



## **Finishing Touches**

*48 hrs. Notice to add or cancel*

## **Specialty Cakes**

*Seasonal Cakes in Cafe locations weekly*

### **Traditional Chocolate Cake**

Valhrona chocolate cake with chocolate buttercream frosting

### **Caramel Chocolate Crunch Cake**

Valhrona chocolate cake w/ a French caramel buttercream & chocolate crunch pereles topped with ganache

### **Carrot**

Mildly spiced cake with walnuts, carrots & coconuts with cream cheese frosting.  
Covered in walnuts

### **Coconut**

Sweet coconut cake with a coconut buttercream and covered in coconut flakes

### **Fruit Basket**

Vanilla cake with seasonal fruit, layers of whipped cream, covered in whip cream & fresh berries

### **German Chocolate**

valhrona chocolate cake filled w/ German chocolate frosting (pecans & coconut)  
frosted w/ chocolate buttercream

### **Red Velvet**

Layered & topped in cream cheese frosting w/ ground cake crumbs on outside of cake

### **Chocolate Raspberry**

valhrona chocolate cake filled with raspberry jam and frosted with chocolate buttercream.  
Topped with fresh raspberries

### **Cookies N' Cream**

Chocolate cake w/ Oreo cookies baked in, layered in Oreo buttercream.  
Cake covered in ground Oreos

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*For assistance please call (916) 929-3068*



### **Strawberry Almond**

almond cake filled w/ strawberries & cream cheese frosting. Covered in sliced almonds & topped w/ glazed strawberries

### **Neopolitan Rose**

Layers of chocolate, strawberry, and vanilla cake with all three flavor buttercreams. Decorated with rosettes all over

### **Round Cakes**

(double layer with filling)

6" - 12 servings, \$24.95

8" - 24 servings, \$32.95

10" - 35 servings, \$38.95

12" - 56 servings, \$44.95

14" - 78 servings, \$50.95

### **Sheet Cakes**

(double layer with filling)

¼ Sheet - 20-25 servings, \$55.95

½ Sheet - 40-50 servings, \$85.95

Full Sheet - up to 100 servings, \$164.95

### **Cupcakes**

\$3.25 each 1 dozen minimum per flavor

## **Ambrosia Favorites**

### **Cheesecake**

Traditional with Graham cracker crust

10" \$ 39.95 serves 9-12

### **Tira mi su**

Ladyfingers soaked in a coffee rum syrup w/ layers of mascarpone whip cream & dusted in cocoa powder

\$ 39.50 serves 9-12 13X9

### **Robert Redford**

Pecan crusts with layers of chocolate pudding, pastry cream, cream cheese frosting, whipped cream and chocolate garnish

\$39.50 serves 9-12 13X9



## **Pies**

**9" size \$19.95 8-10 servings**

### **Banana Cream**

Vanilla pastry cream w/ layers of sliced bananas & whipped cream, dusted with cinnamon in a traditional pie crust

### **Chocolate Cream**

Oreo Crust with a chocolate pudding & whipped cream topping, chocolate garnish

### **Lemon Meringue**

Lemon curd and a meringue topping in a traditional pie crust

### **Smore's**

Graham cracker crust with chocolate glaze and toasted marshmallow

### **Blueberry Cream Cheese**

Blueberries bakes in a cream cheese filling in a traditional pie crust

### **Apple Lattice**

Apple & cinnamon filling in a traditional pie crust, covered in a traditional lattice design

### **\* Seasonal Fresh Fruit\***

-Fresh Berry pie with seasonal berries in a light glaze, traditional pie crust

### **\*Pumpkin\***

Traditional pumpkin pie

### **\*Pecan\***

Traditional pecan pie

### **\*Chocolate Pecan\***

Traditional pecan pie with chocolate chips on the bottom layer



## **Tarts**

**10" size \$29.95 10-12 servings**

### **Bittersweet Chocolate**

Traditional tart crust filled with chocolate ganache

### **Hazelnut Chocolate**

Traditional tart crust filled with chocolate hazelnut ganache topped with chopped hazelnuts

### **Caramel Banana Cream**

Traditional tart crust filled with pastry cream, caramelized bananas & drizzled with caramel & whipped cream

### **Three Nut**

Traditional tart crust with an orange caramel & assorted nuts  
(hazelnuts, cashews, macadamia nuts, peanuts, etc.)

### **Lemon Meringue**

Traditional tart crust with lemon curd and topped with meringue

### **\*Fresh Fruit\***

Traditional tart crust filled w/ whipped cream and fresh assorted fruit in an apricot glaze

### **\*Blueberry Lemon Curd\***

Traditional tart crust with lemon curd and fresh blueberries

Also available

**Minis 1 ¾ \$2.25 each**

**Tartlets 2 ½" \$3.50 each**

**Cafe Size 4" \$4.50 each**

*1 dozen minimum per flavor*



## Cookies & Bars

### **Carmelita Bar**

Oat Crusts, house made caramel, chocolate chips & pecans

### **Chocolate Peanut Butter Bar**

Oreo cookie crusts, creamy peanut butter topped with chocolate ganache

### **Lemon Bar**

Buttery crust, lemon curd filling, dusted with confectioner's sugar

Available as individual desserts or minis

### **Cookies**

Chocolate Chip

Classic Peanut Butter

Decorated Sugar Cookie \$3.50 4"

Mudslide

Oatmeal Cranberry

House-Baked: café size - \$2.25 | catering size - \$1.25

Custom Decorated Sugar: price varies, inquire within!

## **Breakfast Pastries**

*Muffins: \$1.75, each*

*Biscotti: \$1.95, each*

*Scones: \$2.00, each*

*Quick breads: \$2.25, each*

*Butter Croissants: \$2.95, each*

*Cinnamon Rolls: \$3.75, each*

*Chocolate Croissants: \$3.75, each*

*Coffee Cake: \$2.50, each*

*Ham & Gruyere Croissants: \$4.95, each*

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## **Custom Desserts & Special Request**

### **Mini Desserts**

**1 piece per type, per person**

*Duo of Minis: \$4.95 per person*

*Trio of Minis: \$5.95 per person*

### **Wedding Cakes & Edible Party Favors**

Contact one of our catering specialists for more information!

*Additional flavors and custom desserts available upon request.*

***Please provide a 48-hour notice on all bakery orders.***

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