

Kathy Burton Cakes



Please fill out and return with deposit as soon as possible.

Name: _____ Name: _____

Address: _____

Phone: (Home) _____ Business: _____ Fax: _____

Type of Affair: _____ Date of Affair: _____ Time of Wedding: _____ At Church or on site?

Time of Reception: _____ Caterer: _____

Reception Site: _____ Number of People: _____

Color Theme: _____ Flowers: ☐ Fresh ☐ Icing _____

Time of Delivery _____ Florist _____ Rental Co. _____

Type of Cake

- ☐ Golden Butter
- ☐ Chocolate Fudge
- ☐ Grooms Cake (Spice)
- ☐ Vanilla
- ☐ Lemon
- ☐ Rum
- ☐ Orange Blossom
- ☐ Walnut
- ☐ Special Order
- ☐ Carrot

Filling

- ☐ Raspberry
(with Gran Marnier extra ☐)
- ☐ Chocolate Fudge
- ☐ Chocolate Ganache
- ☐ Cannoli
- ☐ Mocha Chip
- ☐ Strawberries and Creme
- ☐ Chocolate Mousse
- ☐ Apricot and Buttercream
- ☐ Cappuccino
- ☐ Coconut
- ☐ Peanut Butter & Chips
- ☐ Salted Caramel
- ☐ Praline Crunch
- ☐ Lemon Creme
- ☐ Amaretto
- ☐ Bavarian Creme
- ☐ Toasted Coconut & Rum
- ☐ Black Forest
- ☐ White Chocolate Ganache
- ☐ Coffee Walnut
- ☐ Blueberries & Lemon Creme
- ☐ Special Order
- ☐ Cream Cheese

Icing

- ☐ French Buttercream
(Best Tasting-all butter
off white in color)
- ☐ Caramel Creme
- ☐ Chocolate
- ☐ Almond

*Please have any cake decorations & Flowers
at restaurant 3 hours before affair:*

Please contact 7 days prior if number of people changes.

**Not made in a nut free facility*

*Please make checks payable to Kathy Burton
and mail before affair to:*

21 Woodvale St., Sag Harbor, New York 11963

Phone: 631 725 4614

Email: bkbarton25@yahoo.com

Office: 3705 Noyac Rd., Sag Harbor

www.kathyburtoncakes.com

Cost per person: _____

Extras: _____

Deposit: _____

Delivery Charge: _____

Balance: _____