

# Bakery Special Order Menu

Legend: V – Vegan DF – Dairy Free RSF – Refined Sugar Free

- **All Items in our bakery are gluten-free.** Please include all dietary restrictions when placing your order.
  - We ask for all orders to be placed **72 hours** in advance, but if you need something last minute, please don't hesitate to reach out. We might be able to fulfill the order (limited options) with a convenience fee.
- **If you need to cancel an order, please do so at least 24 hours before the pick up date/time for a full refund.**  
**Ready to place your order? Email us at [wholesale@gatiicecream.com](mailto:wholesale@gatiicecream.com)**

## Layer Cakes

All layer cakes, filling and icing flavors options below are vegan and soy free

9 in. - 2 Layer (8-10 servings) **\$75**

9 in. - 3 Layer (12-16 servings) **\$95**

Add writing for no additional cost (available for layer cakes only)

\*All fruit flavors are seasonal\*

### **Cake Flavors:**

- Chocolate
- Vanilla
- Almond
- Carrot
- Pandan
- Coconut
- Banana
- Strawberry (Seasonal)

### **Fillings (Optional) : +\$5**

- Seasonal Fresh Fruit Jam
- Chocolate Ganache  
upcharge:  
\$5 for 2 Layer  
\$8 for 3 Layer
- Vegan Caramel
- Cookie Dough
- Lemon Curd

### **Icing Flavors:**

- Vanilla
- Chocolate
- Mocha
- Espresso
- Peanut Butter
- Straw(or any)berry
- Lemon
- Orange Spice
- Almond
- Coconut
- Funfetti
- Mint
- Matcha
- Cinnamon Brown Sugar
- Pumpkin Spice
- Cream Cheese
- Chocolate Ganache  
(add \$12 for 2 layer, \$20 for 3 layer)
- Refined Sugar Free Ganache  
(add \$15 for 2 layer, \$22 for 3 layer)

## Cupcakes by the dozen - \$50

- For one dozen- pick **one cake flavor**
- Can choose up to **2 icing flavors w/ \$3 upcharge**  
 \*Refined Sugar Free Ganache icing for cupcakes-  
 \$5 for half dozen \$7 for dozen

## Specialty Cakes

- **Chocolate Olive Oil Gateau (DF) - \$55**  
 Chocolate cake made w/ almond flour, olive oil, local organic eggs
- **Flourless Orange Honey Cake (DF) - \$55**  
 Whole oranges, almond flour, honey, local organic eggs, cacao
- **Cacao Cake (DF)- \$80**  
 One-layer cake sweetened with maple syrup and made with cacao. Chocolate icing with maple syrup. Contains local eggs.

## Pies & Tarts

- **French Silk Pie (V) - \$55**  
 Creamy chocolate pie in chocolate graham cracker crust topped with coconut whipped cream
- **Peanut Butter Fudge Pie (V) - \$62**  
 Fudgy peanut butter goodness and ganache in a graham cracker crust
- **Seasonal Crumbled Fruit Pie (V) - \$55**  
 Almond flour pastry crust with rotating seasonal fruit
- **Pecan Pie (V) - \$55**  
 Traditional pecan pie with almond flour pastry crust
- **Pumpkin Pie (V) - \$55**  
 Almond flour pastry crust with spices
- **Flourless Sea Salt Chocolate Tart (V) - \$55**  
 Dark chocolate with sea salt and almond flour pastry crust. No added sugar.

## Bars & Brownies

**\$38 for 6**

- Mocha Raw Bars (V) **\$44**
- Magic Bar (V)
- Seasonal Fruit Crumble Bar (V)
- S'mores Bars (DF) \*contains soy\*
- Double Chocolate Brownie (V)
- S'mores Brownie (V) \*contains soy\*
- Salty Caramel Brownie
- Carmelitas
- Lemon Bars

## Cookies

**\$45 / dozen**

- **Chocolate Chip (V)**
- **Snickerdoodle (V)**
- **Cowboy Breakfast Cookie (V)** – Kicked up oatmeal raisin cookie with espresso, pecans, walnuts, chocolate chips and cacao nibs
- **Gingerbread (V)** – Soft and chewy almond flour fresh ginger cookies with deep molasses flavor, sweetened with coconut sugar
- **Chocolate Coconut Macaroons (DF) (\$46 for dozen)**- House specialty. Chewy macs with a crispy outside dipped in chocolate. Contains organic local eggs
- **Oatmeal Crème Pies (V) (\$45 for half dozen)** – Chewy and rich oatmeal cookies with vanilla buttercream

## Others

- **Ice Cream Cake (V) - 9 inch - \$65**  
Pick a base cake, chocolate or vanilla, and pick up to two flavors of our ice cream
- **Whole Sour Cream Coffee Cake (12 pieces)- \$68**  
House specialty, fluffy vanilla bean cake with cinnamon sugar swirls and a pecan streusel topping. Made with local organic eggs and dairy.
- **Whole Tres Leches (V) (12 pieces)- \$70**  
Our take on a traditional tres leches made with coconut condensed milk, almond milk and oat milk topped with vegan caramel sauce.
- **Cheesecake - \$78**  
Traditional 9" cheesecake with local organic dairy and eggs, house made graham cracker crust. Available cake flavors: *vanilla, cookie & cream, lemon blueberry (seasonal), strawberry (seasonal), peach (seasonal), apple crumble (seasonal), salty caramel, pumpkin*
- **Crumbled Apple Maple Walnut Pie (V) - \$58** – \*SEASONAL\* Classic apple pie. Texas apples tossed with walnuts, maple syrups and spices with an almond flour pastry crust

## Ice Creams

all vegan, made with coconut milk

**pints - \$12.50    quart - \$24    half gallon - \$40    one gallon - \$75**

### flavors

- Cookie Monster
- Mint Chip
- Vanilla Bean
- Chocolate
- Golden Milk
- Thai Coffee
- Thai Tea
- Thai Basil
- Lavender Caramel
- Pandan
- Cookie Dough
- Mango Lime
- Black Sticky Rice Horchata
- Rocky Road
- Smore's
- Ask about other seasonals!