

# GAYLE'S

## Chocolate Favorites

### CHOCOLATE MOUSSE

Thin layer devil's food cake • thick layer of rich chocolate mousse & a layer of light chocolate whipped cream inside • semi-sweet chocolate glaze on top • ground hazelnuts on sides • available in 5", 7" & 9" only.

### RICH CHOCOLATE CAKE

Two layers devil's food cake • apricot or raspberry jam inside • iced with chocolate ganache, a semi-sweet chocolate glaze.

### GERMAN CHOCOLATE CAKE

Three layers devil's food cake • coconut/caramel/pecan icing inside & on top • chocolate ganache & toasted pecans on the sides.

### MOCHA CAKE

Three layers devil's food cake • raspberry jam & mocha buttercream inside • vanilla buttercream outside • decorated with chocolate piping & four chocolate coffee beans.

### CHOCOLATE SOUFFLE

Flourless chocolate pastry, rolled with Grand Marnier whipped cream • serves 8-10.

### RASPBERRY CHOCOLATE SOUFFLE

Fudgy, flourless chocolate cake with raspberry ganache and raspberry whipped cream. Decorated with a chocolate design and a fresh raspberry.

### BLACK FOREST CAKE

Three layers devil's food cake • chocolate ganache, chocolate whipped cream & Amarena cherries inside • vanilla whipped cream outside • decorated with whipped cream rosettes & cherry halves, shaved chocolate on sides.

### LE MARQUIS

Three layers devil's food cake • chocolate ganache & chocolate-hazelnut buttercream inside • chocolate-hazelnut buttercream outside • decorated with chocolate wedges & shaved chocolate.

### CHOCOLATE MINT CAKE

Three layers devil's food cake • chocolate ganache & creme de menthe whipped cream inside • chocolate whipped cream outside • decorated with chocolate & green gel piping & leaves • shaved chocolate on sides.

### GANACHE ROSE CAKE

Three layers devil's food cake • chocolate ganache and vanilla whipped cream inside • vanilla whipped cream outside • light chocolate buttercream stems & leaves • chocolate ganache roses.

### OLD FASHIONED CHOCOLATE CAKE

Five layers chocolate cake filled and iced with a fluffy old fashioned chocolate buttercream. 5": \$20.95, 7": \$34.95

## Fruit Favorites

### PRINCESS CAKE

Three layers vanilla genoise cake • layers of pastry cream, raspberry jam & vanilla whipped cream inside • pastel marzipan shell outside • sprinkled with powdered sugar • topped with a fresh rose.

### STRAWBERRY DELIGHT

Available seasonally • Three layers vanilla genoise cake soaked with a strawberry puree • one layer of strawberry whipped cream and one layer of pastry cream inside • vanilla whipped cream & sliced strawberries outside • decorated with whole, glazed strawberries on top.

### GATEAU AU CITRON

Three layers vanilla genoise cake • lemon curd & lemon Bavarian cream inside • lemon whipped cream outside • decorated with green gel lattice & candied violets • toasted hazelnuts on the sides.

### RASPBERRY POPPYSEED

Three layers poppyseed cake • raspberry whipped cream inside & out.

### LEMON POPPYSEED

Three layers poppyseed cake • lemon curd & lemon buttercream inside • lemon buttercream outside • decorated with poppyseeds & lemon curd.

### MULTI-FRUIT TARTE

Available seasonally • A buttery cookie crust filled with our wonderful pastry cream • topped with fresh fruit • glazed with red currant jelly • 9" serves 8-10 and 12" serves 12-16.

### ORANGE CHIFFON

Available seasonally • Light, moist, orange cake, iced with a luscious orange glaze • Available in 8" only.

## All Time Favorites

### TIRAMISU

Our Italian specialty, translates as "Pick me up" • four thin layers of vanilla genoise cake • soaked with rum & espresso • filled and iced with a blend of Mascarpone (Italian cream cheese), sugar & cream • dusted with cocoa.

### CARROT CAKE

Three layers carrot cake • cream cheese icing inside & outside • decorated with hand-painted carrots.

### NEW YORK CHEESECAKE

Rich cheesecake in a Gayle's biscotti crust • also, seasonally available topped with fresh berries, glazed with red currant jelly • available in 7" only.

### ITALIAN RUM CAKE

Four layers vanilla genoise cake • Myer's Rum pastry cream & rum whipped cream inside • rum whipped cream outside • covered with candied toasted almonds & powdered sugar.

### BOSTON CREAM PIE

Two layers vanilla genoise cake • vanilla pastry cream inside • semi-sweet chocolate glaze outside • decorated with a crown of chocolate scrolls.

### DAVID'S CAKE

Two layers hazelnut sponge cake • one layer of devil's food cake • chocolate ganache & chocolate hazelnut whipped cream inside • vanilla whipped cream outside • topped with chocolate decoration & ground hazelnuts on the sides.

### OPERA CAKE

Two layers vanilla genoise cake & two layers of hazelnut sponge cake • chocolate ganache & mocha buttercream inside • semi-sweet chocolate glaze on outside.



**Place Your Cake Orders Early**



## Create Your Own Cake

... by choosing size, flavor, filling and decoration.  
Be as creative as you want!

Here at Gayle's, we use only the freshest, finest ingredients such as farm fresh eggs, sweet butter, pure vanilla, rich chocolate, the best imported flavors, real liqueurs and the freshest fruits.

SIZES	SERVINGS	PRICE	FLOWERS OR FRESH FRUIT
5"	4-6	\$18.95	\$4
7"	8-12	\$31.95	\$6
9"	12-16	\$45.00	\$7
10"	16-22	\$60.00	\$8
7" & 9" Stacked	20-28	\$75.00	\$12
12"	36-48	\$100.00	\$12
14"	52-64	\$130.00	\$14
16"	64-84	\$160.00	\$16
18"	90-110	\$215.00	\$18
Full Sheet	96-190	\$250.00	\$20

Deposits are required on orders of \$50.00 or more.

### CAKE FLAVORS

Vanilla genoise, Chocolate Devil's Food, Chocolate Souffle, Poppyseed, Hazelnut Sponge or Carrot. All cakes are soaked with a light sugar and rum solution. The rum in the soak may be omitted.

### FILLINGS

Cakes are filled with whipped cream or buttercream. Available in the following flavors: Vanilla, Chocolate, Almond, Mocha, Raspberry, Strawberry, Apricot, Lemon, Hazelnut, Chocolate Hazelnut, Creme de Menthe, Myer's Rum or Grand Marnier.

You may have a filling of a different flavor than the icing. We recommend that you do not mix buttercream and whipped cream. All buttercream cakes should be taken out of the refrigerator one to two hours before serving, and should be served at room temperature. In addition, you may choose one of these fillings at no extra charge: Raspberry, Strawberry, Apricot or Cherry Jam, Lemon Curd or Chocolate Ganache.

April 18, 2011

Pastry Cream is available as a filling alone or in combination with fresh fruit or jam.

Cream cheese or chocolate mousse fillings are also available.

Coconut, plain or toasted is available as an additional filling or topping.

For an additional charge fresh fruit is available. Your choice of seasonal berries or sliced bananas. These are best with whipped cream or pastry cream.

### ICINGS

Icings are available in whipped cream or buttercream in the following flavors: Vanilla, Chocolate, Almond, Mocha, Raspberry, Strawberry, Cherry, Apricot, Hazelnut, Chocolate Hazelnut, Praline, Creme de Menthe, Myer's Rum, Grand Marnier or Lemon.

**Ganache Glaze**—a shiny semi-sweet chocolate glaze.

**Marizpan Shell**—thin pastel marzipan over buttercream or whipped cream icing.

**White Chocolate Shell**—soft & smooth, draped over buttercream.

### DECORATIONS

Writing available at no extra charge.

For an additional charge, fresh flowers in your choice of color. Chocolate ganache roses are also available.

Drawings on cakes are hand done. Most designs cost from \$15-\$60. Select your design from our book or bring in a photo or picture for our Cake Decorators inspiration. Sorry, copyrighted drawings cannot be used.

## Ordering Information

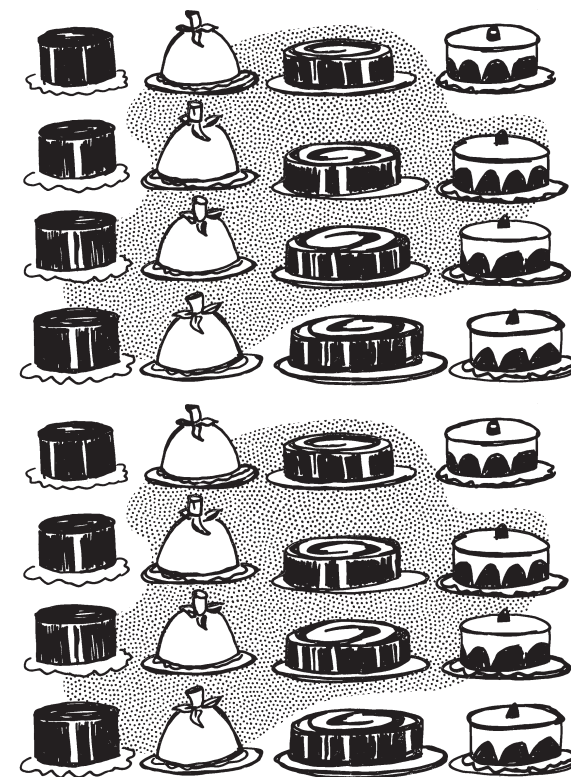
Place your order by phone:

**(831) 462-1200**

American Express, VISA & Mastercard Accepted

Open 7 days a Week • 6:30 a.m. to 8:30 p.m.

*Selection & prices subject to change*



# GAYLE'S

# Cakes

*for all occasions*

**(831) 462-1200**