

spring bakers' best 2008

appetizers

barbecued kansas city riblets with ancho chili honey barbecue sauce \$27 dozen (2 doz min)

asian maki combo platter: a selection of california maki with crab stick, avocado, and tobiko, vegetable maki with shiitake mushrooms, roasted peppers, spinach, and teriyaki sauce, and smoked salmon maki with cream cheese, cucumber, dill, and red onion, served with soy sauce, wasabi, pickled ginger, and chopsticks \$28 dozen (3 dozen min)

shrimp and crab dumpling steamed with soy ginger dipping sauce \$32 dozen (2 doz min.)

jamaican jerk chicken wings with mango chutney \$23 dozen (2 doz min)

thai pizza: grilled flatbread pizza topped with melted mozzarella, pulled chicken, red onions, cilantro, and chopped tomatoes topped with fresh bean sprouts, crushed peanuts, and a satay sauce drizzle \$28 each (36 bit size pieces)

salads 6 person minimum

spinach, strawberry, and goat cheese salad

with champagne vinaigrette and candied pecans \$3.95pp

the "spring chicken" salad: grilled lemon chicken slices, tomatoes, chickpeas, cucumber, sunflower seeds, spring mix lettuces, and buttermilk ranch dressing \$5.95 pp

southwestern whole wheat pasta salad: whole wheat rotini tossed with grilled corn, peppers, scallions, cilantro, tomatoes, and avocado in a cilantro lime vinaigrette \$3.85 pp

brown rice and citrus basil salad with grated carrots, pea pods, golden raisins, red onions, and edamame in an orange basil vinaigrette \$3.85 pp

salad nicoise platter: flaked white tuna segments, marinated green beans, hard boiled eggs, kalamata olives, grape tomatoes, baby red potatoes, field greens, and a lemon mint vinaigrette \$9.75 pp

"the asian salad topper platter"

small (serves 6-10) \$70 medium (serves 11-15) \$115 large (serves 16-20) \$160
asian greens served with a platter of toppers including sliced teriyaki chicken, grilled tofu, marinated edamame, sautéed broccoli, baby corn, sliced water chestnuts, and crushed honey roasted peanuts

soup or stew to go a "to go" container serves 8 bowls or 16 cups

colombian chicken soup

with pulled chicken, sweet corn, plantains, lime, and cilantro \$37.50

mediterranean lamb stew

with garbanzo beans, saffron, and lentils in savory tomato stew \$52.50 pp

new england clam chowder served with oyster crackers \$52.50

beef or vegetable chili \$52.50

chili sides bar: sides of shredded cheddar cheese, scallions, crispy tortilla strips, spiced sour cream, and guacamole (10p min) \$5 pp

sides six person minimum

provençal vegetable ratatouille: early spring vegetables and provençal herbs in a rich tomato sauce \$3.85 pp

pasta al forno prosciutto, jumbo rotini, tomatoes, red onion and a touch of heavy cream and parmesan side \$4.25 entrée \$8.50

basmati rice pilaf with dried apricots and french lentils \$3.85 pp

lemon scented orzo with arugula, feta, tomatoes, and green onion \$3.45 pp

crispy potato cakes with fresh mozzarella and pesto \$3.50 pp

sautéed broccoli & cauliflower with fresh buttered bread crumbs and herbs \$2.95 pp

sesame sugar snap peas quick seared in sesame oil with black sesame seeds \$3.25 pp

entrees & platters six person minimum

five spice asian beef stir fry: carrots, peppers, sprouts, onions, and honey peanuts \$10.95 pp

honey chipotle grilled salmon with grilled corn and tomato fresca \$12.25 pp

chicken cacciatore whole cut bone-in chicken pieces with mushrooms, onions, peppers, and white wine in rich tomato basil sauce \$11.95 pp

guava grilled pork tenderloin platter

with orange jalapeño salsa and fried plantains \$10 pp

turkey scaloppini milanese with cranberry mustard sauce \$11 pp

"black & blue" grilled rosemary flank steak platter served with a wild mushroom, frisee, and crumbled blue cheese salad \$11.95 pp

specialty sandwiches six person minimum

buffalo chicken wrap: grilled chicken, torn romaine lettuce, crumbled blue cheese, buffalo mayonnaise, carrots and celery in a roasted pepper tortilla wrap \$7.75 ea

mediterranean hummus wrap: romaine, tomatoes, red onion, cucumbers, kalamata olives, carrots, feta cheese and creamy greek dressing \$7.45 ea

melanzane caprese: grilled eggplant with tomatoes, basil, fresh mozzarella, greens, evoo, and balsamic syrup on ciabatta roll \$7.45 ea

pomery turkey: all natural turkey with whole grain and maple mustard, granny smith apples, field greens, and vermont cheddar cheese on a ciabatta roll \$7.50 ea

bakers' classic italian: genoa salami, prosciutto, capicola, mortadella, provolone, lettuce, tomatoes, roasted peppers, and roasted tomato vinaigrette on ciabatta roll \$7.75 ea

chicken cobb wrap: grilled chicken, avocado, bacon, romaine, and blue cheese \$7.75 ea

roast beef, caramelized onions, roasted peppers, baby arugula, and horseradish aioli on a toasted french roll \$7.75 ea

turkey rachel: corned beef, turkey, swiss cheese, coleslaw, and russian on marble rye \$7.95 ea

chicken waldorf wrap: poached chicken, dried cranberries, grapes, granny smith apples, torn romaine, and a yogurt citrus dressing \$7.95 ea

southwestern turkey: cracked pepper sliced turkey, jalapeño jack cheese, roasted peppers, greens, and chipotle mayonnaise- \$7.50 ea

tuscan prosciutto: paper-thin slices of prosciutto, grilled zucchini, heirloom tomatoes, mozzarella, baby arugula and balsamic aioli \$7.95 ea

specialty sandwich and wrap platter: a selection of the specialty sandwiches \$7.75 pp (six p min)

We require a 48-hour notice when placing corporate or informal catering orders.

We make every attempt to accommodate shorter notice when possible.

27 Lincoln Street • Newton Highlands, MA • 617-332-4588 www.bakersbestcatering.com

begins 3/24/08

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