



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

STRAWBERRY SHORTCAKE

sweet biscuit filled with Chantilly
cream and fresh strawberries

FRUIT TARTLETS

vanilla cream and glazed fruit

LEMON MERINGUE TARTLETS

lemon curd and toasted meringue

CHOCOLATE TARTLETS

creamy chocolate in a crunchy shell



CHOCOLATE ECLAIRS

chocolate dipped pâte à choux
and vanilla bean cream

CANNOLIS

classic ricotta filling with mini chocolate chips

CARAMEL PROTITEROLES

caramel dipped pâte à choux and
vanilla bean cream

CHOCOLATE MOUSSE BITES

chocolate shell | *gf*

CHOCOLATE COVERED STRAWBERRIES

spring and summer seasonal | *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*

CHOCOLATE MOLTEN CAKE

flourless chocolate torte with
chocolate ganache filling | *gf*

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gf gluten-free • *ve* vegan

Cookies

CHOCOLATE CHIP

OATMEAL RAISIN

DOUBLE CHOCOLATE

CLASSIC SUGAR

CHOCOLATE CHIP
traditional size or mini | *gf*

FRENCH MACARONS
almond flour cookie
espresso, lemon, raspberry,
pistachio and chocolate | *gf*



Meredith Diamond Photography



Elevate 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



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*

SALTED CARAMEL PEANUT BUTTER CUP

salted caramel base with Reese's PB Cup pieces

COOKIE DOUGH

old school recipe with local vanilla, cookie dough bites
and chocolate flakes

MINT CHIP

peppermint base with dark chocolate flakes



Toppings

pick three

WHIPPED CREAM *gf*

CANDIED PECAN *gf, ve*

MARASCHINO CHERRIES *gf, ve*

WARM CHOCOLATE FUDGE *gf*

SALTED CARAMEL *gf*

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gf gluten-free • *ve* vegan

Pies

9" traditional, 3.5" mini or
free-form galette

APPLE

APPLEBERRY

CHERRY

BLUEBERRY

WILDBERRY

9" only

PECAN

mini & galette only

CHOCOLATE

COCONUT CREAM

LEMON MERINGUE

seasonal pies

PUMPKIN

SWEET POTATO

APPLE CRANBERRY

PEACH

Mid July - September

RHUBARB

May - September



Gracie Willson Photography

Cakes

6" or 8" cutting cake

CHOCOLATE

chocolate cake and chocolate frosting

CHOCOLATE RASPBERRY

chocolate cake and chocolate frosting
with raspberry filling

CARROT WALNUT

vanilla cream cheese frosting

VANILLA

vanilla cake and vanilla frosting

*cutting cakes available in textured
buttercream or naked buttercream*

traditional or mini cupcakes

CHOCOLATE

chocolate cake and chocolate frosting

LEMON

lemon cake, vanilla butter cream
and lemon curd

CARROT WALNUT

vanilla cream cheese frosting

VANILLA

vanilla cake and vanilla frosting