

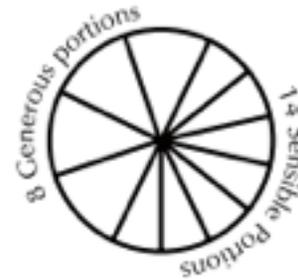
Cake Cutting Guide



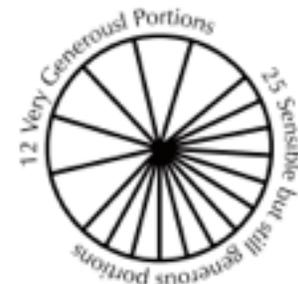
Our **6 inch cakes** can serve 4 people generously or up to 8 people sensibly. For Event Style servings, you can get up to 14 servings.



Our **8 inch cakes** can be generously served to 8 people, or sensibly served to 14 people cutting each slice at about 2 1/4 inches on the outside edge. 8 inch cakes can also be cut event style. Cutting an 8 inch cake event style can serve up to 24 people.



Our **10 inch cakes** can serve 12 people with each slice about 2 1/2 inches across the back (very generously). Sensible servings can yield up to 25 people with each slice measuring about 1 1/4 inches across the back. Cut event style, a 10 inch cake can be served to as many as 39 people.



Our **12 inch cakes** can be generously served to 26 with each slice about 1 1/2 inches across the back or 40 people with each slice measuring about 1 inch across the back. A standard fork is about one inch wide. The best option for serving a 12 inch cake is to cut it event style which will serve as many as 56 people sensibly or 30 people generously.



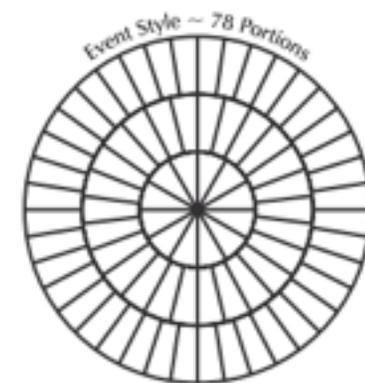
Many guests may be content with 1/2 a cupcake while others will help themselves to two cupcakes. Similarly, some will want a larger slice of cake while others only want a tiny portion. Our guide illustrates the various portion options shown in two different ways. Traditional slices are the most generous while the event portions are the most sensible. Typically smaller cakes can be served traditionally with a generous portion of about six square inches while a sensible portion is about three and a half square inches. Larger cakes should only be served event style. Generous event portions are about three and a half square inches while sensible portions are about two square inches.

As above, a generous event serving is about the size of a table spoon while a sensible portion is about the size of a dinner fork. These portion sizes may seem small but they are standard sizes within the event industry. Of course, nothing should interfere with one's generosity with one's guests. The best policy is to serve the whole party a sensible portion then generously serve those who are interested in seconds later on. Conservatively, the best policy is to order generously and serve sensibly. This way all your guests will enjoy the dessert and those interested in a little more will be satisfied as well.

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*Our **14 inch cakes** can be generously served to 45 people with each slice about 1 3/4 inches across the back, or about the width of a tablespoon. To serve 78 people, each slice measures about 1 inch across the back, which is the width of a standard fork. The best option for serving a 14 inch cake is to cut it event style. Cutting the cake event style gives the server the flexibility to serve generous or sensible portions as needed.*



*Our **16 inch cakes** can be generously served to 60 people with each slice about 1 3/4 inches across the back. 16 inch cakes can be sensibly served to 100 people with each slice measuring about 1 inch across the back. As is the case with our 14 inch cakes, it is extremely impractical to try to serve a 16 inch cake with traditional slices. The best option for serving a 16 inch cake is to cut it event style. Cutting the cake event style gives the server the flexibility to serve generous or sensible portions as needed.*

