

# autumn

**bakers'best**  
CATERING

available tuesday, september 10<sup>th</sup>

## start your day

**banana walnut mini muffins** \$17.95 dozen two dozen minimum **V**

### healthy breakfast wrap

scrambled egg whites, feta cheese, baby spinach, sundried tomatoes, whole wheat tortilla \$7.10 each

**gluten free healthy breakfast wrap** same as above with a gluten free tortilla \$7.95 each

**butternut squash and bacon quiche** pear, brie \$35 deep dish serves 6-8 \$89.95 half pan serves 18-20

**noodle kugel** \$33.50 quarter pan serves 6-8 \$56.75 half pan serves 12-16

## appetizers

**antipasto kebobs** fresh mozzarella, prosciutto, salami, pickled stuffed provolone, italian vinaigrette \$49.95 dozen two dozen minimum **GF**

**cuban sliders** roasted pork loin, ham, swiss cheese, pickles, pressed hoagie rolls, mustard relish

\$66.95 dozen two dozen minimum 72 hour notice required

**edamame nuggets** tofu, green onion, ginger, and sweet chili dipping sauce \$15 dozen two dozen minimum **V**

**asian chicken lettuce wraps** stir-fried ground chicken, water chestnuts, ginger, soy sauce,

sides platter of bibb lettuce, shredded carrots, cilantro, scallions, ginger plum sauce \$6.85 pp six person minimum

**chilled spinach and artichoke dip and chips** baguette slices and naan bites \$33.95 serves 12-15

**cilantro lime shrimp platter** tomatillo avocado dip \$164 small 60 pieces \$198.95 medium 75 pieces \$287 large 105 pieces **GF**

## grilled flatbreads

 cut into bite size pieces

**buffalo chicken** house fried chicken, celery, carrots, blue cheese, shredded cheddar cheese, buffalo sauce \$36 each

**italian** cured meats, savory roasted garlic cream, provolone, mozzarella, parmesan, banana and roasted red peppers \$39 each

**truffled harvest** butternut squash, arugula, caramelized onions, fontina cheese, white truffle oil drizzle \$42 each

**spinach artichoke** sautéed baby spinach, roasted onions, four cheese spread \$38 each

## soups/stews to go

 a "to go" container serves 16 cups

**broccoli cheddar soup** \$56.95

**curried pumpkin bisque** with fall spiced pepitas \$56.95 **GF V**

**latin chicken soup** yukon gold potatoes, fresh corn, touch of cream \$56.95

**new england butternut squash soup** diced apples \$56.95 **GF**

**orzo vegetable soup** potatoes, light tomato broth \$56.95

**matzo ball soup** (16 matzo balls) \$59.75 48 hour notice required

**extra matzo balls** \$7.50 half dozen

**classic beef stew** \$75.95

## entrees

 six person minimum on pp items

**HP** half pan serves 10-12 **FP** full pan serves 20-24

**salmon puttanesca** tomatoes, olive oil, olives, capers and garlic \$14.50 pp **GF**

**sesame seared salmon** wakame seaweed salad, shaved watermelon radish, ginger vinaigrette \$12.95 pp **GF**

**chicken carbonara** eggs, parmesan cheese, pancetta, black pepper, penne \$63.95 **HP** \$132.50 **FP**

**chicken marbella** braised chicken, dried fruits, olives \$12.95 pp **GF**

**chicken pot pie with puff pastry** potatoes, carrots, celery, peas \$59.95 **HP** \$119.90 **FP**

**tikka masala sautéed chicken cutlets** lightly spiced tomato cream, curried roasted vegetables, coriander \$8.95 pp **GF**

**beef brisket** caramelized carrots, celery, onions \$20.95 pp 48 hour notice required **GF**

**hibachi steak** miso butter, shaved asian slaw, chili sauce \$14.40 pp

**apricot glazed pork tenderloin** roasted sweet potato ragout, honey mustard \$13.35 pp **GF**

**harvest ravioli** sweet potato filling, cider reduction, sautéed kale, roasted butternut squash, wild mushrooms \$13.50 pp

**portobello mushroom and pepper fajitas** queso fresco, tortillas, avocado cream, latin slaw \$9.25 pp

**paella** saffron rice, peppers, onions, peas

**vegetarian** artichokes and mushrooms \$44.85 **HP** \$89 **FP** **GF V**

**chicken and chorizo** \$58.85 **HP** \$115.50 **FP** **GF**

**stir fry** seasonal vegetables, our house asian brown sauce

**vegetarian** \$7.95 pp **chicken** \$10.95 pp **beef** \$13.95 pp **shrimp** \$16.95 pp

## salads six person minimum

### spiced poached pear and vermont cheddar salad

spiced pecans, mixed greens, shaved aged cheddar cheese, maple vinaigrette \$4.75 pp GF

**broccoli and apple salad** walnuts, dried cranberries, creamy buttermilk dressing \$4.25 pp GF

**crimson and golden beet salad** oranges, feta cheese, shaved fennel, champagne vinaigrette \$5.25 pp GF

**roasted sweet potato kale salad** seasoned chick peas, cranberries, sunflower seeds, tahini dressing \$4.75 pp GF V

### tuscan salad with grilled flatbread croutons

cannellini beans, baby arugula, fresh mozzarella, olive oil, white balsamic vinegar, basil \$4.75 pp

**asian salmon noodle salad** ramen noodles, broccoli, red pepper, edamame and miso ginger salmon \$8.75 pp

**brazilian chicken salad** potato sticks, carrots, green peas, corn, green apple, raisins \$9.25 pp GF

### harvest salad topper platter

mixed greens with a sides platter of roasted acorn squash and root vegetables, crumbled goat cheese, beets, pears, green beans, spiced pepitas, creamy apple mustard vinaigrette

\$76.50 small serves 6-10 \$102.25 medium serves 11-15 \$144.25 large serves 16-20 GF

## sides six person minimum

**HP** half pan serves 10-12 **FP** full pan serves 20-24

**asian grilled vegetables** sweet chili sauce \$4 pp GF

**maple ginger roasted fall vegetables** \$4 pp GF V

**roasted brussels sprouts** butternut squash, cranberries \$5.10 pp GF

**roasted pumpkin risotto** pepitas garnish \$4.90 pp GF

**buttered egg noodles** fresh herbs, chives \$24.95 **HP** \$48.50 **FP**

**brazilian cheese bread** small golden cheese rolls with a crunchy crust and light, fluffy center \$18 dozen two dozen minimum GF

## desserts

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

**bananas foster bread pudding** bourbon caramel sauce \$58.50 half pan serves 12-16

**black forest cake** \$52.45 serves 12-16

**german chocolate cake** \$52.45 serves 12-16

**pies** apple • blueberry • peach • pecan • pumpkin \$26.80 each serves 8-10

**pumpkin cupcakes** orange scented buttercream, candy corn garnish \$14.95 dozen one dozen minimum

**sugar dusted leaf cookies** \$9.30 half dozen

**mini pumpkin whoopie pies** mulled spiced cream filling \$19.50 dozen

# oktoberfest specials

**soft baked bavarian style pretzel** brown mustard \$2.75 each

**beer steamed knockwurst and bratwurst bites** german mustard, roasted peppers \$6.35 pp six person minimum

**make your own sauerbraten sliders** braised red cabbage, ginger snap gravy \$72.50 dozen three dozen minimum 72 hour notice required

### bavarian cheddar ale fondue

sides platter of house made soft baked pretzel bites, roasted fingerling potatoes, german knockwursts \$128 serves 20

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

**grilled bratwurst or knockwurst** apples, sauerkraut \$9.25 pp six person minimum

**pork schnitzel** pan fried pork cutlet, mustard cream \$14.40 pp six person minimum

**german potato salad** bacon, cider vinaigrette \$4.25 pp six person minimum

We make every attempt to accommodate Bakers' Best Catering produces menu items that may contain or come into contact with Wheat/Gluten, Milk, Eggs, Peanuts, Tree Nuts, Fish, Shellfish, and Soy. While we make every attempt to minimize the risk of cross contamination when informed about allergies, we offer no guarantees and accept no liability. Customers with food allergies need to be aware of the risk of consuming our products. Thank you for your continued business.

GF = gluten free V = vegan

www.bakersbestcatering.com 617.332.4588

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