



Contact:

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[diningservices.uccs.edu/catering](http://diningservices.uccs.edu/catering)

**GF** Gluten Free

**V** Vegetarian

**DF** Dairy Free

**VG** Vegan *pp* Per Person

## Desserts

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*Minimum order of 12 unless otherwise listed.*

### Candy Charcuterie Tray

Small (10 people) \$25.00  
Large (25-40 people) \$75.00

### Panna Cotta

\$10.00 each | \$12.00 each **VG**  
Vanilla | Chocolate | Seasonal

### Mini Tiramisu

\$10.00 each

*Layered cake soaked in coffee rum with mascarpone filling. Topped with Chantilly cream and cocoa powder.*

### Seasonal Galette

\$6.00 each

*Whole wheat pastry with seasonal fruit.*

### Trio of Chocolate Mousse

\$6.00 each

*White, milk, and dark chocolate mousse layered together with crème anglaise.*

### Sopapilla Cheesecake

\$8.00 each

*Cheesecake layered between two layers of puff pastry with cinnamon and sugar.*

### Panna Cotta Shooters

\$36.00 per dozen  
*Coffee or seasonal.*

### Seasonal Mini Pies

\$4.00 each

*Individual mini seasonal fruit pies.*

# *Baked Goods*

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## **Brownies**

\$24.00

\$34.00 **DF** **GF**

## **Lemon Bars**

\$26.00

## **Chocolate Chip Cookies**

\$24.00

\$42.00 **VG**

## **Mountain Lion Bars** **GF** **VG**

\$36.00

## **Assorted Cookie Tray**

\$24.00

## **Dessert Tray**

\$28.00

Assortment of cookies, brownies, and seasonal fruit bars.

## **Coconut Macaroons** **GF**

\$42.00

## **Seasonal Cobblers**

Small \$30.00 | Large \$55.00

Baked fruit and topped with a sweet pastry crust.