



Custom 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

of People _____

Cake Name (if selected from cake description) _____

Size 6" (4-6 ppl)

8" (8-10 ppl)

10" (10-15ppl)

12" (20-24ppl)

14" (40-50ppl)

16" (80-100ppl)

¼ Sheet (20-24ppl)

½ Sheet (40-50ppl)

Full Sheet (80-100ppl)

2

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

Cake Sponge (choose one or two – if two, each layer will be a different sponge)

- Chocolate Yellow Devil's Food
 Carrot Butter Pound Marble Pound

Flavors To Enhance Sponge (choose one)

- Vanilla Syrup Framboise (raspberry) Grand Marnier Kirsch
 Amaretto Rum Mocha Hazelnut
 Chocolate Other* (please specify): _____

Fillings (choose up to two)

- Buttercream:** Vanilla Chocolate Other* (please specify): _____
Mousse: White Chocolate Dark Chocolate Milk Chocolate
Fruit Mousse: Mango Orange Strawberry
 Raspberry Pear Coconut
Jam: Apricot Raspberry Strawberry Other* (please specify): _____
Curd: Lemon Orange Other* (please specify): _____
Whipped Cream: Plain or Flavor* (adding a flavor might alter color): _____
Other: Pastry Cream Ganache Cream Cheese Mousseline
 Snow Puff Coconut Pastry Filling Dolly's Sin Fudge
Fresh Fruits (if choosing fresh fruit filling, you must also choose buttercream or whipped cream):
 Strawberry Kiwi Blueberry Grapes Blackberry
 Clementine/Mandarin Mixed Fruit (combo of all)

Other* (please specify): _____

Icings (choose one)

- Butter Cream:** Vanilla Chocolate Flavor/Color* (please specify): _____
Mousse: White Chocolate Dark Chocolate
Whipped Cream: Plain or Flavor* (adding a flavor might alter color): _____
Other: Ganache Cream Cheese Marzipan Rolled Fondant

Flavors To Enhance Icing/Filling (choose one)

- Vanilla Syrup Framboise (raspberry) Grand Marnier Kirsch
 Amaretto Rum Mocha Hazelnut
 Chocolate Other* (please specify): _____

*Based on availability. We will always try our best to accommodate your requests.

3

Cake Decoration

Cake Top Decoration

(For decorations/styles that are in our book, please write the name of the desired cake in the space provided in section 2 on page 1.)

- Buttercream Flowers (specify colors): _____
- Buttercream Balloons (specify colors): _____
- Fresh Flowers, ordered though flower department (specify flowers/colors): _____

- Cartoon/Caricature Picture brought by customer, attached (specify charater): _____

- Photo brought by customer, attached (at least one week needed, attach copy & send original to bakery production)
- Other* (please specify): _____

Cake Side Decoration (choose one)

- White Chocolate Sprinkles Chocolate Sprinkles Rainbow Sprinkles
- White Chocolate Shavings Dark Chocolate Shavings
- Croquant (sweetened puffed rice) Diced Nuts Shaved Almonds
- Coconut Flakes

Special Instructions

Drawing (if needed)

For Balducci's Associates: When you are finished creating the cake, enter the information into the catering order form, or give this sheet to a catering sales associate. Do not fax this sheet unless it is a last minute order.



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 smooth satin. Perfect for wedding cakes. Food colorings and a variety of flavorings can be added.

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