

summer

bakers'best
CATERING

available tuesday 6.18.19

start your day six person minimum

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

pesto mozzarella breakfast sandwich

scrambled egg whites, roasted peppers, fresh mozzarella, pesto sauce, whole wheat english muffin \$6.45 each

healthy breakfast burrito

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

appetizers

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

tapas skewers rosemary garlic glazed shrimp, chorizo, manchego cheese, roasted peppers, mojo verde sauce

\$46.60 dozen two dozen minimum **GF**

sweet potato and buckwheat summer rolls coconut lime tahini sauce \$28 per dozen two dozen minimum **V**

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

greek seven layer dip house made hummus, feta cheese, tomatoes, cucumbers, kalamata olives, green and yellow peppers, red onion, pita bread, crispy pita chips \$34.25 medium serves 6-8 \$41.50 large serves 12-14

grilled flatbreads cut into bite size pieces

bruschetta cheesy garlic flat bread, diced tomatoes, baby arugula, balsamic dressing \$33 each

grilled corn, chicken, and chipotle pesto fresh avocado, tomatoes, queso fresco \$44 each

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

salads six person minimum

arugula and grilled watermelon salad feta cheese, shaved red onion, lemon vinaigrette \$4.10 pp **GF**

bahama momma fruit salad

papaya, mango, citrus fruit, banana, strawberries, melon, "piña colada" dressing \$5.65 pp **GF V**

blueberry, kale and quinoa salad toasted almonds, feta cheese, lemon vinaigrette \$4.95 pp **GF**

curried chicken salad coconut poached pulled chicken, apples, grapes, carrots, green onions, cilantro, curried coconut cream, soft brioche rolls \$8.20 pp

"inside out" spring roll salad bean thread noodles, napa cabbage, carrots, peppers, jicama, baby corn, scallions, cilantro, lime sweet chili vinaigrette \$4.95 pp **GF V**

panzanella salad tomatoes, grilled flatbread, fresh mozzarella, red onion, fresh basil, and olive oil \$3.95 pp

picnic buttermilk dill pasta salad shell pasta, peas, tomatoes, garden vegetables, creamy buttermilk dressing \$3.25 pp

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

toasted orzo, tomato, and almond salad scallions, parsley, lemon vinaigrette \$3.95 pp **V**

teriyaki salad topper platter asian field greens, sides platter of teriyaki chicken, tofu, edamame, mandarin oranges, bean sprouts, baby corn, snow peas, wontons strips, creamy asian dressing

\$87.55 small serves 6-10 \$137 medium serves 11-15 \$184.50 large serves 16-20

blackened salmon and chicken salad topper platter our mexican salad, sides platter of roasted peppers, golden beets, grilled zucchini, colby jack cheese, avocado ranch dressing **GF**

\$118.95 small serves 6-10 \$155.50 medium serves 11-15 \$219.40 large serves 16-20

farm stand salad topper platter

baby greens and herb salad, sides platter of poached corn niblets, tomatoes, grilled zucchini, pickled cucumbers, onions, baby roasted potatoes, crumbled great hill blue cheese, toasted spiced chickpeas, herb buttermilk dressing **GF**

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



soups and stews to go \$56.95 a "to go" container serves 16 cups

summer vegetable GF V

lentil vegetable GF V

traditional chilled gazpacho cucumber, tomatoes, peppers, scallions, crispy tortilla strips GF V

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



entrees six person minimum

vegetarian stuffed portabella mushrooms

zucchini, summer squash, red peppers, onion, eggplant, spinach, mozzarella, parmesan \$8.25 each

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

chicken cacciatore braised chicken cutlets, rich tomato sauce, peppers, onions, mushrooms

\$112.75 half pan serves 10-12 \$174.25 three quarter pan serves 16-18 \$235.75 full pan serves 20-24

chinese pepper steak stir fried beef, bell pepper, onions, rice, ginger garlic brown sauce \$13.35 pp

make your own latin burrito bowl each feeds 10

scallion rice, vegetarian black beans, sides of salsa, guacamole, shredded cheese, tomatoes, scallions, lettuce GF

choice of latin roasted vegetables \$102.50 each yellow pepper pulled chicken \$123.50 each southwestern carne asada \$159 each

vermouth poached salmon shaved raw vegetable and apple salad, cucumber yogurt sauce \$11.50 pp (4oz portion) GF

new england lobster rolls fresh lobster salad, bibb lettuce on traditional grilled buttered rolls \$18.95 each

make your own vegan lettuce wraps plant based protein, mushrooms, water chestnuts, sides platter of bibb lettuce, carrots,

bean sprouts, cilantro, plum sauce \$9.95 pp V

spicy roasted ratatouille with fettuccine \$8.95 pp V



sides six person minimum

street fair corn on the cob \$3.50 pp GF

herbed couscous peas, pine nuts, fine herbs \$3.95 pp V

mediterranean rice tomatoes, basil, chick peas, almonds, crumbled feta \$4.25 pp GF

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

desserts

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

mini strawberry whoopie pies strawberry cream filling \$24 dozen

mini chocolate chip cookie dough whoopie pies

dark chocolate soft baked cookie, creamy chocolate chip cookie dough filling \$24 dozen

mini cannolis

choice of vanilla orange scented with pistachios or chocolate dipped with chocolate chips \$29.95 dozen one dozen minimum

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

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

summer packages

just the basics \$19.50 pp six person minimum

• charcoal grilled 6 oz. black angus burgers • all beef hot dogs • veggie burgers

• cheddar cheese, onions, lettuce, tomatoes, condiments • traditional macaroni salad • potato chips • watermelon slices

burger bonanza \$23.75 pp twelve person minimum

• charcoal grilled 6 oz. black angus burgers • all beef hot dogs • veggie burgers • cheddar and swiss cheeses,

applewood bacon, caramelized onions, sautéed mushrooms, onions, lettuce, tomato, pickles, guacamole, bbq sauce, condiments

• red bliss potato salad • coleslaw • watermelon slices

burgers, dogs, and chicken \$25.75 pp twelve person minimum

• charcoal grilled 6oz black angus hamburgers • all beef hot dogs • veggie burgers • cheddar cheese, onions, lettuce, tomato,

condiments • barbecue grilled chicken, ancho honey bbq sauce • bacon egg potato salad, corn and avocado salad • watermelon

slices • bb signature cookies

GF = gluten free V = vegan

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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.

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