



Full Service Menu

Please look through the following menus and then call us to discuss your event in more detail.

Cocoa & Fig offers gourmet food, stunning desserts, service staff, rentals, floral arrangements and event coordination. Call us today to get started!



Bite-Sized Hors d'oeuvre

- Mini Buffalo Sliders** With Caramelized Onion and Blue Cheese
- Lumpmeat Crab Cakes** Topped with Cajun Remoulade and Micro Sprouts
- Marinated Lamb Lollipops** Cooked Medium Rare with Chimichurri Aioli
- Pesto Chicken Salad** With Arugula on Toasted Crostini Rounds
- Fresh Salmon Cakes** Topped with Tarragon Aioli and Tiny Sprouts
- Thinly Sliced Beef** And Horseradish Cream on Toasted Crostini Rounds
- Antipasto Skewers** With Hard Salami, Baby Pickles, Asiago Cheese & Green Olives
- Herb Grilled Shrimp Skewers** Sprinkled with Cayenne for a Kick
- Mini Turkey Burgers** With Lettuce, Tomato, Spicy Mustard & Baby Cornichon
- Assorted Sushi Rolls** With Soy Sauce, Wasabi and Pickled Ginger
- Warm Spinach Artichoke Dip** Served in Crunchy Wonton Cups
- Caprese Skewers** Of Grape Tomatoes, Bocconcini Mozzarella & Fresh Basil
- Grilled Teriyaki Marinated Chicken Skewers** Sprinkled with Sesame Seeds
- Chicken and Smoked Gouda Quesadilla** Topped with Guacamole and Sour Cream
- Barbequed Pulled Pork** And Coleslaw on Cheddar-Chive Biscuits
- Crunchy Coconut Shrimp** Served with Sweet Chili Dipping Sauce
- Roasted Vegetable Skewers** Marinated with Garlic and Herb
- Caramelized Onion, Sun-dried Tomato and Goat Cheese Crostini**
- Garlic and Rosemary Grilled Flank Steak Skewers** Served with Chimichurri Sauce
- Smoked Salmon** With Red Onion Cream and Fresh Dill on Pumpernickel Rounds
- Buffalo Meatballs** In Chipotle Cream Sauce
- Miniature Twice Baked Potatoes** With Bacon, Cheddar and Chives
- Honey Glazed Virginia Ham** And Whole Grain Mustard on Cheddar Biscuits
- Waldorf Chicken Salad** Served in Crunchy Phyllo Cups
- Spicy Beef Empanaditas** (Miniature Empanadas) with Creamy Salsa
- Blue Cheese Stuffed Figs** Wrapped in Bacon with Balsamic Glaze
- Shrimp Cocktail** Served in a Shooter with Zesty Cocktail Sauce
- Crunchy Cornmeal Chicken Bites** With Honey Dijon Dipping Sauce



Hors d'oeuvre Displays

Fresh Fruit Display

Seasonal Fresh Fruit Artistically Displayed

Artistic Crudité Display

Raw Vegetables Artfully Displayed in Glass Containers
Served with Ranch Dipping Sauce

Grilled and Roasted Vegetables

Seasonal Selection of Marinated Grilled and Roasted Vegetables

Antipasto

Cured Meats, Cheeses, Olives, Roasted & Marinated Vegetables
Served with Sliced Bread and Crackers

Spreads & Breads

House-made Hummus & Spinach Artichoke Dips
Served with Sliced Breads and Flatbreads

Domestic Cheese Board

Slices of Domestic Cheeses & Seasonal Fruits
Served with Sliced Bread and Assorted Crackers

International Cheese Board

Wedges of Whole International Cheeses & Seasonal Fruits and Nuts
Served with Sliced Bread and Assorted Crackers

Shrimp Cocktail Display

Bountiful Display of Large Shrimp
Served with Three Dipping Sauces, Lemons & Tabasco

Chips & Dips

Corn Tortilla Chips Served with Our House-made Dips:
Fresh Salsa, Guacamole and Black Bean Spread

Whole Baked Brie

Whole Wheel of Brie Baked in Puff Pastry
Served with Fig Compote and Assorted Crackers

Crab, Spinach & Artichoke Dip

Creamy Crab, Spinach and Artichoke Dip Baked Until Bubbly
Served with Pita Crisps and Sliced Bread

Sushi & Sashimi Display

Assorted Fresh Sushi Rolls and Sashimi
Served with Soy Sauce, Wasabi and Pickled Ginger



Salads

Pesto Chicken Pasta Salad

Grilled Chicken, House-made Pesto Vinaigrette, Gemelli Pasta,
Fresh Spinach & Sliced Cherry Tomatoes

Toasted Couscous Salad

Toasted Couscous, Cucumber, Bell Pepper, Scallion & Feta Cheese
With a Light Lemon Vinaigrette

Mixed Greens Salad

Organic Mixed Greens, Sliced Pears, Sweet Dried Cherries, Blue Cheese,
Caramelized Walnuts & Balsamic Vinaigrette

Roasted New Potato Salad

Roasted Potatoes, Peppers, Onions, Pickles & Dijon Vinaigrette
Topped with Blue Cheese and Scallion

Classic Cobb Salad

Sliced Romaine Lettuce, Cubed Turkey Breast, Hard Boiled Eggs, Cherry Tomatoes,
Crumbled Bacon, Sliced Olives & Chunky Blue Cheese Dressing

Roasted Harvest Vegetable Salad

Butternut Squash, Potatoes, Carrots, Parsnips, Brussel Sprouts, Onions, Peppers & Mushrooms
Roasted with Balsamic Vinegar and Caraway Seeds

Baby Lettuces Salad

Mixed Baby Lettuces, Roasted Beets, Orange Segments, Crumbled Goat Cheese,
Toasted Pistachios & Maple Mustard Vinaigrette

Grilled Salmon Niçoise Salad

Organic Mixed Greens, Hard Boiled Eggs, Haricot Verts, Cherry Tomatoes,
Roasted Potatoes, Niçoise Olives, Herb Grilled Salmon & Lemon Herb Vinaigrette

Cherry Chicken Pasta Salad

Chicken Breast, Sweet Dried Cherries, Spiral Pasta & Toasted Almonds
Tossed with Poppyseed Dressing

Thai Tofu Noodle Salad

Marinated Tofu, Soba Noodles, Carrots, Peppers & Bean Sprouts
Tossed with Spicy Peanut Sauce

Baby Spinach Salad

Organic Baby Spinach, Sweet Dried Cherries, Goat Cheese & Toasted Cashews
Served with Poppyseed Dressing

Crunchy Cabbage, Carrot & Broccoli Slaw

Shredded Green & Red Cabbage, Carrots and Broccoli
Tossed with Golden Raisins, Sunflower Seeds and Creamy Dressing



Brunch Menu

Deep Dish Quiche

Flaky pastry crust surrounding your choice of fillings:

Ham & Gruyere Cheese with Fresh Tomato & Dill
Seasonal Vegetable with Sun-dried Tomato & Goat Cheese
Sausage, Pepper and Mushroom with Swiss & Cheddar Cheeses

Baked Egg Stratas

Delicious baked egg dish with your choice of fillings:

Vegetarian: Seasonal Vegetable with Sun-dried Tomato & Goat Cheese
Traditional: Sausage with Swiss and Cheddar Cheeses
Denver: Ham, Peppers, Onions and Mushrooms with Swiss and Cheddar Cheeses

Interactive Chef Omelet Station

Omelets made to order by our Professional Chefs

Crab Cakes Benedict

Lumpmeat Crab Cakes, Poached Eggs and Cajun Remoulade

Garlic & Herb Roasted Fingerling Potatoes

Creamy Potato Halves Roasted with Garlic, Rosemary & Thyme

Kielbasa Sausages

Thick Cut, Pan Fried Polish Sausages

Rosemary Roasted Maple Bacon

Thick Cut Bacon Roasted with Maple Syrup and Fresh Rosemary

Bread Pudding French Toast

Served with Maple Syrup and Whipped Butter
Your Choice of: Banana, Blueberry or Cinnamon Raisin

Mini Bagels and Fixings

Sliced Mini Bagels Served with Smoked Salmon, Egg Salad,
Red Onion, Tomato, Cucumbers & Cream Cheese

House-made Granola and Yogurt Parfaits

Irresistible Fruit & Nut Granola Layered with Vanilla Yogurt and Assorted Fresh Berries

Fresh Baked Muffins

Choice of: Blueberry, Banana, Corn with Mixed Berry, Lemon Poppy Seed or Pumpkin

Savory Scones

Delicious Ham, Cheddar and Scallion Scones (our secret recipe)

Cream Cheese Brioche

Tender Brioche Dough Piped with our Signature Cream Cheese Filling

952.540.4300 phone | 952.540.4301 fax | www.cocoaandfig.com



Retail Cakes

3 Layers of Cake Sandwiched with Creamy Buttercream, 4-inch Tall Slices!
The Perfect GoTo Cake for Small Gatherings, Inscription Included
48 hours advanced notice required

6" Cake
Serves 8-10
\$30

8" Cake
Serves 12-16
\$40

10" Cake
Serves 20-24
\$60

Vanilla Bean

Vanilla Bean Cake & Vanilla Bean or Chocolate Buttercream

Valrhona Chocolate

Valrhona Chocolate Cake & Vanilla Bean or Chocolate Buttercream

Black Velvet

Our Version of Red Velvet Cake & Cream Cheese Icing

Lemon Raspberry

Vanilla Bean Cake, Lemon Buttercream & Fresh Raspberries

Coffee Lovers

Espresso Infused Valrhona Chocolate Cake & Coffee Buttercream

Berries & Cream

Vanilla Bean Cake, Vanilla Bean Icing & Fresh Strawberries

Lemon Coconut

Vanilla Bean Cake, Lemon Buttercream & Sweetened Coconut

Carrot Cake

Spicy Carrot Cake & Lemon Cream Cheese Icing (nut free)

Chocolate Raspberry

Valrhona Chocolate Cake & Raspberry Buttercream

Pumpkin

Pumpkin Butter Cake & Cinnamon Cream Cheese Icing

Almond Caramel

Almond Butter Cake, Vanilla Bean Buttercream & Salted Caramel

Banana Cake

Moist Banana Cake & Cream Cheese Icing

Chocolate Hazelnut

Valrhona Chocolate Cake with Nutella Buttercream



Cupcake Flavors

*not available in mini

Cupcakes: \$3.00 each or \$33/dozen

Mini Cupcakes: \$36/2 dozen

Vanilla Bean

Vanilla Bean Cake & Vanilla Bean or Chocolate Buttercream

Valrhona Chocolate

Valrhona Chocolate Cake & Vanilla Bean or Chocolate Buttercream

Black Velvet

Our Version of Red Velvet Cake & Cream Cheese Icing

Lemon Raspberry

Vanilla Bean Cake with a Lemon Curd Center & Raspberry Buttercream

Peanut Buster Parfait *

Valrhona Chocolate Cake, Salted Caramel & Vanilla Bean Buttercream Dipped in Ganache

Coffee Lovers

Espresso Infused Valrhona Chocolate Cake & Coffee Buttercream

Lemon Coconut

Coconut Cake, Lemon Buttercream & Sweetened Coconut

Luck of the Irish

Guinness Stout Cake Filled with Creamy Ganache & Bailey's Buttercream

Carrot Cake

Spicy Carrot Cake & Cream Cheese Icing (nut free)

Chocolate Raspberry

Valrhona Chocolate Cake & Raspberry Buttercream

Pumpkin Cake

Pumpkin Spice Cake & Cinnamon Cream Cheese Icing

Vanilla Caramel

Vanilla Bean Cake & Salted Caramel Buttercream

S'mores Cupcake *

Graham Cracker Crust & Valrhona Chocolate Cake Dipped in Ganache then Topped with Toasted Meringue

Banana Cupcake

Moist Banana Cake & Cream Cheese Icing

Chocolate Hazelnut

Valrhona Chocolate Cake with Nutella Buttercream

Peanut Butter Cup-Cake *

Valrhona Chocolate Cake with Creamy Peanut Butter Filling Dipped in Ganache



Miniature Desserts

\$15/dozen with a 2 dozen minimum

Mini Cookies: Chocolate Chip, Oatmeal-Cranberry-White Chocolate, Peanut Butter

\$18/dozen with a 2 dozen minimum

Valrhona Chocolate Bouchons: Decadent Cork Shaped Brownies

Mini Cupcakes: 2-Bite Cupcakes, see flavor list above

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

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

French Macarons: Parisian Sandwich Cookies; Flavors: Vanilla, Chocolate, Raspberry, Pistachio, Salted Caramel, Hazelnut, Lemon, Espresso

Mini Sandwich Cookies: Oatmeal Peanut Butter, Carrot Cake

\$24/dozen with a 2 dozen minimum

Peanut Butter Pops: Peanut Butter Filling enrobed in Chocolate on a Stick

Cake Lollipops Dipped in White Chocolate: Vanilla, Lemon, Coconut & Pumpkin

Cake Lollipops Dipped in Dark Chocolate: Chocolate, Black Velvet, and Almond Caramel

Layered Dessert Shooters

\$24/dozen with a 2 dozen minimum

Key Lime Pie: Key Lime Mousse, Graham Cracker, Fresh Whip Cream

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

Tiramisu: Espresso Soaked Lady Fingers, Mascarpone Sabayon, Fresh Whip Cream

Very Berry Shortcake: Vanilla Bean Cake, Lemon Curd, Seasonal Berries, Fresh Whip Cream

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



Custom Cakes

We offer custom cakes to suit any occasion. From flip flips to hockey players, we personalize each custom cake for a one of a kind creation. If you can dream it, we can build it in cake!

Call us to discuss options and pricing in more detail.

Unique, fondant decorated cakes, \$250 minimum

More Sweets...

Fresh Fruit Tart (serves 9-12) \$30.00

Lemon Cream Cheese Filling Topped with Seasonal Fresh Berries

Galette (serves 8-10) \$25.00

Rustic Pie with Seasonal Fruit Filling

(Strawberry-Rhubarb, Peach-Blackberry, Blueberry-Lemon, Apple Streusel)

Flourless Chocolate Cake (serves 14-16) \$30.00

Creamy Flourless Chocolate Cake Glazed with Ganache

(Individual Size, serves 4-6, \$8.00)