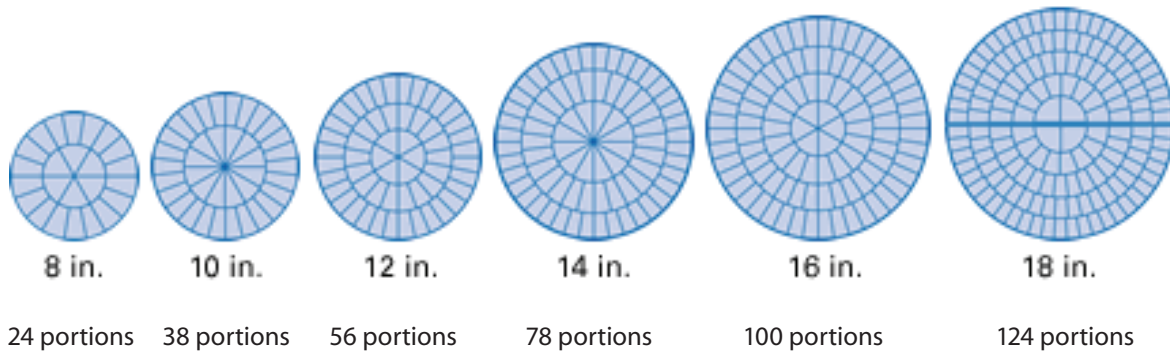


Wedding Cake Cutting Chart



The number of servings listed are intended as a guide only and offer a small portion of wedding cake per guest. The portions are approximately 1"x2" servings. To cut the tiers: Move in two inches from the tier's outer edge; cut a circle and then slice 1 inch pieces within the circle. Now move in another 2 inches, cut another circle, slice 1 inch pieces and so on until the tier is completely cut. The center core of each tier can be cut into 10ths, 8ths or 6ths, depending on size.

Serving a Culinary Occasions Shop cake:

- Our cakes are made from scratch. We use real butter, egg whites and sugar in the butter cream and should be eaten at room temperature for best flavor and texture.
- All of our cakes are stored in the refrigerator prior to pick-up.
- Cakes should be removed from the refrigerator at least 1 hour (and maybe more if the cake is larger or tiered)
- Please serve the cake at room temperature, however do not allow a cake to sit in extreme heat for more than ½ hour or it may melt
- Store leftover cake in bakery box with plastic wrap covering the exposed cake crumb to avoid drying out. Remove from the refrigerator and allow the cake to return to room temperature before enjoying your leftovers. Cupcakes should also sit at room temperature for 15 minutes.

