Standard Cakes & Tortes

<table>
<thead>
<tr>
<th>Cake Type</th>
<th>Description</th>
<th>5-inch (serves 4-6)</th>
<th>8-inch (serves 10-12)</th>
<th>10-inch (serves 14-18)</th>
<th>Qtr Sheet (serves 20-24)</th>
<th>Half Sheet (serves 40-48)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Suisse Almond</td>
<td>Almond cake, Raspberry marmalade, French buttercream</td>
<td>20</td>
<td>40</td>
<td>60</td>
<td>70</td>
<td>90</td>
</tr>
<tr>
<td>White Chocolate Empress</td>
<td>White chocolate cake, Raspberry marmalade, White Chocolate Truffle icing</td>
<td>20</td>
<td>40</td>
<td>60</td>
<td>70</td>
<td>90</td>
</tr>
<tr>
<td>Best Yellow</td>
<td>Yellow (vanilla) cake, French buttercream</td>
<td>20</td>
<td>40</td>
<td>60</td>
<td>70</td>
<td>90</td>
</tr>
<tr>
<td>Double Chocolate</td>
<td>Chocolate cake, Chocolate buttercream</td>
<td>20</td>
<td>40</td>
<td>60</td>
<td>70</td>
<td>90</td>
</tr>
<tr>
<td>Lemon Blossom</td>
<td>Lemon cake, Lemon buttercream</td>
<td>20</td>
<td>40</td>
<td>60</td>
<td>70</td>
<td>90</td>
</tr>
<tr>
<td>Chocolate Drizzlee</td>
<td>Chocolate cake, Raspberry marmalade &amp; Dark Chocolate Truffle filling, Chocolate buttercream</td>
<td>20</td>
<td>40</td>
<td>60</td>
<td>70</td>
<td>90</td>
</tr>
<tr>
<td>Zebra Torte</td>
<td>Espresso soaked chocolate sponge cake with French buttercream and chocolate sacher</td>
<td>20</td>
<td>40</td>
<td>60</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Waldorf Red Velvet</td>
<td>Traditional bright red cake with a unique buttercream icing</td>
<td>20</td>
<td>40</td>
<td>60</td>
<td>70</td>
<td>90</td>
</tr>
<tr>
<td>Midnight Dream</td>
<td>Intensely chocolate cake with chocolate mousse filling, covered in chocolate sacher</td>
<td>20</td>
<td>40</td>
<td>60</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Carrot Cake</td>
<td>Nicely spiced cake with fresh shredded carrots, pineapple, and walnuts. Cream cheese icing.</td>
<td>20</td>
<td>40</td>
<td>60</td>
<td>70</td>
<td>90</td>
</tr>
<tr>
<td>Italian Cassatta</td>
<td>Yellow sponge cake filled with vanilla pastry cream and fresh strawberries, iced in whipped cream. Toasted almond garnish.</td>
<td>X</td>
<td>40</td>
<td>60</td>
<td>80</td>
<td>105</td>
</tr>
<tr>
<td>Pineapple Mango Torte</td>
<td>Sponge cake with pineapple-mango mousse, topped with a mango puree</td>
<td>X</td>
<td>40</td>
<td>60</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Raspberry Chambord</td>
<td>Sponge cake with raspberry mousse, topped with raspberry puree.</td>
<td>X</td>
<td>40</td>
<td>60</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Flourless Chocolate Torte</td>
<td>Dense chocolate cake with raspberry &amp; French buttercream filling; covered in chocolate sacher</td>
<td>20</td>
<td>40</td>
<td>60</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Bailey’s Irish Cream Cake</td>
<td>Chocolate cake, Bailey’s Irish flavored buttercream</td>
<td>20</td>
<td>40</td>
<td>60</td>
<td>70</td>
<td>90</td>
</tr>
<tr>
<td>Buckeye Cake</td>
<td>Chocolate cake, Peanut Butter icing</td>
<td>20</td>
<td>40</td>
<td>60</td>
<td>70</td>
<td></td>
</tr>
<tr>
<td>Chocolate Blackberry</td>
<td>Chocolate cake, blackberry buttercream</td>
<td>20</td>
<td>40</td>
<td>60</td>
<td>70</td>
<td>90</td>
</tr>
<tr>
<td>Black Forest</td>
<td>Chocolate cake, whipped cream and cherry filling, doused with cherry-flavored liquor, iced in whipped cream.</td>
<td>X</td>
<td>40</td>
<td>60</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Boston Cream Pie</td>
<td>Yellow cake, filled with vanilla pastry cream and chocolate sacher, topped with more chocolate sacher.</td>
<td>20</td>
<td>40</td>
<td>60</td>
<td>X</td>
<td>X</td>
</tr>
</tbody>
</table>

While we do try to stock a wide variety of cakes and tortes in our case for walk-in customers, we recommend calling at least five business days in advance to guarantee your selection. During extremely busy times, we may find it necessary to close out on pre-orders.

Disclaimer: These prices listed above are for our “standard” decorated cakes. These are not the prices for custom decorated cakes and/or wedding cakes. If you are interested in a custom cake, please contact one of our employees for more information regarding pricing and availability. 614-846-5102 or info@thesuisseshop.com. Thank you.
**Cookies**

- Shortbread $1.25
- Chocolate Chip $1.75
- Snickerdoodles $1.75
- Chewy Chocolate $1.75
- Lemon $1.75
- Iced Cutout $2.50
- Specialty Cutout $2.75 & up
- Black & White $3.00
- Horseshoe $2.50
- Sour Cream chocolate $2.25
- Peanut Butter Cup $2.75
- Baklava $2.50
- Meltdown $4.75

**Bars / Tarts / Cheesecakes**

- Princess Bar (Raspberry, Apricot, Strawberry) $2.25
- Blondie $3.00
- Hazelnut Truffle Bar $3.00
- Kentucky Tart $3.00
- Almond Tart $3.00
- Brownie $3.00
- Buckeye Brownies $3.50
- Pecan Bar $3.00
- Lemon Bar $2.50
- Assorted Poundcakes $9.25
- Fruit Tarts: 5-inch $10 | 8-inch $24 | 10-inch $30
- Cheesecakes: Plain, Chocolate, Marble, Turtle (caramel / pecans); White Chocolate 5-inch $14 | 8-inch $26 | 10-inch $36
- Cheesecakes with Fresh Fruit: 5-inch $17 | 8-inch $32 | 10-inch $48

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**Cupcakes**

**Standard Cupcakes ~$3.00 each**
- Yellow with French Buttercream
- Chocolate with French Buttercream
- Yellow with Chocolate Buttercream
- Chocolate with Chocolate Buttercream
- White Chocolate with White Chocolate Truffle
- Chocolate with White Chocolate Truffle

**Specialty Cupcakes ~ $3.25 each**
- White Chocolate Empress ~ White Chocolate cake with Raspberry Marmalade and White Chocolate Truffle
- Suisse Almond ~ Almond cake with Raspberry Marmalade and French Buttercream
- Buckeye ~ Chocolate Cake with Peanut Butter icing
- Carrot with Cream Cheese
- Lemon Cake with Lemon Buttercream (with or without raspberry marmalade)
- Waldorf Red Velvet Cake with Waldorf Red Velvet Icing

**Minimum of 6 per order**
- Salted Caramel ~ Chocolate cupcake with salted caramel buttercream
- Cassata ~ Yellow cupcake filled with vanilla pastry cream & chopped fresh strawberries.
- Cookies & Cream ~ Chocolate cupcake, topped with cookies & cream icing
- Beer & Pretzel ~ Yellow cupcake with Beer flavored buttercream and crushed pretzels
- Chocolate Chip Cookie Dough ~ Chocolate cupcake with cookie dough icing
- Other flavors may be available seasonally or upon request.

**Gourmet Cupcakes ~ $3.50**
- Mostess ~ Chocolate cupcake with sweet cream filling; topped with chocolate sacher.
- Boston Cream ~ Yellow cupcake filled with vanilla pastry cream and topped with chocolate sacher
- Samoa~ Chocolate cake with chocolate topping, toasted coconut, and caramel
- Beer & Pretzel ~ Yellow cupcake with Beer flavored buttercream and crushed pretzels
- Chocolate Chip Cookie Dough ~ Chocolate cupcake with cookie dough icing
- Other flavors may be available seasonally or upon request.

**Custom Cakes**

All specialty cakes, sheet cakes, 3-D, and shaped cakes typically require a minimum of five business days notice in most cases and must be priced individually. Please email a photo of what you would like and we can reply with a price quote. A 50 percent deposit is required to hold/secure all pre-orders, or prepayment in full.