Hors d'oeuvres

$18 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 - $7.00/person, minimum 10 people.

Fresh fruit tray - $6.50/person, minimum 10 people.

Assorted cold cuts and cheese tray -
Small $90 (serves 15-20)
Large $120 (serves 35-40)

Assorted cheese tray - $7.00/person

Sandwiches

Deli sandwich - (sm) $6.50 (lg) $8.50
Chicken Wraps - red & green peppers, lettuce & tomato - $9.00
Roasted vegetable sandwich - $9.00 (min 10 sandwiches/platter)
Proscuitto & mozzarella focaccia - $80
Vegetable foccacia - $85

Salads

Caesar salad - $5.99
(dressing, croutons, parmigiano cheese)

Mediterranean salad - $5.99
(tomato, cuccumber, black olives, feta, red onion)

Chef salad - $5.99
(romaine lettuce with raddichio and Italian vinaigrette)

Main Entrees

Rice balls (meat or cheese) small $2.99, large $3.99
Meatballs with tomato sauce $5.00
Veal Parmigiana $7.00
Veal Scallopini with marsala sauce $7.99
Veal Scallopini with mushroom sauce $7.99
Veal Involtini Sicilian style $7.99
Sausage with potatoes, peppers & onions $7.99
Roasted Italian Sausage (mild or hot) $6.00

Oven Baked

Lasagna with meat or vegetables
small (serves 10) $55, large (serves 20) $110

Ziti Gratinati with bechamel
small (serves 10) $50, large (serves 20) $100

Anelletti al Forno with meat sauce
small (serves 10) $50, large (serves 20) $100

Eggplant Parmigiana
small (serves 10) $50, large (serves 20) $100

Chicken Casserole
small (serves 10) $50, large (serves 20) $100

Breaded Chicken Cutlet $6.49
Roasted Chicken Leg $7.49
Roasted Chicken Breast $7.49
Chicken Parmigiana $6.99
Chicken Breast Scallopini w/ lemon sauce $7.99
Chicken Breast Scallopini w/ mushroom & cream $7.99
Chicken Cacciatore $7.99
Ricotta & Spinach Stuffed Chicken Breast $8.99

Pastas

Penne w/ Sauce
Small Tray $70 (10 portions)
Large Tray $140 (20 portions)

Cannelloni with meat or ricotta cheese $3.99
(choose tomato, cream or bechamel sauce)

Fusili with rose sauce & mixed vegetables $8.00

Tortellini with meat or cheese $8.00
(choose tomato or rose sauce)

Seafood pasta $9.50

Specialty Pasta
Small Tray $80 (10 portions)
Large Tray $160 (20 portions)

Penne or Spaghetti w/ tomato sauce $8.00

Gnocchi with tomato sauce $8.00

Penne with sundried tomato, black olives, olive oil $8.00

Penne a la vodka $8.00

Seafood

Mussels in marinara sauce - $9
Salmon grilled or poached - $11
Fried Calamari $9
Fried Bass Fillet $7.50
Frittura Mista (shrimp, calamari, smelts) - $13
Baccala (cod) w/ tomato sauce, peppers, potato - $9

48 hours notice required for seafood orders.

All prices subject to change without notice due to unpredictable market.

Fresh Pastry

Butter croissant
Butter tart
Chocolate croissant
Apricot jam croissant
Nutella croissant
Custard croissant
Peach danish
Ricotta & chocolate chip danish
Sfogliatelle
Cherry & ricotta danish
Almond croissant

(Please enquire for menu pricing.)

Breakfast Tray
(mini pastries)

24 pieces $35 (serves 10)
48 pieces $70 (serves 20)

Breakfast tray (48 hours notice, please.)

Pizza

Party sized pizza - $35
Fresh foccacia style crust, baked in our bread oven.

Whole Vota Vota
with ricotta, parsley and green onion $45

Sides

Roasted potatoes - $4
Broccoli or rapini stir fry - $4.50
Creamy mashed potatoes - $4
Peas and mushrooms - $4.50
Potatoes with pancetta & onions - $4.50
Mixed roasted vegetables - $5.00
(red pepper, green pepper, zucchini, onions, eggplant)
Mixed steamed vegetables (seasonal) - $5.00
Rice with vegetables - $5.50
Rice w/ seafood & tomato sauce - $7.99
Rice with chicken & vegetables - $6.50
Eggplant rollatini - $4
(riccota & spinach stuffing with tomato sauce)

Baking

Cannoli, Ciambelle, Cinnamon Twist, Cartocci Krapfen (nutella or custard), Iris, Apple Turnover, Lemon Bichon

(Please enquire for menu pricing.)

Assorted Cookie Tray Platters

small 10" (1.5 kg) $70
medium 12" (2 kg) $90
large 16" (3 kg) $130

Beverages

Pop can - $2.49 Pop bottle - $2.99
Water - $2.25

	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	$25-$40	$30-$45	$40-$55	$55-$80	$80-$110	$115-$160	$150-$225
ITALIAN CAKE (EGGLESS)	$30-$45	$35-$55	$45-$65	$60-$85	$90-$120	$125-$165	$165-$230
	7" x 7" SQUARE	8" x 8" SQUARE	9" x 9" SQUARE	10" x 10" SQUARE	1/2 SLAB 14.5"x11"	3/4 SLAB 14.5"x14.5"	FULL SLAB 14.5"x21.5"
SQUARE ONLY	$30-$45	$35-$55	$45-$65	$60-$85	$90-$120	$125-$165	$165-$230
SFOGLIA	$30-$45	$35-$55	$45-$65	$60-$85	$90-$120	$125-$165	$165-$230
DIPLOMATICA	$30-$45	$35-$55	$45-$65	$60-$85	$90-$120	$125-$165	$165-$230
ST. HONORE (w/creampuffs)	$55-$70	$65-$85	$80-$100	$100-$125	$140-$170	$185-$225	$235-$300

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.

Entrements + Tortes

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

Sfoglia 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 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

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 bavarois, 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

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)

CATERING PHONE
416-299-1174

WWW.FRANCESCABAKERY.COM
2 Invergordon Ave
Scarborough, ON M1S 2Y8

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
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.











Francesca
Since 1994 BAKERY

Catering & Cake Menu

416-299-1174

@FRANCESCABAKERY