

Cocktail **Reception**



HORS D'OEUVRES

VEGETARIAN

GRILLED ZUCCHINI AND BOCCONCINI SKEWERS

Marinated tomato and bocconcini cheese with pesto wrapped in lightly seasoned grilled zucchini

BRUSCHETTA

A medley of diced tomatoes, basil and fresh herbs served on a crostini

ARANCINI WITH SAFFRON AND FONTINA

Saffron infused risotto cakes with fontina cheese

SPINACH AND GORGONZOLA PHYLLO TRIANGLES

Hand folded phyllo triangles stuffed with spinach, caramelized onions and gorgonzola cheese

THAI SALAD ROLLS

Salad rolls filled with glass noodles and carrots and seasoned with mint, coriander and Thai basil

BLACK OLIVE TAPENADE, TOMATO AND FETA RELISH CROSTINI

Black olive tapenade spread on a crostini and topped with tomato and feta relish

HERBED CHEVRE, ROASTED PEPPER AND PESTO CROSTINI

Herbed chevre spread on a crostini topped with roasted peppers and pesto



HORS D'OEUVRES

MEAT AND POULTRY

ASPARAGUS AND PRŠUT PHYLLO ROLL

Phyllo wrapped prosciutto and asparagus rolls

PRŠUT WRAPPED FIGS

Prosciutto wrapped figs and arugula topped with mascarpone mousse

MINI BEEF BURGERS

Beef patties with roasted cherry tomatoes and dijon mayo on brioche

MINI BBQ PULLED PORK SANDWICHES

BBQ pulled pork with spicy coleslaw

MINI LAMB BURGERS

Oregano seasoned lamb patties with cucumber yoghurt and fresh mint on mini milk buns

MINI CHICKEN EMPANADA

Curried Chicken stuffed with raisins and almonds

MOROCCAN CHICKEN PHYLLO ROLLS

Moroccan spiced chicken wrapped in phyllo pastry



HORS D'OEUVRES

SEAFOOD

CRAB FILLED MUSHROOM CAPS

Mushroom caps stuffed with crab

COCONUT SHRIMP WITH SWEET CHILI SAUCE

Shredded coconut covered shrimp on skewers served with sweet chili sauce

SMOKED SALMON WITH APPLE SLAW

Smoked salmon served with apple slaw spread on pumpernickel bread

BACALA CROSTINI

Bacala pate on crostini

CRAB CAKES WITH LIME ZEST AND GINGER AIOLI

Lump crab cakes seasoned with lime zest and served with ginger aioli



COCKTAIL RECEPTION

LITE

- \$28 per person
- Five pieces per person
- Three hour canape service
- Maximum four options chosen from menu

STANDARD

- \$32 per person
- Eight pieces per person
- Three hour canape service
- Maximum five options chosen from menu

PREMIUM

- \$39 per person
- Ten pieces per person
- Three hour canape service
- Maximum six options chosen from menu



Additional Time Quoted Upon Request. Hospitality charge of 17% pre-tax applicable to food catering. HST applicable.

ENHANCEMENTS

Kale and White Bean Hummus \$45

Mixed Cheese Board \$135

Cured Meat Board \$135

Crudités Platter with Avocado Ranch Dip \$65

Fruit Platter \$65

Roasted Red Pepper Hummus \$40

Baba Ghanoush \$40

Spinach Dip \$40

Corn Tortilla Chips \$28

Served with choice of creamy refried beans,
pico de gallo, or guacamole

DESSERTS

Cupcake \$3.50

Brownie \$3.50

Mini Brownie \$2.00

Chocolate Covered Strawberry \$2.00

Cookie \$3.50

Assorted Muffins and Pastries

upon request

Large and Slab Cakes

to be ordered in from Sweet Gallery upon request

GALLERY RENTAL

Baka Gallery Cafe is located right in the heart of Bloor West Village. We specialize in offering a private and sophisticated event space to celebrate any special occasion. Our upper level gallery is full of natural lighting and offers a sleek and contemporary design.

Our gallery is a multi-functional event space that is chic - combining contemporary furnishings with exposed brick, an Italian bar and top of the line A/V equipment. This space is ideal for 26 guests for a sit-down dinner or 57 for a standing reception.

MONDAY – TUESDAY

Morning (8am – 12pm) \$585+HST
Afternoon (12pm – 4pm) \$585+HST

SATURDAY - SUNDAY

Afternoon (3pm – 6pm)
\$685+HST

6PM ONWARDS, MONDAY – SUNDAY

\$190+HST/ per hour
3 hour minimum

Reduced Evening rate from 6pm onwards, available if the bar is in use and if any catering provided is through Baka Gallery Cafe: \$525+HST.

All above rental rates include cleaning before and after your event, staffing including a bartender, and full use of the AV equipment if requested.

Meeting Space Only Monday – Wednesday, 6pm – 8pm. Bar closed, staff not included. \$300+HST

Minimum Spend in catered food and beverage to waive rental fee is \$3500 pre-tax.

Contact your event specialist at events@bakacafe.com to book your next event!

HST applicable

