



Celebrate

with a little help
from Oliver's Market



Oliver's
Real Food. Real People.®

happiness
starts here

You'll find the most passionate and experienced team of bakers, cake decorators and pastry chefs at Oliver's Market. They combine their many talents with some of the finest ingredients available to produce award-winning cakes and desserts that are perfect for any event, be that dinner for one or a huge wedding.

We believe the house-made products you can find in our bakeries truly set us apart from what you'll find in other markets. Our icings, mousses, curds, and ganaches are made in-house and we use locally made ingredients whenever possible in our recipes.

Our local vendor partners include:

- Clover Sonoma
- Bella Rosa Coffee
- Rock Island Eggs
- Costeaux French Bakery
- Basque Boulangerie
- Moresco Distributing Co.
- Full Circle Bakery
- Village Bakery



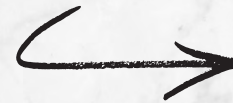
Due to our high volume of orders, 72 hours notice is required for any orders.

If you would like to create a customized cake or party platter, please come in to your neighborhood Oliver's Market and speak with a Bakery Team Member so we can help make your event the best it can be!

CUSTOMER
Favorites

PRINCESS CAKE

Vanilla cake layered with a hint of raspberry jam, and a blend of pastry cream and whipped cream. Enrobed in marzipan.



FRUIT BASKET CAKE

Vanilla cake layered with a hint of raspberry jam, a blend of pastry cream and whipped cream and fresh fruit. Finished with toasted almonds, whipped cream and fresh fruit.



BLACK & WHITE MOUSSE CAKE

Alternating layers of Devil's Food cake, chocolate mousse, vanilla cake and white chocolate mousse covered in chocolate ganache.

BLACK FOREST CAKE

Devil's Food cake layered with chocolate mousse, tart Morello cherries and whipped cream. Finished with our Swiss meringue buttercream or chocolate ganache.

CARROT CAKE

A classic! Carrot cake studded with walnuts and pineapple is filled and frosted with silky cream cheese icing and carrot walnut 'crumbs'.

CHOCOLATE DIVINE CAKE

Devil's Food cake layered with chocolate buttercream. Finished with buttercream or chocolate ganache.

CHOCOLATE HAZELNUT MOUSSE CAKE

Devil's Food cake layered with chocolate hazelnut mousse and hazelnut buttercream, finished with hazelnut buttercream or chocolate ganache and toasted hazelnut praline.

COCONUT CAKE

Vanilla cake brushed with coconut syrup, layered with coconut mousse, iced in a silky coconut buttercream and finished with golden toasted coconut or chocolate ganache.

SALTED CARAMEL MOUSSE CAKE

Devil's Food cake layered with chocolate mousse and salted caramel buttercream, and finished with salted caramel buttercream or chocolate ganache.

STRAWBERRY MOUSSE CAKE

Vanilla cake brushed with strawberry simple syrup, layered with strawberry mousse and finished with strawberry buttercream or chocolate ganache.

TIRAMISU CAKE

Ladyfingers and vanilla cake layered with whipped Mascarpone and cocoa powder, soaked with rum and espresso. Finished with a white and dark chocolate band and topped with chocolate curls.

VANILLA SUBLIME CAKE

Alternating layers of vanilla cake and vanilla buttercream. Finished with silky vanilla buttercream.





cakes for every occasion

CHOCOLATE MOUSSE CAKE

Exquisite dark chocolate mousse tucked between layers of Devil's Food cake, wrapped in a chocolate band and finished with chocolate ganache.

CHOCOLATE ORANGE MOUSSE CAKE

An amazing variation of our Chocolate Mousse Cake infused with orange oil and finished with chocolate ganache.

CHOCOLATE RASPBERRY MOUSSE CAKE

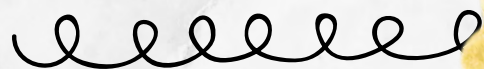
A delicious variation of our Chocolate Mousse Cake infused with raspberry and finished with chocolate ganache.

DECADENCE CAKE (GLUTEN-FREE)

The epitome of chocolate! An elegant flourless cake temptingly finished with chocolate ganache.

GERMAN CHOCOLATE MOUSSE CAKE

Devil's Food cake layered with chocolate mousse and topped with classic German chocolate filling (with coconuts and pecans). Wrapped in a dark chocolate band and finished with chocolate buttercream.



LEMON MOUSSE CAKE

Sweet, citrusy lemon mousse between vanilla cake layers topped with rich and tangy lemon curd elegantly wrapped in a white chocolate band.

LIME MOUSSE CAKE (SEASONAL)

Vanilla cake layered with tangy lime mousse, wrapped with a white chocolate band and finished with lime curd.

MOCHA MOUSSE CAKE

Vanilla cake brushed with coffee essence, layered with mocha mousse and finished with chocolate ganache or espresso buttercream.

PASSION FRUIT MOUSSE CAKE

Vanilla cake filled with a silky, exotic passion fruit mousse and finished with passion fruit buttercream.

WHITE CHOCOLATE RASPBERRY MOUSSE CAKE

Vanilla cake layered with white chocolate raspberry mousse, finished with a marbled white chocolate ganache or raspberry buttercream.



*Serve up
smiles*

Everyone should believe
in something...

...I believe
I'll have another slice!



FRUIT BASKET
CAKE

CHOCOLATE
RASPBERRY
MOUSSE CAKE



LEMON
MOUSSE CAKE



STRAWBERRY MOUSSE CAKE



BLACK & WHITE MOUSSE CAKE



LIME MOUSSE CAKE



VANILLA SUBLIME CAKE



DECADENCE CAKE



CARROT CAKE



★ cakes for crowds ★

Cheesecakes

WHITE CHOCOLATE CHEESECAKE

Traditional cheesecake personalized to your taste with any combination of fresh fruit, chocolate, candied pecans, and caramel. Also available gluten-free.

LEMON CHEESECAKE

Lemon zest and sour cream combine to make a luscious, tangy and rich cheesecake. Topped with lemon curd. Also available gluten-free.

CHOCOLATE CHEESECAKE

Dense and creamy with dark Belgian chocolate. Also available gluten-free.



CHOCOLATE MOUSSE CAKE

From graduations and office parties to birthday bashes with all your friends and family, sometimes you need a showstopper cake to feed the masses. Our large-format cakes come in three sizes -- 10-inch round, quarter sheet, and half-sheet, and no matter which you choose, they're sure to make your event deliciously unforgettable!

All cakes listed previously (apart from the Fruit Basket and Princess Cakes) are available in large format sizes. (Note: Cheesecake and Decadence Cake are not available in large formats) For Large Format cake ordering, please allow 72 hours notice. To order, please call or visit one of our four Oliver's Market Bakery locations.

four locations
to serve you better:



546 East Cotati Avenue
Cotati, Ca. 94931
(707) 795-9501

461 Stony Point Road
Santa Rosa, Ca. 95401
(707) 284-3530

560 Montecito Center
Santa Rosa, Ca. 95409
(707) 537-7123

9230 Old Redwood Hwy
Windsor, Ca. 95492
(707) 687-2050



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CHOCOLATE DIVINE CAKE