

Cakes

All cakes include standard writing. Cake orders required 3 business days prior to event. Edible photo design available at \$25 per cake.

Standard Cake Flavors

Chocolate, White, Lemon

Upgraded Cake Flavors

Carrot, Chocolate Chip, Red Velvet, German Chocolate, Salted Caramel Chocolate, or Salted Caramel White

Standard Frosting Flavors

White Buttercream, Chocolate Buttercream, Cream Cheese

2 Layer 9" Round Cake	Standard \$18.....	Upgraded \$25
Half Sheet Cake	Standard \$40.....	Upgraded \$50
Full Sheet Cake	Standard \$60.....	Upgraded \$75

SMALLER BITES

(Sold by the dozen)

Miniature Cupcakes.....	Standard \$12.....	Upgraded \$16
Cupcakes.....	Standard \$18.....	Upgraded \$22
Cake Pops.....	Standard \$18.....	Upgraded \$22
Cookie Dough Pops		\$20
Cheesecake Cake Pops.....		\$22



All prices are subject to applicable service charge & applicable state & city sales tax.
The University reserves the right to adjust pricing & product based on current market availability.

VE = VEGAN | V = VEGETARIAN | GF = GLUTEN FREE

Desserts

Where items are sold by the dozen or pound, the minimum order is one dozen/pound per item or flavor.

Cream Puffs Filled with Ricotta Praline ~ \$16 per Dozen

Mini Cannoli ~ \$16 per Dozen

Mini Eclairs ~ \$16 per Dozen

House-made Chocolate Truffles ~ \$18 per Dozen

Chocolate Dipped Strawberries ~ \$20 per Dozen

Chocolate Dipped Strawberries with "A" logo ~ \$24 per Dozen

Premium Truffles ~ \$24 per Dozen

SHOTS @ \$16 per Dozen Each

Berry Vanilla Trifle

Chocolate Brownie Pudding

Chocolate Brownie Trifle

Chocolate Panna Cotta

Crustless Lemon Pie

Drunken Berry Almond

Mandarin Orange Mousse

Raspberry Trifle

Strawberry Mousse

Tres Leches

Very Berry Brûlée Trifle

White Chocolate Mousse with Strawberry Balsamic



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MINI TARTS @ \$20 per Dozen

Caramel Apple
Caramel with Macadamia Nuts
Chocolate Caramel
Chocolate Hazelnut
Chocolate Mousse
Lemon Meringue
Raspberry Pistachio
Strawberry

REFRESH CONFECTION @ \$110 per package

(Each package serves 50 guests)

Half-Sheet Cake (Chocolate or White) with Custom Design
Assorted House-made Tea Cookies (2 lbs.)
Fresh Fruit Display (for 25 guests)
Iced Tea (2 gallons)
Lemonade (1 gallon)

GLUTEN FREEDOM DELIGHT @ \$150 per package

(Each package serves 50 guests)

Decadent Chocolate Flourless Bar (3 dozen)
Raspberry Trifle Shooters (2 dozen)
Vanilla Berry Brule Trifle Shooters (2 dozen)
Strawberry and Mint Infused Water (2 gallons)

*** All items in the menu are made without flour but not in a GF kitchen.*

ACC does not guarantee any bakery items to be gluten free.

AFTERNOON AMUSEMENT @ \$175 per package

(Each package serves 50 guests)

Assorted Tea Sandwiches (4 dozen)
Miniature Muffins and House-made Scones (2 dozen of each)
Fresh Fruit Display (for 25 guests)
Iced Tea (2 gallon)

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BARS APLENTY @ \$200 per package

(Each package serves 100 guests)

Pistachio Bars with Dried Fruits

Lemon Bars,

Bear Down Bars,

Chai Blondies Bars,

Decadent Chocolate Flourless Bars

(3 dozen of each bar)

Ice Cold 2% Milk (2 gallons)

Strawberry Lemonade (2 gallons)

SWEETS and TREATS @ \$220 per package

(Each package serves 100 guests)

Full Sheet Cake (Chocolate or White) with Custom Design

Assorted House-made Tea Cookies (3 lbs.)

Fresh Fruit Display (for 50 guests)

Ice Tea (3 gallons)

Lemonade (2 gallons)



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