



DESSERT PLATTERS

Small serves 10 - 15 | Large serves 20 - 25

MINI COOKIES (VEG)

Chocolate Chunk, Oatmeal Raisin,
White Chocolate Macadamia Nut,
Snicker Doodle

SMALL \$20

LARGE \$34

MINI SWEET TREATS (VEG)

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

SMALL \$42

LARGE \$70

BROWNIES & BARS (VEG)

Chef's Assorted Selection

SMALL \$34

LARGE \$56

PETITE FRUIT TARTLETS (VEG)

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 & SHOOTERS

Sold by the dozen only. Flavors not interchangeable. | \$24 per dozen

BELGIAN CHOCOLATE MOUSSE SHOOTER (GF, VEG)

KEY LIME PIE SHOOTER (VEG)

Lavender Cream

STRAWBERRY LEMONADE SHORTCAKE (VEG)



HONEY VANILLA PANNA COTTA (GF)

NY CHEESECAKE MOUSSE PARFAIT (VEG)

– Orange Coriander Graham Cracker

CARROT CAKE TRES LECHE (VEG)

CHOCOLATE BROWNIE TRIFLE (VEG)

 GodsCateringandEvents.com 719-471-3663 catering@godscateringandevents.com 

VEG = Vegetarian | **V** = Vegan | **DF** = Dairy Free | **GF** = Gluten Free (kitchen is not completely gluten free) Revised 032818


ALLERGIES: We are happy to accommodate a variety of dietary restrictions or allergies. Please advise your Sales Manager for any concerns, and we will work with the Chef to make the necessary changes.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*



INDIVIDUAL DESSERTS

JUMBO COOKIES (VEG)	\$2
Your choice: Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, Snickerdoodle	EACH
PECAN FUDGE BARS (VEG)	\$3
	EACH
KEY LIME BARS (VEG)	\$2
	EACH
GANACHE BROWNIES (VEG)	\$2
	EACH
TIRAMISU	\$5
Sponge Cake, Kahlua Coffee Syrup, Mascarpone Cream Filling	EACH
MATCHAMISU	\$5
Matcha Green Tea Cake, Lemon Honey Syrup, Ginger Mascarpone Filling	EACH
NEW YORK CHEESECAKE (VEG)	\$5
Spiced Graham Cracker Crust, Fruit Coulis, Chantilly Cream	EACH
GANACHE COVERED FLOURLESS CHOCOLATE TORTE (GF, VEG)	\$5
Salted Caramel Sauce	EACH
LEMON BLUEBERRY MOUSSE CAKE (VEG)	\$5
Lemon Cake, Blueberry Mascarpone Cream, Vanilla Cream Cheese Icing	EACH
BELGIAN CHOCOLATE MOUSSE (GF, VEG)	\$6
Chantilly Cream, Cocoa Nibs	EACH


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