



GREENS POINT CATERING
dessert menu

Mini Desserts

à la carte, three dozen minimum

VANILLA CAKE DOUGHNUTS

CHOCOLATE CAKE DOUGHNUTS

CHURROS

caramel filled with cinnamon sugar

S'MORES BITES

chocolate dipped toasted marshmallow
with graham cracker crumb

TIRAMISU CUPS

espresso and Marsala wine-soaked ladyfingers
layered with sweetened Mascarpone and cocoa

CHEESECAKE BITES

creamy cheesecake set on
buttery graham cracker crust

CHOCOLATE MOUSSE CAKE

dark chocolate cake with
white chocolate and chocolate glaze

LEMON MERINGUE TARTLETS

lemon curd and toasted meringue

KEY LIME TARTLETS

key lime juice, sweetened condensed milk
and whipped cream

CREAM PUFFS

pâte à choux and vanilla bean cream

CANNOLIS

classic ricotta filling with mini chocolate chips

CHOCOLATE ECLAIRS

chocolate dipped pâte à choux
and vanilla bean cream



CREAM PUFFS

pâte à choux and
vanilla bean cream | *gf*

CHOCOLATE ECLAIRS

chocolate dipped pâte à choux
and vanilla bean cream | *gf*

CHOCOLATE MOUSSE CUPS

chocolate shavings | *gf*

CHOCOLATE COVERED STRAWBERRIES

spring and summer seasonal | *gf*

CHOCOLATE MOUSSE CAKE

dark chocolate cake with
white chocolate and chocolate glaze | *gf*

VEGAN CHOCOLATE MOUSSE CUPS

coconut cream and dark chocolate
with cacao nibs | *gf, ve*

VEGAN COCONUT PUDDING

almond-olive oil crumble
and apricot-citrus compote | *gf, ve*

CHOCOLATE RASPBERRY TORTE

dark chocolate ganache and
almond- chocolate sponge cake | *gf, ve*

PEANUT BUTTER FUDGE

creamy peanut butter and rich fudge | *gf, ve*

MAGIC BARS

chocolate chips, coconut and walnuts
on graham cracker crust | *gf, ve*

CRUMBLE BAR

raspberry pie | *gf, ve*

BROWNIES

rich fudgy chocolate | *gf, ve*

Taylor Carlisle Photography

gf gluten-free · *ve* vegan

Layered Dessert

multi layered entremet with cake, mousse and a ganache shell

gluten-free options available

LEMON RASPBERRY

lemon mousse, raspberry jam and vanilla cake
with white chocolate ganache

KEY LIME

key lime mousse and vanilla cake with
white chocolate ganache and graham cracker crumb

SALTED CARAMEL

dulce caramel mousse, dulce filling
and vanilla cake with chocolate ganache

DOUBLE CHOCOLATE

chocolate mousse and chocolate cake
with dark chocolate ganache

TURTLE

chocolate mousse, dulce filling, pecans
and chocolate cake with chocolate ganache



Meredith Diamond Photography.

Sweets

DUTCH CRISP

gluten-free Dutch crisp available

seasonal fruit, slow baked and
piled high with oatmeal streusel

SPRING: strawberry rhubarb

SUMMER: peach, cherry or mixed berry

FALL & WINTER: apple

VANILLA BRIOCHE BREAD PUDDING

butter toasted brioche set in a
delicate custard, topped with salted caramel

DOUBLE CHOCOLATE BRIOCHE BREAD PUDDING

dark and milk chocolate

ADD ONS: à la mode or whipped cream



Elevate Photography.



Legendary Denver ice cream, includes two scoops with two choices of flavor and three toppings

Ice Cream

pick two

VANILLA *gf*

STRAWBERRY *gf*

CHOCOLATE *gf*

SALTED CHOCOLATE OREO

salted vanilla base with Oreo pieces and crumbs

VEGAN SALTED CHOCOLATE OREO

chocolate base with Oreo pieces and crumbs | *ve*



Toppings

pick three

WHIPPED CREAM *gf*

CANDIED PECAN *gf, ve*

MARASCHINO CHERRIES *gf, ve*

WARM CHOCOLATE FUDGE *gf*

SALTED CARAMEL *gf*

Taylor Carlisle Photography.

gf gluten-free · *ve* vegan

Pies

Available in 9" or 5"

APPLE

PEACH

CHERRY

KEY-LIME

MIXED BERRY

BLUEBERRY

STRAWBERRY RHUBARB

LEMON MERINGUE

COCONUT CREAM

CHOCOLATE

FRENCH SILK

PUMPKIN

PECAN



Gracie Wilson Photography

Cakes

available in 6" cutting cake,
8" cake, traditional cupcakes,
mini cupcakes or cake pops

gluten-free & vegan options available

CHOCOLATE

chocolate cake and chocolate frosting

CARROT WALNUT

vanilla cream cheese frosting

RED VELVET

vanilla bean cream cheese frosting

VANILLA

vanilla cake and vanilla frosting

FUNFETTI

vanilla cake and confetti sprinkles

Cookies

CHOCOLATE CHIP

OATMEAL RAISIN

DOUBLE CHOCOLATE

CLASSIC SUGAR

MEXICAN WEDDING

BISCOTTI

gluten-free cookies

BISCOTTI

CHOCOLATE CHIP

traditional size or mini

FRENCH MACARONS

almond flour cookie
espresso, lemon, raspberry,
pistachio and chocolate