



CAKE 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





CAKE MENU

We require a 48 hour notice for cake orders below.

Need a custom cake? Our Executive Pastry Team is ready to put their skills to work for you!
Contact our Executive Pastry Team for further information and to book your consultation.

719-471-3663 | catering@godscateringandevents.com



CHOCOLATE OVERLOAD CAKE

Rich Chocolate Cake filled with Chocolate Ganache finished with Chocolate Buttercream

RASPBERRY CREAM CAKE

White Cake Filled With Raspberry Jam + Bavarian Cream Finished With Vanilla Buttercream

BLACK FOREST CAKE

Chocolate Cake filled with Cherry + Chantilly, finished with Vanilla Buttercream Chocolate

BOSTON CREAM PIE

Yellow Cake filled with Vanilla Pastry Cream + Chocolate Ganache

CARROT CAKE ★

Carrot Cake filled and finished with Cream Cheese and Crushed Candied Pecans

CHOCOLATE PEANUT BUTTER CAKE

Chocolate Cake filled with Peanut Butter Mousse and finished with Peanut Butter Buttercream and Peanut Butter Cups

COCONUT CREAM CAKE ★

Yellow cake filled with Coconut Pastry Cream finished with Vanilla Buttercream and Sweetened Coconut

GERMAN CHOCOLATE CAKE

Chocolate Cake filled with Coconut Pecan frosting and finished with Chocolate Buttercream

LEMON CURD CAKE

Lemon Cake Filled With Tart Lemon Curd And Finished With Vanilla Bean Buttercream

MOCHA LATTE CAKE

Chocolate Cake soaked with Kahlua Simple Syrup + filled with Sweet Mascarpone Whipped Cream, finished with Chocolate Buttercream

PISTACHIO CHANTILLY CAKE

Yellow Cake filled + finished with Pistachio Chantilly and Toasted Pistachios

S'MORES CAKE (SEASONAL)

Yellow Cake filled with Chocolate Mousse, Marshmallow Fluff + Graham Cracker Crumbs, finished with Chocolate Buttercream



ALMOND CAKE

White Cake filled with Almond Bavarian Cream, finished with Vanilla Buttercream and Toasted Almonds

STRAWBERRY SHORTCAKE

Yellow Cake filled with Vanilla Bean Buttercream and fresh Strawberries finished with Strawberry Bavarian Cream

TIRAMISU CAKE

Yellow Cake soaked in Kahlua Coffee Simple Syrup, filled with Whipped Mascarpone Cream and finished with Tiramisu Icing and Cocoa Powder

TURTLE CAKE ★

Chocolate Cake filled with Chocolate Mousse and Salted Caramel. Finished with Caramel Buttercream + Candied Pecans

BERRY CHANTILLY CAKE* (SEASONAL)

Yellow Cake filled with Almond Chantilly Cream + Seasonal Berries

FUNFETTI CAKE

Sprinkle infused White Cake with Cheesecake Mousse, finished with Vanilla Bean Buttercream + White Chocolate Drizzle

PINEAPPLE BUNDT CAKE (SEASONAL)

Butter Pound Cake with Crushed Pineapple + Cream Cheese Swirl, finished with Vanilla Glaze

PUMPKIN SPICE CAKE (SEASONAL)

Pumpkin Spice Cake filled with Pumpkin Mousse finished with Cinnamon Buttercream

BUILD YOUR OWN CAKE MENU

We require a 72 hour notice for custom cake orders

CAKE FLAVOR OPTIONS	FILLING OPTIONS	BUTTERCREAM OPTIONS	PRICING + SIZES
Almond	Chocolate Bavarian Cream	Chocolate	6" Round \$34 (Serves 12)
Chocolate	Caramel Mousse	Vanilla	9" Round \$48 (Serves 24)
Spice	Cheesecake		10" Round \$52 (Serves 28)
Gingerbread	Whipped Cream		12" Round \$76 (Serves 40)
Lemon	Cherry Preserves		Quarter Sheet Cake \$52 (Serves 24)
Lime White	Chocolate Ganache		Half Sheet Cake \$60 (Serves 54)
Pumpkin	Chocolate Mousse		Full Sheet Cake \$95 (Serves 117)
White	Key Lime Curd		
Yellow	Lemon Curd		
Marble	Peanut Butter Mousse		
Red Velvet	Pumpkin Mousse		
	Raspberry Preserves		
	Chantilly Cream		
	Strawberry Preserves		
	Vanilla Bavarian Cream		
	Cream Cheese Icing		