



bakery & catering menu

signature layer cakes

Chocolate Mousse

3 layers of dark chocolate cake filled with dark chocolate mousse. Frosted with whipped cream. Decorated with chocolate curls. **avail. GF**

German Chocolate

3 layers of dark chocolate cake filled with pecan coconut filling and frosted with chocolate ganache. **avail. GF**

Tuxedo Chocolate

3 layers of dark chocolate cake with whipped cream frosting and a chocolate ganache top that flows over the sides. Topped with fresh strawberries. **avail. GF**

Double Chocolate Fudge a.k.a. Devil's Food

3 layers of dark chocolate cake filled with chocolate ganache frosting. Decorated with cocoa nibs. **avail. GF**

Tiramisu

3 layers of vanilla chiffon cake soaked in espresso and filled with mascarpone cream. Frosted with whipped cream and decorated with cocoa powder and cocoa nibs. **avail. GF**

Lemon Buttercream

3 layers of lemon cake filled with lemon curd and frosted with lemon buttercream. Decorated with lemon curd and fresh raspberries. **avail. GF**

Funfetti

3 layers of vanilla funfetti cake frosted with vanilla buttercream and decorated with sprinkles, LOTS of sprinkles. No writing on top of cake unless sprinkles are placed on sides only. **avail. GF**

Rainbow Velvet

6 colorful rainbow cake layers filled with vanilla buttercream and decorated with sprinkles. No frosting on the sides. **avail. GF**

Naked Berry

3 layers of white velvet butter cake filled with fresh berries and vanilla buttercream. Topped with fresh berries. No frosting on the sides. No writing on this cake. **avail. GF**

Pistachio

3 layers of pistachio cake soaked with berry jam and frosted with cream cheese frosting. Decorated with fresh berries and pistachios. **avail. GF**

Coconut Cream

3 layers of coconut cake filled with coconut cream and frosted with whipped cream. Decorated with toasted coconut on top and sides. No writing unless coconut is placed on sides only. **avail. GF**

Berry White Chocolate

3 layers of white velvet butter cake filled with triple berry jam and white chocolate buttercream. Decorated with fresh berries. **avail. GF**

Classic Carrot - *our most popular!*

3 layers of carrot cake filled with cream cheese frosting. Decorated with walnut covered sides. **avail GF**

PRICING

6" serves 6-8 \$36 | 6" gluten free \$42

9" serves 12-18 \$68 | 9" gluten free \$78

48-72 hour notice on all orders

Classic Birthday & Special Occasion Cakes

3 layers of your choice of white velvet, dark chocolate, lemon, or red velvet cake

Frosted with vanilla, chocolate, or lemon buttercream, or cream cheese frosting

5 word message included. Price adjusted accordingly

(extra charge for choc. ganache icing, fresh fruit, etc)

6" serves 6-8 \$32 | 6" gluten free \$38 9" service 12-18 \$54 | 9" gluten free \$64

Quarter Sheet Cake

Serves 14-20

traditional \$68 | gluten free \$78

Half Sheet Cake

Serves 24-40

traditional \$98 | gluten free \$128

EGG FREE & DAIRY FREE OPTIONS

Egg Free & Dairy Free Birthday Cakes

3 layers of your choice of vanilla, dark chocolate, red velvet, or funfetti cake. Frosted with vanilla buttercream or chocolate ganache. Cakes made with vegan buttercream must be refrigerated in warm weather!

Decorated accordingly. [avail. GF](#)

Egg Free & Dairy Free German Chocolate

3 layers of chocolate cake with coconut pecan filling and frosted with chocolate ganache. [avail. GF](#)

6" (serves 6-8) \$42 | 6" gluten free \$48

9" (serves 12-18) \$78 | 9" gluten free \$88

Add fresh berries on top 6" \$6 | 9" \$11

YUMMY TREATS

Muffin & Scone Platters

\$36 per dozen mix n match assortment

(let us know how many need to be gluten free)

Mini muffins by the dozen \$14 (must be same type per dozen)

Huckleberry Streusel Coffecake

Always gluten free- made with signature almond meal flour

\$39 bundt, serves 12-19

\$19 loaf, serves 6-11

These can be priority shipped anywhere in the US \$29/\$54

Babycakes - fancy cupcake

Carrot, Dark Chocolate, White Velvet, Lemon, Funfetti, or Red Velvet Cupcakes *frosted with:* Vanilla, Chocolate, or Lemon Buttercream, Cream Cheese, or Chocolate Ganache Frosting. Decorated accordingly.

Also available: Egg free/Dairy free Chocolate, Vanilla, Red Velvet, or Funfetti Cupcakes frosted with: Egg free/Dairy free Chocolate Ganache or Vanilla Buttercream. Decorated accordingly.

all cupcakes by the dozen (per flavor)

large cupcakes traditional \$36 | gluten free or vegan \$41 | gf vegan \$45

all mini cupcakes by the dozen (per flavor)

mini-bite sized cupcakes traditional \$14 | gluten free or vegan \$16 | gf vegan \$18

Cake Pops

White Velvet, Dark Chocolate, Funfetti, or Red Velvet Cake Pops dipped in:

Dark or White Chocolate and decorated with sprinkles or stripes (vegan cake pops are dipped in dark chocolate only)

all cake pops by the dozen (per flavor)

traditional \$23 | gluten free or vegan \$28 | gf vegan \$30

New York Style Cheesecake w/ Gluten Free Almond Crust

Fruit topped options: blueberry, strawberry, mixed berry, or lemon curd

Turtle: chocolate, caramel, pecan topped

10" (Serves 10-16) plain \$34 | with topping \$42

6" \$24 | with topping \$30

Alsatian Tart

classic french caramel apple tart, serves 8-10

\$29

Chocolat Je L'aime

Flourless chocolate cake topped with chocolate mousse and chocolate glaze. Decorated with toasted slivered almonds. [Always gluten free.](#)

9 inch size: Serves 14-18 \$68 4 inch individual size by \$72 dozen

Custom bakery orders can require 72 hours notice.

We always make a few extra cakes for our cases for your last minute needs. Stop by or call us to reserve one!

Please alert us in advance of any special dietary concerns.

Call us with any questions 406.922.SOLA or order online at solacafe.com

Pre-planned delivery is available in certain areas \$18 and up.

We do a select amount of wedding and celebration cakes.

Easy Planned Gatherings- Savory options

BREAKFAST & BRUNCH

order coffee/tea/juice separately

CONTINENTAL BREAKFAST

assorted muffins and scones (1 pc per person)
fresh fruit salad

\$6.80 per person

\$1+per GF guest (boxed separately)

Huckleberry Streusel Coffeecake

always gluten free- made with signature almond meal flour

\$39 bundt, serves 12-19

\$19 loaf serves 6-11

Quiche & Sweets

A small wedge of Sola's quiche of the day
(½ restaurant serving size)

fresh fruit salad

A basket of Mini muffins (1 per guest)

\$11.80 per person

\$1+per GF guest (boxed separately)

quiche is sent room temperature or may be heated on site at client's facility.

Brooklyn Bagel Board

Bagels, cut in half (1 per guest)

Pickled Red Onion

House-smoked salmon (1 oz per guest) whipped cream cheese,
capers, greens, tomato

\$9.80 per person

\$1+per GF guest (boxed separately)

Granola Parfait Bar

Sola house granola, Greek Yogurt, Fresh Fruit, Montana Honey

As a parfait bar \$6.80 per guest (GF)

made individually in pre-packed cups - yogurt, granola, berry coulis
\$5 per cup (GF)

LUNCH & DINNER BUFFETS & BOXES

order beverages separately

Quiche & Green Salad

A full sized wedge of Sola's quiche of the day
(restaurant serving size)

Fresh Green salad with house-fig balsamic

A cookie tray (single cookie- assorted- 1 per guest)

\$11.80 per person

\$1+per GF guest (boxed separately)

Sandwich & Deli Salad Platters

turkey & gruyere and/or veggie hummus half sandwich platter (half per guest)
Veggie deli salad of the day (8 oz serving per guest)
A cookie tray (single cookie- assorted- 1 per guest)

\$12.80 per person

\$1+per GF guest (boxed separately)

Curry Chicken Wrap & Deli Salad Platters

curried chicken salad wrap platter (half per guest)
Veggie deli salad of the day (8 oz serving per guest)
A cookie tray (single cookie- assorted- 1 per guest)

\$12.80 per person

\$1+per GF guest (boxed separately- as a sandwich)

Deli Salad Bar

curried chicken salad
Veggie deli salad of the day,
organic field greens salad in house fig balsamic
(three 8 oz servings per guest)
artisan bread basket with butter
A cookie tray (single cookie- assorted- 1 per guest)

\$12.80 per person

\$1+per GF guest (boxed separately- with GF bread & butter & GF cookie)

HOT DISH BUFFET

chef's seasonal hot dish offering-
consult with Sola team for current offerings
organic field green side salad in house fig balsamic
artisan bread basket with butter
A cookie tray (single cookie- assorted- 1 per guest)

\$16.80 per person

\$1+per GF guest (boxed separately- with GF bread & butter & GF cookie)

POT PIE BUFFET

free-range chicken pot pie
organic field green side salad in house fig balsamic
artisan bread basket with butter
A cookie tray (single cookie- assorted- 1 per guest)

\$16.80 per person

No GF option (sorry)

CHICKEN GOAT CHEESE ENCHILADA BUFFET

Free-range chicken goat cheese enchiladas roja (2 per)
organic field green side salad in house fig balsamic
A cookie tray (single cookie- assorted- 1 per guest)

\$15.80 per person

\$1+per GF guest (boxed separately- GF cookie)

MAC N CHEESE BUFFET

Classic mac n cheese (16 oz serving per person)
organic field green side salad in house fig balsamic
A cookie tray (single cookie- assorted- 1 per guest)

\$12.80 per person-classic mac

\$13.80 - bacon mac

\$14.80 veg pesto mac

\$15.80 mushroom gorg mac

\$1+per GF guest (GF mac, boxed separately- w side GF cookie)

\$1+per Vegan guest (Vegan mac, boxed separately- w side Vegan cookie)

AFTER WORK APPS & BOARDS

order beverages separately

Cheese & Charcuterie Board

market cheeses & cured meats, mustards & chutneys
assorted breads, crackers

\$15.80 per guest

\$1+per GF guest (boxed separately- GF crackers/breads)

Mediterranean Harissa Hummus Board

Harissa roasted garlic chickpea hummus, assorted olives,
roasted peppers, pickled red onion
assorted breads, crackers

\$12.80 per guest

\$1+per GF guest (boxed separately- GF crackers/breads)

Canape & Heavy Appetizers

Seasonal chef selection- plattered, ready to serve (or heat & serve)
May require more than 72 hour notice in high season (holidays)

Pick 4 items \$22.50 price per guest (minimum 12 guests)
Pick 5 items \$25.00 price per guest (minimum 12 guests)
Pick 6 items \$27.50 price per guest (minimum 12 guests)

COFFEE & BEVERAGE SERVICE

order beverages separately

COFFEE URN & TEA SERVICE

locally roasted coffee, decaf coffee, or hot tea (with assorted tea bags)
half & half, sugar packets, 12 oz cups, lids, stirs, napkins

3 litre disposable urn: \$23

1 gallon urn: \$19*

3 gallon cambro urn: \$36*

5 gallon cambro urn: \$58*

*credit card deposit required at pickup, must be returned within 24 hours

HOT COCOA or HOT CHAI TEA SERVICE

Hot chocolate, or hot chai
12 oz cups, lids, stirs, napkins

3 litre disposable urn: \$36

1 gallon urn: \$27*

3 gallon cambro urn: \$45*

5 gallon cambro urn: \$69*

*credit card deposit required at pickup, must be returned within 24 hours

ICED TEA & LEMONADE BAR URN SERVICE

Iced black tea, iced herbal tea, or iced honey lemonade
with ice bucket & scoop
12 oz cups, lids, straws

3 gallon urn: \$42*

*credit card deposit required at pickup, must be returned within 24 hours

BOTTLED BEVERAGE SERVICE

San Pelegrino, diet coke, bottle water
\$1.75 per guest

DELIVERY & SERVICE

order beverages separately

Delivery:

Campuswide MSU - drop and meet at door / inside Kagy Blvd. 19th to Highline corridor \$10

Inside Bozeman City Limits \$18

Delivery requires 48 hour notice and \$150 minimum order

Service:

(gratuuity not included)

Stay and serve, cleanup \$21 per hour

Bartender, Sommelier service \$28 per hour

Sola caters beer/wine through its sister store Red Tractor Pizza

