

SWEET/ DESSERT TABLE MENU

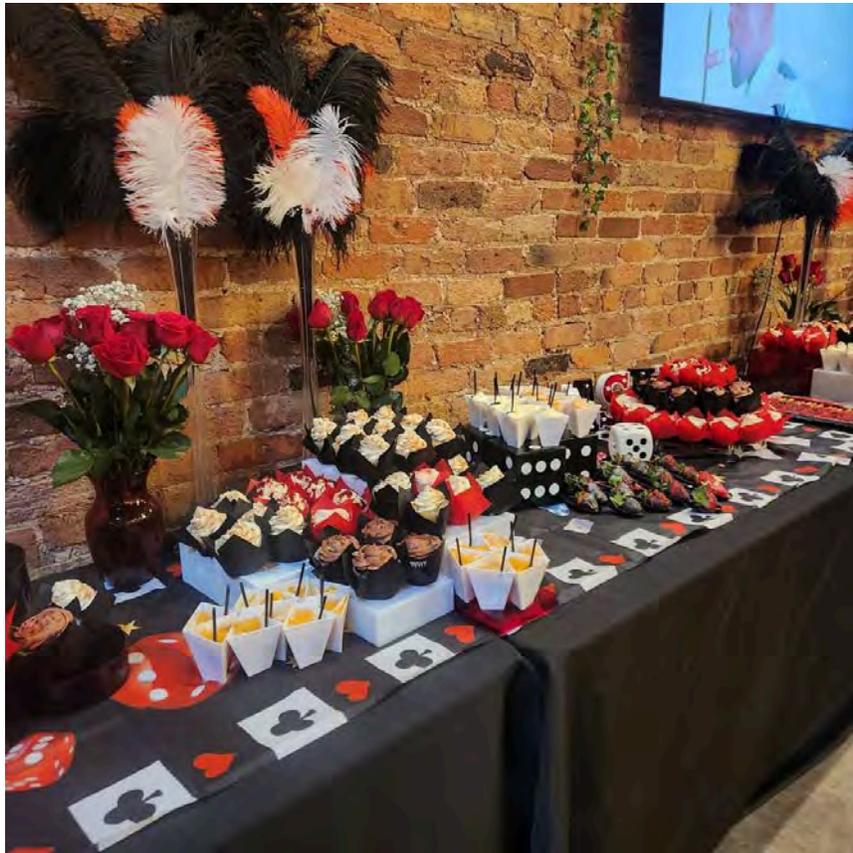




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Mag's Legacy Cakes and More

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Which Dessert Experience Is Right for You

Mag's Legacy Cakes and More offers multiple dessert experiences to fit your event style, guest count, and level of service. Use this guide to choose the option that best fits your needs.

À LA CARTE DESSERT SELECTIONS

Best for full customization

Select individual desserts from our dessert menu to create a custom spread.

Best for:

- Clients who want specific items
- Smaller gatherings or add-on desserts
- Mixing favorite treats

Details:

- ✓ Minimum of 12 per item
- ✓ Pricing per dessert item
- ✓ Client-directed selections
- ✓ Table styling selected separately



SIGNATURE DESSERT TABLES

Best for a curated, stress-free experience

Our Signature Dessert Tables are pre-designed dessert collections with tiered pricing and a polished presentation.

Best for:

- Medium to large events
- Clients who want an elevated look without multiple decisions
- Showpiece dessert displays

Details:

- ✓ Curated dessert assortments
- ✓ Standard setup included
- ✓ Tiered pricing (Standard / Deluxe / Premium)
- ✓ Table styling packages selected separately

Signature Options Include:

- Chocolate Lovers' Dessert Table
- Fruit Lovers' Table
- Chocolate & Fruit Lovers' Dessert Table
- The Best of Mag's Table



CAKE CART EXPERIENCE

Best for interactive dessert service

A live dessert experience featuring mini cakes served directly to guests from our signature cake cart.

Best for:

- Weddings and milestone celebrations
- Guest-interactive events
- Clients seeking a unique dessert moment

Details:

- ✓ On-site service attendant
- ✓ Guest-customizable mini cakes
- ✓ Dedicated service time
- ✓ Separate package pricing

TABLE STYLING PACKAGES

Available with À La Carte Desserts and Signature Dessert Tables

Choose from Basic, Standard, or Premium styling to enhance your dessert presentation. Styling includes coordinated décor, risers, linens, and signage.

Need Help Deciding?

We're happy to recommend the best option based on:

- Guest count
- Event type
- Budget
- Desired level of service



Contact us to design the right dessert experience for your event.

À La Carte Desserts

*Sold in multiples of 12.
Starting prices listed*



GOURMET SQUARES

\$30

Brownies
Lemon Squares
Carrot Cake with Frosting

MINI CHEESECAKES

\$48

Traditional
Lemon Meringue
Triple Chocolate
Traditional with chocolate topping
Traditional (assorted)
Cookies & Cream
Tiramisu

CHOCOLATE COVERED

\$48

Strawberries
Oreos
Pretzels
Marshmallow Kabobs

DESSERT SHOOTERS

\$48

Traditional Cheesecake
Red Velvet
Banana Pudding
Chocolate Mousse
Tiramisu
Passion Fruit
Strawberry Shortcake
**The Sky is the Limit in available flavors

CAKE SLICE SQUARES

\$60

Strawberry Shortcake
Vanilla
Chocolate
Lemon Mousse
Mango Mousse
Rum Cake
Tea Cakes

MINI BUNDT CAKES | INDIVIDUAL

- \$6 each (glaze or simple drizzle)
- \$7.50 each (buttercream or filled)
- \$70–\$85 per dozen (depending on finish)

DESSERTS

*Sold in multiples of 12.
Starting prices listed*



CUPCAKES

THE SUGAR BANDITS **\$34**

Caramel Drizzle

Golden Vanilla

Midnight Chocolate

Sunshine Lemon

THE SWEET HEIST **\$42**

Tropical Bliss (Pineapple Coconut)

Velvet Rouge (Red Velvet)

Chocolate Conspiracy (German Chocolate)

Lemon Cloud (Lemon Meringue)

Fraise (Strawberry) – real strawberry infusion

Very Vanilla Bean

Alcohol Infused **\$60**

COOKIES **\$30**

Butter Bomb

PB Buddy

Sugar Rush

Chip Champ

Chunkzilla

CINNAMON ROLLS **\$60**

Traditional

Peach Cobbler

Apple Pecan

MINI PIES **\$60**

RICE KRISPY TREATS **\$54**

CAKE BALLS **\$48**

CAKE POPS **\$54**

CAKE VESSELS **\$52**

CAKESICLES **\$60**

MERINGUES **\$60**

- Individually wrapped: +\$0.50 each
- Custom packaging / favors: +\$1.00+ each
- Premium flavors (red velvet, lemon, etc.): +\$0.50 each

PEACH COBBLER **\$54**

VANILLA WAFER BANANA PUDDING **\$54**

CHESSMAN BANANA PUDDING **\$65**

BAKED CUSTARD BANANA PUDDING **\$70**

Custom Cakes

Sheet Cakes

Size	Serves	Simple	Standard	Custom
Quarter Sheet (9x13)	15–20	\$65	\$80	\$95
Half Sheet (12x18)	30–40	\$110	\$135	\$160
Full Sheet (18x24)	60–80	\$185	\$225	\$265

Round Cakes

Size	Serves	Simple	Standard	Custom
8 inch (2-layer)	15–20	\$65	\$80	\$95
10 inch (2-layer)	25–30	\$95	\$120	\$145
12 inch (2-layer)	35–40	\$125	\$155	\$185

Final pricing may vary based on design complexity and custom enhancements.



Signature Dessert Tables

Chocolate Lovers' Dessert Table

A rich, indulgent dessert experience curated for true chocolate enthusiasts.

- Chocolate cupcakes with chocolate buttercream
- Chocolate fudge brownies
- Chocolate mousse dessert cups
- Chocolate-covered strawberries
- Cake pops and assorted chocolate treats

Standard: \$275 (20) | \$625 (50) | \$1,150 (100)

Deluxe: \$350 (20) | \$775 (50) | \$1,425 (100)

Premium: \$450 (20) | \$975 (50) | \$1,825 (100)



Fruit Lovers' Dessert Table

A light, refreshing dessert table highlighting bright, fruit-forward flavors.

- Fruit-based dessert shooters
- Lemon and berry cupcakes
- Fresh fruit dessert squares
- Chocolate-covered strawberries
- Cake pops or tea cakes

Standard: \$300 (20) | \$675 (50) | \$1,250 (100)

Deluxe: \$400 (20) | \$825 (50) | \$1,500 (100)

Premium: \$525 (20) | \$1,025 (50) | \$1,900 (100)



Chocolate & Fruit Lovers' Dessert Table

The perfect balance of rich chocolate desserts and fresh fruit selections.

- Chocolate dessert shooters
- Chocolate fudge brownies
- Chocolate-covered strawberries
- Fruit-accented cupcakes
- Fresh fruit pairings

Standard: \$300 (20) | \$675 (50) | \$1,250 (100)

Deluxe: \$400 (20) | \$825 (50) | \$1,500 (100)

Premium: \$525 (20) | \$1,025 (50) | \$1,900 (100)



Table styling packages selected separately

The Best of Mag's Dessert Table

A curated collection of Mag's Legacy best-selling desserts.

- Banana pudding shooters
- Passionfruit shooters
- Chocolate-covered strawberries
- Assorted cupcakes
- Cake pops
- Butter Bomb cookies

Standard: \$325 (20) | \$725 (50) | \$1,325 (100)

Deluxe: \$425 (20) | \$875 (50) | \$1,575 (100)

Premium: \$550 (20) | \$1,050 (50) | \$1,950 (100)



Table styling packages selected separately

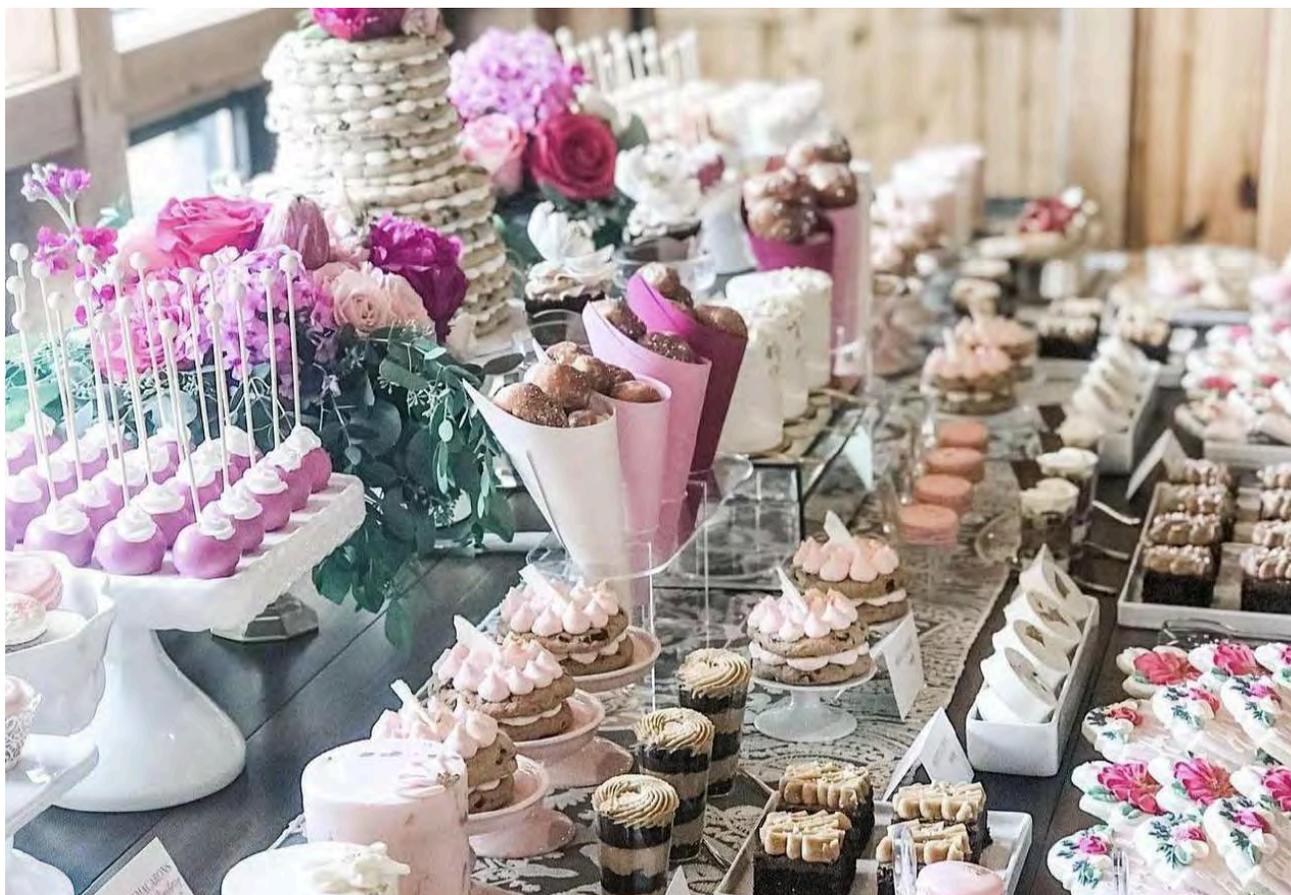


Table Styling Packages

Table styling packages enhance the presentation of desserts and are available with À La Carte Desserts and Signature Dessert Tables. Styling focuses on dessert display and presentation only. Desserts are priced separately.

BASIC STYLING PACKAGE \$100

A simple, clean presentation designed for minimal styling needs.

Includes:

- Use of basic dessert risers / trays
- Neutral linens (white, black, ivory, or client-provided table)
- Simple, clean layout
- Minimal height variation

Decorative elements, signage, florals, and specialty décor are not included.

STANDARD STYLING PACKAGE (Most Popular Tier) \$150-300

Our most popular option, offering a polished and visually cohesive dessert display.

Includes:

- Coordinated dessert risers and serving pieces (acrylic, ceramic, glass, or wood)
- Linen or runner (neutral or event-coordinated)
- Height variation (tiered setup)
- Light décor accents (candles, greenery, small props)
- Basic dessert labels or signage

Styling is refined and intentional but not theme-heavy

PREMIUM STYLING PACKAGE (Luxury / Event-Level) \$300-\$600+

An elevated dessert presentation designed to make a visual statement.

Includes:

- Designer risers and specialty display pieces
- Florals or premium greenery
- Custom signage (acrylic, foam board, or framed print)
- Color-themed styling
- Full visual cohesion with event design

Custom backdrops, balloon installations, large-scale florals, neon signs, and specialty builds are not included

IMPORTANT NOTES

- Table styling packages focus on dessert presentation only.
- Custom event décor, themed installations, attendants, extended setup, and teardown are available as add-ons or by separate quote.
- Styling selections must align with venue requirements and setup access.



Mag's Legacy Cakes and More Cake Cart



What is the Cake Cart?

Looking for something sweet, fun, and totally unique for your next event? Meet Theresa, the Cake Cart! The Theresa is a one-of-a-kind interactive dessert station that lets your guests build their own custom tray cake on the spot. *Available in pink or elegant white.*

Pick your cake flavor, frosting, and load it up with as many toppings as your sweet tooth can handle. We'll put it all together right in front of you. Fresh, fun, and ready to eat!

Perfect for Any Celebration

Perfect for your next private event, birthday party, wedding, baby shower, bridal shower, corporate event, baptism and more!

Customized Options

From cake flavors and frostings to toppings and sauces, the Cake Cart is fully customizable to match your event and your taste. We'll work with you to create the perfect combination for your guests to enjoy.

What's Included?

- Our signature pure white cake cart with a white fringe umbrella (or ask about the pink umbrella)
- Delivery, setup, and take down
- Up to 2 hours of service time
- At least 1 service attendant
- Mini cake tins with lid and spork-perfect for guests on the go!
- A minimum of 25 guests/cakes to get the party started
- Your choice of cake flavor(s), 3 frosting flavors, 6 topping choices, & 3 sauces
- Our cart holds up to 9 toppings and 3 of them are standard. Choose your additional 6 toppings to what your guests would like the most!
- 15 miles of distance travel are on us. Locations further than 15 miles will incur a travel fee.

Pricing & Packages

Package 1

\$550

- 25 people
- 1.5 hrs of service time
- 1 service attendant

Package 2

\$900

- 50 people
- 2 hours of service time
- 1 service attendant

Our kitchen handles gluten, nuts, soy, eggs, dairy, and shellfish. If you have a severe allergy, please speak to a team member before ordering. We cannot guarantee any dish is 100% free of allergens.

Toppings

- Rainbow Sprinkles
- Chocolate Sprinkles
- Crushed Oreos
- Crushed peanuts
- Crushed pecans
- Peaches
- Pineapples
- Almonds
- Reese's Pieces
- Crushed Butterfinger
- Blueberries
- Strawberries
- Crushed Almonds
- Chocolate Chips
 - Milk, Dark, or White
- Coconut Flakes
- Mini M&M's
- Crushed Biscoff Cookies
- Mini Chips Ahoy
- Maraschino Cherries

Choose 6

Sauces

- Milk Chocolate Sauce
- White Chocolate Sauce
- Caramel Drizzle
- Salted Caramel Drizzle
- Dule de leche
- Peanut Butter
- Biscoff Butter
- Strawberry Glaze

Choose 3

Add-Ons

- Extra Toppings
- Custom stickers/labels on each tin to match your them
- Custom signage (displayed on cart)
- Additional pieces of cake
- Extra Time
- Swap out mini cakes for cupcakes

Contact us for pricing

Cake Flavors

- Chocolate
- Vanilla
- Funfetti
- Cookies and Cream
- Red Velvet
- Strawberry
- Rum Cake (+\$2.00)

Choose up to 1 flavor per 15 guest

Frosting Flavors

- Vanilla Buttercream
- Chocolate
- Espresso
- Whipped Cream
- Cream Cheese Frosting
- Biscoff Buttercream
- Strawberry

Choose 3



READY TO BOOK YOUR DESSERT EXPERIENCE?

Thank you for considering **Mag's Legacy Cakes and More** for your event. We are honored to be part of life's most meaningful celebrations.

Here's how to get started:

1. Review this menu

Explore our dessert experiences, signature tables, and service options.

2. Reach out to discuss your event

Share your event date, guest count, and vision so we can guide you to the best fit.

3. Receive a custom quote

All pricing is customized based on your selections, service level, and event details.

4. Secure your date

Your event date is confirmed once a signed agreement and deposit are received.

THE MAG'S LEGACY DIFFERENCE

At Mag's Legacy, desserts are more than a sweet ending — they are part of your story. Every menu is thoughtfully curated, every table styled with intention, and every event treated as a legacy moment worth remembering.

We pride ourselves on quality, care, and creating dessert experiences that feel just as special as the occasion itself.

CONTACT

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See pricing quick sheet for starting prices. Full quotes provided upon inquiry.