

# spring

bakers'best  
CATERING

Available Tuesday 3.17.20

**start your day** six person minimum unless noted

**frittata**

a dairy free paleo breakfast option, choice of spinach mushroom or tomato aparagus \$27.95 each serves 6-8 **GF**

**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

## appetizers

**roasted carrot hummus dip and chips** mini naan bread dippers \$27.95 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

**make your own mediterranean pita platter**

greek beef meatballs, falafel, marinated cucumber tomato salad, moroccan roasted eggplant, tahini, tzatziki, hummus,  
gyro and pita bread \$79 small serves 6-10 \$125 medium serves 11-15 \$169 large serves 16-20

**grilled flatbreads** cut into bite size pieces

**strawberries, arugula, and prosciutto** ricotta, goat cheese, and parmesan cheeses, balsamic drizzle \$39.95 each

**french onion steak and cheese** shaved steak, swiss cheese, french onion compote, french bread crumble \$42.95 each

**eggplant parmesan** eggplant cutlets, fresh mozzarella, oven cured tomatoes, sweet basil, marinara \$42.95 each

**salads** six person minimum

**beet and citrus salad**

crimson and golden beets, fresh oranges, field greens, goat cheese, walnuts, and champagne vinaigrette \$5.45 pp

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

**chili glazed brussels sprout salad** baby kale, dried cranberries \$5.75 pp **GF V**

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

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

**power lunch salad topper platter**

kale salad mix, with a topper platter of herb roasted salmon, roasted sweet potatoes, broccoli, crimson and gold beets, flax  
seeds, avocados, seasoned lentils, lemon vinaigrette

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

**primavera salad topper platter**

romaine lettuce with a sides platter of grilled chicken, grilled flank steak, roasted red peppers, charred red onions, marinated  
artichokes, hardboiled eggs, crumbled blue cheese, roasted za'atar chick peas,

italian red wine vinaigrette \$89.50 small serves 6-10 \$139.50 medium serves 11-15 \$181.50 large serves 16-20 **GF**

**pair either salad topper with a**

**quinoa bowl** \$31small serves 6-10 \$48 medium serves 11-15 \$64 large serves 16-20 **GF**

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

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

**cuban black bean soup** peppers, onions, corn tortilla slivers \$56.95 V

**matzo ball soup** \$59.75

additional matzo balls \$7.50 half dozen

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

**native corn chowder** poached potatoes, fresh herbs, corn cob broth \$68.95 GF

**entrees** six person minimum unless noted

**red wine braised beef brisket** root vegetables, brisket jus \$21.95 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 \$11.30 pp GF

**harissa chicken cutlet** roasted za'atar chick peas and kalamata olives \$10.95 pp

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

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

**caribbean rum glazed pork** grilled pineapple, green apple slaw \$10.95 pp GF

**shrimp risotto** baby arugula, lemon, asparagus \$15.95 pp six person minimum

**roasted red pepper and goat cheese ravioli**

roasted tomatoes, zucchini, summer squash, asparagus, garlic white wine sauce \$14.50 pp

**coconut curry tofu noodles**

coconut crusted tofu, carrots, red onion, zucchini, napa cabbage, pasta, basil, light curry sauce \$9.25 pp V

**sides** six person minimum unless noted

**cauliflower risotto** onions, parmesan and mozzarella cheeses \$3.25 pp GF

**salt and vinegar roasted yukon gold potatoes** \$4.25 pp GF V

**roasted carrots and cauliflower** harissa honey glaze \$3.85 pp GF

**chilled spring snap peas** carrots, radishes, sesame seeds, ginger vinaigrette \$4.55 pp GF V

**curry coconut couscous** \$4.50 pp

**desserts**

**mini strawberry whoopie pies** strawberry cream filling \$24 dozen

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

**green tea cookies** \$22.95 dozen

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

**make your own strawberry shortcake** flaky fresh baked biscuits, fresh strawberries, chantilly cream \$42.90 serves 6

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[www.bakersbestcatering.com](http://www.bakersbestcatering.com)  
617.332.4588

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!

GF = gluten free V = vegan