

# Anderson's Bakery & Catering

104 Heard Road • Kathleen, Georgia 31047

478-442-2828 cell • 478-988-4928 home office

tammyanderson@andersonsbakery.org • www.andersonsbakery.org

<http://www.facebook.com/#!/tammy.anderson6?ref=profile>

## About Us

We are one of the very few catering or bakery establishments in middle Georgia that is licensed, insured, ServSafe and alcohol ServSafe certified, and health inspected by both the Houston Department of Health and the Department of Agriculture. Anderson's is owned and operated by Chef Tammy Anderson who was educated by some of the finest chefs in the world at Johnson and Wales, Charleston campus, and at the Culinary Institute of America, Hyde Park campus and at the Notter School of Pastry Arts. Her instructors included Chef Ewald Notter, Chef Nicholas Lodge, and Chef Anil Rohira, among others. Anderson's is run by a fine team of professionals with equally impressive resumes. In addition to gourmet cakes and catering, we also rent quality linens and chair covers, professional event and stage lighting, chocolate fountains, punch and champagne fountains, as well as incredible event décor and wedding floral design by our licensed on site florist. We also have several certified wedding planners on our team as well. Truly a one stop shop for your event!

**LOCATION** – Anderson's is a cottage-based business located at 104 Heard Road, Kathleen, Georgia 31047. All items are custom made for each client in our large commercial kitchen.

**DIRECTIONS** – from 75S, take left on Houser Mill Road (Hwy 96), turn right on Lake Joy Road, turn left on Hunt Road, turn right on Heard Road. House is the first one on the left, drive into the backyard and come to the huge gray building. The commercial kitchen is located there.

**CONTACT INFORMATION** – (478) 442-2828, tammyanderson6@yahoo.com, www.andersonsbakery.org, and via facebook. Just login and friend tammyanderson6@yahoo.com. Orders can be placed online or by phone.

**HOURS** – We are open by appointment only, Monday through Thursday from 9am till 8pm. We do have rare occasional openings on Fridays or the weekends. Please call and schedule an appointment or place an order.

## Cakes

Our cakes are made fresh to order and so we can cater to any flavor that you would like. Cake designs are also customized for each couple's taste. If you have a picture of a cake you would like, we always welcome them! The cake shape, colors, and design elements are not limited. We work with each bride and groom individually to make their cakes personalized and special. We recommend a scheduled cake tasting and consultation as far in advance as possible to ensure the date of your wedding is available. Bookings are made on a first come, first pay basis. We are a boutique pastry shop and are limited in the number of events we can handle each weekend.

**SELECTION** – We use only fresh ingredients, including real butter, eggs, milk, cream, flour, sugar, and natural flavorings and purees to ensure a delicious, moist, rich flavor. This means your cakes won't just look beautiful, but they will taste delicious too!

**DIETARY NEEDS** - Do you offer gluten free, sugar free, eggless, or vegan cakes? Yes we do, however not all flavors or icings are available. So please contact us for flavor and price options and allow 4 to 6 weeks to guarantee a spot on our baking calendar.

**CAKE TASTINGS** – Our cake tastings are \$30.00 and include a variety of cupcakes to sample. During the meeting, we will discuss the design of your cake, so please bring any pictures, invitations, etc, that may help us come up with something perfect for your event. The tasting lasts about 1 hour and we ask that you arrive on time to ensure that you are allotted your full hour. If you should need to reschedule, or cancel, we ask that you contact us no later than 48 hours in advance. We on occasion, have free tasting events, ask to be on the mailing list for the tasting events. Tasting events are not designed to discuss your cake, but you can set a design consultation appointment at that time.

**DELIVERY** – In the event you can't pick up your order, we offer delivery services pending availability for all occasion cakes. Wedding and grooms cakes are always delivered to the reception site unless requested. We delivery to the entire state of Georgia and its close proximity

townships. Please contact us for delivery charges. We regret that we cannot ship cakes, petit fours, or cupcakes. We can, however ship cookies, brownies, and candies.

**DISPLAY CAKES OR SHOW CAKES** – We can provide display show cakes for bridal events, displays, outdoor weddings, or for magazine shoots,. Please inquire to learn more.

**RENTAL CAKES** – We rent custom show cakes for your wedding . Rental is between 150 and 300 depending on degree of detail and customization, plus a refundable damage deposit. So whether you are cutting costs, having an outdoor wedding, having a “wedding cake emergency”, or just trying to “save Aunt Amanda’s feelings”, we can help you to achieve the wedding of your dreams!

## Cake Flavors

**STANDARD** – *These flavors are perfect for* *xlksoiej sljeioief jwoeiejf sosiejej f soisejefofw nfnfsoejf woeifj woeiefg wsoei f owiejif owie fwefw*

Vanilla	Butter	Chocolate
Peach	Pineapple	Key lime
Banana	Pistachio	Lemon
Mango	Raspberry	Mocha
Peanut butter & jelly	Orange	Butter with chocolate butter cream
Marble ( <i>chocolate and vanilla</i> )	Oreo with Oreo butter cream filling	Neopolitan ( <i>Strawberry, chocolate and vanilla</i> )
Red velvet with cream cheese icing	Strawberry with strawberry cream cheese icing	Peppermint with peppermint icing and crushed peppermint bits

### PREMIUM –

- Green velvet with cream cheese icing
- Carrot with cream cheese icing
- Pumpkin chocolate chip
- White chocolate
- Passion fruit with passion fruit mousse filling
- Spice with spiced apple filling
- Pound cake with cream cheese icing
- German chocolate with coconut pecan icing
- Strawberry shortcake with whipped cream and fresh strawberries
- Amaretto cake with white chocolate amaretto butter cream filling
- Hummingbird (*ripe banana, pineapple, cinnamon, nutmeg, and ginger*)
- Italian cream (*coconut, pecans, rum*) with cream cheese icing with rum and pecans
- Chocolate Italian cream chocolate cake with cream cheese icing with coconut, rum and pecans

### ALL OCCASION ONLY –

- Tiramisu
- Caramel
- Coconut
- Brownie
- Dulce de leche
- Pineapple upside down cake
- Death by chocolate (*brownie, chocolate ganache, cocoa meringue, chocolate mousse, mocha mousse, mocha rum sauce, topped with chocolate covered strawberries and chocolate leaves*)
- Rainbow (*Red, yellow, blue, and green*)...great for kids parties
- Black forest (*chocolate cake with kirsch soaked cherries or cherry pie filling, whipped cream, chocolate shavings and syrup*)
- Princess (*vanilla genoise, Bavarian cream, raspberry preserves, whipped cream, marzipan*)

### PETIT CAKES –

- Soft vanilla sponge cakes with a mousse filling topped with Swiss butter cream or fresh whipped cream and fresh fruit. \$4.25 each

## *Icing / Filling Flavors*

- Vanilla buttercream
- Chocolate buttercream
- Fresh Bavarian cream
- White chocolate ganache
- Chocolate cream cheese
- Fondant (homemade marshmallow)
- Pistachio butter cream
- Whipped fudge icing....the ultimate chocolate truffle icing
- Fondant (Swiss)...a superior tasting, moist, thin fondant that actually tastes great!
- All of our icings can be infused with other flavors such as almond, chocolate, passion fruit, hazelnut, mocha, rum, fruit, liqueurs, citrus, and spices.
- Cream cheese
- Chocolate sour cream
- Coconut pecan (German chocolate)
- Chocolate ganache
- Preserves (any flavor)
- Peanut butter cream cheese
- Fresh marzipan and fondant coverings for cakes
- Vanilla Swiss butter cream
- Lemon, lime, raspberry, or orange curd
- Italian cream
- Whipped cream (stabilized)
- Chocolate Swiss butter cream
- Hazelnut Frangelico butter cream

## *Mousse Filling Flavors*

- Chocolate
- Raspberry
- Mocha
- Tiramisu
- Strawberry
- Mango
- Orange
- Passion Fruit
- Hazelnut
- Lemon
- White Chocolate
- Peach
- Banana
- Key lime

## *Prices*

**WEDDING CAKES** – Prices vary depending on size and complexity of the design. The average wedding cake price ranges between 350.00 and 2500.00 for wedding cakes 2 tier or more. We can make cakes of any size shape or dimension and custom stands or topsy turvey cakes are a specialty.

**GROOMS CAKES** – Again, prices vary on size and complexity of the design. Average prices start at 65.00. Detailed 3-D cakes are done larger in scale than most cakes to support the detail and start at 150.00.

**ALL OCCASION CAKES** (birthday, anniversary, etc.) – start at 35.00 for a 9" cake, premium cakes like death by chocolate and princess start at 100.00 for a 9" cake. Sheet cakes are priced 35 for ¼ sheet, 60 for ½ sheet, and 100.00 for whole sheet. 2 tier and topsy turvey cakes start at 80.00. 2-D cakes and edible image cakes start at 35.00. 3-D cakes and gingerbread houses start at 150.00. We also do edible images, adult oriented cakes, gumpaste or pastillage work, pulled and blown sugarwork, gingerbread, marzipan, and chocolate work.

**CUPCAKES & COOKIES** – regular sized cupcakes are 1.25 each, Jumbo cupcakes are 3.25 each. Cookies (we make all kinds) start at .85 each. Decorated sugar cookies start at 3.50 each and are individually bagged. Petit fours are 1.45 each. Cupcake trees (29.95), Giant decorated chocolate chip cookies (15.00) and cookie bouquets (29.95) are also available.

**CHEESECAKES**- (vanilla bean, chocolate, mocha, strawberry, key lime, Mango, Raspberry, Passion Fruit, Peach, Banana split, Caramel, Pumpkin, white chocolate, Oreo, Brownie, Chocolate mint, New York Style, ) start at 37.00 each

**PIES** – (Apple, Sour cream apple, Banana cream, Pumpkin, Pecan, Chocolate Pecan, Peach, Berry, Blueberry, Cherry, Chocolate cream, Coconut cream, Custard, Mince, Lemon meringue, Lemon chess, Strawberry) range from 9.95 to 29.95

**QUICHE AND BREAKFAST BRAIDS**– start at 15.00 each

**PASTRIES**- Cinnamon rolls, Muffins, Scones, napoleons, fruit tartlets, Madeleines, Lady fingers, Bagels, Coffee cakes and more. We do not make donuts at this time.

**CANDIES & TREATS** – (Divinity 25.95 for 12 each, Fudge 17.95 per pound, Caramel apples 17.95 for 2 each, Chocolate dipped caramel apples 23.95 for 2 each, Chocolate dipped strawberries 11.95 for 12 each, Truffles 11.95 for 12 each, Rum balls 9.95 for 12 each, Turtles 25.95 for 12 each, Pralines 25.95 for 12 each. Meringue cookies 9.95 for 12 each. Big 3" brownie round is 3.50 each and comes in a gift box. The giant 6" brownie round is 10.00 and comes gift boxed. Brownie stacker - six big 3" brownies gift boxed and stowed in an organza bag (20.00).

**ALA CARTE INGREDIENTS** – (market priced) Bulk Belgium chocolate, isomalt, humidity resistant gumpaste, butter cream icing, Swiss Massa Fondant, Homemade Marshmallow fondant, candy clay, marzipan.

# Catering -

Fine gourmet catering, fully licensed and insured, providing professional catering services with a minimum of 20 and a maximum of 1000 guests, under the direction of a certified professional chef. We also make food items to go for pick up or delivery.

**BARTENDERS** – Alcohol ServSafe certified servers available for your event. We do recommend you purchase your own alcohol, supplies, and mixers. We have rental glassware, blenders, and barware available for hire. Cost is about \$125 per bartender and we prefer to have no tip jars on display during your event.

## **BEVERAGES –**

- Slush Punch – Strawberry, pineapple, and ginger ale
- Mocha java punch – creamy iced mocha cappuccino served with whip cream, cinnamon sugar, and chocolate shavings
- Soft drink selection: assortment of various name brand soft drinks
- Mimosa punch –orange juice & champagne
- Raspberry lemonade
- Lemonade – freshly squeezed with slices of fresh lemon
- Coffee Kahlua punch – coffee, milk, Kahlua, Vanilla and Coffee ice cream
- Orange cranberry punch
- Citrus & mint water – fresh lemon and lime slices and sprigs of fresh mint infused water...fresh and calorie free!
- Sangria – wine, fruit, fruit juices
- Coffee service – regular and decaf, regular and artificial sweeteners, and cream
- Limeade – freshly squeezed with slices of fresh lime
- Sparkling fruit punch – island fruit melody with lemon lime soda
- Ice tea – sweet or unsweetened
- Spa water – Fresh water with fresh frozen fruit and fresh mint...refreshing and pretty!
- Mango lassi – mango puree, yogurt, and honey blended with ice...refreshing!
- Hot cocoa bar –both regular and sugar-free hot cocoa with whipped cream and chocolate shavings
- Apple jack punch –apple juice, ginger ale
- Flavored Ice teas – peach, raspberry, passion fruit, mint, or almond spice.
- Hot apple cider with cinnamon sticks and spices

## **APPETIZERS –**

- Tender marinated chicken breast strips grilled to perfections
- Meatballs in our own savory sauce
- Chilled shrimp shooters with celery and cocktail sauce
- Mango curry chicken salad served in petit buttery pastry shells or if preferred with an assortment of crackers
- Pineapple cream cheese spread served with crackers
- Petit quiches made fresh in phyllo pastry cups
- Italian antipasto – Italian deli meats and cheeses paired with marinated olives, mushrooms, and artichokes
- Bruschetta – crisp garlic and herb toasts with fresh garden tomatoes, mozzarella cheese, and pesto
- Rich creamy Sharp Cheddar, Swiss, and bacon cheese spread served with crackers and fresh bread

- Spinach, onions, and cheese stuffed phyllo triangles
- Chilled smoked salmon, sliced paper thin, served with red onions, lemon slices, capers, and cucumber dill sauce
- Fruit & cheese – A lavish selection of seasonal fresh fruits, berries, and melons and gourmet cheeses
- Shrimp, crab, and Swiss dip served hot with chips
- Brie en croute with raspberries and almonds
- Rich creamy garden herb cheese spread served with crackers and fresh bread
- Vegetable garden – A garden of fresh seasonal vegetables and cool creamy dips
- Artichoke and Swiss cheese dip served in a bread bowl with chips, pita toasts and fresh vegetable crudités
- Brie en croute with caramelized rum soaked pecans
- Tri-colored goat cheese spread with roasted red peppers and fresh basil pesto served with crackers and fresh bread
- Vegetarian Focaccia pizza with 4 cheeses, marinated artichoke hearts and sundried tomatoes and basil pesto
- Roquefort grapes – sweet juicy grapes encased in a mildly salty exterior coat of Roquefort cheese and toasted pecans
- Cheese stuffed tomatoes
- Sweet & smoky smokies – cocktail franks in our homemade BBQ sauce
- Stuffed mushrooms
- Bacon wrapped dates – perfect combo of sweet and salty!
- Fresh apples and caramel apple dip
- Pigs in blankets – a childhood favorite
- Samosa with sauces
- Bacon wrapped water chestnuts – crunchy and spicy!
- Tequila lime wings
- Hot wings
- Caprese – slices of garden fresh tomatoes, fresh basil, and mozzarella with a fresh marinade dressing
- Bacon wrapped scallops
- Honey BBQ wings            Chicken with Thai sesame ginger peanut sauce
- Lumpia (crisp spring rolls) served with sweet chili sauce
- Fresh Thai rolls – soft rice noodle filled with fresh vegetables and served with a peanut sauce.
- Guacamole & chips –Guacamole, fresh salsa and chips
- Fried chicken tenders served with ranch, and honey mustard. A childhood classic
- Fried butterfly shrimp served with cocktail sauce and lemon slices
- Rosemary skewered grilled shrimp
- Cucumber salad sandwiches
- Slider bar (hamburger, chicken, pork, vegetarian)

## **ENTRÉES –**

- Beef rib eye roast carving station served medium rare with au jus, and horseradish sauce and fresh yeast rolls
- Slightly sweet and tangy, marinated extra large chilled shrimp (peeled and deveined, tails on) tossed with thin slices of lemon and served

with cocktail sauce

- Shaved meat & cheese tray served with sandwich bread and condiments to invite your guests to create their own sandwiches
- Assorted tea sandwiches (Mango curry chicken salad, pimento cheese, ham & cheese)
- Spiral ham carving station served with mustard and garlic rosemary citrus sauce and fresh yeast rolls
- Potato bar – roasted or mashed red potatoes served with choices of butter, sour cream, bacon bits, and cheese
- Grilled salmon with lemon, garlic, and rosemary
- Pinwheel sandwiches (ham & cheese, turkey & cheese, cheese and fresh garden herbs)
- Tender roasted beef served with fresh yeast rolls
- Sweet potato bar – mashed sweet potatoes served with choices of butter, cinnamon butter, mini marshmallows, rum soaked raisons, fresh coconut
- Fresh garden salad – romaine, fresh seasonal garden vegetables, served with your choice of dressing
- Berry salad – romaine, fresh seasonal berries, candied pecans, cheese, sliced pears and a lite raspberry vinaigrette
- Tender stuffed turkey breast
- Sweet potato praline soufflé
- Broccoli & rice casserole
- Chicken Parmesan
- Chicken Marsala
- Caesar salad – romaine, parmesan, croutons, and Caesar dressing
- Chicken casserole
- Dilled potato salad
- Carrot raisin salad –carrots, apples, raisons, pineapple....sweet and healthy!
- Macaroni & cheese – a childhood classic and a great comfort food!
- Lebanese Hummus dip with olive oil, lemon juice and pita points and rounds
- Coleslaw – made fresh and it's delicious!
- Curried chicken with mint-soy vinaigrette
- Broccoli-raisin salad
- Lasagna and garlic bread
- Cold pasta salad

## **DESSERTS –**

- Chocolate fountain station served with strawberries, pineapple, grapes, pretzels, marshmallows, cream puffs, rice crispy treats, donut holes, and rolled cookies
- Lemon or Key lime squares
- Cream cheese or butter mints
- Wedding cookies – sugar dusted pecan shortbread
- Brownie pops – our famous double chocolate brownies dipped in chocolate and individually wrapped...great favor idea!
- Spiced Pecans...a southern favorite
- Pralines...Can also make a praline station where your guests can enjoy watching them being made fresh to order!

- Smores station – a uniformed chef will assist your guests as they make fresh smores...yum!
- Cheese straws or blossoms
- Buckeyes – Chocolate dipped crunchy peanut butter balls
- Coconut macaroons –plain or chocolate dipped
- Macaroons
- Brownie squares – our famous double chocolate brownies. Add some chocolate covered strawberries to make it extra special.
- Chocolate dipped strawberries. Can be plain, drizzled, or tuxedo embellished.
- Chocolate dipped pretzels
- Petit cheesecake bites - an assortment of simple pleasures
- Chocolate dipped marshmallow picks
- Meringues

**PAYMENTS AND DEPOSITS**- a non-refundable deposit of \$200.00 is required to hold your date. Deposit of 50% of balance is due 30 days before event. Remaining balance and any final changes to the contract must be made 10 days prior to event. We accept cash or checks for payment.

**LABOR, SERVICE FEE, AND SALES TAX**- a labor & service fee of 18% will be added to bill along with 7% Georgia sales tax. The labor & service fee is to cover the costs of labor for your event.

**SITE VISITS AND TASTINGS**- Site visits are billed at the rate of 100.00 per hour unless deemed necessary by caterer. Catering tastings are available on a fee basis, minimal fee is 100.00 and food items will be packed for client to take home and enjoy.

**CONTRACTS** – are to be completed at time of deposit receipt.

**CANCELLATIONS** – must be made no less than 30 days prior to event. Cancellation forfeits 200.00 initial deposit. Cancellations less than 30 days before event will be liable for any purchases or labor costs incurred by caterer on clients’ behalf.

**SAMPLE MENU PROPOSAL**

**CHEF’S CHOICE PACKAGES** (based on 100 guests)

- Daisy- (12.00 per head)
- Rose-(16.00 per head)
- Orchid-(19.00 per head)

*Linens & Chair Covers*

We have chair covers, sashes, table linens and toppers in a wide variety of fabrics and colors to enhance your event.

ITEM.....	RENTAL PRICE
• Chair covers (folding, banquet, Lifetime or padded folding) (poly or satin) Black, Ivory, or white .....	2.00
• Chair cover sashes Organza .....	1.00
• Chair cover sashes Satin .....	1.25
• Chair covers (self-tie) Ivory, Black, Champagne, Red, Chocolate, Eggplant, Fuchsia, Gold, Candlelight, White, Mauve, Royal Blue, Silver .....	3.00
• Chair cover sashes (taffeta, pintuck) .....	2.00
Chair cover spandex fitted, White, Ivory, Black, Brown.....	3.50
• Napkins 20"x 20" poly White, Ivory, .....	1.00

• 120" round (poly).....	12.00
• 120" round (pintuck, Zebra, Monique Tiffany, Festive, other patterns) .....	23.00
• 90" round (poly) .....	10.00
• Topper (poly, organza, satin).....	5.50
• 90" Square Topper (taffeta, embroidered, striped).....	15.00
• 6' to 8' rectangle (90 x 132) poly, length to floor all sides.....	15.00
• 6' to 8' rectangle (60 x 120)(poly).....	10.00
• 21' skirt with clips (refundable deposit on clips required) .....	20.00

**SAMPLES** can be provided to ensure proper fit, quality, and design. Samples can be provided for 15.00 per chair cover and 5.00 per sash, this cost will be credited to your order once a decision is reached to proceed with order.

**INSTALLATION** of chair covers and sashes will be charged at the rate of 1.00 per chair cover and sash. For non-catering clients a fee of 50.00 will be charged for delivery.

## *Event Lighting* (Our catering clients receive a \$50.00 discount)

We have event lighting to flood your walls, spotlight your centerpieces, cakes, illuminate your tables, and create very platinum looking events. We can also create a professional looking dance floor with our sound activated lights.

### **PACKAGES**

- Room up-lights and spots –450.00
- Room up-lights, spots, and dance floor truss with lights set-up –650.00

### **MEDIA**

- Projector (connect to iTouch or computer) –rental 50.00
- Projector screen - rental 30.00

## *Chocolate Fountain* (Our catering clients receive a \$50.00 discount)

- **SMALL** chocolate fountain rental with 11 pounds of chocolate, delivered, set up, removed – 200.00
- **MEDIUM** chocolate fountain rental with 22 pounds of chocolate, delivered, set up, removed – 300.00
- **LARGE** chocolate fountain rental with 33 pounds of chocolate, delivered, set up, removed – 400.00
- **FOOD PACKAGE WITH ATTENDANT**, food picks, plastic plates, paper cocktail napkins, and fountain décor' start at 350.00. Includes strawberries, cream puffs, rice crispy treats, rolled cookies, pretzels, marshmallows (plain, strawberry, and coconut), grapes, pineapple...(substitutions and adjustments are allowed)

## *Punch / Champagne Fountain* (free for our catering clients)

Available in silver with silver or gold trim.

- 3 gallon (small) 25.00
- 7 gallon (large) 40.00

## *Dishware Rentals*

(Our catering clients receive glass plates, iced beverage glasses, and flatware for free with their order). Rental dishware will be clean and sanitized and ready to use. Dishes need to be rinsed clean and placed back into their containers when use is completed. Cleaning and accidental breakage deposit is 200.00 on dish and utensil rentals, it is refundable if all dishware and utensils are returned clean and undamaged. In the event of damage or loss, replacement cost will be assessed. Delivery & pick-up service is available for the cost of 100.00.

- Charger plate (Acrylic) 1.00
- Charger plate (hand spun glass with clear, silver or gold beaded edge) 20.00
- China dinner plate (white with platinum rim) 1.00
- Glass plate (any size clear or antique etched) .60
- Iced beverage glass .45
- Footed coffee cup .45
- Wine glass .45
- Red wine glass .45
- Champagne flute .45
- Flatware .35

## *Floral & Decor Services*

We have a licensed floral designer on staff and a team of extremely creative individuals to create the event ambiance of your dreams. We have access to warehouses full of items to create the look you crave. So stop searching and spending money on items you are only going to use once and start planning and let us plan and execute your event while you relax and enjoy the raves of your guests about your great taste and sense of style!

**PRICES** – We make every attempt to stay within your reasonable budget. The key word is reasonable. You can't get a platinum wedding on an extremely modest budget but you can get the platinum look for much less than you have seen on TV or in magazines. We can do your bridal party flowers, wedding and reception florals, and create huge impact with props, draping, screening and lighting. So bring in your inspirational pictures and ideas and let us help you create an event as unique as you!

## *Decorative Props*

Available for individual hire

- Birdcage for gift table 35.00
- Church candelabras with mechanical candles 35.00
- Church Unity Candle with mechanical candles and space for clients unity candle 25.00
- Kneeling bench set 35.00
- Church arch 40.00
- Silver Cake Plateaus 25.00