



DESSERTS

Our restaurant, The Huckleberry specializes in an array of desserts. Vegan, Gluten-Free, Dairy-Free, and Ethnic options are available! A sample of our signature favorites:

PIE

peach huckleberry
chocolate bourbon pecan
strawberry rhubarb
chocolate, banana or vanilla creme

CAKE

strawberries and champagne | white sponge cake, champagne simple syrup, vanilla bavarian, fresh strawberries
chocolate grand marnier | chocolate sponge, grand marnier simple syrup, orange bavarian cream, ganache
lemon | vanilla genoise soaked in lemoncello, light lemon mousse, raspberry puree
opera torte | vanilla joconde, espresso buttercream, ganache

CUPCAKE

salted chocolate caramel | caramel frosting, ganache drizzle, fleur du sel
strawberry shortcake | yellow cake, strawberries 'n cream filling, vanilla buttercream frosting, strawberry sauce, fresh strawberry
tiramisu | espresso-soaked rum cupcake, vanilla bean mascarpone frosting, dusting of cocoa, chocolate-covered espresso bean
lemon meringue | white cupcake, lemon curd, toasted meringue, candied lemon zest

OTHER

chocolate dipped strawberries | **cannoli** | **baklava**
chocolate truffles | **tiramisu** | **mini fruit tartlets**
lemon bars | **assorted teacakes**

CONTACT US

303-862-8584 | www.threeleafcatering.com

While we strive to provide accuracy, we reserve the right to correct any errors in pricing or descriptions, and to cancel or refuse to accept any order based on an incorrect price or description. Prices are subject to change without notice due to market conditions. For a full, up-to-date menu and a personalized quote, please contact an Event Specialist. We'd love to work with you on your next event!

