

Cocktail Reception



Warm Canapes

Double Baked One Bite Potatoes

pancetta, cheddar, chives

Molletitos

re-fried beans, cheddar, house-made pico de gallo, crostini

Pear, Brie and Fig Crostini

Spanakopita Puffs

spinach, feta, egg, scallions

Mini Quiche Lorraines

egg, pancetta, cheddar, chives

Spicy Meatballs with Tzatziki Sauce

ground pork, tzatziki

Blackened Cauliflower Polenta Bites

Hoisin Ginger Beef Skewers

green onion, toasted sesame

Cajun Garlic Shrimp Skewers

shrimp, house-made cajun spice

Thai Marinated Chicken with Peanut Sauce

Coconut Shrimp with Salsa Verde



Cold Canapes

Curried Chick Pea Crostini

curry spiced chickpeas, cilantro, tamarind

Caprese Salad Crostini with Basil Aioli

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

Kale and White Bean Hummus Crostini

One Bite Beet Salad

roasted beets, goat cheese, candied walnut, red wine cranberries

Classic Tomato & Feta Bruschetta

tomato bruschetta with red onion, garlic, feta cheese crumble, balsamic, crostini

Mini Pulled Chicken Pesto Salad

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

Wild Mushroom Crostini

ricotta, mushroom, tarragon, thyme

Veggie Shots

seasonal vegetables served with ranch dressing

Mini Avocado Toast

avocado, pico de gallo, feta, crostini

Smoked Salmon

savory Red Onion Cream Cheese, smoked salmon, fresh dill, cucumber round

Shrimp Cocktail Shooter

creamy, sweet and tangy tamarind sauce with fresh shrimp

Cocktail Reception

Lite

- \$20 per person
- Five pieces per person
- Three hour canape service
- Maximum four options chosen from menu

Standard

- \$26 per person
- Eight pieces per person
- Three hour canape service
- Maximum five options chosen from menu

Premium

- \$32 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 \$120

Cured Meat Board \$120

Crudités Platter with Avocado Ranch Dip \$65

Fruit Platter \$60

Roasted Red Pepper Hummus \$40

Baba Ghanoush \$40

Spinach Dip \$40

Kale and white bean hummus \$40

Corn Tortilla Chips \$27

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

Desserts

Cupcake \$2.75

Brownie \$2.95

Mini Brownie \$1.75

Chocolate Covered Strawberry \$1.25

Cookie \$2.50

Mini Cookie \$1.50

Fruit Tart \$4.50

Chocolate Peanut Square \$2.95

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 AV equipment. This space is ideal for 26 guests for a sit-down dinner or 57 for a standing reception.

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

Monday – Tuesday

Morning (8am – 12pm)
Afternoon (12pm – 4pm)
\$525+HST

Saturday - Sunday

Afternoon (3pm – 6pm)
\$645+HST

6pm onwards, Monday – Sunday

\$175+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: \$345+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

