



Wedding Desserts

Congratulations on your recent engagement! We know that you have a choice in wedding vendors and we're honored to be considered as your dessert caterer. Cocoa & Fig has a reputation for creating beautiful and delicious cakes, cupcakes and miniature desserts. Our motto: make it taste as good as it looks! All of our cakes and confections are made from scratch in our kitchen with the highest quality ingredients we can find such as pure Madagascar Bourbon Vanilla Beans, Valrhona Chocolate and Cocoa Powder, and pure butter.

Your choice in wedding dessert makes a statement about your personality and sense of style. It should be a reflection of you and your good taste. You may go with a more traditional and sophisticated wedding cake or feature an elaborate miniature dessert table. Consider the location, the decor, and ambience you would like to create for your reception. We will work with you to come up with the perfect design!

Not only do we create the delicious and beautiful desserts for your wedding, we will deliver them to your venue, set-up your sweets table on our signature display vessels available for rental, and retrieve the display platters the following day. Cupcake towers, footed cake stands, elegant platters, apothecary jars, and more can be rented to incorporate a stylized dessert presentation.

Pricing

Cakes: Our buttercream iced wedding cakes begin at \$4.50 per guest and fondant decorated wedding cakes range in price from \$6 - \$12 per guest depending upon your design. We also offer kitchen cakes at a discounted price of \$3.50 per guest for larger weddings.

Cupcakes: Our cupcakes start at \$2.75 each for buttercream or cream cheese icing with standard garnishes. Cupcakes with custom fondant accents range in price from \$3.50 - \$5 each. Our mini cupcakes start at \$1.50 each. We also rent cupcake towers for all event sizes and can design a layout to perfectly match your colors and theme.

Miniature Desserts: Our minis capture your favorite dessert flavors in a bite or two. We typically recommend 3-4 pieces per guest. Our packages include desserts, cake stand rental, table display design, flavor signs, and delivery & set-up. Package Pricing: \$9 - \$12+ per guest.

Guest Favors: Edible favors make a great thank you gift for your guests. We offer individually wrapped and ribbon-tied treats such as cake lollipops, French macarons, pie-on-a-stick, S'mores, and more. Favors range in price from \$3 - \$8 each, A custom hang tag/thank you note from you to your guests can be tied to each favor for a small additional charge.

Tasting Consultation

Please call or email to set up a tasting consultation appointment. During your consultation, we will discuss your reception and vision, search through photos, and find inspiration for the perfect design. All of this while enjoying delicious samples!



Cake Flavors

Vanilla Bean

Vanilla Cake & Vanilla Bean Buttercream

Dark Chocolate

Dark Chocolate Cake & Vanilla Bean Buttercream

Sinfully Chocolate Cake

Dark Chocolate Cake, Chocolate Ganache & Chocolate Buttercream

Tuxedo Vanilla

Our Version of Marble Cake: 2 Layers of Dark Chocolate Cake and 1 Layer of Vanilla Cake & Vanilla Buttercream

Black Velvet

Our Version of Red Velvet Cake & Cream Cheese Icing

Lemon Raspberry

Vanilla Cake, Lemon Curd and Raspberry Buttercream Filling & Vanilla Bean Buttercream

Coffee Lovers

Coffee Infused Chocolate Cake & Coffee Buttercream

Toasted Coconut

Coconut Cake, Cream Cheese Icing & Toasted Coconut

Strawberry Champagne

Champagne Cake, Strawberry Puree & Strawberry Champagne Buttercream

Carrot Cake

Carrot Cake & Cream Cheese Icing (nut free)

Chocolate Raspberry

Dark Chocolate Cake, Raspberry Puree & Raspberry Buttercream

Pumpkin

Pumpkin Spice Cake & Cinnamon Cream Cheese Icing

Vanilla or Chocolate Salted Caramel

Your Choice of Vanilla or Dark Chocolate Cake, Salted Caramel Sauce & Caramel Buttercream

Banana Cake

Banana Cake & Cream Cheese Icing

Chocolate Hazelnut

Dark Chocolate Cake & Chocolate Nutella Buttercream

Peanut Butter Bombe

Dark Chocolate Cake, Chocolate Ganache & Peanut Butter Buttercream



Cupcake Flavors

*not available in mini

Vanilla

Vanilla Cake Topped with
Vanilla Bean Buttercream

White Chocolate Raspberry

Vanilla Cake Filled with Raspberry Puree
Topped with White Chocolate Buttercream

Sinfully Chocolate

Dark Chocolate Cake Filled with Ganache,
Topped with Chocolate Buttercream &
Dipped in Ganache

Chocolate Vanilla

Dark Chocolate Cake Topped with
Vanilla Bean Buttercream

Coffee Lovers

Espresso Infused Dark Chocolate Cake
Topped with Coffee Buttercream

Toasted Coconut

Coconut Cake Topped with Cream Cheese
Icing & Toasted Coconut

Luck of the Irish

Guinness Stout Cake Filled with Ganache
Topped with Bailey's Buttercream

Cookies & Cream

Dark Chocolate Cake with Cookies & Cream
Filling and Cookies & Cream Buttercream

Chocolate Raspberry

Dark Chocolate Cake Filled with Raspberry Puree
Topped with Raspberry Buttercream

Pumpkin Cake

Pumpkin Spice Cake Topped with
Cinnamon Cream Cheese Icing

S'mores Cupcake *

Graham Cracker Crust, Dark Chocolate Cake
Dipped in Ganache & Topped with Meringue

Black Velvet

Our Version of Red Velvet Cake
Topped with Cream Cheese Icing

Lemon Raspberry

Vanilla Cake Filled with Lemon Curd
Topped with Raspberry Buttercream

Chocolate Salted Caramel

Dark Chocolate Cake Filled with Salted
Caramel Sauce, Topped with
Caramel Buttercream

Carrot Cake

Moist Carrot Cake Topped with
Cream Cheese Icing (nut-free)

Vanilla Salted Caramel

Vanilla Cake Filled with Salted Caramel Sauce
Topped with Caramel Buttercream

Chocolate Hazelnut

Dark Chocolate Cake Topped with
Nutella Buttercream

Peanut Butter Bombe

Dark Chocolate Cake Topped with Peanut Butter
Buttercream & Dipped in Ganache

Key Lime *

Graham Cracker Crust, Vanilla Cake, Key Lime
Custard Filling & Whipped Cream

Chocolate Chip

Sour Cream Cake with Chocolate Chips Topped
with Vanilla Bean & Chocolate Buttercreams

Strawberry Champagne

Champagne Cake Filled with Strawberry Puree
Topped with Strawberry Champagne Buttercream

Banana Cupcake

Moist Banana Cake Topped with
Cream Cheese Icing



Miniature Dessert Menu

*seasonal flavor

Mini Desserts require a 2 dozen minimum *per item/ flavor*

Chocolate Dipped Mini Pretzel Sticks: Choice of White, Milk or Dark Chocolate

Brown Butter Rice Krispie Treat Bites: A More Adult Version with a Hint of Fleur De Sel (GF)

Chocolate Dipped Rice Krispie Treat Bites: Dipped in Chocolate and Striped with Colored Chocolate (GF)

French Macarons: Parisian Sandwich Cookies (GF)

Flavors: Vanilla, Chocolate, Raspberry, Pistachio, Salted Caramel, Hazelnut, Lemon, Coffee, Strawberry

Mini Cookies: Brown Butter Chocolate Chip, Peanut Butter Chocolate Chip (GF)

Mini Sandwich Cookies: Oatmeal Peanut Butter, Carrot Cake, Chocolate Oreo (GF)

Pie-on-a-Stick: Apple, Raspberry, Strawberry Rhubarb*

Mini Pies: Apple, Pumpkin, Pecan, Blueberry, Raspberry, Key Lime, Strawberry Rhubarb*

Lemon Meringue Tartlets: Tart Lemon Filling topped with Toasted Italian Meringue

Fresh Fruit Tartlets: Lemon Cream Cheese Filling Topped with Seasonal Fresh Berries

Chocolate Caramel Tartlets: Creamy Caramel Filling Topped with Dark Chocolate Ganache

S'mores Tartlets: Graham Cracker Tart, Dark Chocolate Ganache & Toasted Meringue

Chocolate Peanut Butter Tartlets: Crunchy Peanut Butter Filling Topped with Dark Chocolate Ganache

Chocolate Covered Strawberries: Choice of White, Milk, or Dark Chocolate

Mini Cupcakes: 2-Bite Cupcakes (*See Cupcake Flavors Sheet*)

Valrhona Chocolate Bouchons: Decadent Cork Shaped Chocolate Brownies

Mini Flourless Chocolate Cakes: Velvety Chocolate Cake that Melts in Your Mouth (GF)

Mini Cheesecakes: Vanilla Bean, Raspberry Swirl, Chocolate Swirl, Turtle, or Key Lime

Chocolate Dipped Cake Lollipops: Hand-rolled Cake and Buttercream Balls

Cake Lollipops in White Chocolate: Vanilla, Confetti, Lemon*, Pumpkin*, White Choc Raspberry*, Key Lime*

Cake Lollipops in Dark Chocolate: Chocolate, Black Velvet, Almond Caramel, Coconut*

Cake Lollipops in Milk Chocolate: Crunchy Peanut Butter (GF)

Layered Dessert Shooters: Mini Trifles in a Small Shooter Cup

Key Lime Pie: Crushed Graham Cracker, Key Lime Mousse & Fresh Whipped Cream

Tiramisu: Espresso Soaked Lady Fingers, Mascarpone Sabayon & Fresh Whipped Cream

Southern Banana Pudding: Nilla Wafers, Vanilla Bean Custard, Fresh Bananas & Fresh Whipped Cream

Very Berry Shortcake: Vanilla Cake, Fresh Lemon Mousse, Seasonal Berries & Fresh Whipped Cream

Dark Chocolate: Crushed Chocolate Cookies, Valrhona Chocolate Pudding & Fresh Whipped Cream

Butterscotch Budino: Butterscotch Pudding, Salted Caramel & Fresh Whipped Cream (GF)

(GF) denotes naturally gluten-free items. These products do not include gluten directly, however, we are not a gluten-free facility.
Please inquire for more information and an extended list of options.