

# Catering PRICING

## Reception Fare (Hot)

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### Buffet-style Hot Entrees: \$15 – \$25 per person

- Tri-tip Steak with red wine gorgonzola cream sauce, roasted asparagus, fingerling potatoes
- Hand-cut Pasta with Roasted Butternut Squash & Parmesan cream sauce with grilled chicken, & roasted broccoli
- French Country Stew with slow-roasted beef, butternut squash, bacon, leeks & dried plums. Served with roasted garlic mashed potatoes
- Grilled Salmon in a beurre blanc sauce with wild rice & roasted broccoli

### Soup & Bread Bowl Buffet: \$10 – \$16 per person

- Tomato basil soup, clam chowder, loaded potato, & coconut curry (V)
- Can be served with salads, fruit, and desserts

## Reception Fare (Cold)

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### Artisan Sandwich Line: \$11 – \$16 per person

- Pastrami & muenster with roasted tomato olive oil on baguette
- Turkey, bacon, pesto on focaccia
- Pulled herbed chicken, onion jam & microgreens on croissant
- Chicken curry salad on croissant
- Ham, Vidalia onion relish, muenster & arugula on brioche
- Chickpea smash, roasted red peppers, lettuce on baguette (V, VGTN)

### Artisan Salad Line: \$11 – \$13 per person

- Hearty Cobb, Mediterranean Niçoise, Strawberry Walnut, Pear Apple

### Boxed Sandwich or Salad meals: \$8 – \$13 per person

### Picnic-style “Build Your Own”: \$12 per person

- Artisan Sandwich & Salad Line



## **Appetizers & Snacks: \$4 – \$10 per person**

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(available in individual boxes as well)

- Local Charcuterie Tray
- Fresh Vegetable Tray
- Fresh Fruit Tray

## **Breakfasts: \$3 – \$11 per person**

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(Day-of wedding, brunch for out-of-town guests)

- Pastries: Scones, breakfast breads, croissants variety, kouign amanns
- BYO Parfaits: Greek yogurt, coconut milk yogurt, fresh berries, coulis, granola, toasted almonds & walnuts
- Chicken apple sausage & bacon

### **Hot Breakfast Buffets:**

- Breakfast burritos & croissant sandwiches
- Gourmet Scrambled Eggs & Root Vegetable Hash with tomato tarragon sauce & choice of accompaniments



To request a quote or find out more information, visit  
[www.weddingswithgourmandise.com](http://www.weddingswithgourmandise.com)

call: (801)-889-0802  
email: [davis@gourmandise.com](mailto:davis@gourmandise.com)

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# Wedding Cake PRICING

## Cake Tasting

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\$25 for 4 cake flights (your requested flavor combinations)

Tastings — per week

- SLC: every other Friday
- Draper: every other Wednesday

## Pricing for 1-Tier Sizes

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CAKE TYPE	6"	8"	10"	12"
# SERVED	6-8	8-10	12-15	15-18
Naked	\$46	\$58	\$98	\$108
Rosettes	\$76	\$108	\$158	\$198
Slight Texture	\$76	\$108	\$158	\$198
Smooth	\$76	\$108	\$158	\$198
Fondant Ruffle	\$138	\$188	\$248	\$298

## Pricing for 2-Tier Sizes

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CAKE TYPE	8" + 6"	10" + 8"	12" + 10"
# SERVED	20-25	30-40	45-60
Naked	\$128	\$188	\$240
Rosettes	\$184	\$266	\$356
Slight Texture	\$184	\$266	\$356
Smooth	\$184	\$266	\$356
Fondant Ruffle	\$240	\$348	\$448

## Pricing for Sheet Cakes

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CAKE SIZE	# SERVED	COST
1/4 sheet	-24	\$100
1/2 sheet	-48	\$150
Full sheet	-96	\$250

### Cost Includes:

- Consultation meeting (one)
- Secure transport box
- Wedding cake base/board

### Add-ons:

- Delivery with total wedding order over \$1,000 (starts at \$200 for SLC Valley)
- Cake Stand — \$25
- Knife & Cake Server — \$25
- Outer cooler box and cool packs — \$45

### Requirements:

- 1 week's notice
- 50% deposit to secure date
- 100% payment 1 week out or cancelled
- 6/day maximum

### Ways to feed more people:

- Sheet cakes (scored)
- Other flavors of cakes
- Other individual round cakes
- Dessert platters
- Individually packaged desserts

### Variations

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#### 5 on-trend frosting finishes

- Naked Cake
- Smooth Finish
- Slight Texture Finish
- Rosettes
- Fondant Ruffle

#### Scratch-made real-butter Buttercream Frosting

- Chocolate
- Vanilla

#### Optional seasonal cremeaux layer fillings

- Chocolate ganache
- Lemon

#### 2 scratch-made cake flavors

- Vanilla
- Chocolate

- Raspberry
- Passionfruit
- Strawberry
- Tropical fruit blend
- Vanilla Cream Cheese

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