SUGAR BAKESHOP

At Sugar Bakeshop, we know how to spice up a meeting, energize a morning, and sweeten a business deal. Sick of delivering your clients the same old bagel basket? We thought so. That is why Sugar Bakeshop is prepared for your every sweet need.

* Freshly-baked, seasonal muffins? **No problem.**
* 2 dozen dark chocolate cupcakes to seal the deal? **You got it.**
* Dessert Platter for an afternoon meeting? **Check.**

Do you see a trend? The gals at Sugar Bakeshop WANT to provide you with products that impress your clients. Don't see something you want? JUST ASK! If it becomes a hit, we might just name it after you! *At least 48 hours advanced notice will help us prepare! For orders please contact **Natalie Slevin at 720 891.4292 or www.sugar-bakeshop.com.**

Dessert Platter $3.25/person
Our seasonal favorites! Espresso brownies, gooey pecan bars, lemon bars, and chewy cookies.

Cookie Platters $18.00/dozen (1 dozen minimum per flavor)
Choose from our best-sellers: chocolate chip, peanut butter chip, double chocolate chip, sugar, snickerdoodle, or chewy ginger.

Breakfast Platter $3.00/person
It's time to rise and shine! This assortment will make anybody eager to be at the office. Fresh, seasonal muffins and scones, sweet quick breads, and our most beautiful cinnamon rolls.

Monthly Birthday Cake/Cupcakes
Your choice of a monthly cake or cupcakes to celebrate all of the birthdays in your office. All cakes have 2 layers of cake and 1 layer of filling. See other side for list of flavors.

6"	serves	4-6	$15.00
8"	serves	8-10	$25.00
9"	serves	12-14	$35.00
1/2 sheet	serves	32-38	$77.00

CAKE & CUPCAKE FLAVORS

Plain Jane Ok, she isn't THAT plain! Vanilla cake topped with our creamiest vanilla buttercream. And just to make her stand out…Sprinkles on top!

The Classic One of our favorites. Buttery yellow cake topped with creamy chocolate frosting. Can somebody say, "Nostalgia"?!

Cocoa Dark chocolate decadence. Light and fluffy chocolate cake with rich and creamy dark chocolate frosting. A perfect combo.

Red Velvet Bright red, chocolaty cake and tangy cream cheese frosting. Consider her June Cleaver with a twist!

Coconut A little sweet; A little flaky. Vanilla cake with toasted coconut cream cheese frosting.

Hello World It's time to wake up! Dark chocolate cake and espresso buttercream. We might just throw sprinkles on top for extra motivation.

Carrot Hiding vegetables in a cupcake, could it get any better?! How about cream cheese frosting on top? You can thank us later…

Caramel Salty and sweet. Dark chocolate cake with homemade caramel buttercream and a little fleur de sal on top. Oolala!

Blush Always perfectly put together. A light and fluffy white cake with perfectly sweet strawberry buttercream frosting.

Smore's Cupcake Graham cracker crust, rich, chocolate cake, toasted marshmallow topping. Close your eyes, take a bite, and be transported back to your favorite camping trip…

Banana Boat A soft banana cake topped with creamy peanut butter frosting and a rich chocolate drizzle. Bam!

Black Bottom Cheesecake meets chocolate cake. A rich Devil's Food cake with cream cheese swirled right into the batter.

Cherry Blossom The freshness of spring in a cupcake! Cherry almond cupcakes topped with a light vanilla bean frosting. Simple, sweet, perfect.

Zest A spongy lemon cake. Light and zesty with a delectable cream cheese frosting.

German Chocolate As traditional as it gets. Light chocolate cake, gooey coconut topping. We do NOT want to change this classic one bit.

Chocolate Hazelnut A light chocolate cake topped with incredible chocolate-hazelnut frosting. And you thought Nutella was your dream come true…