

### *Let Sweet Maria's Create Your Wedding Masterpiece.*

Call for a consultation for flavor sampling and to see our in-store designs and wedding cake photographs.

All our wedding cakes are decorated by Maria Sanchez, owner of Sweet Maria's and winner of 1992 and 1993 Connecticut Baker's Association Cake Decorating Contests and also the 1993, 1994, 1995, 1997 and 1999 Connecticut Chef's Association Special Citation and Best Cake awards. Sweet Maria's was voted Best Specialty and Wedding Cakes, CT Magazine Reader's Poll 2000.

### **WEDDING CAKE FLAVORS**

---

White, Yellow, Chocolate, Marble, Lemon Cake

Fillings: Chocolate Mousse, White Chocolate Mousse, Raspberry, Apricot, Strawberry, Pineapple, Key Lime or Lemon Mousse

Frostings: Buttercream or Cream Cheese, Chocolate Buttercream, Rolled Fondant

The Ultimate Carrot Cake – With raisins, walnuts, chocolate chips and cream cheese frosting.

Cherry Nut – Traditional wedding cake with buttercream.

Cherry Chip – As above, minus walnuts.

Lemon Poppyseed – Lemon mousse filling.

Pistachio Walnut

Applesauce Walnut – Apple spice cake.

Zucchini Walnut – With cream cheese icing.

Pumpkin Raisin – With cream cheese icing.

Gingerbread – With cream cheese icing.

Other flavors and frostings available upon request.

### **WEDDING COOKIES**

---

Frosted Lemon Italian Cookies

Pignoli Nut

Chocolate Almond Macaroons

Oatmeal Raisin

Chocolate Chip

White Chocolate Chip

Chocolate Chocolate Chip

Peanut Butter

Magic Cookie Bars

Thumbprints (raspberry or apricot filled)

Thumbprints with Coconut and Pineapple

Biscotti – Cinnamon Raisin, Coconut, Chocolate Chip, Chocolate Chocolate Chip, Anise Toasts and Amaretto Biscotti

Butter Cookies (plain or chocolate dipped)

Mocha Walnut Balls

Peanut Butter Balls

Almond Triangles

Coconut Macaroons

Cookie Assortments are \$7<sup>50</sup> per pound.

Specially trayed and wrapped, \$8<sup>00</sup> per pound.

One week advance notice for cookie trays, please.

*sweet-maria's*  
SINCE 1990



more than just another pretty cake.

Maria L. Bruscino Sanchez  
(203) 755-3804  
Toll free 1-888-755-4099  
[www.sweet-marias.com](http://www.sweet-marias.com)



*In Medieval England, wedding guests would bring a small bread or cake to the wedding reception. These were stacked upon each other and the bride and groom would kiss over the top for good luck.*

*A chef decided to ice these cakes and tiered wedding cakes were created.*

*Today, the bride and groom cut the first slice to insure their happiness. If anyone else should cut it, this symbolizes someone else cutting into their prosperity.*

*The top layer is traditionally saved and served to celebrate the first wedding anniversary.*

*sweet-maria's*  
SINCE 1990



more than just another pretty cake.