



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 15 Large | Serves 25

ASSORTED COOKIES

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

Small \$22
Large \$36

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

DESSERT SHOOTERS

Sold by the dozen only, flavors are not interchangeable | \$30 per dozen

BLACK FOREST SHOOTERS

Chocolate Cake, Cherry Filling, Whipped Cream, Chocolate
Shavings

LEMON LIME MERINGUE SHOOTERS

Lemon Curd, Lime Curd, Granola Crumble, Whipped Cream,
Toasted Meringue

BERRY TRIFLE SHOOTERS

Yellow Cake, Berry Compote, Whipped Cream,

CHEESECAKE SHOOTERS

Graham Cracker, Cheesecake Mousse, Chef's Choice:
Berry, Salted Caramel, Brownie Crumble

CLASSIC CARROT CAKE SHOOTER

Carrot Cake, Cheesecake Mousse, Candied Pecans

TRIPLE CHOCOLATE SHOOTERS

Chocolate Cake, Chocolate Mousse, Whipped Cream

CRÉME BRULEE SHOOTERS

Vanilla Brulee, Toffee Crumble

TIRAMISU SHOOTERS

Marscapone Cream, Yellow Sponge, Espresso Syrup, Cocoa Powder,
Chocolate Espresso Bean

INDIVIDUAL DESSERTS

CHEESECAKE MOUSSE PARFAIT 5OZ \$5 each

KEY LIME BARS 3X3 \$4 each

GANACHE BROWNIES \$4 each

TIRAMISU 4X4 \$6 each

Sponge Cake, Kahlua Coffee Syrup,
Mascarpone Cream Filling

BELGIAN CHOCOLATE MOUSSE 5OZ \$5 each

**FLOURLESS CHOCOLATE
DECADENCE CAKE (GF)** \$8 each

POMAGRANITE CHEESE CAKE \$7 each

LEMON BERRY TRIFLE 3-5OZ \$5 each

Inquire about Custom Desserts and Cakes

Chef Joey | jpabalan@godscateringandevents.com | 719.471.3663