

Contact: <u>events@uccs.edu</u> <u>diningservices.uccs.edu/catering</u>

(**VG**) Vegan

 $(\mathbf{GF})$  Gluten Free  $(\mathbf{V})$ 

 $\mathbf{v}$ ) Vegetarian

**DF** Dairy Free

*pp* Per Person

# Desserts

Minimum order of 12 unless otherwise listed.

## Cannoli

\$30.00 per dozen

## **Cheesecake Bites**

\$48.00 per dozen

## Churros

\$28.00 per dozen

## Mini Tiramisu

\$10.00 each Layered cake soaked in coffee rum with mascarpone filling. Topped with chantilly cream and cocoa powder.

## Trio of Chocolate Mousse

\$6.00 each White, milk, and dark chocolate mousse layered together with chantilly cream.

## Sopapilla Cheesecake Bars

\$48.00 per dozen Cheesecake layered between two layers of puff pastry with cinnamon and sugar.

## Panna Cotta Shooters

\$36.00 per dozen Vanilla, chocolate, matcha, or coffee.

### Seasonal Mini Pies

\$48.00 per dozen Individual mini seasonal fruit pies.



Brownies \$24.00 \$34.00 DF GF

Lemon Bars \$26.00

#### Chocolate Chip Cookies \$24.00

\$42.00 VG

## Mountain Lion Bars G 🕼

\$36.00

#### **Assorted Cookie Tray**

\$24.00

#### **Dessert Platter**

12 servings \$30.00 | 25 servings \$60.00 | 50 Servings \$120.00 Assorted bite-size desserts, including truffles, cheesecake bites, macaroons, chocolate pretzels, and mini tarts.

## Coconut Macaroons GP

\$42.00

## **Seasonal Crisps**

Small \$30.00 | Large \$55.00 Baked fruit and topped with a sweet pastry crust.

#### **Blondies**

\$28.00

## Ladoo (Coconut Cookies)

\$42.00