



from our family to yours

For 30 years now we have kept a simple philosophy: produce the finest quality products using the finest quality ingredients. We shy away from using any artificial flavorings, artificial colorings, preservatives and shortening. Instead, we pride ourselves in using real butter, quality chocolates and name-brand liqueurs in our products. We bake all of our cakes fresh from scratch and are never frozen - making our products as natural and high-quality as we possibly can for you and your family.

CAKE SIZES:  — 6", 8", 10" round sizes serving 4-16  — ¼ Sheet to High Full Sheet sizes serving 16-104
not all cakes available in all sizes

american style

Chocolate on Chocolate

the cake that made us famous!
rich chocolate cake filled and decorated with dark semi-sweet chocolate frosting — our most popular cake

Chocolate Rum

chocolate cake and vanilla frosting with a twist: our cream cheese frosting is flavored with a hint of rum

Chocolate Mocha

rich chocolate cake filled and decorated with mocha cream cheese icing, perfect for both chocolate and coffee fanatics

Chocolate Orange Almond

a layer of chocolate cake perfectly paired with a layer of our Orange Almond cake, finished with chocolate icing and sliced almonds

Orange Almond

an almond torte made with freshly ground almonds and orange zest, filled and decorated with orange cream cheese frosting, finished with sliced almonds — one of a kind

Carrot Cake

made with fresh carrots, raisins, walnuts and a medley of spices, this is our most popular chocolate alternative; decorated with rum cream cheese frosting and walnuts

Lady Regina

rich yet fluffy white cake filled with raspberry jam, decorated with rum cream cheese icing

Lady Baltimore

rich yet fluffy white cake filled and decorated with chocolate icing, finished with freshly-made whipped cream



french style

Strawberry Cream*

white or chocolate génoise sponge sprinkled with Orange Curacao liqueur, filled with fresh strawberries, fruit jam and whipped cream — the perfect summer cake (seasonal)

Raspberry Cream*

white or chocolate génoise sponge sprinkled with Orange Curacao liqueur, filled with raspberry jam and whipped cream

Amaretto Cream

for almond lovers: white or chocolate génoise sponge generously sprinkled with amaretto liqueur and filled with slice almonds and whipped cream

Lemon Custard Cream

white génoise sponge sprinkled with lemon glaze, filled with fresh, tangy lemon custard and finished with whipped cream — a lemon-lover's fix!

Orange Custard

white génoise sponge sprinkled with orange juice, filled with vanilla custard and orange zest, finished with whipped cream

Lemon Rum Cream

white génoise sponge sprinkled with rum and lemon glaze, filled with whipped cream and lemon zest

Apricot Brandy Cream

white génoise sponge sprinkled with brandy, filled with apricot jam and whipped cream

Rum Custard Cream

white génoise sponge sprinkled with rum, filled with vanilla custard and finished with whipped cream

Kahlúa Mocha Cream

chocolate sponge sprinkled with Kahlúa® and filled with espresso whipped cream — one of our most popular after-dinner desserts



specialties

Black & White Tuxedo Cake

created in honor of our 30th Anniversary - our rich mocha almond ganache is sandwiched between one layer of chocolate cake and one layer of white cake, drizzled with mocha ganache and garnished with chocolate decor

Banana Custard Cream

fresh banana custard between the layers of banana almond sponge, this cake is finished with whipped cream and topped with fresh fruits — an absolute must-try

Swedish Princess*

orange sponge sprinkled with Orange Curacao liqueur, filled with a layer of vanilla custard, raspberry jam and whipped cream; covered in Marzipan with no artificial colors added

Strawberry, Mango or Espresso Mousse

not too sweet but full of flavor, the light mousse, which is made from scratch, lies on a layer of orange sponge, topped with flavored gelatin (contains liqueur)

Tiramisu

chocolate sponge generously sprinkled with espresso, rum and Kahlúa®, filled with Marscapone cheese, decorated with homemade Lady Fingers and cocoa

Chocolate Decadence

incredibly rich and sweet, this chocolate cake is comparable to chocolate truffles and perfectly complemented with a generous amount of freshly-made whipped cream

German Chocolate

a buttery cake made with sweet chocolate, filled and topped with coconut-walnut custard, decorated with chocolate icing and walnuts

Lemon Poppyseed

sweet and tangy, our poppyseed cake is soaked with lemon glaze, then filled and decorated with rum cream cheese frosting

Apricot Bliss

white cake filled with apricot jam, crushed walnuts and whipped cream; decorated with whipped cream and fruit

Cheesecake

Plain, Lemon, Chocolate, Tiramisu and Amaretto flavors, or our plain cheesecake fruit-topped

* liqueur may be substituted with orange juice

please place orders 2 days in advance. for information on pricing, sizes and availability, please visit our website at www.prolificoven.com

Unlike many other shops, we make all our pastries in-house and all from scratch — using real butter, pure vanilla extract, fresh dairy products. All of our pastries are baked fresh daily. Large orders are baked-to-order, so please place your order at least two days in advance. Mini sizes also available upon request.

morning pastries

- Almond Twist
- Bear Claw
- Breakfast Bun
- Cinnamon Raisin Roll
- Coffee Cake
cinnamon, raspberry
- Croissant
plain, almond, apple, cherry, chocolate, cinnamon
- Danish
apricot, cheese, cherry, raspberry, combo
- Muffin of the Day
banana nut, blueberry, carrot walnut, corn, orange pecan, pineapple, oatmeal raisin, strawberry (seasonal) and more
- Scone
cranberry, raisin, pumpkin (seasonal)
- Sticky Bun
almond, walnut
- Strudel
apple, cherry, peach (seasonal)

more desserts

- Apple Walnut Tart
- Banana Cream Tart
- Cannoli
- Caramel Walnut Tart
- Custard Swan
- Cream Puff
- Éclair
- Fruit Tart
- Grand Marnier Ball
- Lemon Tart
- Napoleon
custard, strawberry, walnut
- Trifle Cup
- Verrine

cookies and bars

- Apricot Granola Bar
- Plain/Chocolate Biscotti
- Chocolate Brownie
- Chocolate Cheese Square
- Chocolate Chip
- Chocolate Pecan Bar
- Chocolate Walnut
- Coconut Macaroon
- Ettie
- Gingerbread
- Half-Dip
- Hamantaschen
- Honey Almond Bar
- Peanutbutter
- Raspberry Sandwich
- Snickerdoodle

bread

- White Loaf
- Wheat Loaf
- French Baguette
- Ciabatta
- Challah
- Panettone

catering

The Prolific Oven has everything you need for any social affair. Meetings, office parties, family events, birthdays. Any event, any meal of the day.

Breakfast, lunch, dinner or just dessert. Serve your guests only quality foods! Choose from any of our café, pastries or dessert menu items. Morning pastries, hot breakfast, sandwiches, salads, pastas, cookies, desserts and more!

- PB1. Mini Morning Pastry Box One (25 pcs) \$25.75
mini Scones (10), mini Muffins (10) and assorted mini Danishes (5)
- PB2. Mini Morning Pastry Box Two (35 pcs) \$40.25
mini assorted Croissants (10), mini Almond Twists (10) and assorted mini Danishes (15)
- PB3. Mini Morning Pastry Box Three (35 pcs) \$37.25
mini Scones (10), mini Muffins (10) and assorted mini Danishes (15)
- PB4. Morning Pastry Box Four (25 pcs) \$47.50
Scones (10), Muffins (10) and assorted Danishes (5)
- PB5. Morning Pastry Box Five (35 pcs) \$67.50
assorted Croissants (10), Almond Twists (5), Bear Claws (5), Cinnamon Raisin Rolls (5) and assorted Danishes (10)

Also available:

- Pot of Coffee
We proudly brew organic, fair-trade coffee at our newest locations. Choose from five daily brews.
- Gallon of Orange Juice
- Fresh Fruit Platter

dessert platters

- Mini Dessert Tray (25 pcs) \$49.50
Éclairs, Cream Puffs, Fruit Tartlets, Lemon Tartlets, Grand Marnier Balls or Napoleans
- Cookie Tray, regular size (30 pcs) \$40.00
- Mini Cookie Tray (50 pcs) \$40.00

We also cater hot breakfast, lunch and dinner!
Please see our Café Menu or call to speak to a Catering Manager for more information

family owned and operated since 1980



THE PROLIFIC OVEN
Bakery & Cafe

PALO ALTO
550 Waverley Street
t: (650) 326-8485

FREMONT
43337 Boscell Road
t: (510) 252-1098

SANTA CLARA
3938 Rivermark Plaza
t: (408) 986-8388

SARATOGA
18832 Cox Avenue
t: (408) 378-9880