



DESSERT MENU

Planning an event can be a big undertaking. The food, the décor, the entertainment... it gets overwhelming if you don't have a dependable partner to help you!

When you work with Garden of the Gods Catering & Events, we sweat the details so you don't have to. Your Event Specialist will guide you through the entire process - understanding your vision, suggesting ideas, and making it all happen. You'll love working with us, because we take the time to give your party the attention it deserves.

On the day of your special event, you won't need to worry about how things are going behind the scenes. Our talented and attentive staff will ensure everything is executed flawlessly so that you can enjoy mingling with guests and savoring your food selections.

Southern Colorado's
Only All Inclusive
Catering Company

★★★★★

GodsCateringandEvents.com
719.471.3663





DESSERT MENU

Small | Serves XX Large | Serves XX

ASSORTED COOKIES

Chocolate Chunk,
Cranberry Walnut Oatmeal,
Snickers Doodle,
White Chocolate Macadamia Nut (CN)

Small \$20
Large \$34

MINI SWEET TREATS

Chef's Assorted Selection of Mini
Cookies, Brownies & Bars (CN)

Small \$42
Large \$70

PETITE FRUIT TARTLETS

Chef's Assortment of Petite Pastry
Tartlets filled with Fruit Curd,
Custard Filling &
Fruit Compote with
Brown Sugar Streusel Topping

Small \$42
Large \$70

BROWNIES & BARS

Chef's Assorted Selection (CN)

Small \$34
Large \$56

PETITE DESSERT CUPS & SHOOTERS

Sold by the dozen only, flavors are not interchangeable | \$24 per dozen

BELGIAN CHOCOLATE MOUSSE SHOOTER

KEY LIME PIE SHOOTER

Lavender Cream

STRAWBERRY LEMONADE SHORTCAKE

NY CHEESECAKE MOUSSE PARFAIT

Orange Coriander Gram Cracker

CARROT CAKE TRES LECHE

TRIPLE CHOCOLATE

INDIVIDUAL DESSERTS

ORANGE OLIVE OIL CORNMEAL CAKE \$2 each

CHEESE CAKE PARFAIT \$x each

KEY LIME BARS \$x each

GANACHE COVERED BROWNIES \$2 each

TIRAMISU \$5 each

Sponge Cake, Kahlua Coffee Syrup,
Mascarpone Cream Filling

BELGIAN CHOCOLATE MOUSSE \$6 each
Chantilly Cream, Cocoa Nibs (GF)

CARMELITAS (GF) \$x each

**FLOURLESS CHOCOLATE
MOUSSE CAKE (GF)** \$x each

POMAGRANITE CHEESE CAKE \$x each

LEMON BERRY TRIFLE \$x each

CHOCOLATE HAZELNUT TOAST \$x each
Chocolate Hazelnut Dip with
Cinnamon Sugar Chocolate Sourdough Crostini

Inquire about Custom Desserts and Cakes

Chef Joey | jpabalan@godscateringandevents.com | 719.471.3663