



Chef Russ: (805) 710-2883 · Chef Ben: (805) 540-0840

Heather Thomas (805) 710-2882

P.O. Box 12824 · San Luis Obispo, CA 93406

www.twocookscateringonline.com

CUPCAKES CAKES & PHOTO CAKES BY CHEF RUSSELL THOMAS

Cake Flavors

- Chocolate chiffon cake
- Chocolate pound cake
- Chocolate cherry pound cake
- Chocolate butter cake: full chocolate flavor, soft, fine texture. Like a chocolate bar cake.
- Chocolate Domingo Cake: most intense, round, full chocolate cake.
- Devil's food cake: moist, fine-textured, intense chocolate.
- Golden luxury butter cake: White chocolate accentuates a velvety texture and "melt-in-the-mouth feel" quality.
- All-occasion yellow butter cake
- White velvet butter cake
- Buttermilk country cake
- Golden Grand Marnier cake
- Golden Almond cake
- Citrus vanilla pound cake
- White spice pound cake
- Lemon chiffon cake
- Cordon Rose Banana Cake: rich taste of bananas accented with the lively tang of sour cream and lemon. Frost with sour cream chocolate Ganache or lemon buttercream
- Lemon poppy seed pound cake
- Orange chiffon cake
- Pineapple upside down cake

Buttercreams

Vanilla

Lemon

Orange

Passion fruit

Honey

White chocolate

White chocolate cream cheese

Mocha

Praline

Chestnut

Maple

Raspberry

Strawberry

Apricot



*Two Cooks Catering is a proud supporter of the Central Coast Grown Program,
and uses fresh, local produce and other ingredients in the food we make.*



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Popular Cakes

- Lemon chiffon with vanilla bean Bavarian cream
- Orange chiffon cake with orange Bavarian cream
- Chocolate chiffon with mocha buttercream
- Devils food cake with raspberry Bavarian cream
- Carrot cake with cream cheese frosting OR white chocolate cream cheese buttercream
- Citrus vanilla pound cake with vanilla buttercream

Cake Ingredient Philosophy

I don't freeze my cakes; I use fresh ingredients from the farmers market whenever possible; and use high quality butter, cream, flour, and flavorings.

Pricing (prices subject to change)

- \$3.50/each for cupcakes
- \$50/ photo cake - 6" around, approx. 5" tall, three layers of cake, two layers of filling & outside frosting.

Prices subject to change. Prices quoted for food only. Prices listed do not include: rentals, labor, tax or gratuity. All events are charged a 21% service charge in addition to CA sales tax. Should you need rentals for your event, we would be happy to assist you with this. All rental orders are charged a 21% service charge and CA sales tax.(Updated 3/2010)



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