

St. Patrick's Day

appetizers

bangers and mash sliders

mini sausage bangers, sautéed onions, mashed potatoes, buttery brioche rolls, irish whiskey mustard \$43.80 dozen one dozen minimum

guinness bbq wings celery irish blue cheese dipping sauce \$137 small 100 pieces \$171.25 medium 125 pieces \$239.75 large 175 pieces

corned beef and cabbage grilled flatbread

pulled corned beef, roasted potatoes, green cabbage, dijon cream, russian dressing \$40 each cut into 36 bite size pieces

green grilled flatbread arugula pesto, broccoli, spinach, artichokes, mozzarella, goat cheese \$34 each cut into 36 bite size pieces

emerald crudité broccoli, celery, cucumber, roasted brussel sprouts, green pepper, edamame hummus, green goddess dip GF

\$71 small serves 20-24 \$83 medium serves 25-30 \$118.50 large serves 35-40

irish blue cheese fondue

sides platter of sourdough bread cubes, fingerling potatoes, broccoli florets, brussels sprouts, cherry tomatoes \$94 serve 25-30

salads six person minimum

dublin pub salad torn romaine and bibb lettuces, watercress, endive, julienned beets, pickled red onions, hard boiled eggs,

red cabbage, grape tomatoes, crumbled blue cheese, malted tarragon vinaigrette \$5.10 pp GF

emerald isle salad

mixed fresh greens and spinach, cheddar cheese, diced tomatoes, green apple slices, toasted almonds, cider vinaigrette

\$4.40 pp GF with grilled chicken add \$5.10 pp GF

irish poached salmon salad

baby new roasted red potatoes, sweet peas, shaved fennel, arugula, tomatoes, horseradish dressing \$10.25 pp GF

sides six person minimum

colcannon creamy mashed potatoes, kale, scallions \$3.75 pp GF

bubble and squeak potato cakes shredded brussel sprouts, cabbage, onion \$3.35 each

roasted brussel sprouts and carrots applewood smoked bacon, caramelized onions \$5.50 pp GF

“green” risotto spinach, basil, parsley, shaved parmesan cheese \$4.90 pp GF

entrees six person minimum

guinness beef stew a “stew to go” container serves 16 cups

hearty combination of beef medallions, root vegetables, brothy guinness stew \$66.90 each

new england boiled dinner red corned beef, green cabbage, boiled potatoes, baby carrots, corned beef jus \$16.95 pp GF

horseradish crusted salmon grated potatoes, fresh horseradish, dijon cream \$16.45 pp GF

shepherd's pie seasoned ground beef, peas, carrots, corn, whipped potatoes

\$61.80 half pan serves 10-12 \$92.70 three quarter pan serves 16-18 \$123.60 full pan serves 20-24

ballymore spinach ravioli

sautéed spinach, grilled zucchini, wild mushrooms, caramelized onions, sweet peas, light pesto cream \$11.50 pp

from the bakery

freshly baked irish soda bread platter, whipped honey guinness butter, tomato chutney

\$39 small serves 8-10 \$47.75 medium serves 10-12 \$64.95 large serves 14-16

homemade irish soda bread scones \$2.35 each

chocolate whoopie pies bailey's cream filling \$35.50 dozen

irish butter shortbread cookies touch of lemon \$29.40 dozen two dozen minimum

sugared shamrock cookies \$7.20 half dozen

key lime pie \$18 small serves 6-8 \$26.80 large serves 8-10

bailey's irish cream cheesecake grasshopper cheesecake, bailey's irish cream infused chocolate ganache \$51.45 each serves 12-16

GF = gluten free

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.

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CATERING

available monday, march 12th - saturday, march 17th

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