

# What a Cake Costs

Custom cakes can cost between \$4 and \$20 per slice. While the price of ingredients is a factor, the final sum depends on how many hours of labor are required to produce the design, and if any special tools need to be created to complete the task. To help you understand what you're paying for, **Kim Boos** of Tee & Cakes, in Boulder, discusses three recent examples. **EDITOR: LAUREN MATTHEWS**



**\$4.50**  
per slice

"If a couple provides their own decorations, it cuts down on labor fees. For this cake, their florist gave me fresh orchids, which took just minutes to affix to the tiers, compared to the eight-plus hours I would have spent decorating a more complex cake."



**\$5.50**  
per slice

"The bride provided the faux birds, but I made the spun-sugar bird's-nest topper, which accounts for the price of this cake. Spinning sugar is a fun but messy process that requires special tools, and it takes at least a couple hours to create a spun-sugar object of this size."



**\$7**  
per slice

"Sugar flowers are time-consuming—each petal has to be cut out, molded, dried, attached to the other petals, and painted. These took almost a full week of work. Plus, the cake is covered in fondant, a pricey icing because it's harder to make lie smoothly."

## Entrées for All

Offering a single entrée to guests has several benefits: It eliminates the hassle of tracking everyone's entrée choices, cuts serving time (great for maximizing dance-floor time), and may save you up to 15 percent off your bill, since your caterer will likely need less prep time and staff. To be sure the entrée will please traditionalists and foodies alike, try these suggestions. **EDITOR: LAUREN MATTHEWS**

### GREENS POINT CATERING Longmont

**The dish:** Duet plate of buffalo tenderloin with peach salsa and ancho-chili-and-honey-grilled salmon with avocado and mango salsa, served with grilled vegetables and Tuscan orzo

**Why:** "A duet entrée is a good way to avoid having to keep track of guests' choices, but it still offers variety," says event designer Susie Plank. "This would be a hit because the salmon, with its Southwestern flavors, and the buffalo both have a great Colorado feel."

**Cost:** From \$40 per person

### KENNEBEC CAFE Hesperus

**The dish:** Mixed grill of beef tenderloin with salsa verde, grilled chicken with a tomato beurre blanc, and honey-caper shrimp, served with a gratin of potatoes and sautéed haricots verts

**Why:** "Serving this selection eliminates confusion about who ordered what, which keeps the timing and flow of the event flawless," says event coordinator Adrienne Roth. "This dish provides a little bit of everything, so guests will like one, if not all of its elements."

**Cost:** From \$28 per person

### A SPICE OF LIFE CATERING Boulder

**The dish:** Herb-roasted free-range half chicken with natural jus, served with mashed potatoes with Asiago cheese, and butter-braised haricots verts and baby carrots

**Why:** "Many couples think a chicken entrée won't stand out," says event specialist Taryn Center. "But it's actually a selection that will please every palate. Avoid boring anyone by serving upscale sides that are reminiscent of comfort foods everyone loves."

**Cost:** From \$21 per person

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