

# autumn menu

Bakers' Best Catering  
beginning Tuesday, September 19th

## START YOUR DAY

**banana walnut mini muffins** \$24 dozen two dozen minimum **vegan**  
**autumn harvest quiche** squash, pear, bacon, brie \$34 deep dish serves 6-8 \$87 half pan serves 18-20  
**corned beef hash** pan-fried potatoes, onions \$4.25 pp 48 hour notice required **gf**  
**hawaiian breakfast pizza** scrambled eggs, ham, pineapple, potatoes, jack cheese, scallions \$34 each, cut into 36 bite size pieces

## APPETIZERS

**antipasto kebobs** fresh mozzarella, prosciutto, salami, pickled stuffed provolone, italian vinaigrette \$48 dozen two dozen minimum **gf**  
**barbecue deviled eggs** beef brisket jam, pickled jalapenos, house made pickles \$26 dozen **gf**  
**cuban sliders** roasted pork loin, ham, swiss cheese, pickles, pressed hoagie rolls, mustard relish \$54 dozen **72 hour notice**  
**edamame nuggets** tofu, green onion, ginger, and peanut dipping sauce \$24/dozen **vegan**  
**latin polpetti cocktail meatballs** cumin, peppers, coriander, cilantro aioli \$22 dozen  
**steamed bao buns** sriracha aioli, pickled vegetables, hoisin sauce  
choice of **korean pulled pork** \$52 dozen **thai pulled chicken** \$46 dozen **barbecued jackfruit** \$46 dozen two dozen minimum  
**asian chicken lettuce wraps** stir-fried ground chicken, water chestnuts, ginger, soy sauce,  
sides platter of bibb lettuce, shredded carrots, micro cilantro, scallions, ginger plum sauce \$6.85 pp six person minimum  
**spinach and artichoke dip and chips** bagel chips, sliced baguette \$27.95 serves 12-15  
**cilantro lime shrimp** tomatillo avocado dip \$159 small 60 pieces \$198.75 medium 75 pieces \$278.25 large 105 pieces **gf**

## GRILLED FLATBREADS

 cut into 36 bite size pieces

**house made falafel** feta spread, mozzarella, chopped tomatoes, cucumbers, red onions, tahini sauce drizzle \$36 each  
**truffled harvest** butternut squash, arugula, caramelized onions, fontina cheese, white truffle oil drizzle \$34 each  
**thai pulled chicken** crumbled peanuts, peanut sauce, mozzarella cheese, tomatoes, peppers, cilantro, lime wedges \$39 each  
**spinach artichoke** sautéed baby spinach, roasted onions, four cheese spread \$36 each  
**meat lover's** pepperoni, italian sausage, cheese, fried pepperoncini, bolognese sauce \$35 each  
**dill pickle hamburger** american cheese, special sauce, shaved lettuce, tomato \$38 each

## SOUPS/STEW TO GO

 a "to go" container serves 16 cups

**alphabet vegetable soup** potatoes, light tomato broth \$53.75  
**broccoli cheddar soup** \$53.75  
**latin chicken** yukon gold potatoes, fresh corn, touch of cream \$53.75  
**matzo ball soup** \$53.75 48 hour notice  
**spiced butternut squash** diced apples \$53.75 **gf**  
**tomato basil** our signature comfort soup \$53.75 **gf**  
**chili: choice of beef and sausage, chicken, or vegetable** chili kidney beans, peppers, onions \$64.95 **gf**  
**beef barley and wild mushroom stew** \$64.95

## ENTREES

 six person minimum

**beef brisket** caramelized carrots, celery, onions \$19.95 pp 48 hour notice **gf**  
**beef rigatoni** fresh mozzarella, basil, parmesan, tomato cream  
\$89 half pan serves 10-12 \$125 three quarter pan serves 16-18 \$158 full pan serves 20-24  
**ponzu grilled steak** miso butter, shaved asian slaw, chili sauce \$13.95 pp  
**paella** crackling rice, peppers, onions, peas **HP** half pan serves 8-10 **FP** full pan serves 16-18  
**vegetarian** artichokes and mushrooms \$43.50 **HP** \$87 **FP** **gf**  
**chicken and chorizo** \$55 **HP** \$110 **FP**  
**shrimp and chorizo** \$90 **HP** \$180 **FP** **gf**  
**chicken marbella** braised chicken, dried fruits, olives \$11.95 pp **gf**  
**handheld chicken pot pies** potatoes, peas, puff pastry \$8.95 per person two per person  
**tikka masala sautéed chicken cutlets** lightly spiced tomato cream, curried roasted vegetables, coriander \$9.95 pp **gf**  
**stir fry** seasonal vegetables, our house asian brown sauce  
**vegetarian** \$8.95 pp **chicken** \$9.95 pp **salmon** \$11.75 **beef** \$12.50 pp **shrimp** \$15.50  
**buffalo chicken meatloaf** blue cheese sauce \$8.95 pp  
**apricot glazed pork tenderloin** roasted sweet potato ragout, honey mustard \$12.95 pp **gf**  
**tortilla crusted tilapia** jalapeno tartar sauce \$8.95 pp  
**dijon potato crusted salmon** fennel herb salad, lemon dill sauce \$13.95 pp **gf**  
**harvest ravioli** sweet potato filling, cider reduction, sautéed kale, roasted butternut squash, wild mushrooms \$11.75 pp  
**portobello mushroom and pepper fajitas** queso fresco, tortillas, avocado cream, latin slaw \$8.95 pp  
**honey sesame roasted tofu** toasted pistachios, wilted greens, roasted cauliflower and carrots \$9.95 pp

## SALADS six person minimum

### farmer's market autumn salad

roasted butternut squash, beets, pears, green beans, toasted walnuts, baby arugula, creamy apple mustard vinaigrette \$3.75 pp **gf**

**autumn spiced poached pear salad** spiced pecans, mixed greens, shaved aged cheddar cheese, maple vinaigrette \$4.50 pp **gf**

**broccoli and apple salad** walnuts, dried cranberries, creamy buttermilk dressing \$4 pp **gf**

**celery root and pear salad** celery frisee, almonds, shaved manchego cheese, lemon dressing \$4.85 pp **gf**

**crimson and golden beet salad** oranges, feta cheese, fennel \$4.75 pp **gf**

**roasted sweet potato kale salad** seasoned chick peas, cranberries, sunflower seeds, tahini dressing \$4.50 pp **gf**

### tuscan salad with grilled flatbread croutons

cannellini beans, baby arugula, fresh mozzarella, olive oil, white balsamic vinegar, basil \$4.50 pp

**asian salmon noodle salad** ramen noodles, broccoli, red pepper, edamame and miso ginger salmon \$7.95 pp

**zatar chicken salad** roasted carrots, lemon tahini dressing \$8.95 pp **gf**

### the primavera salad topper platter

garden salad with a sides platter of grilled chicken, grilled steak, roasted red peppers, charred red onions, marinated artichokes, broccoli, hardboiled eggs, cheddar cheese, crispy tortilla strips, italian vinaigrette

\$82 small serves 6-10 \$132 medium serves 11-15 \$185 large serves 16-20

## SIDES six person minimum

**asian grilled vegetables** sweet chili sauce \$3.95 pp **gf**

**basmati rice** scallions, cilantro \$3 pp **gf**

**roasted brussels sprouts** butternut squash, cranberries \$4.95 pp **gf**

**curried cauliflower "rice"** golden raisins, cilantro, sweet peas \$4.50 pp **gf**

**roasted pumpkin and bacon risotto** crumbled blue cheese \$4.75 pp **gf**

**buttered egg noodles** fresh herbs, chives \$2.85 pp

**brazilian cheese "bread"** white corn balls, gooey cheese filling \$21/dozen two dozen minimum **gf**

**kimchi brown fried rice** bean sprouts, edamame \$3.75 pp

**noodle kugel** \$31 quarter pan serves 6-8 \$52.50 half pan serves 12-16

## DESSERTS

**sugar-dusted leaf cookies** \$9.40 half dozen

**pumpkin whoopie pies** mulled spiced cream filling \$18.25 half dozen

**apple crisp** nut streusel topping \$58.50 half pan serves 12-16

**gluten free healthy cookie bites** oats, almond flour, dried cherries, dark chocolate, bananas \$26.75 dozen two dozen minimum **gf**

**guiltless sweet tray** healthy oats, dried cherry cookie bites with dark chocolate and banana, chocolate almond butter cups,

pumpkin flax seed bites \$4.75 pp 2 pcs pp six person minimum no substitutions **gf**

**cannoli nachos** orange blossom scented fresh ricotta dip with chocolate chips, cannoli crisps, sugared fried wontons, strawberries

\$54.55 small serves 6-10 \$82 medium serves 11-15 \$113 large serves 16-20

# oktoberfest menu

AVAILABLE TUESDAY, SEPTEMBER 19th - FRIDAY, OCTOBER 13th

72 HOUR NOTICE REQUIRED ON OKTOBERFEST ITEMS.

**soft baked bavarian style pretzels** a trio of dipping sauces \$3.50 each

**beer steamed knockwurst and bratwurst bites** german mustard, roasted peppers \$5.95 pp **gf**

**make your own sauerbraten sliders** braised red cabbage, ginger snap gravy \$63 dozen three dozen minimum

**grilled bratwurst or knockwurst** apples, sauerkraut \$8.95 pp **gf**

**chicken schnitzel bites** lemon sauce \$105 small 48 pieces \$131 medium 60 pieces \$170 large 80 pieces

**weiner schnitzel** pan fried veal cutlet, lemon butter sauce \$14.95 pp

**german potato salad** bacon, cider vinaigrette \$3.95 pp

### bavarian cheddar ale fondue

sides platter of house made soft baked pretzel bites, roasted fingerling potatoes, german knockwursts \$120 serves 20

**oktoberfest honey glazed chicken breast** harpoon ipa and honey reduction \$7.95 pp

We would appreciate a 48 hour notice when placing catering orders, we make every attempt to accommodate shorter notice.

Bakers' Best Catering is not a nut free facility.

It is the customer's responsibility to notify Bakers' Best Catering of any food allergies.

**gf = gluten free** Some non gluten free items can be prepared gluten free, ask when you place your order.

www.bakersbestcatering.com 617.332.4588



**bakers' best**  
CATERING