MEET RHIANNON LORAH
PASTRY CHEF
rhiannon@bigfishgrill.com
302.393.6430
bigfishevents.com

Rhiannon has been a pastry chef for 8 years and has been with the Big Fish Restaurant Group for over 2 years.

Rhiannon has won numerous awards over the years but most recently she won the following at the 2019 Rehoboth Beach Chocolate Festival: Best of the Best for Mexican Mocha Ice Cream, 1st Place (two consecutive years) in Cake, 2nd Place (two consecutive years) in Cookie for macaroons and 2nd Place in Brownie for S'Mores Brownies.

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**Cupcakes**

**Regular Size**
- Vanilla
- Chocolate
- Pumpkin
- Apple Spice
- Red Velvet
- Key Lime

**Icing**
- Cream Cheese
- Butter Cream
- PB Chocolate
- Salted Caramel
- Coconut Lime
- Strawberry

**Prices**
- $27/Dozen
- $27/2 Dozen
- $37/Dozen

**Cupcake Bouquets**
- $37/Dozen

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**Cheesecakes**

- 10" Cheesecake (serves 8-10) • $35
  - Chocolate • Vanilla • Bailey’s • Lemon
  - Seasonal Flavors:
   - Pumpkin • Strawberry • Raspberry

For additional specialty cake flavors and unique cake designs, please contact our baker!

BIG FISH PREMIUM BAKERY
Sheet Cakes

- ½ Sheet (serves 50-60) $80*
- Full Sheet (serves 100-120) $150*

- Flavored sheet cakes See choices on right.
  - ½ Sheet (serves 50-60) $90*
  - Full Sheet (serves 100-120) $180*

* Mousse & fillings are $15 extra per ½ sheet cake. ½ sheet & full sheet cakes are two layers.

Round Cakes

- 8” (serves 6-10) $40 Basic or Flavored
- 10” (serves 10-16) $55 Basic or Flavored

Round cakes are three layers.

Cake Flavor

**BASIC**
- Vanilla
- Chocolate

**FLAVORED**
- Lemon
- Red Velvet
- Coconut
- Carrot Cake

Icing

**BASIC**
- Vanilla
- Chocolate

**FLAVORED**
- Lemon
- Cream Cheese
- Coconut

Mousse Fillings

- Vanilla
- Chocolate
- Mocha
- Peanut Butter
- Nutella
- Banana

Fruit Fillings

- Raspberry Jam
- Lemon Curd
- Chocolate Mousse

Tier Cakes

- Chocolate or vanilla cake w/chocolate or vanilla buttercream w/basic decorations: sand & sea shells or rose buds with leaves.

- 2 Tier Cake (serves up to 50) $275*
- 3 Tier Cake (serves up to 100) $375*
- 4 Tier Cake (serves up to 150) $475*

* Flavored cakes are an additional $25/tier. Flavored buttercreams are an additional $15/tier. Flavored mousse or fruit fillings are an additional $30/tier.

For additional specialty cake flavors and unique cake designs, please contact our baker!

BIG FISH PREMIUM BAKERY
Custom Dessert Tables

Flourless Chocolate Torte • Candy Bar
Coconut Cream Pie • Banana Cream Pie • Nutella Pie Bar
Mini Cannolis • Chocolate Cherry Tart • Lemon Bar
Strawberry Shortcake • Mini Fruit Pies • Pecan Bars
Mousse Cups • Key Lime Bites • S’Mores Brownies
Mini Assorted Cheesecake Bites:
  Plain, Chocolate, Baileys, Orange, Cinnamon,
  Raspberry, Strawberry or Pumpkin
  Panna Cotta
Chocolate, Vanilla, Coconut or Fruit
(available in season and are gluten & egg free)

Pick {4} Desserts
$10/person
Pick up to 2 chocolate desserts

Pick {6} Desserts
$13.50/person
Pick up to 3 chocolate desserts

Chocolate Lovers
Pick 4 Desserts - $12/person
Pick 6 desserts/$16.50/person

To place your order:
Please call Rhiannon at 302.393.6430.

For questions and general inquiries, you may email rhiannon@bigfishgrill.com.

If you are ordering any of these items in addition to a Big Fish catering order, you may order at that time.

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