



C A T E R I N G

Phone: 303-725-9050

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Dessert Menu

Everything from this menu is made with the utmost concern for high quality restaurant style & bakery style pastries. Each dessert is made fresh in-house using the best ingredients sold in the Colorado market.

Individual Desserts for Buffet Display or Passing:

24 minimum per item order - recommended 2 items pp - \$1.50 each item

1. New York style petite cheesecake with fresh berries
2. New York style petite cheesecake infused with chocolate & caramel
3. Melting moments - butter sugar cookie with rich vanilla
4. Two chocolate strawberry - chocolate coated with vanilla chocolate lattice
5. Raspberry fondant - white cake with raspberry icing
6. Chocolate peppermint truffles - fresh mint infused chocolate
7. Almond diamonds - ground almond cookie bar
8. Profiteroles - pastry cream éclair balls with chocolate or caramel coating
9. Hazelnut-almond tuiles - French lace cookie
10. Lemon slice - lemon bar cookie
11. Greek wedding cookies - almond cookie ball coated in powdered sugar
12. Chocolate meringue - 'S' shaped Swiss style, crunchy and airy
13. Biscotti - pistachio flavored with powdered sugar coating
14. Parisienne macaroon - crunchy and airy with raspberry confection middle
15. Fresh fruit tartlettes - confection glazed with tropical fruit & berries
16. Linzer - ground hazelnut crust with raspberry confection top

Cakes, Pies & Tarts: buffet display & plated service

Service is recommended for cutting and plating

1. New York style cheesecake 12 - lemon & orange cheesecake, raspberry drizzle \$36.00
2. Classic mid-western carrot cake 8 - walnuts & golden raisins, cream cheese frosting \$24.00
3. Strawberry shortcake 10 - lemon cake with whipped cream & Driscoll strawberries \$30.00

Purple Avocado Catering is a full service catering business with over 10 years experience serving the Denver Metro Area.

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4. Baked tart 8 - almond cream & seasonal fruit \$35.00
5. Chocolate Intensity 14- European ganache soufflé cake layered in chocolate mousse \$45.00
6. Black Forrest 10 - Chocolate devil's food cake, dark cherries, whipped cream, chocolate ganache \$30.00
7. Paris Brest 10 - rich éclair pastry filled with almond entrenched butter cream \$35.00
8. Sweet apple and hazelnut tart 10 - Normandy style - baked apples over a fine French pastry crust topped with crushed hazelnuts and glazed with apricot gel \$35.00
9. "Devils Food" 10 - European Dutch chocolate cake \$25.00
10. Cherry pie 8 - sweet and tart sour \$20.00
11. Apple pie 8 - Overstuffed streusel \$20.00
12. Pumpkin pie 8 - Holiday spiced \$20.00
13. Chocolate soufflé cake 8 - European Grand Marnier \$30.00
14. Torte 8 Black cherry almond cream \$25.00
15. Tart 8 Roasted hazelnut and pecan spice \$25.00
16. Lemon cake 8 - poppy seed with cream cheese frosting \$25.00

Composite Desserts: buffet display & plated service

20-person minimum per order

1. Fresh seasonal fruit and berry display - with a yogurt dip on the side \$3.25 pp
2. Seasonal fresh fruit cobbler - with fresh whipped cream \$2.75 pp
3. Chef's exotic spiced bread pudding - includes spices such as cardamom, cinnamon, allspice, nutmeg, and cloves baked in a vanilla custard cream \$3.50 pp
4. Chocolate mousse "eXtreme" - an over the top, super rich, chocolate delight served with raspberry infused whipped cream and shaved chocolate \$4.00 pp
5. Decadent Italian cookies tray -chef's choice of at least 3 regional specialties \$2.75 pp
6. "Napoleon Parisienne" from the streets of Paris a classic "pièce de resistance" -- vanilla custard crème sandwiched between layers of crisp French puffed pastry with a caramel glaze. \$4.00 pp
7. Italian Tiramisu lady fingers suspended in rich Italian mascarpone enhanced with espresso syrup and shaved chocolate. \$4.00 pp

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