

bisnonna bakeshop

2023 Wedding Guide

Bisnonna Bakeshop



bisnonnabakeshop.com

annandale, virginia

welcome to our kitchen -

We specialize in artisan Italian pastry that celebrates time-honored traditions of family, food, and closeness. To us, feeding those we love is an act that nourishes our souls. We know that the meal you curate for your guests is just the same - an opportunity to break bread, blend families, honor traditions, and - of course - enjoy delicious desserts!

Our recipes are generations-old, made from-scratch, and always crafted by hand. We can't think of a better way to sweeten up your wedding than with modern yet nostalgic desserts that you know are made just for you in celebration of your day.



five steps to sweets -

- **Step one:** We'll create a customized estimate for you based on your selections and guest count. We can work through as many versions as you'd like until we find the perfect fit for your celebration. Estimates are valid for 30 days.
- **Step two:** We offer custom tasting samplers so you can discover your favorite cannoli and cookie flavors. Mix and match cookies and cannoli with the option of picking up to enjoy at home or to meet with the pastry chef in store.
- **Step three:** We'll collect the details of your event to formalize set-up and logistics, like timing, display, delivery, and more.
- **Step four:** A signed contract and 50% deposit is required to finalize your order with our bakeshop. Everything is sent electronically to make it as easy as possible!
- **Step five:** We get to work and you don't worry about a thing! Every single item for your celebration will be made by hand and to order just for you to ensure maximum quality and freshness. We'll arrive on time and prepared to make your day flawless.



investment -

We offer three packages for per person serving, plus the option of adding individual items on à la carte. Our packages offer petite versions of our most popular items, perfect for snacking and dancing the night away. Want to upgrade to full-size features? We can do that, too!

Delivery will be included in an estimate for you along with your package selection. Our delivery starts at \$100 and is calculated based on time + mileage. A minimum order of \$2,300 is required for venues over two hours round trip from our shop location.

Our packages also include unlimited correspondence to create your perfect vision, coordination with your venue/planner, unlimited revisions to your estimates, and complimentary display cards.

We also offer options to set up your dessert bar display* and offer display rentals.

*Set-up includes an additional 8% service charge for time and labor. Please note that cannoli and some specialty pastries require cold-storage for safe food handling and this may impact our ability to set-up your full display based on event timeline and availability. Our cannoli can be delivered filled or we are happy to work with your caterer or venue to provide the shells + filling separately to be filled by another party closer to service.



tier one / piccola -

a classic assortment of our signature Italian cookies (select 2 classic cookies + 3 premium* cookies)

- Petite Lemon Ricotta Cookies*
- Biscotti, w / wo chocolate dip
(anise, orange-hazelnut, chocolate-pistachio)
- Amaretti
(cinnamon, orange blossom)
- Vanilla Dots
- Walnut Cardamom Crescents
- Pignoli (Pine Nut Cookies)*
- Italian Rainbow Cookies*
- Pizzelle*
(anise, chocolate, browned butter-cardamom)
- Cuccidati (Sicilian Fig Cookies)*
- Italian Leaf Cookies*



total = \$8 per person

tier two / media -

a mix of crowd-pleasing cookies and miniature cannoli (3 cookies listed above + 2 cannoli flavors)

- Classic (vanilla + chocolate chip)
- Pistachio (Sicilian pistachio + white chocolate)
- Triple Chocolate (cocoa shell + chocolate drizzle + chips)
- Nutella (cocoa shell + hazelnut + chocolate)
- Cinnamon Honey Latte (espresso + cinnamon + honey)
- Rainbow Cookie (cocoa shell + almond + rainbow cookie pieces)
- Birthday Cake (rainbow sprinkles + white chocolate + vanilla cake pieces)
- Seasonal flavors as available - see last page for options



tier three / grande -

a grand assortment with lots of variety (4 cookies + 3 cannoli flavors + 2 specialty pastries)

- Tiramisu Shooters - layers of from-scratch ladyfingers, rum + coffee soak, egg yolk + mascarpone cream
- Panna Cotta Shooters (caramel, vanilla, or pistachio) - sweetened, thickened Italian cream
- Petite Sfogliatelle - hand-rolled pastry filled with semolina and ricotta
- Struffoli Cups - fried dough rounds coated in honey, cherry, pistachio, and sprinkles
- Petite Zeppole di San Guiseppe - cream-filled zeppole rounds dusted with confectioner's sugar
- Millefoglie - layers of flaky puff pastry, vanilla cream, topped with seasonal fruit and sugar



total = \$13 per person

interactive cannoli bar

let your guests build their own miniature cannoli for a memorable wedding experience

Cannoli Shells

- traditional
- dark chocolate

Fillings (choose 3)

- vanilla
- chocolate
- pistachio
- limone
- nutella
- strawberry
- espresso
- almond

Toppings (choose 4)

- chocolate chips
- rainbow sprinkles
- candied cherries
- candied orange peel
- candied lemon peel
- sliced strawberries
- chopped walnut
- chopped pistachio
- chopped almond
- chopped hazelnut

all components are provided in disposable packaging delivered to your venue; staff is not provided to maintain your cannoli bar. consider adding our rentals for a seamless presentation!



total = \$12 per person

à la carte -

Our à la carte options can be added on to any package or for individual sale.

classic cookies - \$37 / pound

premium cookies - \$40 / pound

miniature cannoli - \$46 / dozen

full size cannoli - \$58 / dozen

specialty pastries - \$56 / dozen

Looking for something totally custom? Contact us for an individualized quote!

displays & rentals -

Our clients can reserve serving platters and displays for food service from us for a flat \$150 rate plus a refundable \$200 security deposit.

While we do not provide larger items, like tables and linens, we are happy to work directly with your venue coordinator or planner to ensure your dessert display will have everything you and your guests need!



thank you so much

www.bisnonnabakeshop.com

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we can't wait to work with you!

get started with a [tasting sampler](#) for pick-up or in-store.

seasonal cannoli flavors -

Spring

- Limoncello (limoncello + candied lemon pieces + white chocolate)
- Strawberry shortcake (natural strawberry + honey + vanilla sponge crumbles)
- Carrot Cake (roasted carrot + honey + caramel + walnut)
- Irish Coffee (cocoa shell + espresso + Bailey's Irish Cream + white chocolate)

Summer

- S'mores (cocoa shell + toasted meringue + graham cracker crumbles)
- Strawberry Shortcake
- Limoncello

Fall

- Pecan Chocolate (cocoa shell + pecan + caramel)
- Pumpkin Chai (pumpkin + chai tea spices + white chocolate)
- S'mores

Winter

- Cranberry Spritz (cranberry curd + candied orange peel + white chocolate)
- Gingerbread Butterscotch (gingerbread pieces + butterscotch chips + warm spices)
- Pumpkin Chai (pumpkin + honey + black chai tea infusion)

