



Cake Prices

	Size	Servings	Price	With fresh Strawberries or German Chocolate add:	Other Fruit add:
Round	4"	2-3	\$11.50	\$.85	\$1.70
	6"	6-10	\$20.75	\$3.00	\$6.00
	8"	10-14	\$27.75	\$4.00	\$8.00
	9"	14-18	\$31.50	\$5.00	\$10.00
	10"	20-24	\$41.25	\$7.00	\$14.00
	12"	26-32	\$52.00	\$8.00	\$16.00
Sheet	1/4	22-28	\$38.00	\$6.00	\$12.00
	1/2	45-54	\$60.00	\$9.50	\$19.00
	Full	80-110	\$104.00	\$14.00	\$28.00

- All cakes come with fresh flowers and personalized writing at no extra charge.
- Additional charge for extra decorations such as hand-drawn pictures, special colors, decorative piping or fillagree & fondant.
- Buttercream roses with leaves and buds are 40¢ 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 order two days in advance.**

Cake Varieties

- Carrot
- Marbled
- White
- Spice
- Chocolate
- Red Velvet
- Pink Champagne
- Lemon
- Orange
- Poppy Seed

Cake Fillings

- Pastry Cream: Lemon, Rum, Orange, Vanilla
- Flavored Whipped Creams: Amaretto, Kahlua, Mint Chip, Mocha, Rocky Road, Peanut Butter, Mexican Chocolate, Blueberry, Blackberry & others
- Chocolate, Lemon or Raspberry Mousse
- Cream Cheese Mousse with Chocolate Chips
- Fresh Seasonal Fruit in Whipped Cream
- German Chocolate (*with pecans & coconut*)
Please order 2 days in advance
- Ground Toasted Nuts in Whipped Cream

Cake Frostings

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

Angel Food Cake

Please order 2 days in advance

9 1/2" plain: \$23.25 Filled & frosted: \$32.25

Boston Cream "Pie"

- Two layers of white chiffon cake filled with vanilla pastry cream and glazed in chocolate
- | | | | |
|--------------|---------------|---------------|----------------|
| Round | 4" - \$10.50 | 6" - \$18.75 | 8" - \$25.00 |
| | 9" - \$28.25 | 10" - \$36.00 | 12" - \$46.50 |
| Sheet | 1/4 - \$33.75 | 1/2 - \$53.00 | Full - \$91.00 |

Special Diet Cakes

Please order 2 days in advance

- **Chocolate Vegan:** Our popular chocolate cake (contains no eggs or butter) filled with raspberry preserves & glazed with chocolate icing.
- **Sugar Free Cakes:** Chocolate or carrot, made with Splenda, frosted with cream cheese or whipped cream.
- **Gluten Free* Almond or Chocolate Cake:** Single layer, dusted in powered sugar or double layer, with any of our fillings and frostings.

Available in Single Layer, Double Layer prices below
6" \$11.25 8" \$15.75 9" \$18.00

**Made in our bakery on equipment shared with wheat flour.
See our Tortes section for other gluten-free options.*

Double Layer	Size	Servings	Price
	4"	2-3	\$13.20
	6"	6-10	\$26.75
	8"	10-12	\$35.75
	9"	12-14	\$41.50

Cheesecakes

Please order 2 days in advance, except New York.

3"-\$4.95 4"-\$7.25 7"-\$20.75 9"-\$29.75 10"-\$34.25

With Fresh Fruit or Fruit Glaze Topping:

3"-\$5.50 4"-\$8.25 7"-\$24.00 9"-\$34.50 10"-\$38.75

- Marble
- Cappuccino
- Chocolate
- Pumpkin
- Various Fruit Flavors
- New York
- Mocha
- Praline Pecan
- White Chocolate
- Lemon & others

Pies

Please order 2 days in advance

Fruit Pies 4" tin - \$4.75 9" tin - \$15.95

- Apple
- Strawberry Rhubarb
- Blackberry
- Peach
- Cherry

Nut Pies 4" tin - \$4.95 9" tin - \$16.75

- Chocolate Pecan
- Hazelnut Frangelico
- Mocha Pecan
- Bourbon Pecan
- Kahlua Walnut

Special Pies 4" tin - \$4.95 9" tin - \$16.75

- Chocolate Silk
- Lemon Meringue
- Coconut Cream
- Key Lime
- Peanut Butter
- Banana Cream

Holiday Pies

- Apple Cranberry \$15.95
- Pumpkin \$12.50
- Pumpkin w/ Ginger Walnut Streusel \$13.50
- Huckleberry \$18.50

Fruit Galettes 4" - \$4.50 9" - \$14.25

Tarts

Mini - \$2.15 3" - \$3.60 4" - \$5.25
6" - \$8.40 8" - \$15.60 9" - \$19.25

- Nut fillings (Choose Almond, Walnut or Pecan)
- French Apple
- Lemon Curd
- Cherry
- Peanut Butter
- Key Lime

Special Tarts

Mini - \$2.45 3" - \$3.85 4" - \$5.75
6" - \$9.75 8" - \$17.50 9" - \$20.25

- Caramel Walnut
- Frangipane w/ fruit
- Linzer Torte
- Custard & Fresh Seasonal Fruit
- Dark or White Chocolate w/ Seasonal Berries
- Chocolate Silk
- German Chocolate
- Pear Almond

Tortes

Please order 2 days in advance

Chocolate Decadence Torte* Dense fudge-like flourless torte with a layer of raspberry preserves under a chocolate glaze.
(Usually available in our bakeries)

Chocolate Sin Torte* A rich flourless confection of chocolate, butter, and eggs on a meringue crust, glazed in chocolate.

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

Viennese Chocolate Nut Torte 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.

6" - \$15.25 8" - \$22.75 9" - \$25.75

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

7" - \$25.50 9" - \$34.00

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

7" - \$29.25 9" - \$38.50

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

6" - \$16.25 8" - \$23.75 9" - \$27.25

Mocha Pecan Torte Pecans and semisweet chocolate covered in a milk chocolate mocha glaze. With a "spider" design on top, chopped pecans accent the sides.

6" - \$16.25 8" - \$23.75 9" - \$27.25

Gateau Marjolaine Torte* 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 accenting the sides.

(Serves 6-8) 1/2 size - \$21.75

(Serves 12-16) Full size - \$35.50

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

*Gluten Free (made in our bakery on equipment shared with wheat flour)

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