

## Hors d'oeuvres

**\$15 per dozen**

Grilled sausage  
Fried zucchini with cauliflower  
Bite size riceballs (meat or cheese)  
Fried shrimp  
Fried chicken  
Mini pizza

Available by the dozen only, all sold separately.

## Platters

### Antipasto

Roasted vegetables, Caprese, Salami, Prosciutto, Cheese, Olives, Pickled vegetables - \$6.50/person, minimum 10 people.

Fresh fruit tray - \$6.00/person, minimum 10 people.

Assorted cold cuts and cheese tray -  
Small \$85 (serves 15-20)  
Large \$110 (serves 35-40)

Assorted cheese tray -  
Small \$100  
Large \$140

### Sandwiches

Deli sandwich - (sm) \$6.00 (lg) \$8.00  
Chicken Wraps - red & green peppers, lettuce & tomato - \$9.00  
Roasted vegetable sandwich - \$8.00 (min 10 sandwiches/platter)  
Prosciutto & mozzarella focaccia - \$70  
Vegetable focaccia - \$70

## Salads

Caesar salad - \$5.50  
(dressing, croutons, parmigiano cheese)

Mediterranean salad - \$5.50  
(tomato, cucumber, black olives, feta, red onion)

Chef salad - \$5.50  
(romaine lettuce with raddichio and Italian vinaigrette)

## Main Entrees

Rice balls (meat or cheese) small \$2.99, large \$3.99  
Meatballs with tomato sauce \$4.50  
Veal Parmigiana \$6.50  
Veal Scallopini with marsala sauce \$7.50  
Veal Scallopini with mushroom sauce \$7.50  
Veal Involtini Sicilian style \$7.50  
Sausage with potatoes, peppers & onions \$7.50  
Roasted Italian Sausage (mild or hot) \$5.00

### Oven Baked

Lasagna with meat or vegetables  
small (serves 10) \$50, large (serves 20) \$100

Ziti Gratinati with bechamel  
small (serves 10) \$45, large (serves 20) \$85

Anelletti al Forno with meat sauce  
small (serves 10) \$45, large (serves 20) \$90

Eggplant Parmigiana  
small (serves 10) \$45, large (serves 20) \$90

Chicken Casserole  
small (serves 10) \$40, large (serves 20) \$80

### Pizza

Party sized pizza - \$30  
Fresh focaccia style crust, baked in our bread oven.  
Whole Vota Vota  
with ricotta, parsley and green onion \$40

## Fresh Pastry

Butter croissant\* - \$1.99  
Butter tart - \$2.00  
Chocolate croissant\* - \$2.55  
Apricot jam croissant\* - \$2.55  
Nutella croissant\* - \$2.55  
Custard croissant\* - \$2.55

Peach danish - \$2.75  
Ricotta & chocolate chip danish\* - \$4.05  
Sfogliatelle - \$2.49  
Cherry & ricotta danish\* - \$4.15  
Almond croissant - \$4.99

Breaded Chicken Cutlet \$6.00  
Roasted Chicken Leg \$6.99  
Roasted Chicken Breast \$6.99  
Chicken Parmigiana \$6.50  
Chicken Breast Scallopini w/ lemon sauce \$7.50  
Chicken Breast Scallopini w/ mushroom & cream \$7.50  
Chicken Cacciatore \$7.50  
Ricotta & Spinach Stuffed Chicken Breast \$8.50

### Pastas

Cannelloni with meat or ricotta cheese \$3.50 (choose tomato, cream or bechamel sauce)	Penne/Spaghetti with tomato sauce \$6.00
Fusili with rosé sauce & mixed vegetables \$7.00	Gnocchi with tomato sauce \$7.00
Penne with sundried tomato, black olives, olive oil \$6.00	Tortellini with meat or cheese \$7.00 (choose tomato or rosé sauce)
Seafood pasta \$7.00	Penne a la vodka \$7.00

\*Minimum 5 portions

### Seafood

Fried Calamari \$7.00	Baccala (cod) w/ tomato sauce, peppers, potato \$7
Mussels in marinara sauce \$6	Frittura Mista (shrimp, calamari, smelts) - \$12
Salmon grilled or poached \$10	Fried Bass Fillet \$6.50

48 hours notice required for seafood

## Sides

Roasted potatoes - \$3  
Broccoli or rapini stir fry - \$4  
Creamy mashed potatoes - \$3  
Peas and mushrooms - \$4  
Potatoes with pancetta & onions - \$4  
Mixed roasted vegetables - \$4.50  
(red pepper, green pepper, zucchini, onions, eggplant)  
Mixed steamed vegetables (seasonal) - \$4.50  
Rice with vegetables - \$4.50  
Rice w/ seafood & tomato sauce - \$6.50  
Rice with chicken & vegetables - \$6  
Eggplant rollatini - \$3  
(ricotta & spinach stuffing with tomato sauce)

## Baking

Cannoli - sm \$2.49, lg \$2.99  
Ciambelle - \$1.25  
Cinnamon Twist - \$1.25  
Cartocci - \$2.99  
Krapfen (nutella or custard) - \$2.99  
Iris - \$2.99  
Apple Turnover - \$3.25  
Lemon Bichon - \$2.99

### Assorted Cookie Tray Platters

small 10" (1.5 kg) \$65	medium 12" (2 kg) \$85
large 16" (3 kg) \$125	

## Beverages

Pop can - \$1.99    Pop bottle - \$2.50  
Water - \$1.99

### Breakfast Tray (mini pastries)

24 pieces \$35 (serves 10)	48 pieces \$70 (serves 20)
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Breakfast tray (48 hours notice, please.)

	7" ROUND	9" ROUND	10" ROUND	10"x10" SQUARE	1/2 SLAB 14.5"x11"	3/4 SLAB 14.5"x14.5"	FULL SLAB 14.5"x21.5"
ITALIAN CAKE regular filling	\$23	\$30	\$35	\$50	\$60	\$90	\$115
ITALIAN CAKE premium filling	\$25	\$35	\$40	\$55	\$70	\$105	\$135
SQUARE CAKES ONLY							
	7x7	8x8	9x9	10x10	14.5x11 1/2 SLAB	14.5x14.5 3/4 SLAB	14.5x21.5 FULL SLAB
SFOGLIA CAKE regular filling	\$25	\$35	\$40	\$55	\$65	\$100	\$125
SFOGLIA CAKE premium filling	\$30	\$40	\$45	\$60	\$75	\$115	\$145
DIPLOMATICA CAKE regular filling	\$25	\$35	\$40	\$55	\$65	\$100	\$125
DIPLOMATICA CAKE premium filling	\$30	\$40	\$45	\$60	\$75	\$115	\$145
ST. HONORE regular filling	\$35	\$45	\$55	\$75	\$80	\$125	\$155
ST. HONORE premium filling	\$40	\$50	\$60	\$80	\$90	\$135	\$165
SPECIALTY CAKES							
ICE CREAM CAKES (any combination)	\$25	\$35	\$45	\$55	\$75	\$115	\$150
PORTIONS CUSTOM CAKES							
	8-10	12	15	20	30-35	45-50	70-75
PORTIONS ENTREMENTS CAKES							
	12	16	20	25	40	60	80

## Entremets + Tortes

### Blackforest Torte

Chocolate sponge cake soaked in Kirsch liquor with 35% whipped cream and fresh cherry filling; masked with 35% whipped cream and shaved dark chocolate on the sides

### Sicilia

Pistachio bavaois, orange pastry cream with almond meringue and almond genoise

### Setteveli

Hazelnut praline mousse, dark chocolate mousse, with a crunchy gianduia base

### Opera

Layers of almond genoise soaked in coffee liqueur, coffee buttercream and chocolate ganache

### Carrot Cake

Traditional cake with carrots, walnuts and raisins topped with real cream cheese icing

### Chocolate Torte

Dense chocolate pound cake filled with chocolate whipped cream and glazed with ganache

### Tiramisu

Genoise sponge cake, mascarpone cheese filling and coffee liqueur soaked lady finger biscuits

### Italian Rum Cake

Three layers of genoise sponge cake soaked in rum or simple syrup with two layers of flavoured custard cream filling masked with 35% cream

### Sfoggia Cake

Three layers of crispy all-butter puff pastry with two layers of flavoured custard cream filling, masked with 35% whipped cream

### Diplomatica

A rum or simple syrup soaked layer of sponge cake between two crisp layers of all-butter puff pastry with two layers of custard cream filling, masked with 35% whipped cream

### St. Honore

Three layers of all-butter puff pastry with two layers of custard cream filling bordered by chocolate covered cream puffs, masked with 35% whipped cream.

### Mocha Torte

A coffee flavoured sponge cake with coffee liqueur, filled with coffee whipped cream, topped with chocolate shavings and sides coated with toasted almonds

### Cheese Cake

Made with real cream cheese and ricotta sitting on a graham cracker crumb base

## FILLINGS

regular - vanilla, chocolate  
premium - ricotta & chocolate chip,  
fresh fruit, fresh strawberries,  
lemon, raspberry, strawberry  
cream, mango, banana, bacio,  
hazelnut, pistachio, ferrero rocher,  
torrone, amaretto, coffee,  
caramel, black forest (cake)

## Customize your cake.

To help serve you better:  
Place your customized cake order with our  
trained staff or pastry chef.

\*In most cases, we need a minimum of 2 weeks advance notice.

To place an order please follow these easy steps:

- 1- Send us an email to [francescabakerycakes@gmail.com](mailto:francescabakerycakes@gmail.com) and include a picture or description of the design.
- 2- Let us know how many people you will be serving
- 3- Tell us the date you need the cake for
- 4- Leave us your full contact information

We will respond within 48 hours with a quote, and then we can schedule an in-store appointment for tasting.

Feel free to call us to make an appointment if you do not have access to email/computer.



# Catering & Cake Menu

416-299-1174

Custom designs are available - contact us for an appointment today!  
\*Cakes may be added or removed without notice  
Please notify staff of any allergies or religious considerations before placing orders.

CATERING PHONE  
416-299-1174

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