

autumn

bakers'best
CATERING

AVAILABLE THURSDAY, SEPTEMBER 6th

START YOUR DAY

banana walnut mini muffins \$19.20 dozen two dozen minimum **V**
autumn harvest quiche squash, pear, bacon, brie \$35 deep dish serves 6-8 \$97.15 half pan serves 18-20
corned beef hash pan-fried potatoes, onions \$4.50 pp 48 hour notice required **GF**
hawaiian breakfast flatbread scrambled eggs, ham, pineapple, potatoes, jack cheese, scallions \$36.75 each cut into bite size pieces
noodle kugel \$31.95 quarter pan serves 6-8 \$54.10 half pan serves 12-16

APPETIZERS

antipasto kebobs fresh mozzarella, prosciutto, salami, pickled stuffed provolone, italian vinaigrette \$49.20 dozen two dozen minimum **GF**
barbecue deviled eggs beef brisket jam, pickled jalapenos, house made pickles \$26.80 dozen **GF**
cuban sliders
roasted pork loin, ham, swiss cheese, pickles, pressed hoagie rolls, mustard relish \$64.80 dozen two dozen minimum 72 hour notice required
edamame nuggets tofu, green onion, ginger, and sweet chili dipping sauce \$15 dozen **V**
steamed bao buns sriracha aioli, pickled vegetables, hoisin sauce two dozen minimum
choice of **korean pulled pork** \$52.50 dozen **thai pulled chicken** \$46.20 dozen **barbecued jackfruit** \$44.40 dozen two dozen minimum
asian chicken lettuce wraps stir-fried ground chicken, water chestnuts, ginger, soy sauce,
sides platter of bibb lettuce, shredded carrots, cilantro, scallions, ginger plum sauce \$6.85 pp six person minimum
spinach and artichoke dip and chips baguette slices and naan bites \$31.95 serves 12-15
cilantro lime shrimp platter tomatillo avocado dip \$164 small 60 pieces \$205 medium 75 pieces \$287 large 105 pieces **GF**

GRILLED FLATBREADS

 cut into bite size pieces

truffled harvest butternut squash, arugula, caramelized onions, fontina cheese, white truffle oil drizzle \$42 each
thai pulled chicken crumbled peanuts, peanut sauce, mozzarella cheese, tomatoes, peppers, cilantro, lime wedges \$46 each
spinach artichoke sautéed baby spinach, roasted onions, four cheese spread \$38 each
meat lover's pepperoni, italian sausage, cheese, fried pepperoncini, bolognese sauce \$39 each
house made falafel feta spread, mozzarella, chopped tomatoes, cucumbers, red onions, tahini sauce drizzle \$39 each
dill pickle hamburger american cheese, special sauce, shaved lettuce, tomato \$38 each

SOUPS/STEW TO GO

 a "to go" container serves 16 cups

orzo vegetable soup potatoes, light tomato broth \$55.40
broccoli cheddar soup \$55.40
latin chicken soup yukon gold potatoes, fresh corn, touch of cream \$55.40
matzo ball soup (16 matzo balls) \$59.75 48 hour notice required
extra matzo balls \$7.50 half dozen
spiced butternut squash soup diced apples \$55.40 **GF**
tomato basil soup our signature comfort soup \$55.40 **GF**
chili: choice of beef and sausage \$69.90 **firehouse chicken** \$67.50 or **vegetable** \$66.90 **GF**
classic beef stew \$72.50

ENTREES

 six person minimum on pp items

beef brisket caramelized carrots, celery, onions \$20.75 pp 48 hour notice required **GF**
beef rigatoni fresh mozzarella, basil, parmesan, tomato cream
\$91.70 half pan serves 10-12 \$128.75 three quarter pan serves 16-18 \$162.75 full pan serves 20-24
ponzu grilled steak miso butter, shaved asian slaw, chili sauce \$14.40 pp
paella crackling rice, peppers, onions, peas **HP** half pan serves 8-10 **FP** full pan serves 16-18
vegetarian artichokes and mushrooms \$44.85 **HP** \$89 **FP** **GF** **V**
chicken and chorizo \$56.65 **HP** \$110 **FP** **GF**
shrimp and chorizo \$93.50 **HP** \$187 **FP** **GF**
chicken marbella braised chicken, dried fruits, olives \$12.95 pp **GF**
handheld chicken pot pies potatoes, peas, puff pastry \$7.95 pp (2 per person)
tikka masala sautéed chicken cutlets lightly spiced tomato cream, curried roasted vegetables, coriander \$8.95 pp **GF**
stir fry seasonal vegetables, our house asian brown sauce
vegetarian \$9.25 pp **chicken** \$10.25 pp **salmon** \$13.50 pp **beef** \$13.75 pp **shrimp** \$16.50 pp
buffalo chicken meatloaf blue cheese sauce \$7.95 pp
apricot glazed pork tenderloin roasted sweet potato ragout, honey mustard \$13.35 pp **GF**
tortilla crusted tilapia jalapeno tartar sauce \$9.95 pp
dijon potato crusted salmon fennel herb salad, lemon dill sauce \$14.40 pp **GF**
harvest ravioli sweet potato filling, cider reduction, sautéed kale, roasted butternut squash, wild mushrooms \$13.15 pp
portobello mushroom and pepper fajitas queso fresco, tortillas, avocado cream, latin slaw \$9.25 pp

SALADS six person minimum

farmer's market autumn salad

roasted butternut squash, beets, pears, green beans, toasted walnuts, baby arugula, creamy apple mustard vinaigrette \$3.90 pp **GF**

autumn spiced poached pear salad spiced pecans, mixed greens, shaved aged cheddar cheese, maple vinaigrette \$4.65 pp **GF**

broccoli and apple salad walnuts, dried cranberries, creamy buttermilk dressing \$4.15 pp **GF**

celery root and pear salad celery frisée, almonds, shaved manchego cheese, lemon dressing \$5 pp **GF**

crimson and golden beet salad oranges, feta cheese, fennel \$4.90 pp **GF**

roasted sweet potato kale salad seasoned chick peas, cranberries, sunflower seeds, tahini dressing \$4.65 pp **GF V**

tuscan salad with grilled flatbread croutons

cannellini beans, baby arugula, fresh mozzarella, olive oil, white balsamic vinegar, basil \$4.65 pp

asian salmon noodle salad ramen noodles, broccoli, red pepper, edamame and miso ginger salmon \$8.20 pp

zatar chicken salad roasted carrots, lemon tahini dressing \$9.25 pp **GF**

the primavera salad topper platter

garden salad with a sides platter of grilled chicken, grilled steak, roasted red peppers, charred red onions, marinated artichokes, broccoli, hardboiled eggs, cheddar cheese, crispy tortilla strips, italian vinaigrette

\$84.50 small serves 6-10 \$136 medium serves 11-15 \$190.55 large serves 16-20

SIDES six person minimum

asian grilled vegetables sweet chili sauce \$4 pp **GF**

herb basmati rice scallions, cilantro \$4 pp **GF**

roasted brussels sprouts butternut squash, cranberries \$5.10 pp **GF**

curried cauliflower "rice" golden raisins, cilantro, sweet peas \$4.65 pp **GF**

roasted pumpkin and bacon risotto crumbled blue cheese \$4.90 pp **GF**

buttered egg noodles fresh herbs, chives \$2.95 pp

brazilian cheese "bread" white corn balls, gooey cheese filling \$18 dozen two dozen minimum **GF**

kimchi brown fried rice bean sprouts, edamame \$3.90 pp

DESSERTS

butter jelly cookies \$15 dozen

pumpkin cupcakes orange scented buttercream, candy corn garnish \$15 dozen one dozen minimum

sugar dusted leaf cookies \$9.30 half dozen

pumpkin whoopie pies mulled spiced cream filling \$18.90 half dozen

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

gluten free healthy cookie bites oats, almond flour, dried cherries, dark chocolate, bananas \$27.60 dozen two dozen minimum **GF**

cannoli nachos orange blossom scented fresh ricotta dip with chocolate chips, cannoli crisps, sugared fried wontons, strawberries \$54.55 small serves 6-10 \$82 medium serves 11-15 \$113 large serves 16-20

oktoberfest menu

AVAILABLE WEDNESDAY, SEPTEMBER 19th - SUNDAY, OCTOBER 7th

72 HOUR NOTICE REQUIRED ON OKTOBERFEST ITEMS.

soft baked bavarian style pretzels a trio of dipping sauces \$3.75 each

beer steamed knockwurst and bratwurst bites german mustard, roasted peppers \$6.15 pp six person minimum

make your own sauerbraten sliders braised red cabbage, ginger snap gravy \$69 dozen three dozen minimum

grilled bratwurst or knockwurst apples, sauerkraut \$9.25 pp six person minimum

chicken schnitzel bites lemon sauce \$108.15 small 48 pieces \$134.95 medium 60 pieces \$175.10 large 80 pieces

weiner schnitzel pan fried pork cutlet, lemon butter sauce \$15.40 pp six person minimum

german potato salad bacon, cider vinaigrette \$4.10 pp six person minimum

bavarian cheddar ale fondue

sides platter of house made soft baked pretzel bites, roasted fingerling potatoes, german knockwursts \$128 serves 20

oktoberfest honey glazed chicken breast harpoon ipa and honey reduction \$7.95 pp six person minimum

We would appreciate a 48 hour notice when placing catering orders, we make every attempt to accommodate shorter notice.

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 V = vegan

www.bakersbestcatering.com 617.332.4588



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