

# winter

bakers'best  
CATERING

available 1.2.18

## start your day

### power breakfast burrito

scrambled egg whites, light cheese, sweet potatoes, black beans, salsa, guacamole, whole wheat wrap \$6.95 each six person minimum

**tater tot breakfast flatbread** scrambled eggs, turkey bacon, spinach, pepper jack cheese \$42 each cut into 36 bite size pieces

## appetizers

**potato pancakes** \$18 dozen

**sweet potato pancakes** \$18 dozen

**raspberry applesauce** \$3.25 half pint

**sour cream** \$3.25 half pint

**gourmet pinwheels** \$22.95 dozen one dozen minimum, ordered by the dozen of each type

- fig, prosciutto, pear, goat cheese mousse
- smoked salmon, scallion cream cheese, cucumber
- turkey, brie, apple chutney, greens

**wild mushroom quesadillas** portobello confit, caramelized onions, fontina, goat cheese, pomegranate cranberry dipping sauce  
\$76.85 small 44 pieces \$98.50 medium 56 pieces \$132 large 76 pieces

## dim sum and more

**asian pork dumplings** cilantro soy dipping sauce, pineapple ginger sauce \$28.95 dozen two dozen minimum

**steamed bao buns** sriracha aioli, pickled vegetables, hoisin sauce two dozen minimum

• choice of **korean pulled pork** \$56 dozen **thai pulled chicken** \$46 dozen **barbecued jackfruit** \$46 dozen

**bbq salmon spring rolls** rice noodles, english cucumber, avocado, peanut bbq dipping sauce \$28.75 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 \$7.50 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 36 bite size pieces

**house made falafel** feta spread, mozzarella, chopped tomatoes, cucumbers, red onions, tahini sauce drizzle \$39 each

**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

**po' boy** cajun fried shrimp, diced tomatoes, pickles, lettuce, remoulade drizzle \$42 each

**salads** six person minimum

**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

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

**sorghum black bean** toasted squash, cilantro, bell pepper, chipolte vinaigrette \$4.15 pp **gf**

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

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

**moroccan carrot and chickpea salad** dried fruits, toasted cumin scented chickpeas, tahini vinaigrette \$4.50 pp **gf**

**soups to go** \$53.75 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

**house made chili** choice of beef and sausage, chicken, or vegetable \$64.95 gf

**beef mushroom barley** \$64.95

**mushroom lentil** \$64.95 **vegan** gf

**new england clam chowder** \$68.50

**pasta fagioli** white beans

**turkey chowder** wild rice, mushrooms, cranberries, touch of sherry \$64.95

**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

**entrees** six person minimum

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

vegetable \$8.50 pp chicken \$10.50 pp beef \$12.50 pp shrimp \$14.50 pp

**beef tenderloin au poivre** greens, mini brioche buns, wild mushroom leek ragout, cognac cream sauce \$23.95 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 \$9.95 pp

**tarragon chicken** grilled chicken cutlets, sauteed mushrooms, tomatoes, onions, tarragon cream sauce \$8.95 pp

**thai salmon cakes** lime basil aioli \$7.95 pp

**taco mac and cheese** ground beef, pepper jack cheese, peppers, shell pasta

\$85 half pan serves 10-12 \$105 three quarter pan serves 16-18 \$135 full pan serves 20-24

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

**short rib ravioli** wild mushrooms, creamed leeks, roasted potatoes, red wine reduction \$12.95 pp

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

**roast turkey dinner with all the fixin's** sorry, no substitutions

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

**honey sesame roasted tofu** toasted pistachios, wilted greens, roasted cauliflower, carrots \$9.95 pp

**sides** six person minimum

**creamed spinach** \$4.95 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 gf

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

**desserts**

**white sugar dusted snowflakes** \$9 half dozen

**cranberry white chocolate cookies** \$9 half dozen

**red velvet whoopie pies** cream cheese filling \$21 half dozen

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

**linzer torte** \$41 serves 12-16

**pear ginger tart** \$41 serves 12-16

**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

**bakers'best**  
CATERING

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.

**gf = gluten free**

**Some non gluten free items can be adjusted to be gluten free, ask when you place your order.**

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