choose a different design, price depends on design

Ordering your wedding cake/ desserts from **Bread Art**

1. Call Heather, Tuesday—Saturday morning, to schedule your FREE consultation.
2. Decide you want Bread Art to create all your wedding cake/desserts. Bread Art must be the sole provider of desserts.
3. Put the date on the calendar and pay the \$100 non refundable deposit. Do this AS SOON AS POSSIBLE! I only do 2—3 weddings per weekend and my calendar does get full.
4. Gather ideas for the design on the cake. Design must be finalized at least 2 months before the wedding. In some cases I need to get things to create your cake, so the sooner the better. Dessert varieties must be finalized at least 1 month before the wedding.
5. After RSVP's are back: 10 days before wedding finalize cake size and/or need for extra sheet cake, finalize dessert numbers.
6. Sit back, relax and enjoy your day.