



MICHAEL ANGELO'S
CUSTOM & TIER CAKE MENU


6" CUSTOM ROUND *Serves 6-10 Guests*

	Plain Filling	Specialty Filling	Fondant with Specialty Filling
	\$35	\$40	\$50


8" CUSTOM ROUND *Serves 10-17 Guests*

	Plain Filling	Specialty Filling	Fondant with Specialty Filling
	\$45	\$50	\$60


10" CUSTOM ROUND *Serves 20-30 Guests*

	Plain Filling	Specialty Filling	Fondant with Specialty Filling
	\$65	\$75	\$90


12" CUSTOM ROUND *Serves 40-50 Guests*

	Plain Filling	Specialty Filling	Fondant with Specialty Filling
	\$90	\$100	\$125


6" CUSTOM SQUARE *Serves 8-12 Guests*

	Plain Filling	Specialty Filling	Fondant with Specialty Filling
	\$40	\$45	\$55

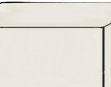
8" CUSTOM SQUARE *Serves 15-20 Guests*

	Plain Filling	Specialty Filling	Fondant with Specialty Filling
	\$50	\$55	\$65


10" CUSTOM SQUARE *Serves 30-40 Guests*

	Plain Filling	Specialty Filling	Fondant with Specialty Filling
	\$75	\$85	\$100


12" CUSTOM SQUARE *Serves 50-65 Guests*

	Plain Filling	Specialty Filling	Fondant with Specialty Filling
	\$100	\$110	\$135


6" CUSTOM HEXAGON *Serves 6-10 Guests*

	Plain Filling	Specialty Filling	Fondant with Specialty Filling
	\$40	\$45	\$55

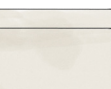
8" CUSTOM HEXAGON *Serves 10-17 Guests*

	Plain Filling	Specialty Filling	Fondant with Specialty Filling
	\$50	\$55	\$65


10" CUSTOM HEXAGON *Serves 20-30 Guests*

	Plain Filling	Specialty Filling	Fondant with Specialty Filling
	\$75	\$85	\$100


12" CUSTOM HEXAGON *Serves 40-50 Guests*

	Plain Filling	Specialty Filling	Fondant with Specialty Filling
	\$100	\$110	\$135

9"x 6" CUSTOM ROUND *Serves 25-35 Guests*

	Plain Filling	Specialty Filling	Fondant with Specialty Filling
	\$105	\$115	\$150


9"x 6" CUSTOM SQUARE *Serves 30-40 Guests*

	Plain Filling	Specialty Filling	Fondant with Specialty Filling
	\$115	\$125	\$155

10"x 7" CUSTOM ROUND *Serves 35-45 Guests*

	Plain Filling	Specialty Filling	Fondant with Specialty Filling
	\$120	\$130	\$160


10"x 7" CUSTOM SQUARE *Serves 40-55 Guests*

	Plain Filling	Specialty Filling	Fondant with Specialty Filling
	\$130	\$140	\$170

12"x 8" CUSTOM ROUND *Serves 65-75 Guests*

	Plain Filling	Specialty Filling	Fondant with Specialty Filling
	\$175	\$195	\$245

12"x 8" CUSTOM SQUARE *Serves 75-90 Guests*

	Plain Filling	Specialty Filling	Fondant with Specialty Filling
	\$185	\$205	\$255

1. PLAIN OR SPECIALTY FILLING

Plain filling is two layers of cake with a plain buttercream filling in between the layers and the entire cake is iced in buttercream. Specialty filling includes a special filling in between the two layers of cake such as chocolate mousse or strawberry cassata. The cake is then iced in buttercream.

2. CUSTOM ROUND CAKES

Our Custom Round Cakes are made differently than our standard cakes. They are made taller, iced in buttercream, chilled and then smoothed like a perfect canvas to decorate. The cake is also placed on a thicker and wider cake drum than our standard cakes which have gold boards. This gives the cake a bigger presentation. This also allows us to put a fondant banner right on the cake drum with any personal message you choose.

3. CUSTOM TIERED CAKES

Our Custom Tiered Cakes are supported with straws on the inside of the cake. They also sit on a larger board called a drum and are packaged in large boxes that typically take up a whole seat in your vehicle (see photos). Please have enough space cleared in your car to handle a large box. We will put any cake in your car safely and secure, but it is up to you to drive with caution and handle your cake with care. It is up to you to also store it in the proper conditions.

4. CUSTOM CAKE DECORATIONS

Decorations that are included in the price of a custom cake are polka dots, regular swirls, criss cross lines, textured buttercreams, a simple amount of buttercream flowers, single gems, gem ribbon or satin ribbon. For an extra price, you can add cheetah print, zebra print that is layered on or blended together, personalized monograms, edible images, gum paste flowers, extra amounts of buttercream flowers, toy kits, and so many more.

5. BENEFITS OF FONDANT

Fondant is a rolled frosting that is placed over the buttercream iced cake. Fondant allows us to do things we cannot do with buttercream like icing the cake in a dark bold color such as red, black, midnight blue, or dark purple. These colors look so much better in fondant than they do in buttercream. Also, fondant allows us to paint your cake many different designs such as gold or with cheetah print.

REFUND POLICY

ALL REFUNDS WILL BE GIVEN IN STORE CREDIT ONLY. NO CASH BACK.

Every cake we make is treated special no matter the occasion. We strive for perfection but unfortunately mistakes do happen and we want to be fair on how we handle them. One mistake DOES NOT guarantee a FULL amount refunded. There are too many aspects and details that go into one single cake. For example, if the flavors are incorrect, then the value of the cake flavor will be refunded as store credit but not the entire value of the decorated cake. If the decorations are wrong, then ONLY the cost of the decorations (not the whole value of the cake) will be refunded in store credit.

WHAT YOU SHOULD KNOW

6. PICK UP

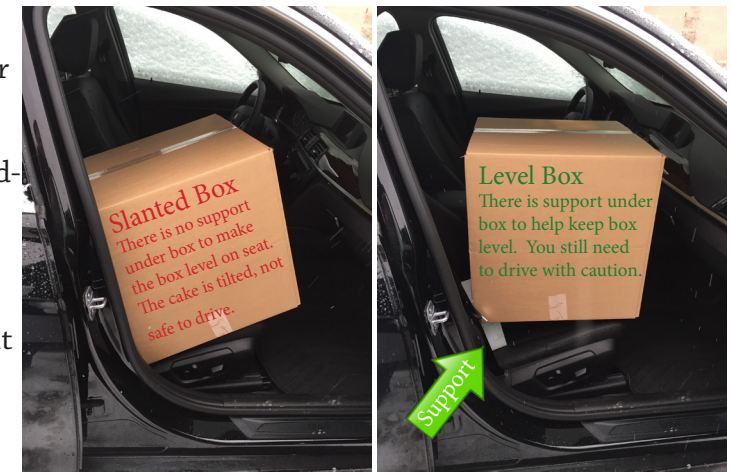
The cakes need to be LEVEL on a seat, not LEANING on its side. We will place the cake in your vehicle, just ask!

7. DRIVING

Drive with CAUTION! Avoid sudden stops, excessive acceleration or sudden lane changes. Air conditioning must be running during travel. We are NOT responsible for damaged cakes once they leave. If a catastrophe occurs, call and we will help as best we can or replace it with a simple sheetcake.

8. STORING

Do not leave cake in a hot car. Bring cake inside away from sun. Must be refrigerated overnight or left in a cold area, such as a garage in the colder months.



Wrong way to put a cake box in your car! Correct way to put a cake box in the car! DRIVE WITH CAUTION

This menu includes cakes that serve 6 - 90 Guests

ADDRESS 8035 Broadview Road Broadview Heights, OH 44147

PHONE 440.526.0499

EMAIL michaelangelosbakery@gmail.com