

# rosh hashanah

## appetizers

### fresh whitefish salad

with celery and red onion

\$15 ½/lb

\$30/lb

### gefilte fish

with julienne carrots, celery, and onions

\$1.75 each

### sweet and sour cabbage

with ground beef and rice filling

\$5.25 each

### deviled eggs

with horseradish and black pepper

\$9.50 half dozen

### horseradish

white or red

\$2.75 ½ pint

\$5.50 pint

### cheddarhorseradish dip

\$4.50 ½ pint

\$9 pint

### chopped liver

\$6.25 ½ pint

\$12.50 pint

### vegetarian wild mushroom "mock" chopped liver

\$4.95 ½ pint

\$9.95 pint

## bake and serve appetizers

### beef knishes

\$15 dozen

### yukon gold potato latkes **new recipe!!**

\$11.35 dozen

### raspberry applesauce

\$1.60 ½ pint

\$3.20 pint

### all beef franks in a blanket

\$12 dozen

### spinach and feta cheese triangles

\$13.90 dozen

### vegetable spring rolls

with a sweet chili dipping sauce

\$14.95 dozen

### wild mushrooms in filo

\$14.95 dozen

### pan-seared chicken or vegetable dumplings

with a sweet chili dipping sauce

\$15.75 dozen

### brie and pear pockets with spicy pecans

\$22 dozen

## salads

### caesar salad

with croutons and homemade dressing

(6 p min) \$3.50 pp

### hearts of romaine, apple, and blue cheese salad

with fennel, roasted red onions, and cider vinaigrette

(6 p min) \$3.95 pp

### mesclun, dried cranberry, and chevre salad

with balsamic vinaigrette

(6 p min) \$3.95 pp

### fresh fruit salad

serves 3-4 \$7.50 container

### plum tomatoes, roasted eggplant, artichokes

with bibb lettuce, romaine, and lemon vinaigrette

(6 p min) \$3.95 pp

## challah and soup

### traditional round braided challah

\$6.50 plain

\$7.25 raisin

### chicken matzoh soup

with four matzoh balls

serves 2-3 \$10 quart

### extra matzoh balls

\$.75 each (4 piece minimum)

## entrees

### beef brisket

with caramelized carrots, celery, and onions

(4 p min) \$15.75 pp

### porcini crusted beef tenderloin

with wild mushroom and leek ragout and a cabernet reduction

\$32 pp

### roasted all natural chicken

seasoned with honey, lemon, thyme, and rosemary

(approx 7 lb. serves 6) \$31 each

### roasted all natural turkey breast

extra large serves 18-20 \$78 each

½ deboned breast serves 8-10 \$43 each

### maple grilled atlantic salmon

with red onion and sweet potato relish

\$13.95 pp

## accompaniments

a container serves 4 to 6 people

### homemade vegetable stuffing

with mushrooms, carrots, celery, and onions

\$4.25 pint

\$8.50 quart

### traditional turkey gravy

\$4.75 pint

\$9.50 quart

### fresh cranberries in wine

with orange zest and a hint of cinnamon

\$6.95 pint

### yukon gold mashed potatoes

\$4.25 pint

\$8.50 quart

### harvest wild rice

with brunoise of autumn vegetables and toasted pinenuts

\$11 container

### sweet potato tzimmes

with carrots, california prunes, and honey

\$10.50 container

### braised red cabbage

with port wine, raspberries, and apples

\$8.50 container

### autumn spiced parsnips, butternut squash and turnips

with roasted shallots

\$9.50 container

### grilled vegetables

zucchini, summer squash, asparagus, mushrooms, peppers, and onions

\$8.75 container

### green beans almondine

with wild mushrooms and red bell peppers

\$9.50 container

### noodle kugel

with raisins and cinnamon

small serves 2 \$7

medium serves 6-8 \$29

large serves 12-16 \$49

### israeli couscous

with dried apricots and pecans

\$11 container

### toasted orzo, late summer vegetables, and feta cheese

with fresh herb and lemon vinaigrette

\$10.50 container

## desserts

### honey cake

\$5.95 each

### almond macaroons

\$1.50 each

### chocolate dipped almond macaroons

\$2.20 each

### coconut macaroons

\$1.50 each

### chocolate dipped coconut macaroons

\$2.20 each

### rugelach

traditional (cinnamon walnut and raisins)

or chocolate raspberry

\$1.65 each

### teacakes

blueberry, cranberry walnut, lemon,

lemon poppy seed, orange chocolate chip

or sour cream

\$4.75 small

\$14.95 large

## cakes and tortes

small serves 6-8 people \$25

### apple cider harvest cake

made with locally grown apples, garnished with walnuts

and an apple cider glaze

### apricot cheesecake

topped with apricot marmalade

and white chocolate dipped apricots

### better'n your momma's

layers of fudge cake and chocolate mousse,

finished with dark chocolate sour cream ganache

### carrot cake

with a cream cheese buttercream frosting,

garnished with walnuts

### chocolate crunch cake

bittersweet chocolate mousse and hazelnut feuilletine

crisp finished with dark chocolate ganache

### chocolate raspberry gateau

layers of chocolate cake and raspberry buttercream,

finished with whipped chocolate ganache

### lemon cake

vanilla genoise filled with tangy lemon curd

and citrus buttercream, finished with

lemon curd and sliced lemon wedges

### light and dark chocolate mousse cake

layers of rich white chocolate and

dark bittersweet chocolate mousse

### milk and honey torte

vanilla genoise brushed with honey syrup

layered with milk chocolate mousse,

finished with milk chocolate ganache

### strawberry grand marnier torte

vanilla genoise brushed with

grand marnier, layered with pastry cream-buttercream,

and fresh strawberry slices, finished with buttercream

## pies and tarts

small serves 6-8 people

### classic apple pie

\$12.50

### pear almond tart

\$21

### three berry lattice tart

with raspberries, blueberries and strawberries

\$21

### lemon and lime curd tart

garnished with citrus slices and candied zest

\$21

Please place your order  
online by **Sunday,**  
**September 13<sup>th</sup>** at  
[www.bakersbestcatering.com](http://www.bakersbestcatering.com).

**It's fast, easy, and secure!**

## Pick-up Days:

**Friday, September 18<sup>th</sup>**

**8am - 5:30pm**

**Saturday, September 19<sup>th</sup>**

**8am - 5pm**

Most items on this menu are made in large quantities and cannot be altered for personal tastes. We will not accept cancellations at the time of pick-up. Cancellations made within two full days of the order date for all or any part of an order may incur a 50% to 100% charge. We are making every effort to constantly improve our food and service to you. Many thanks for your continued loyalty and patronage!

**bakers'best**  
CAFÉ • TAKE-OUT

27 lincoln street, newton highlands ma

[www.bakersbestcatering.com](http://www.bakersbestcatering.com)

617.332.4588