

spring

bakers'best
CATERING

available tuesday 3.20.18

start your day

feta cheese and spinach scones sundried tomato whipped butter \$33 dozen

power c healthy egg scramble

scrambled egg whites, spinach, kale, tomatoes, mozzarella cheese, sides of brown rice, salsa, tortillas \$7.20 pp

sonoma healthy egg scramble turkey sausage, mushrooms, green and red peppers, diced tomatoes, cheddar cheese, scrambled egg whites, sides of brown rice, salsa, tortillas \$7.55 pp

jalapeño cheddar egg sandwich

scrambled eggs, cheddar cheese, hash browns, fire roasted chilies, cheddar jalapeño bagel \$5.95 each

appetizers

indian roasted carrot hummus dip and chips mini naan bread dippers \$39.95 feeds 12-15 V

buffalo cauliflower brochettes buttermilk ranch dipping sauce

\$42 small 48 pieces \$52.50 medium 60 pieces \$69.75 large 80 pieces

caramelized pineapple and chicken quesadillas monterey jack cheese, peppers, strawberry salsa

\$72.65 small 44 pieces \$98.95 medium 56 pieces \$137 large 76 pieces

make your own bruschetta bar marinated tomato mozzarella salad, eggplant caponata, white bean dip, olive tapenade, bread platter of toasted crostini, french baguette slices, focaccia

\$71.60 small serves 10-12 \$94.80 medium serves 13-16 \$118.45 large serves 16-20

hot dog slider bar

all beef hot dogs, soft rolls, sides of relish, onions, sauerkraut \$45.35 dozen two dozen minimum with hot cheese sauce add \$17

vegetarian sushi platter

avocado sweet potato rolls, collard greens, purple kale, coconut curry rolls, kimchi, mushrooms, quinoa rolls, dipping sauces

\$80.35 small 40 pieces \$100.45 medium 50 pieces \$130.30 large 65 pieces 48 hour notice

make your own mezze pocket platter \$82 small serves 6-10 \$133.25 medium serves 11-15 \$184.50 large serves 16-20

greek beef meatballs, falafel, marinated cucumber tomato salad, moroccan roasted eggplant, tahini, tzatziki, hummus, gyro and pita bread

grilled flatbreads

cut into 36 bite size pieces

jalapeño popper cream cheese, monterey jack cheese, jalapeno bacon \$32 each

strawberries, arugula, and prosciutto ricotta, goat cheese, and parmesan cheeses, balsamic drizzle \$39 each

french onion steak and cheese shaved steak, swiss cheese, french onion compote, french bread crumble \$37 each

banh mi hoisin pulled pork, mozzarella, pickled vegetables, sriracha aioli \$39 each

eggplant parmesan eggplant cutlets, fresh mozzarella, oven cured tomatoes, sweet basil, marinara \$44 each

salads

six person minimum

power lunch salad topper platter \$104 small serves 6-10 \$173.40 medium serves 11-15 \$267.75 large serves 16-20 GF

kale salad mix, lemon flax seeds, lemon vinaigrette, topper platter of herb roasted salmon, broccoli, beets,

toasted chick peas, avocados, seasoned lentils

the wedge salad topper platter \$79.35 small serves 6-10 \$129.80 medium serves 11-15 \$181.30 large serves 16-20 GF

iceberg lettuce wedges, topper platter of grilled chicken, apple wood smoked bacon, tomatoes, hardboiled egg,

crumbled blue cheese, avocado, blue cheese dressing

caesar tortellini steak salad marinated grilled steak, grilled mushrooms, tricolored tortellini, shaved parmesan,

garlic flatbread croutons, pesto caesar dressing \$9.55 pp

bbq ranch pasta salad black beans, grilled corn, cheddar cheese, cornbread croutons, honey bbq cream dressing \$4.40 pp

sweet and spicy brussels sprout salad baby kale, cranberries \$5.45 pp GF V

sorghum "tabbouleh" salad feta cheese, tomatoes, broccoli, cucumber, lemon vinaigrette \$5.45 pp GF

spinach and strawberry salad slivered almonds, goat cheese, poppy seed dressing \$4.40 pp

apricot and quinoa salad roasted beets, arugula, apricots, avocado, lime chili dressing \$4.90 pp GF V

cauliflower "mock potato" salad diced eggs, whole grain dijon mayonnaise, pickles \$4.10 pp GF

soups to go \$55.40 a "to go" container serves 16 cups

chicken vegetable

italian wedding meatballs, baby spinach, pasta

matzo ball soup

miso vegetable tofu, asian vegetables V

ramen sriracha ground chicken, basil, ginger

stews to go a "to go" container serves 16 cups

avgolemono greek chicken, rice \$66.90

beef and sausage chili \$69.90 GF

chicken and tortellini zucchini, spinach \$66.90

corn and vegetable chowder \$66.90

stuffed pepper and rice ground beef, tomatoes \$69.90 GF

vegetable chili \$66.90 GF

entrees six person minimum

red wine glazed beef brisket root vegetables, brisket jus \$20.55 pp 72 hour notice GF

short rib tacos latin style pulled short ribs, sides of soft tortillas, queso fresco, spicy salsa, and pickled cabbage \$14.50 pp

buffalo chicken meatloaf tomato glaze, warm blue cheese sauce \$8.95 pp

marinated grilled jerk chicken breast mango chutney, fried plantain chips \$10.25 pp GF

quinoa baked chicken parmesan mozzarella, house marinara sauce \$9.50 pp GF

pan seared kizami nori crusted salmon cakes green papaya asian salad, honey sambal sauce \$14.35 pp

honey stung panko fried chicken thighs bourbon maple sauce \$7.95 pp

rum glazed pork tenderloin grilled pinapples, cabbage and green apple slaw \$10.95 pp GF

grilled vegetable ravioli roasted peppers, zucchini, summer squash, asparagus, garlic white wine sauce \$9.25 pp

vegan entrees six person minimum

almond tofu snap peas, soba noodles, maple almond butter sauce \$10.50 pp V

bok choy and udon noodles shiitake mushrooms, bean sprouts, fermented black bean sauce \$9.25 pp V

make your own jackfruit and mushroom gyros vegan tzatziki, grilled pita, cucumber tomato salad \$9.50 pp V

grilled balsamic eggplant cashew cheese, roasted tomato ragout \$8.50 pp V

sides six person minimum

korean kimchi pancakes soy scallion dipping sauce \$4.75 pp

brown rice pilaf sweet peas, peppers, onions, toasted pasta \$3.95 pp

roasted rainbow carrots and cauliflower harissa honey glaze \$5.75 pp GF

tater tots choice of traditional or sweet potato, sriracha dipping sauce \$3.25 pp

desserts

carrot cake cream cheese dip and chips gingersnaps, cinnamon crisps, pretzels, strawberries

\$56.20 small serves 6-10 \$79.35 medium serves 11-15 \$107.65 large serves 16-20

make your own strawberry shortcake flaky fresh baked biscuits, fresh strawberries, chantilly cream \$57.20 serves 8

mini chocolate mousse cups \$24 dozen two dozen minimum

mini cupcakes choice of chocolate · vanilla · red velvet \$12.40 dozen

pastel sugar dusted flower cookies \$9.30 half dozen

green tea cookies \$21.60 dozen

s'mores whoopie pies marshmallow and chocolate ganache fillings \$18.30 half dozen

gluten free healthy cookie bites \$27.60 dozen GF



We would appreciate a 48 hour notice when placing corporate or informal catering orders.

We make every attempt to accommodate shorter notice if we are able.

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

www.bakersbestcatering.com

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