

winter

bakers'best
CATERING

available tuesday, december 4th

start your day

chocolate dipped donut bites \$24 dozen two dozen minimum

tater tot breakfast flatbread scrambled eggs, turkey bacon, spinach, pepper jack cheese \$48 each cut into bite size pieces

appetizers

potato pancakes \$18.55 dozen two dozen minimum

sweet potato pancakes \$18.55 dozen two dozen minimum

raspberry applesauce \$3 half pint

sour cream \$3 half pint

mini chipolte crabcakes pineapple mango sauce \$24 dozen two dozen minimum

dim sum and more

asian pork dumplings cilantro soy dipping sauce, pineapple ginger sauce \$29.40 dozen two dozen minimum

steamed bao bun sliders sriracha aioli, pickled vegetables, hoisin sauce two dozen minimum

• choice of **korean pulled pork** \$49.95 dozen **thai pulled chicken** \$46.20 dozen **barbecued jackfruit** \$44.40 dozen

bbq salmon spring rolls rice noodles, english cucumber, avocado, peanut bbq dipping sauce \$26.40 dozen two dozen minimum **GF**

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

chicken lettuce wraps stir-fried ground chicken, water chestnuts, ginger, soy sauce, sides of bibb lettuce, shredded carrots, scallions, micro cilantro, ginger plum sauce \$6.85 pp six person minimum

asian crudité marinated shiitake mushrooms, snow peas, daikon radish, baby corn, peppers, edamame hummus, creamy ginger sauce

\$45 small serves 10-12 \$52 medium serves 12-15 \$65 large serves 15-18

grilled flatbreads

cut into bite size pieces

chicken 'blt' ranch pulled chicken, applewood smoked bacon, tomato, monterey jack cheese, arugula, white sauce \$38 each

dill pickle hamburger ground beef, american cheese, tomatoes, lettuce, special sauce \$38 each

entrees

six person minimum

churrasco sirloin platter herb marinated, tomato pepper vinaigrette \$15.50 pp (48 hour notice required)

beef tenderloin au poivre greens, mini brioche buns, wild mushroom leek ragout, cognac cream sauce \$23.95 pp

berbere chicken north african spiced chicken breast, pineapple chutney \$9.50 pp

chicken pomodoro seasoned chicken medallions, tomato pomodoro sauce, mushrooms, basil, grilled zucchini \$10.75 pp

chicken saltimbocca marsala glazed seared chicken breast, provolone, and sage wrapped in prosciutto, lemon sauce \$10.25 pp

tarragon chicken grilled chicken cutlets, sauteed mushrooms, tomatoes, onions, tarragon cream sauce \$9.25 pp

roast turkey dinner with all the fixin's sorry, no substitutions (72 hour notice required)

all natural turkey breast, cranberries in wine, savory turkey gravy, sage vegetable stuffing, yukon gold whipped potatoes,

green beans with herb butter, mesclun salad with dried cranberries and goat cheese, dinner rolls with butter \$21.95 pp

teriyaki barbecued pork tenderloin bamboo shoots, scallions, cilantro salad, lime orange vinaigrette \$9.95 pp

thai salmon cakes lime basil aioli \$6.95 pp

short rib ravioli wild mushrooms, creamed leeks, roasted potatoes, red wine reduction \$13.35 pp

fig and mascarpone ravioli roasted mushrooms, butternut squash, sage cream sauce \$11.95 pp

lo mein broccoli, scallions, snow peas, bean sprouts, toasted sesame seeds

vegetarian \$8.50 pp chicken \$10.50 pp beef \$13.50 pp shrimp \$15.50 pp

salads six person minimum

moroccan carrot and chickpea salad dried fruits, toasted cumin scented chickpeas, tahini vinaigrette \$4 pp **GF**

sorghum black bean toasted squash, cilantro, bell pepper, chipotle vinaigrette \$4.15 pp **GF**

winter mesclun winter greens, shaved fennel, oranges, honey lemon vinaigrette \$4.40 pp **GF**

balsamic roasted squash, wheat berry, wild rice shaved brussels sprouts, apricots, pomegranate vinaigrette \$4.85 pp

grilled flatbread antipasto salad toasted garlic parmesan flatbread croutons, tomatoes, sweet basil, fresh mozzarella, artichokes, italian meats, light italian vinaigrette \$5.75 pp

ramen noodle chicken salad shredded cabbage, carrots, scallions, peanuts, mandarin oranges, sherry vinaigrette \$6.65 pp

salmon kale caesar bowtie pasta, kale, hard boiled eggs, shaved parmesan, creamy caesar dressing \$8.95 pp

tex mex salad topper platter romaine salad, sides of bbq grilled chicken, grilled corn, black beans, tomatoes, avocado, sautéed peppers and onions, crispy tortilla strips, jalapeño jack cheese, buttermilk ranch dressing

\$84 small serves 6-10 \$136.50 medium serves 11-15 \$189 large serves 16-20

sides six person minimum

creamed spinach \$3.95 pp

mashed sweet potatoes toasted pecans, touch of maple syrup \$3.95 pp **GF**

mexican cauliflower rice black beans, cilantro \$3.95 pp **GF**

sweet and spicy roasted brussels sprouts honey, crushed red pepper glaze \$4.95 pp **GF**

scalloped potato gratin parmesan, potatoes, cream \$59.95 HP \$89.95 TP \$112.95 FP

HP half pan serves 10-12 **TP** three quarter pan serves 16-18 **FP** full pan serves 20-24

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

chicken vegetable

french onion, swiss croutons

portuguese kale and chorizo soup **GF**

tomato basil **GF**

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

beef and sausage chili \$69.90 **GF**

firehouse chicken chili \$67.50 **GF**

vegetable chili \$66.90 **GF**

beef mushroom barley \$66.90

mushroom lentil \$66.90 **GF V**

new england clam chowder \$78.55

pasta fagioli white beans \$66.90

turkey chowder wild rice, mushrooms, cranberries, touch of sherry \$66.90

chili bar to go

beef and sausage, chicken, or vegetable, with cheddar cheese, scallions, crispy tortilla strips, spiced sour cream, guacamole

\$84.95 serves 16 cups **add baked potato** \$2.50 each

desserts

eggnog mini cupcakes butter rum frosting \$24 dozen

red and green sugar cookies \$10.50 half dozen

white sugar dusted snowflakes \$10.50 half dozen

reindeer sugar cookies \$15.60 half dozen

cranberry white chocolate cookies \$9 half dozen

red velvet whoopie pies candy cane filling \$21 half dozen

apple crisp nut streusel topping \$58.50 half pan serves 12-16

eggnog cheesecake \$51.45 serves 12-16

peppermint chocolate gateau \$51.45 serves 12-16

pear ginger tart \$45.30 serves 12-16

yule log vanilla swiss roll with coffee buttercream and chocolate sour cream ganache \$28 small serves 6-8 \$42 medium serves 12-15

cannoli nachos orange blossom scented fresh ricotta and mini chocolate chip dip, waffle cookies, sugared fried wontons, strawberries \$54.55 small serves 6-10 \$82 medium serves 11-15 \$113 large serves 16-20

hot chocolate bar toppers of mini marshmallows, candy canes, chocolate chips, crumbled oreo cookies, crumbled peanut butter cups

\$52.50 small serves 8-10 \$79.50 medium serves 13-16

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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. shorter notice.

www.bakersbestcatering.com 617.332.4588

GF = gluten free **V** = vegan    