

# spring

bakers'best  
CATERING

available tuesday 3.19.19

## start your day

### 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 \$6.95 each

## appetizers

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

### 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 \$96.50 serves 13-16

### hot dog slider bar

all beef hot dogs, soft rolls, sides of mustard, relish, onions, sauerkraut \$46.50 dozen two dozen minimum

### vegetarian sushi platter

avocado sweet potato rolls, collard greens, purple kale, coconut curry rolls, kimchi, mushrooms, quinoa rolls, dipping sauces \$80.50 small 40 pieces \$99.50 medium 50 pieces \$130.50 large 65 pieces 48 hour notice

### make your own mediterranean pita platter

greek beef meatballs, falafel, marinated cucumber tomato salad, moroccan roasted eggplant, tahini, tzatziki, hummus, gyro and pita bread \$82 small serves 6-10 \$133.25 medium serves 11-15 \$184.50 large serves 16-20

## grilled flatbreads

cut into bite size pieces

**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 \$42 each

**eggplant parmesan** eggplant cutlets, fresh mozzarella, oven cured tomatoes, sweet basil, marinara \$42 each

## salads

six person minimum

**power lunch salad topper platter** kale salad mix, lemon flax seeds, lemon vinaigrette,

topper platter of herb roasted salmon, broccoli, beets, toasted chick peas, avocados, seasoned lentils

\$104 small serves 6-10 \$173.40 medium serves 11-15 \$267.75 large serves 16-20 GF

**the wedge salad topper platter** iceberg lettuce wedges, topper platter of grilled chicken, apple wood smoked bacon, tomatoes, hardboiled egg, crumbled blue cheese, avocado, blue cheese dressing

\$89.50 small serves 6-10 \$139.50 medium serves 11-15 \$181.50 large serves 16-20 GF

### caesar tortellini steak salad

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

garlic flatbread croutons, pesto caesar dressing \$10.50 pp

**bowtie pesto salad** red peppers, olives, scallions, pine nuts \$3.75 pp

**sweet and spicy brussels sprout salad** baby kale, cranberries \$5.65 pp GF V

**sorghum tabbouleh salad** feta cheese, tomatoes, broccoli, cucumber, lemon vinaigrette \$5.65 pp GF

**spinach and strawberry salad** slivered almonds, goat cheese, poppy seed dressing \$4.65 pp

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

## soups and stew to go a "to go" container serves 16 cups

**avgolemono soup** greek chicken, rice \$56.95

**chicken tortilla soup** lime wedges, tortilla slivers \$56.95

**matzo ball soup** \$59.75

additional matzo balls \$7.50 half dozen

**miso vegetable soup** tofu, asian vegetables V \$56.95

**ramen sriracha soup** ground chicken, basil, ginger \$56.95

**cuban black bean stew** chorizo, peppers, onions, cilantro cumin cream, tortillas slivers \$68.95

**corn and vegetable chowder** \$68.95

## entrees six person minimum

**red wine braised beef brisket** root vegetables, brisket jus \$20.95 pp 72 hour notice GF

### short rib tacos

latin style pulled short ribs, sides of soft tortillas, queso fresco, latin slaw, spicy salsa, pickled jalapenos, lime wedges  
\$79.75 small serves 5 \$159.50 medium serves 10 \$295 large serves 20

**marinated grilled jerk chicken breast** mango chutney, plantain chip garnish \$10.25 pp GF

**grilled chicken parmesan** house marinara sauce, provolone \$10.55 pp GF

**pan seared kizami nori crusted salmon cakes** green papaya asian salad, honey sambal sauce (2) \$12.95 pp

**panko fried chicken cutlet** bourbon maple sauce \$10.95 pp

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

**artichoke and fontina ravioli** roasted peppers, zucchini, summer squash, asparagus, garlic white wine sauce \$12.95 pp

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

## sides six person minimum

**scallion pancakes** trio of dipping sauces: ginger sweet and sour, duck, and pomegranate plum

\$66 small 44 pieces \$84 medium 56 pieces \$114 large 76 pieces

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

**salt and vinegar fingerling potatoes** \$4.25 pp

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

**chilled sesame ginger snap peas** carrots, watermelon radishes, sesame seeds \$3.85 pp GF V

**feta cheese and spinach mini scones** sundried tomato whipped butter \$15.95 dozen one dozen minimum

## desserts

**strawberry whoopie pies** strawberry cream filling full size \$21 half dozen mini size \$24 dozen

**mini chocolate mousse cups** \$24 dozen two dozen minimum

**green tea cookies** \$22.20 dozen

**pastel sugar dusted flower cookies** \$9.90 half dozen

**carrot cake cream cheese dip and chips** gingersnaps, cinnamon crisps, pretzels, strawberries \$79.50 serves 12-15

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

**strawberry rhubarb tart** \$45.30 serves 12-16

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CATERING

We would appreciate a 48 hour notice when placing catering orders, 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. We wish all a Happy Spring!

[www.bakersbestcatering.com](http://www.bakersbestcatering.com) GF = gluten free  
617.332.4588