



DESSERT MENU

For over 6 years, Garden of the Gods Catering has been a leader in creating and executing one-of-a-kind weddings and events in Colorado Springs and the surrounding areas. Our event planning team has a successful history of planning large-scale social events for up to 1,000 guests. Upfront presentations, all-day seminars, media activations, fundraisers, anniversary parties, concerts, and numerous other important occasions.

We can assist on every level of production to ensure each detail is managed with care and flawless execution with our award-winning in-house florist/designer, AV/DJ capabilities and award-winning pastry team.

Our event planners understand the importance of your big day and will work closely with you to ensure every detail is considered, every expectation succeeded. We desire to create a unique celebration that reflects your vision.

Southern Colorado's
Only All Inclusive
Catering Company

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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

BROWNIES & BARS

Chef's Assorted Selection (CN)

Small \$34
Large \$56

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

PETITE DESSERT CUPS

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

STRAWBERRY LEMONADE SHORTCAKE

CARROT CAKE TRES LECHE

TRIPLE CHOCOLATE

NY CHEESECAKE MOUSSE PARFAIT

Orange Coriander Gram Cracker

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 \$x each

MOUSSE CAKE (GF)

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 Sue | ChefSue@thepinery.com | 719.471.3663