

PURPLE AVOCADO

CATERING

4880 Havana Street, Denver CO 80239

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Dessert Menu

This is sample of some of the Dessert Items we can prepare for your event.

Please select your items and then consult your sales representative for pricing and service options

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. 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

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

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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
2. Classic mid-western carrot cake 8 – walnuts & golden raisins, cream cheese frosting
3. Strawberry shortcake 10 – lemon cake with whipped cream & Driscoll strawberries
4. Baked tart 8 - almond cream & seasonal fruit
5. Chocolate Intensity 14- European ganache soufflé cake layered in chocolate mousse
6. Black Forrest 10 - Chocolate devil's food cake, dark cherries, whipped cream, chocolate ganache
7. Paris Brest 10 - rich éclair pastry filled with almond entrenched butter cream
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
9. "Devils Food" 10 - European Dutch chocolate cake
10. Cherry pie 8 - sweet and tart sour
11. Apple pie 8 - Overstuffed streusel
12. Pumpkin pie 8 - Holiday spiced
13. Chocolate soufflé cake 8 - European Grand Marnier
14. Torte 8 Black cherry almond cream
15. Tart 8 Roasted hazelnut and pecan spice
16. Lemon cake 8 - poppy seed with cream cheese frosting