

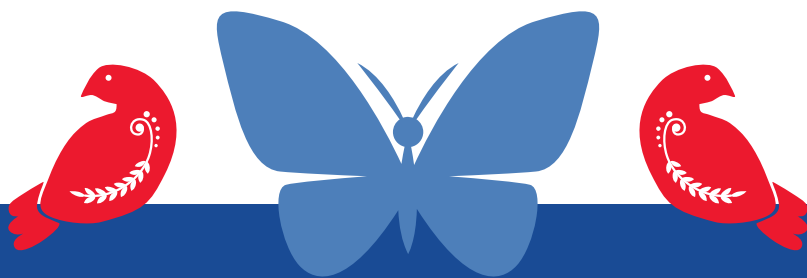
100% VEGAN

GLUTEN-FREE OPTIONS



CUSTOM CAKES

Updated June 2022



Monday to Friday 9 – 6
Saturday & Sunday 9 – 3

4725 SW Lombard Avenue, Suite 108, Beaverton, OR 97005
Along 1st Street, across from the post office



Follow us on social media @CarinasBakery



(503) 339-3187



High-Quality Cakes



We take pride in making high-quality cakes that are vegan, soy free, mostly gluten free, and handcrafted with love. Our cakes are frosted, not covered in fondant. Sometimes we use marzipan or chocolate to create intricate decorations, and employ sprinkles (sometimes containing soy, but we try to avoid that) and glitter for extra fun touches. Otherwise, all decorations are piped, swooped, and done by hand. We also use all-natural colors made from roots and vegetables. Because of this, we have strict pricing and ordering requirements on our cakes which are detailed in this menu. We will work closely with you to make your celebration a success!

Please place your order **at least 72 hours in advance** of your desired pickup time. Cancellations by the customer must be done no later than 36 hours before pickup. We thank you for your understanding of our staffing challenges during this difficult time!

All cakes are 3 layers unless otherwise requested, and a single tier cake will be approximately 4.5 to 6 inches tall once frosted.

CAKE FLAVORS



- Vanilla
- Chocolate
- Lemon
- Coconut
- Almond
- Red Velvet
- Carrot (usually contains hazelnuts)
- Strawberry
- Pistachio
- Chocolate Hazelnut
- Pepparkakor (Swedish spice cake, **not gluten free**)

FROSTINGS



- **American Style Buttercream** – sweet whipped “butter,” powdered sugar, plant milk, and flavoring - the most classic kind of frosting.
 - Vanilla
 - Chocolate
 - Lemon
 - Orange Blossom
 - Mint
 - Berry (using freeze dried berries so it colors and speckles the frosting)
 - Coffee/Chai
 - Almond/Hazelnut/Pistachio
 - Anything else we can dream up!
- **Cream Cheeze Frosting** – a tangy, rich frosting which tastes like cream cheese but uses simple vegan ingredients. Contains coconut.
- **Chocolate Cream Cheeze** – contains coconut.
- **Swiss Meringue Buttercream** – a rich, less sweet, delicate frosting made from chickpea meringue and high-fat vegan “butter”; contains coconut; extra charge may apply.
- **Milk Frosting** – a buttercream made with sweetened condensed coconut milk, giving it a butterscotch undertone and requires less sugar.
- **Ganache** – a pourable, rich, and shiny chocolate glaze. We recommend it on top of a thin layer of frosting, but it can be done in place of frosting at an additional charge.
- **Coconut Whipped Cream** – a rich but unsweetened or lightly sweetened option. Please consult us before ordering as this may not work with all cakes and will result in an upcharge.



FILLING OPTIONS

- Frosting
- Lemon Curd
- Raspberry Jam
- Caramel
- Coconut Pecan
- Ganache (Fudgy Chocolate)
- Marzipan
- Almond Cream
- Lingonberry Jam
- Cooked Apples
- Pastry Cream
- Custard



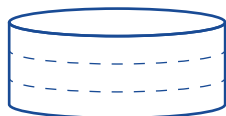
Pricing

* Please note the difference between *layers* and *tiers*. Layers are the individual sheets of cake, with frosting or filling between each layer. A tier of cake is an assembly of same-size layers and are usually frosted on the outside to create one unit. These units can then be stacked by size. Think of a wedding cake, with the largest tier at the bottom and precedingly smaller tiers working like steps up towards the top. **As of January 2022, our cakes will typically contain 3 layers but are a single tier.**

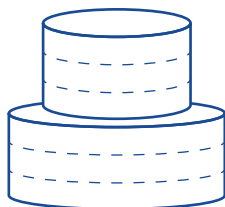
Single Tier

	6"	8"	9"	10"	12"
Serving Sizes	6-8 serv.	8-12 serv.	12-15 serv.	15-20 serv.	20-30 serv.
Naked	\$50	\$65	\$75	\$95	\$140
Basic*	\$55	\$70	\$80	\$100	\$150
Basic with Sprinkles	Add \$5	Add \$5	Add \$5	Add \$5	Add \$5-\$10
Drip Cake or Basic with Ganache	Add \$8	Add \$8	Add \$8	Add \$8	Add \$8
Cake with Intricate Piping (ex. bead borders, basketweave, etc.)	Add \$10 or more	Add \$10 or more	Add \$10 or more	Add \$10 or more	Add \$10 or more
Basic with Flowers	Add \$10-\$15	Add \$10-\$15	Add \$10-\$15	Add \$10-\$15	Add \$10-\$15
Animal Cake	\$70	\$85	\$95	FOR LARGER ANIMAL OR UNICORN CAKES, PLEASE CALL THE BAKERY.	
Unicorn Cake	\$80	\$95	\$105		
Food Imitation Cakes (ex. a cake that looks like a burger)	\$80	\$95	\$105		

3 Layer Cake



2 Tier Cake



Single Tier

1/4 Sheet	1/2 Sheet	Full Sheet	Small 2-Tier (6" & 8")	Small 3-Tier (4", 6", & 8")
25-40 serv.	50-80 serv.	100-159 serv.		
\$140	\$235	\$330	\$110	\$140
\$150	\$250	\$350	\$120	\$150
Add \$5-\$10	Add \$5-\$10	Add \$5-\$10	Add \$5-\$10	Add \$5-\$10
Add \$15	Add \$15	Add \$15		
Add \$10 or more	Add \$10 or more	Add \$10 or more	Add \$10 or more	Add \$10 or more
Add \$10-\$15	Add \$20+	Add \$20+	Add \$20+	Add \$20+

CUPCAKES

- **Small Cupcakes** – 2 inches across top, 3-4 bites **\$25/dozen**
- **Large Cupcakes** – 3 inches across top **\$40/dozen**

Basic Cake Examples

BELOW ARE EXAMPLES OF BASIC CAKES
WE CAN CREATE FOR YOU



Naked



Semi-Naked



Simple Iced



Ganache Drip



Etched Lines



Scalloped Sides



Sprinkle Mix



Tiled Sides



Rosettes





At Carina's Bakery, we make 100% vegan and various gluten-free products through Scandinavian traditions, Oregon ingredients, and the unique talents of employees who put the **ability** in disability.

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