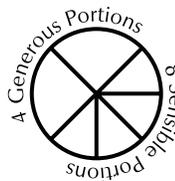


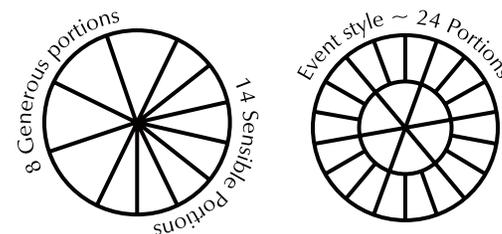
# Cake Serving Guide

*The Lark Cake Shop  
bakes cakes in seven  
sizes. The smallest is  
the cupcake and the  
largest is the 16 inch  
cake. Our smallest  
cake, the cupcake,  
serves one while a  
sensible person can  
serve up to 100 with  
a 16 inch cake.*

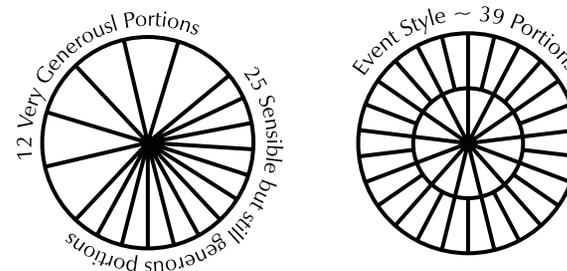
**6 inch cakes** can be served to 4 people generously and 8 people sensibly



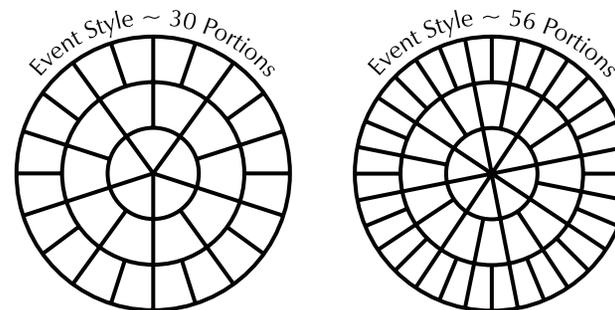
**8 inch cakes** can be generously served to 8 people, cutting each slice about 3 inches across the back. 3 inches is about the width of a standard playing card. 8 inch cakes can be sensibly served to 14 people cutting each slice at about 2 1/4 inches across the back. 2 1/4 inches is about the length of the spoon part of a tablespoon. 8 inch cakes can also be cut event style. Cutting an 8 inch cake event style can serve up to 24 people.



**10 inch cakes** can be generously served to 12 people with each slice about 2 1/2 inches across the back or about the length of the spoon part of a tablespoon (very generously). 10 inch cakes can be sensibly served to up to 25 people with each slice measuring about 1 1/4 inches across the back or about the width of a teaspoon. As with the 8 inch cakes, 10 inch cakes can be served event style. Cut event style, a 10 inch cake can be served to as many as 39 people.



**12 inch cakes** can be munificently served to 26 people with each slice about 1 1/2 inches across the back. 1 1/2 inches is just shy of the width of a table spoon. 12 inch cakes can be very generously served to 40 people with each slice measuring about 1 inch across the back. A standard fork is about one inch wide. Keep in mind that the thinner slice of a 12 inch cake is 6 inches long and 4 or 5 inches tall. Of course a large thin slice of cake can be unwieldy. The best option for serving a 12 inch cake is to cut it event style. Cut event style, a 12 inch cake can serve as many as 56 people sensibly or 30 people generously.



# Lark

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**M**any people are content with 1/2 a cupcake or just the icing or just the cake while many others prefer two cupcakes. Similarly, some guests will prefer a substantial slice of cake while others only want a tiny portion.

This guide illustrates portions that are shown in two different ways, traditional (wedge shaped) and event. Traditional slices are the most generous while the event portions are the most sensible. Typically smaller cakes can be served traditionally with a generous portion of about six square inches while a sensible portion is about three and a half square inches. Larger cakes should only be served event style. Generous event portions are about three and a half square inches while sensible portions are about two square inches.

As above, a generous event serving is about the size of a table spoon while a sensible portion is about the size of a dinner fork. These portion sizes may seem small but they are standard sizes within the event industry. Of course, nothing should interfere with one's generosity with one's guests. The best policy is to serve the whole party a sensible portion then generously serve those who are interested in seconds later on.

Conservatively, the best policy is to order generously and serve sensibly. This way all your guests will enjoy the dessert and those interested in a little more will be satisfied as well.

**14 inch cakes** can be generously served to 45 people with each slice about 1 3/4 inches across the back. 1 3/4 inches is just about the width of a table spoon. 14 inch cakes can be sensibly served to 78 people with each slice measuring about 1 inch across the back. A standard fork is about one inch wide. It is extremely impractical to try to serve a 14 inch cake with traditional slices. The best option for serving a 14 inch cake is to cut it event style. Cutting the cake event style gives the server the flexibility to serve generous or sensible portions as needed.

**16 inch cakes** can be generously served to 60 people with each slice about 1 3/4 inches across the back. 1 3/4 inches is just about the width of a table spoon. 16 inch cakes can be sensibly served to 100 people with each slice measuring about 1 inch across the back. A standard fork is about one inch wide. As with the 14 inch cake, it is extremely impractical to try to serve a 16 inch cake with traditional slices. The best option for serving a 16 inch cake is to cut it event style. Cutting the cake event style gives the server the flexibility to serve generous or sensible portions as needed.

