

EVENT

MENU

BREAKFAST
PLATTERS
HORS D'OEUVRES
LUNCH
PLATED OR BUFFET DINNER
DESSERTS

SELECT FROM ONE OF
OUR CHEF-CREATED PACKAGES
OR CUSTOMIZE YOUR MENU
...THE CHOICE IS YOURS.

Baka Gallery Cafe
2256 Bloor Street West

bakacafe.com

416-766-2252



BREAKFAST

Croissants

Plain, almond, chocolate

Scones

Blueberry, cranberry, lemon poppy seed
Breakfast Scone - Scrambled egg, bacon, cheddar, spinach
Special - Chef's choice scone of the day

Muffins

Peanut butter and banana (Vegan), wildberry crumble,
banana chocolate chip, blueberry bran (Low Fat)

Homemade cookies

Oatmeal, Ginger, Chocolate Walnut, Lemon Shortbread

Quinoa walnut cranberry muffin

Gluten free

Toasted bagels

Plain, sesame, poppy seed, with choice of butter,
peanut butter, jam, cream cheese

Breakfast wrap

Egg, bacon, bell peppers, onion, tomato, havarti

Sausage bagel

Fennel pork sausage, fried egg, roasted tomato, havarti

Tortilla breakfast

3 tortillas, scrambled egg, salsa, avocado

Yogurt parfait

Vanilla yogurt, fruit, granola

Challah french toast

Served with maple syrup and whipped cream, fruit

Latkes (Potato pancakes)

Toast - White, multigrain, gluten free

Bacon

Sausage

Roasted potato wedges

Scrambled eggs

Fresh fruit

BEVERAGES

Drip Coffee

Americano

Latte

Cappuccino

Misto

Espresso

Machiato

Cortado

Iced Coffee

Chai Latte

Organic tea

English Breakfast

Earl Grey

Bombay Chai

Jasmine Green

Tropical Green

Mint

Chamomile Citrus

African Rooibos

Water

Sparkling Water

Soft Drinks

Iced Tea

Iced Americano

Iced Latte

Hot Chocolate

Assorted Juices

Fresh Lemonade

Fresh Squeezed Orange Juice

Apple Cider

Chocolate Milk

White wine

Rancourt Noble Blanc 2012, Niagara

Barefoot E&J Gallo Pinot Grigio, California

Lailey Vineyard 2012 Unoaked Chardonnay, Niagara

Whitehaven Sauvignon Blanc, New Zealand

Red wine

Rancourt 2007 Noble Rouge, Niagara

Monte Antico 2010 Sangiovese Blend, Italy

Edna Valley Vineyard 2011 Cabernet Sauvignon, California

Zlatan Plavac, 2008 Plavac Mali, Croatia

Beer

Big Rock Brewery

Grasshopper Wheat Ale

Big Rock Brewery IPA

Corona

Karlovacko

Lvivske

Mill Street Organic

Mill Street Tankhouse Ale

Stella Artois

Steam Whistle

Tyskie

Standard and premium liquor

**Custom themed cocktails can be created
for your event.**

HORS D'OEUVRES

Caprese Salad Crostini with Basil Aioli

bocconcini cheese, grape tomato, basil aioli, fresh parsley, choice of crostini

Smoked Salmon with Savory Red Onion Cream Cheese

smoked salmon, red onion cream cheese, fresh dill, choice of crostini

Smoked Salmon Mousse on Cucumber Rounds

smoked salmon mousse, fresh dill, cucumber rounds

Classic Tomato & Feta Bruschetta

tomato bruschetta with red onion and garlic, feta cheese crumble, baguette crostini

Mini Pulled Chicken Pesto Salad

shredded chicken, celery, crushed walnut, pesto mayonnaise, baguette crostini

Curried Chick Pea Crostini

curry spiced hummus, fresh cilantro, choice of crostini

Spicy Meatballs with Refreshing Tzatziki Sauce

ground lean beef, ground pork, ground veal, tzatziki sauce

Cajun Garlic Shrimp Skewers

tiger shrimp, house-made cajun garlic butter, bamboo skewer,

Beef Saltimboccas

flat iron steak, prosciutto, provolone cheese, fresh sage

Mini Quiche Lorraines

pancetta bacon, swiss cheese, green onion

Thai Marinated Chicken with Peanut Sauce

thai marinated chicken breast, house-made hot peanut sauce

Fish Cakes with Tartar Sauce

salmon, sole, halibut, house-made tartar sauce

Pork Vegetable Kebabs

pork loin, green zucchini, yellow zucchini, bamboo skewer

PLATED OR BUFFET DINNER

CHOOSE A STARTER:

Caesar salad

romaine lettuce, seasoned croutons, bacon bits, shaved parmesan, house-made creamy caesar dressing

Mixed green salad

mixed greens, shaved red onion, cucumber, shredded carrot, tomato, dried cranberries, honey dijon vinaigrette

Potato leek soup

Bacon corn chowder

Roasted root vegetable soup

CHOOSE A MAIN:

Pan seared herb chicken breast

with rosemary sauce

Slow roasted prime rib

with mustard and herb crust and horseradish cream sauce

Baked tilapia fillet

with lemon garlic butter sauce

Penne rustica

roasted vegetable tomato sauce, mushrooms, spinach, zucchini, eggplant, black olives, grana padano

CHOOSE 2 SIDES:

Roasted herbs de Provence baby potatoes

Vegetable rice pilaf

Mac and cheese

Buttered Asparagus

Garlic and chive mashed potatoes

Sauteed seasonal vegetables

LUNCH PANINIS / WRAPS

Choose from white , multigrain or gluten free bread or white or whole wheat wrap

Baka muffuletta

Olive and pepper spread, prosciutto, salami, provolone, romaine

Braised brisket

Brisket, fried onions, house-made mayo, arugula
BLT - Bacon, lettuce, tomato, avocado, cheddar

Chicken pesto

Roasted chicken, roasted red pepper, goat cheese, pesto, arugula

Turkey

Roasted turkey breast, cucumber, apple, spinach, mayo

Roasted veggie

Roasted zucchini, roasted tomato, roasted onion, bocconcini, pesto,

Tuna

tuna, shallots, dill, lemon, capers, house-made mayo, roasted tomato, arugula

Three cheese

Havarti, cheddar, provolone, grainy dijon

Caesar

Bacon, romaine, parmesan, croutons

Arugula

Sherry vinaigrette, shaved prosciutto, parmesan, pine nuts

Steak

Steak cooked medium, roasted beets, hard boiled egg, crispy potato, goat cheese, sherry vinaigrette

Quinoa slaw

Quinoa, cabbage slaw, creamy curry spiced dressing

Mixed green

Dijon vinaigrette, tomato, carrot, cucumber, cranberries, onion

PLATTERS

Mixed Cheese Board

Variety of cheeses with fresh fruit and assorted crackers

Cured Meat Board

Variety of cured meats

Crudités Platter

Fresh raw vegetables with house-made avocado ranch dip

Roasted Red Pepper Hummus

Served with assorted flatbread

Baba Ghanoush

Served with assorted flatbread

Hot Cheese and Spinach Dip

Served with assorted flatbread

DESSERTS

Fresh fruit and assorted desserts available