

RAMONE'S



Bakery & Cafe

Special Order

CAKES, TORTES, TARTS & PIES

Cake Varieties

- Angel Food ~ 9 1/2" plain: \$19.00
Filled & decorated: \$26.00
Please order 2 days in advance
- Carrot • Marble • White
- Chocolate • Spice • Red Velvet
- Lemon • Pink Champagne
- Orange • Poppy Seed

Cake Fillings

- Pastry Cream: (*Please order 2 days in advance*)
Lemon, Rum, Orange, Vanilla
- Flavored Whipped Creams:
Amaretto, Chocolate, Kahlua, Mint Chip
Lemon, Mocha, Rocky Road, Peanut Butter
Mexican Chocolate & others
- Chocolate Mousse
- Cream Cheese and Chocolate Chip
(*a larger version of our two-tone cupcake*)
- Fresh Seasonal Fruit in Whipped Cream
- German Chocolate (*pecans & coconut*)
Please order 2 days in advance
- Ground Toasted Nuts in Whipped Cream
- Lemon or Raspberry Mousse

Cake Frostings

- Chocolate Cream Cheese
- Chocolate Sour Cream Ganache
(*a rich, dark chocolate frosting*)
- Cream Cheese Frosting
- Italian Meringue Flavored Buttercreams:
Chocolate, Orange, Vanilla, Espresso
Coffee, White Chocolate, Lemon
Raspberry & others

Cake Prices

	Size	Servings	Price	<i>For Fresh Fruit (when available) or German Chocolate add:</i>
Round	4"	2-3	\$8.25	\$.50
	6"	6-10	\$17.50	\$2.25
	8"	10-14	\$23.50	\$3.25
	9"	14-18	\$26.75	\$4.25
	10"	20-24	\$33.50	\$5.50
Sheet	12"	26-32	\$44.00	\$6.25
	1/4	22-28	\$33.50	\$5.00
	1/2	45-54	\$52.00	\$7.75
	Full	80-110	\$86.00	\$10.00

- All cakes come with fresh flowers and personalized writing at no extra charge.
- Extra decorations such as hand-drawn pictures & basket-weave designs will cost from \$2 to \$20 extra.
- Buttercream roses with leaves and buds are 35¢ each.
- Our buttercream tastes best if allowed to soften a bit before serving. Let stand at room temperature for one hour before serving.
- **To ensure getting the cake of your choice, please allow two days notice on your cake order.**

Boston Cream 'Pie'

- Two layers of white chiffon cake filled with vanilla pastry cream and glazed in chocolate
6" \$16.00 8" \$21.50 9" \$24.25

Special Diet Cakes

- **Chocolate Vegan:** Our popular chocolate cake (contains no eggs or butter) filled with raspberry preserves & glazed with chocolate icing.
Prices are the same as Fresh Fruit prices above.
- **Sugar Free Cakes:** Chocolate or carrot, made with Splenda and frosted with cream cheese or whipped cream. *Additional charge double Fresh Fruit prices above. Please order 2 days in advance.*

RAMONESBAKERY.COM

2297 Harrison Ave., Eureka
(707) 442-1336

209 E St., Old Town, Eureka
(707) 445-2923

At Pierson's in Eureka
(707) 476-0401

Wildberries, 747 13th St., Arcata
(707) 826-1088

McKinleyville Shopping Center
(707) 839-3383

Pies

Please order 2 days in advance

- **Fruit Pies** 4"tin: \$4.15 9"tin: \$14.25
 - Apple
 - Blackberry
 - Blueberry
 - Peach
 - Cherry
 - Rhubarb Strawberry
- **Nut Pies** 4"tin: \$4.15 9"tin: \$14.25
 - Almond Amaretto
 - Bourbon Pecan
 - Hazelnut Frangelico
 - Kahlua Walnut
 - Mocha Pecan
- **Special Pies** 4"tin: \$4.40 9"tin: \$14.95
 - Chocolate Pecan
 - Chocolate Silk
 - Key Lime
 - Lemon Meringue
 - Peanut Butter
 - Coconut Cream
- **Holiday Pies**
 - Apple Cranberry \$14.25
 - Pumpkin \$10.95
 - Pumpkin with Ginger Walnut Streusel \$11.95
 - Mincemeatless \$14.95
 - Huckleberry \$17.50
- **Fruit Galettes** 4" ~ \$3.50 9" ~ \$11.95

Cheesecakes

Please order 2 days in advance

4" \$6.50 7" \$17.25 9" \$25.00 10" \$28.50

With Fresh Fruit or Fruit Glaze Topping:

4" \$7.50 7" \$20.25 9" \$29.25 10" \$32.50

- Amaretto
- Cappuccino
- Chocolate
- Grand Marnier
- Hazelnut Frangelico
- Various Fruit Flavors
- Lemon
- Marble
- Mocha
- Praline Pecan
- Pumpkin
- Kahlua
- New York
- White Chocolate & others

Tortes (Must allow two days notice.)

- Chocolate Decadence Torte
 - Chocolate Sin Torte
 - Chocolate Almond Torte
 - Viennese Chocolate Nut Torte
- } 6" ~ \$12.95
} 8" ~ \$18.75
} 9" ~ \$21.50
- Black Velvet Torte 7" ~ \$18.50, 9" ~ \$24.75
 - Caramel Walnut Torte 7" ~ \$21.50, 9" ~ \$29.50
 - Fiaker Torte
 - Mocha Pecan Torte
- } 6" ~ \$13.95
} 8" ~ \$20.00
} 9" ~ \$22.50
- Gateau Marjolaine Torte (Serves 6–8) 1/2 size ~ \$16.75
(Serves 12–16) Full size ~ \$27.00

Black Velvet: Thin chiffon cake layers encasing a chocolate mousse with a hint of Grand Marnier. Glazed in dark chocolate.

Caramel Walnut: A shortbread crust encasing a caramel interior loaded with walnuts. Glazed in chocolate and decorated with walnut halves.

Chocolate Almond Torte: A rich and light French style torte with finely ground almonds, bittersweet chocolate and cocoa powder. Flourless, dusted with cocoa powder.

Chocolate Decadence: Very dense and fudge-like flourless torte with a layer of raspberry preserves underneath its chocolate glaze.

Chocolate Sin: A rich confection on a meringue crust, glazed in chocolate. Made with chocolate, butter, eggs — flourless.

Fiaker: A torte filled with chocolate and walnuts, layered with raspberry preserves, glazed in dark chocolate. Ground walnuts cover the side.

Gateau Marjolaine: A rectangular log with four layers of hazelnut and almond meringue pastry, filled with coffee buttercream and chocolate ganache. Covered in chocolate with chopped hazelnuts pressed into the side.

Mocha Pecan: Pecans and semisweet chocolate inside, covered in a milk chocolate mocha glaze. Decorated with a "spider" design on top, the sides rolled in chopped pecans.

Viennese Chocolate Nut: A lighter style torte made with either hazelnuts, almonds or walnuts, ground with semisweet chocolate. Glazed in dark chocolate with ground nuts accenting the sides.

Chocolate tortes are at their best when served at room temperature.

Tarts

- A variety of nut fillings
- French Apple
- German Chocolate
- Peanut Butter
- Cherry
- Key Lime
- Lemon Curd
- Linzer Torte

Mini \$1.75 3" \$2.95 4" \$3.95

6" \$7.15 8" \$12.50 9" \$15.25

- Caramel Walnut
- Frangipane with fruit
- Pear Almond
- Dark Chocolate with Raspberries or Strawberries
- White Chocolate with Raspberries or Strawberries
- Chocolate Silk
- Custard & Fresh Seasonal Fruit

Mini \$1.95 3" \$3.15 4" \$4.25

6" \$8.40 8" \$14.25 9" \$16.25