

LA BAIE DES FROMAGES

CATERING MENU

At La Baia we are passionate about high quality Italian food. One visit to our store is all you need to feel like you have taken a trip to Italy. We now offer you this same feeling in your home or office through our new catering menu.

Now you can enjoy our authentic Italian delicacies ranging from cheese and deli through to our wide selection of antipasti and last but not least our famous paninis in your own home, at a party or at the office.

Our catering menu is available here.

Do not hesitate to contact us with any questions or requests.

* All catering requests require 72 hours notice. Please note that the prices on the menu are for the options listed on the menu, any alterations may affect the price.

* E-mail request can be sent in at labaiadei@outlook.com, please note the request will be processed within 72 hours from the time we acknowledge your e-mail.

* Phone requests can be made by calling us at (514) 727-8850 – ask for Luciana or Marie.

ANTIPASTO

Bruschetta – Choice of mixed vegetables, artichokes or sun-dried tomatoes.

Olives

Marinated vegetables – choice of roasted peppers, artichokes, eggplants, grilled zucchini or mushrooms. Add bocconcini stuffed with olives, fritelle made with zucchini and gorgonzola, galettes made with ricotta soppressata and ham, or mini Sicilian arancinis (\$10.00/dozen)

Small 10-15: \$100

Medium 15-20: \$150

Large 20-25: \$200

FROM THE DELI COUNTER

Choice of five

- Prosciutto di Parma
- Bresaola
- Tuscan Fennel Salami
- Italian Mortadella
- Soppressata Calabrese (spicy)
- Capicollo
- Speck from the Italian Alps
- Coppa Piacentina

Garnished with Frangulia olives

Small platter: 10-15 - \$150

PANINIS

Our famous paninis cut into individual portions

- Vegetarien
- Prosciutto
- Mortadella
- Genoa Salami
- Capicollo and Soppressata Calabrese
- Choice of bread: Italian ciabatta or olive bread.

Our paninis are served with provolone and marinated vegetables, mild or spicy.

Small platter: 10-15 - \$100

Medium platter: 15-20 - \$150

Medium platter: 15-20 - \$200
Large platter: 20-25 - \$250

Large platter: 20-25 - \$200

FROM THE CHEESE COUNTER

Choice of five

- Parmigiano Reggiano
- Aged truffle goats milk cheese
- Asiago Fresco
- Ubriaco, a red wine buffalo milk cheese
- Crotonese Quattro Stagioni (Calabrese, sheep's milk aged 12 months)
- Dolce 3viso (made from the milk of cow, goat and buffalo)
- Latteria di grotta, aged in an Italian grotto.

Garnished with fruits and nuts

Small platter: 10-15 - \$170

Medium platter: 15-20 - \$220

Large platter: 20-25 - \$270

CHEESE AND DELI

Choice of four cheeses and four deli-meats
chosen from the above-mentioned lists.

Small platter: 10-15 - \$180

Medium platter: 15-20 - \$230

Large platter: 20-25 - \$280

****PERSONALIZED PLATTERS AVAILABLE****

Come visit us in store to personalize your platter.

FROM THE OVEN

Lasagna with meat - \$40

* vegetarian option available

* The lasagna is made with pork unless directed not to;
prices are subject to change based on alterations.