



201 E Franklin Blvd, Gastonia NC 28052
Call: 704-866-7875

Custom Cakes and Bakery items available upon request



Whether you choose from our selection of one-of-a-kind Elegant Wedding Cakes, Special Occasion Cakes, Signature Dessert Layer Cakes or an assortment of our Decadent Treats – one thing's for sure - your guests are sure to love them all

www.guiltypleasurescatering.com



Dessert Offerings from our Bakery Division

Bite Size Cookies - \$15/Dozen – Bite Size, Large 3” Size - \$18

Chocolate Chip - Not your ordinary chocolate chip cookie – this one has oatmeal and pecans.

Oatmeal Raisin - Old fashioned, but still delicious.

Double Chocolate Chip - Truly a chocolate lover’s delight. Got milk?

Peanut Butter - I make this one with chunky peanut butter.

Peanut Butter-Chocolate Chip – My peanut butter cookie with the volume turned up! Chocolate Chips make this unbelievably delicious!

Orange Cranberry Walnut – Dried cranberries, walnuts and orange zest make this my favorite.

White Chocolate Macadamia Nut - The “Contessa’s” favorite – big chunks of macadamia nuts and white chocolate.

Sugar - This rich butter cookie is loaded with lots of sugar with more on top.

Brownie & Bar Triangles - \$24/Dozen

Pecan Bars – A pecan pie in a bar! A Shortbread crust supports the pecan pie filling on top.

Blondie’s – A brownie without the chocolate. almost – just a few white chocolate chips and pecans.

Lemon Bars – A light cookie crust is topped lemon filling and baked into a delicious bar.

Fudge Brownies – My delicious chocolate brownie – got milk?

Walnut Brownies - My delicious chocolate brownie packed full of walnuts.

Raspberry Oatmeal Bars – Yummy layers of oatmeal and raspberry jam!

Monster Bars – Multiple layers of decadent treats – very rich, very satisfying!

PB&J Bars – Peanut and cookie crust filled with jam and then more peanut butter. YUM!

Pound Cakes - \$45/Large

Sour Cream Almond - This luscious pound cake has a slight almond flavor that gives it its name. I drizzle a vanilla glaze on the cake while it’s still warm.

Chocolate - My Father’s favorite, truly a chocolate lovers’ delight – moist and delicious, drizzled with chocolate ganache.

Lemon – This light and moist cake is iced with a sweet and tangy lemon glaze.

Peanut Butter - My son Ryan’s favorite – iced with milk chocolate ganache and then topped with bits of peanut butter cups.

Red Velvet - This cake’s gorgeous velvety red color is blanketed in a decadent cream cheese frosting and then topped with coconut & walnuts.

Cherry - Packed full of maraschino cherries, this cake is then iced with cream cheese and topped with cherries, coconut and pecans.



Dessert Offerings from our Bakery Division

Cupcakes & Layer Cakes

Royal Vanilla – Light Vanilla Cake Layers are filled with our signature luscious French Vanilla Buttercream. We then decorate the sides and top with White Chocolate Décor.

Hummingbird Cake – Pecan, Coconut, Pineapple and Banana cake layers are filled and frosted with a cream cheese frosting and then topped and garnished with more pecans.

Orange Crème Cake – Just like the frozen dessert pop we all had as a kid. This luscious orange cake is filled with cream cheese filling and frosted with orange buttercream. We decorate the sides with white chocolate curls.

Cherry Lemon Sun Drop Cake – Cherry infused lemon cake layers are filled and frosted with our Cherry Lemon Sun Drop Buttercream and decorated with more maraschino cherries.

Bananas Foster Cake – Banana cake layers are filled and frosted with a banana and pecan buttercream. We drizzle a rum infused caramel across the top and decorate with pecans.

Chocolate Decadence Cake – Layers of moist devil's food cake are filled and frosted with rich chocolate fudge frosting. We finish it off with dark chocolate curls and then we pour a glossy milk chocolate ganache on the top.

German Chocolate Cake – Coconut-Pecan filling is layered between moist delicious German chocolate cake layers, and then frosted with rich chocolate buttercream frosting. We generously top it off with more Coconut-Pecan filling and decorate the sides with coconut & pecans.

Red Velvet Cake – Gorgeous and rich red velvety cake layers are filled and frosted with a whipped cream cheese frosting and then decorated with beautiful sugar rose buds. The sides are decorated with more red velvet cake crumbs.

Coconut Crème Cake – Coconut flavored cake layers are filled and frosted with a delicious coconut crème. We then cover the sides of the cake with toasted coconut.

Carrot Cake - My version of this cake includes raisins, walnuts, coconut and of course carrots with just the right amount of spices frosted with a whipped cream cheese frosting and decorated with little sugar carrots on top. The sides are decorated with crushed walnuts.

Cookies & Dream Cake – Moist devil's food cake layers are separated with one layer of vanilla cake, then filled and frosted with a delicious cookie infused whipped cream cheese frosting. The top is decorated with individual cookies. Don't fight over the cookies please!

Lemon Supreme Cake – Light lemony cake layers are filled with sweet tangy lemon filling and then frosted with our lemon buttercream frosting. The top is decorated with more lemon filling and white chocolate curls.

Peanut Butter Cup Cake - Always a favorite – this devil's food cake is filled and frosted with our super rich peanut butter buttercream and the top is decorated with bits of Peanut Butter Cup candy and chocolate ganache drizzle.

Strawberry Swirl Cake – Moist strawberry cake layers are filled with fresh strawberry puree and then we cover the cake with strawberry buttercream and top it off with fresh strawberries in glaze.

Grasshopper Cake – Crème de menthe infused devil's food cake layers are filled and frosted with a mint flavor infused buttercream frosting. The top is decorated with dark chocolate filigree and chocolate ganache drizzle.

Banana Split Cake – Just like the ice cream dessert – Layers of devil's food cake, vanilla cake and strawberry cake are filled with ganache, strawberry puree and crushed pineapple. The entire cake is covered in a delicious banana cream frosting. We decorate the top with rainbow sprinkles, maraschino cherries and garnish the sides with dried peanuts.

White Chocolate Raspberry Cake – Light vanilla cake layers are filled with raspberry puree and frosted with a white chocolate buttercream frosting. The top is decorated with more raspberry puree and white chocolate curls.

Black Forest Cake – Rich devil's food cake layers are filled with fresh whipped cream and tart cherry filling and then the entire cake is frosted in decadent milk chocolate ganache and then decorated with chocolate curls.

Peaches & Cream Cake – Luscious Peach Flavored Cake Layers and filled with a peach puree filling and frosted with Peach Buttercream and then decorated with chocolate curls.



Dessert Offerings from our Bakery Division

Pies

Sweet Potato – Who doesn't love a good sweet potato pie, made from fresh sweet potatoes in a traditional pie crust. *SEASONAL
\$20

Pumpkin – The Holidays wouldn't be the same with a traditional pumpkin pie. *SEASONAL
\$20

Bourbon Pecan – We've turned up the volume with our Bourbon Pecan pie – it's oh so good and flavorful.
\$25

Dutch Apple – Our take on the traditional Apple pie piled high with a crumble topping.
\$20

Lemon Meringue – Made from real lemons squeezed in house for the freshest of juice. We put a mile-high meringue on top.
\$20

Key Lime – Jimmy Buffet would be proud with my Key Lime Pie – Key Lime juice, lime zest and lots of other wonderful ingredients fill a graham cracker crust and garnished with lime zest infused whipped cream.
\$20

Cherry – Tart and sweet, you can't go wrong with a traditional Cherry Pie.
\$20

Peach – A wonderful summertime favorite. The only this pie needs a big ol' scoop of vanilla ice cream!
\$20

Strawberry – My strawberry is reminiscent of the famous "Shoney's" Strawberry Pie. Lots of fresh strawberries in a glaze with a whipped cream border on top.
\$20

Coconut Crème – My "Contessa's" favorite. A delicious coconut custard with a beautiful meringue on top browned just to perfection.
\$20

French Silk – Silky smooth Chocolate Filling in a traditional pie crust with a glorious, whipped cream topping and chocolate shavings make this pie hard to resist.
\$20

Derby Pie – We start with our tradition Pecan Pie and add chocolate chips to it. An old Southern favorite.
\$25



Dessert Offerings from our Bakery Division

Trifles/Cobblers

Banana Pudding - Cool Banana Cream Filling is chocked full of Fresh Bananas and Vanilla Wafers and then spread with Fresh Whipped Cream and garnished with more Vanilla Wafers. When you think Southern – Banana Pudding is it!
\$3.50 PP

Mocha Trifle – Chocolate Custard is layered with Devil’s Food Cake and topped with Fresh whipped Cream and Chocolate Shavings for garnish.
\$3.50 PP

Strawberry Chiffon Trifle – Vanilla Custard, French Vanilla Cake, Fresh Strawberries and topped with Fresh whipped cream and White chocolate shavings.
\$2.50 PP

Lemon Trifle – Light Lemon Cake square are draped in luscious lemon custard and topped with Lemon Zest infused Fresh whipped cream and Lemon Shortbread cookies for garnish.
\$3.50 PP

Tiramisu – Our version starts with lady fingers soaked in coffee and layers with a creamy cheesecake filling, then topped with Fresh whipped cream and dusted with cocoa.
\$3.50 PP

Banana Split Trifle – Strawberry, Vanilla & Chocolate Cake Squares are Layered with Vanilla Custard, Fresh Bananas and Strawberries then topped with Fresh whipped cream and toasted coconut and chopped peanuts.
\$3.50 PP

Apple Cobbler – sweet tender apples are baked with lots of butter and a delicious poured spiced crust. Quick – somebody grab the ice cream!
\$4 PP

Peach Cobbler – Sliced Peaches are dusted with cinnamon, tossed with Blackberries, and baked with lots of butter and a delicious, poured crust.
\$4 PP

Cherry Cobbler – Bing Cherries in glaze are baked with lots of butter and a delicious, poured crust.
\$4 PP

Blueberry Cobbler – Our delicious blueberry fi is baked with lots of butter and a delicious, poured crust.
\$4 PP



Dessert Offerings from our Bakery Division

Cake Pricing

Round		
8"	12 servings	\$55
10"	20 servings	\$65
12"	40 servings	\$100
Cupcakes	(1 Doz. Minimum)	\$3.00

Our Round cakes are typically 3 layers that are filled twice.

Square		
8"	16 servings	\$65
10"	25 servings	\$85
12"	50 servings	\$125

Our Square cakes are typically 3 layers that are filled 2 times.

Sheet		
¼ (9x13")	20 servings	\$75
½ (13x18")	48 servings	\$100
Full (16x24")	96 servings	\$200

Our Sheet cakes are typically 2 layers that are filled 1 time.

All our cakes are created in house and baked from fresh ingredients such as butter, eggs & cream, and therefore require at least 5 days' notice for pickup or delivery.

Wedding/Special Event Cakes: We of course create beautiful one-of-a-kind Cake for your Wedding or Special Event. Schedule a design consultation appointment with us to taste your favorite flavors and design your Wedding or Special Event Cake. The above pricing does not include Wedding Cakes as their price is dependent upon the complexity of the design.