

Tides Restaurant & Bakery at the Warwick Career Center

PRICE GUIDE

(We ask that all orders be placed one week in advance)

	<u>Dozen</u>	<u>Each</u>
Squares (apple, lemon & raspberry and fig)		
Brownies/Specialty bars		
Cookies (Chocolate Chip, Double Chocolate, Snickerdoodle Chocolate Mint, Oatmeal, Peanut Butter, Sugar or Hermits)		
Quick breads 1.5 lb. Loaf (Cranberry-Orange, Banana, Pumpkin, Pound Cake, Lemon Bread)		
Muffins(Blueberry, Cranberry Nut, Corn, Chocolate Chip, Pumpkin & special requests) (size: 2 ½ oz. each)		
Eclairs (Large) (Mini)		
CAKES: Flavors: Yellow, chocolate, Marble Fillings: White Frosting, Chocolate Frosting, Lemon or Raspberry Frosting: White Bakery Frosting or Chocolate Frosting		
8" Decorated Cake (Feeds 8-12)		
10" Decorated Cake (Feeds 10-16)		
½ Sheet Single Layer (Feeds 25-40)		
½ Sheet Double Layer (Feeds 30-60)		
Full Sheet Single Layer (Feeds 50-75)		
Full Sheet Double Layer (Feeds 60-100)		
Cupcakes (standard size) <i>fondant offered at an additional cost</i>		
Dinner Rolls/Finger rolls		
Cheese Pizza (sheet pan) cut 16 or 32		
Pepperoni Pizza (sheet pan) cut 16 or 32		
Danish (3 ½ -4 oz. pieces) (when available)		
½ Sheet Box Mini Pastry (5 dz./ 60 pieces)		
Full Sheet Box Mini Pastry (12 dz./ 144 pieces)		

**Miniature pastry boxes may include: éclairs, cannoli, mousse cups, cheesecakes, brownie bites, espresso tartlets, truffles, carrot cake, pecan tarts, cream puffs, lemon meringue, raspberry squares, and/or seasonal items.

All boxes contain 10 different types of pastry to be chosen by the instructor.

It is our pleasure to accommodate your requests when possible. Please do not hesitate to ask.

For orders & pricing please call: The Culinary Arts Department (401)734-3161