

Cake Serving Guide

There are different answers when it comes to the serving size of a cake. At home we tend to cut more generous "Party Style" slices (approximately 1.5" x 2"). At events, caterers will usually cut moderate "Event Style" slices (approximately 1" x 2").

Always keep your guests in mind; are they more likely to want just a bite, or two? Also consider other elements of your event; will there be other desserts available?

