

# RIVIERA BAKEHOUSE CAKE FLAVOR OPTIONS

Our cakes are baked on premises and from scratch – we use the best ingredients: real butter, fresh eggs, rich choc, and fresh fruit. Unless otherwise noted our custom cakes are 3 layers of cake and 2 layers of filling.

Cake	Cake Fillings	Cake Icings
<p><b>We recommend serving our cakes at room temperature</b> (w/ the exception of strawberry shortcakes made w/ sponge cake and whipped cream)</p> <p>The time it takes for a cake to reach room temperature varies depending on a number of factors including cake size, weather and temperature. As a general guideline, remove cake from refrigeration:</p> <p>3 hours before serving cakes 12" or larger -2 hours before serving cakes 10" or smaller -1 to hours for 6" (stock size)</p> <p>-Do not leave cakes under direct sunlight or near a heat source -Do not leave cakes inside car (direct sunlight and/or heat may cause the cake to melt/collapse) -Do not travel w/ a cake that has already reached room temperature (cake may collapse)</p> <p><b>CLASSIC CAKES</b></p> <p><b>Chocolate Cake</b> – a full flavored buttermilk-based choc cake ← <b>BEST SELLER</b></p> <p><b>Gold Cake</b>– a classic American Vanilla cake ← <b>BEST SELLER</b></p> <p><b>Funfetti</b> – a modern classic – our gold cake with rainbow sprinkles</p> <p><b>Freckled Mocha</b>– a coffee infused cake flecked with chocolate</p> <p><b>LIMITED AVAILABILITY CAKES</b></p> <p><b>THE CAKES BELOW REQUIRE ONE WEEK'S NOTICE</b></p> <p><b>Carrot</b> – our version of the classic (w/ walnuts and raisins)</p> <p><b>Red Velvet</b> – our version of the red-tinted cocoa powder infused cake</p> <p><b>Orange Olive Oil Cake</b>–moist citrusy and delicious cake – you wouldn't know it is made with olive oil</p> <p><b>Yellow Sponge</b> – a light Genoise cake soaked in simple sugar syrup. Can't be used in tiered cakes. Best with Strawberry Shortcake or Tres Leches</p>	<p><b>Cannoli Cream</b> – an Impastata and cream based filling with mini chocolate chips (requires 5-7 days notice)</p> <p><b>Cappuccino Mousse</b> – concentrated espresso folded into whipped cream</p> <p><b>Chocolate Mousse</b> –whipped chocolate ganache (100% heavy cream cooked w/ semisweet chocolate – no added sugar)</p> <p><b>Chocolate Oreo Whipped Cream</b> – crushed Oreos folded into choc mousse</p> <p><b>Chocolate Whipped Cream</b> – chocolate mousse folded into whipped cream</p> <p><b>Cream Cheese Frosting (CCF)</b>– classic cream cheese frosting (best suited for carrot and red velvet cakes)</p> <p><b>French Custard</b> – custard folded into whipped cream</p> <p><b>Fresh Fruits &amp; French Custard</b> –bananas or strawberries topped w/ French custard (extra charge)</p> <p><b>Fresh Fruits &amp; Whipped Cream</b> –bananas or strawberries topped w/ whipped cream (extra charge)</p> <p><b>Fudge</b> –dense and rich fudgy ganache</p> <p><b>Kid's Buttercream</b> – very sweet old-fashioned buttercream</p> <p><b>Lemon Zest Cream Cheese Frosting</b>– our classic cream cheese frosting flavored with lemon zest and lemon juice</p> <p><b>Nutella Mousse</b> – Nutella folded into whipped cream</p> <p><b>Oreo Whipped Cream (OWC)</b>– crushed Oreos folded into whipped cream</p> <p><b>Peanut Butter Mousse</b> – PB folded into whipped cream</p> <p><b>Raspberry Mousse</b> – raspberry fruit puree folded into whipped cream</p> <p><b>Salted Caramel Mousse</b> –Dulce de leche folded into whipped cream with a hint of salt – a nice counterbalance to the sweetness (requires 5-7 days notice)</p> <p><b>Tres Leches Custard</b> – French custard w/ Bailey's Irish Cream and chopped pecans</p> <p><b>Whipped Cream (WC)</b>– 100% pure heavy cream w/ confectioner's sugar and pure vanilla extract – not overly sweet)</p> <p><b>OPTIONAL ACCENTS to be used in conjunction with other fillings (not to be used with fresh fruit filling):</b> crisp chocolate, raspberry jam, salted caramel (dulce de leche), Nutella</p>	<p><b>Kaye's Buttercream (KBC)</b> –an Swiss meringue buttercream (silky and rich) made w/ 100% butter, egg whites, sugar and pure vanilla extract</p> <p><b>Chocolate Buttercream (CBC)</b> – melted chocolate folded into KBC – medium brown in color</p> <p><b>Cappuccino Buttercream</b> – concentrated espresso coffee folded into KBC – tan in color</p> <p><b>Nutella Buttercream</b> – chocolate-hazelnut spread folded into KBC – light brown in color</p> <p><b>Dulce de Leche Buttercream</b> – milk caramel folded into KBC – tannin color</p> <p><b>House Buttercream (HBC)</b> – made w/ shortening, butter and no eggs (for colored buttercream only)</p> <p><b>Colored Buttercream</b> – our HBC and KBC combination colored to your specifications</p> <p><b>Dark Chocolate Glaze</b> – smooth ganache icing made w/ dark chocolate and heavy cream (no sugar added) (extra charge)</p> <p><b>White Chocolate Glaze</b> – smooth icing made w/ melted white chocolate and heavy cream **must be crumbed with KBC – has a natural yellow tint (it is not white) (extra charge)</p> <p><b>Cream Cheese Frosting (CCF)</b> – classic cream cheese frosting (normally paired w/ red velvet or carrot cakes)</p> <p><b>Lemon Zest Cream Cheese Frosting</b>– our cream cheese frosting iced flavored w/ lemon zest &amp; lemon juice</p> <p><b>Fudge</b> –dense and rich fudgy ganache (must have crumbs or shavings on the sides)</p> <p><b>Whipped Cream (WC)</b> – 100% pure heavy cream whipped w/ pure vanilla extract &amp; powdered sugar * all cakes iced with whipped cream are susceptible to "bleeding" (especially with chocolate or red velvet cake), meaning the whipped cream can take on the hue of the cake underneath. No designs on sides.</p> <p><b>Chocolate Whipped Cream (CWC)</b>– chocolate mousse folded into whipped cream * all cakes iced with chocolate whipped cream are susceptible to "bleeding" (especially w/ chocolate or red velvet cake), meaning the whipped cream can take on the hue of the cake underneath.. No designs on sides.</p>

# RIVIERA BAKEHOUSE BEST SELLERS

## Custom Cake Flavor Options

BEST SELLERS	Cake	Cake Filling	Cake Icing
BIRTHDAY CAKE Crowd favorite - great for adults and kids	Chocolate or Gold cake Or Layers of chocolate and gold cake (\$10 surcharge for 2-flavors of cake)	Oreo whipped cream (whipped cream with Oreos folded into it) *(surcharge based on size, if cake is tilted)	Default Icing= Vanilla butter cream (Italian Meringue Buttercream) Or Colored buttercream, Vanilla whipped cream, Chocolate buttercream, fudgy ganache, or *Chocolate Glaze
GOLDEN OREO/ OMBRE Oreos w/ a little twist for chocolate lovers	Chocolate or Gold cake Or Layers of chocolate and gold cake (\$10 surcharge for 2-flavors of cake)	Chocolate Oreo whipped cream (chocolate whipped cream with Oreos folded into it)	Default Icing= Vanilla butter cream (Italian Meringue Buttercream) Or Colored buttercream, Vanilla whipped cream, Chocolate buttercream, fudgy ganache, or *Chocolate Glaze
CHOCOLATE MOUSSE Rich, sophisticated, not too sweet - great for adults and chocolate lovers	Chocolate or Gold cake Or Layers of chocolate and gold cake (\$10 surcharge for 2-flavors of cake)	Chocolate mousse a.k.a. whipped chocolate ganache (100% heavy cream cooked w/ semisweet chocolate/ no added sugar) Optional accent (rasp jam or crisp choc)	Default icing= Vanilla butter cream (Italian Meringue Buttercream) OR *Chocolate Glaze Or Colored buttercream, Vanilla whipped cream, fudgy ganache, or Chocolate buttercream
CITRUS CAKE Tangy and delicious!!	Orange Olive Oil	Lemon Zest Cream Cheese Frosting	Default icing= Lemon Zest cream Cheese Frosting Or Vanilla Buttercream or colored buttercream
FUNFETTI CAKE	Funfetti cake	French Custard (custard folded into whipped cream) Or Whipped Cream (or filling of your choice)	Default Icing= Vanilla butter cream (Italian Meringue Buttercream) with colored sprinkle borders

## POPULAR COMBOS

GREAT COMBOS	Cake	Cake Filling	Cake Icing
Best Seller Combos with chocolate mousse	Chocolate or Gold cake or Layers of chocolate and gold cake (\$10 surcharge for 2-flavors of cake)	One layer of chocolate mousse (100% heavy cream cooked w/ semisweet chocolate – no added sugar) AND one layer of Oreo whipped cream OR one layer of French Custard OR one layer of Raspberry mousse OR one layer of Cappuccino mousse OR one layer of Cannoli Cream	Default icing= Vanilla butter cream (Italian Meringue Buttercream) Or Colored buttercream, Vanilla whipped cream, Chocolate buttercream, fudgy ganache, or *Chocolate Glaze
Best Seller Oreo Lover Combo	Chocolate or Gold cake or Layers of chocolate and gold cake (\$10 surcharge for 2-flavors of cake)	One layer of chocolate Oreo whipped cream (chocolate whipped cream with Oreos folded into it) and one layer of Oreo whipped cream (whipped cream with Oreos folded into it)	Default icing= Vanilla butter cream (Italian Meringue Buttercream) Or Colored buttercream, Vanilla whipped cream, Chocolate buttercream, fudgy ganache, or *Chocolate Glaze
BLACK AND WHITE Sweet Combo	Layers of chocolate and gold cake (\$10 surcharge for 2-flavors of cake)	Layers of Kids' buttercream (sweet old-fashioned buttercream) and Fudgy ganache (a rich, dense, and chocolaty delight)	Default icing= Vanilla butter cream (Italian Meringue Buttercream) with ½ dark chocolate glaze Or Colored buttercream, Chocolate buttercream, fudgy ganache, or *Chocolate Glaze

\*surcharge based on size of cake

# CLASSIC CAKES

## Custom Cake Flavor Options

CLASSICS	Cake	Cake Filling	Cake Icing
STRAWBERRY SHORTCAKE	Yellow sponge cake (soaked in simple syrup) or Chocolate or Gold cake	*Layers of fresh strawberries topped w/ vanilla whipped cream (there is surcharge for fresh strawberries based on the size of the cake) – can replace WC with French custard	Default Icing= Whipped Cream Or Vanilla buttercream, colored buttercream, chocolate buttercream, or <b>*Chocolate glaze</b>
CARROT CAKE	Carrot cake (our version of the classic studded w/ walnuts and raisins)	Cream cheese frosting	Default Icing= Cream cheese frosting Or Vanilla Buttercream or colored buttercream
RED VELVET CAKE	Red velvet (our version of the red-tinted cocoa powder infused cake)	Cream cheese frosting	Default Icing= Cream cheese frosting Or Vanilla Buttercream or colored buttercream
BLACK OUT CAKE	Chocolate Cake (you can use gold cake instead of chocolate)	Fudgy Ganache (a rich, dense, and chocolaty delight)	Default Icing= Fudgy Ganache Or Vanilla Buttercream or colored buttercream or whipped cream

## CLASSIC RIVIERA BAKEHOUSE CAKES

CLASSICS	Cake	Cake Filling	Cake Icing
RASPBERRY MOUSSE LAYER	Gold Cake (can replace with chocolate cake)	Raspberry Mousse (raspberry fruit puree folded into whipped cream ) w/ crisp chocolate accent	Default Icing= Vanilla butter cream (Italian Meringue Buttercream) Or Colored buttercream, Vanilla whipped cream, Chocolate buttercream, fudgy ganache, or <b>*Chocolate Glaze</b>
FRECKLED MOCHA CAKE	Freckled Mocha Cake (can replace with gold cake)	Cappuccino Mousse (concentrated espresso folded into whipped cream ) w/a crisp chocolate accent	Default Icing= Cappuccino bc w/ <b>*Chocolate Glaze drizzle</b> Or Vanilla Buttercream, colored buttercream, whipped cream, fudgy ganache, or Cappuccino buttercream
NUTELLA CAKE	Chocolate Cake (can replace with gold cake)	Nutella Mousse (chocolate-hazelnut spread folded into whipped cream ) w/ a nutella accent	Default Icing= Nutella Buttercream Or Vanilla Buttercream, colored buttercream, whipped cream, fudgy ganache, <b>*Chocolate Glaze</b> , or Nutella BC
SALTED CARAMEL CAKE	Chocolate Cake (can replace with gold cake)	Salted Caramel Mousse (Dulce de leche folded into whipped cream with a hint of salt) with a Salted Caramel accent	Default Icing= Dulce De Leche Buttercream Or Vanilla Buttercream, colored buttercream, chocolate buttercream, or <b>*Chocolate Glaze</b>
CANNOLI CAKE	Gold Cake (can replace with chocolate cake)	Cannoli Cream (Impestate based cream filling studded with mini chocolate chips)	Default Icing= Vanilla butter cream (Italian Meringue Buttercream) with *½ white chocolate glaze drizzle Or Colored buttercream, Vanilla whipped cream, Chocolate buttercream, fudgy ganache, or <b>*Chocolate Glaze</b>
FUNFETTI CAKE	Funfetti cake	French Custard Or Whipped Cream (or filling of your choice)	Default Icing= Vanilla butter cream (Italian Meringue Buttercream) with colored sprinkle borders
TRES LECHES	Yellow sponge cake (soaked in tres leches syrup: milk, sweetened condensed milk, and evaporated milk)	*One layer of fresh strawberries topped w/ vanilla whipped cream (there is an additional charge for fresh strawberries based on the size of the cake ordered) And one layer of tres leches custard (French custard w/ Bailey's Irish Cream and chopped pecans)	Default Icing= Whipped Cream with chocolate glaze drizzle Or Vanilla buttercream, colored buttercream, chocolate buttercream, or <b>*Chocolate glaze</b>

**\*surcharge based on size of cake**

# MORE RIVIERA BAKEHOUSE OLD-TIME FAVORITES

## Custom Cake Flavor Options

CLASSICS	Cake	Cake Filling	Cake Icing
<b>REVERSE WHIP</b> Plain and simple <i>No longer a stock cake, but old-time customers still ask for it</i>	Chocolate Cake – cut in 6-layers	Whipped Cream (WC)– 100% pure heavy cream w/ confectioner’s sugar and pure vanilla extract – not overly sweet)	Default Icing= Whipped Cream Or Vanilla buttercream, colored buttercream, chocolate buttercream, or *Chocolate glaze
<b>7-LAYER CAKE</b> <i>No longer a stock cake, but old-time customers still ask for it</i>	Chocolate Cake (cut in 6 not 7, unless customer orders extra LOW layer)	Vanilla House Buttercream	Default Icing= Fudgy Ganache Or Vanilla Buttercream, or colored buttercream
<b>CAFÉ DECADENCE</b>	Chocolate Cake (can replace with gold cake)	Cappuccino Mousse (concentrated espresso folded into whipped cream ) w/a crisp chocolate accent	Default Icing= *Chocolate Glaze Or Vanilla Buttercream, colored buttercream, whipped cream, fudgy ganache, or Cappuccino buttercream
<b>CHOCOLATE WHIP</b> <i>No longer a stock cake, but old-time customers still ask for it</i>	Yellow sponge cake (cut in 5 layers)	Chocolate Whipped Cream (chocolate mousse folded into whipped cream )	Default Icing= Whipped Cream Or Vanilla buttercream, colored buttercream, chocolate buttercream, or *Chocolate glaze

\*surcharge based on size of cake

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