

Fall Menu

Breakfast

Breakfast Beast Sandwich (GFA)

\$11

Toasted challah, sausage, bacon, scrambled egg, double cheese, maple hot sauce mayo

Pesto Mozzarella Breakfast Sandwich (GFA)

\$7 | GF \$8

Scrambled egg whites, roasted peppers, fresh mozzarella, pesto, whole wheat english muffin

Pumpkin Teacake (V)

\$9 small | \$25 large

Butternut Squash and Bacon Quiche (GFA)

\$36.40 deep dish (serves 6-8) | \$93.55 half pan (serves 18-20)

88 Acres Granola Bars (GF, VGN)

\$2.25 assorted

Apple Ginger, Chocolate Sea Salt, Triple Berry

Prestige Breakfast Platter ^

\$70

Featuring Le Petit Four Bakery, Needham MA
Croissant, Pains au Chocolat, Almond Croissant, Seasonal Danish, Cinnamon Roll

Prestige Savory Platter ^

\$70

Featuring Le Petit Four Bakery, Needham MA
Croissant, Ham and Cheese Croissant, Roasted Tomato and Pistou Tart, Spinach and Feta Danish

^ Please allow 48 hours for ordering. Serves 16

Pasta & Grain Salads

Thai Soba Noodle Salad (VGN)

\$5.00 pp

Buckwheat soba noodles, green onion, edamame, carrot, cucumber 'noodles', sesame seed

Roasted Butternut Squash and Kale Salad (GF, VGN)

\$5.20 pp

seasoned chickpeas, cranberries, sunflower seeds, tahini

Citrus Bowtie Salad (VGN)

\$4.75 pp

Mandarin oranges, pineapple, fresh dill

Harvest Quinoa (GF, V)

\$4.00 pp

Leeks, wild mushrooms, parmesan, herbs



Salads & Salad Toppers

Superfood Topper (GF, VGN)

\$105 small (8-10) | \$147.70 med (12-15) | \$204.45 large (16-20)

Broccoli slaw, edamame, seasoned quinoa, avocado, roasted cauliflower, blueberries, chopped romaine-kale blend, pomegranate orange vinaigrette

Asian Salad Topper

\$140 small (serves 8-10) | \$208 med (serves 12-15) | \$275 large (serves 16-20)

Teriyaki Chicken, Teriyaki Shrimp, bean sprouts, edamame, baby corn, snow pea, mandarin oranges, daikon radish, romaine, carrot ginger dressings

Spiced Poached Pear Salad (GF, V)

\$50 small (serves 8-10) | \$74 medium (serves 12-15) | \$97 large (serves 16-20)

Spiced poached pears, candied pecans, shaved cheddar cheese, maple vinaigrette, mesclun greens

Soups

Butternut Squash Bisque (GF, VGN)

\$59.25 gallon | \$15.95 quart
chopped apples, cinnamon

Mushroom Lentil Soup (GF, VGN)

\$59.25 gallon | \$15.95 quart

Classic Beef Stew

\$79.60 gallon | \$19.90 quart

New England Clam Chowder

\$79.60 gallon | \$19.90 quart

Fresh clams, potato, heavy cream, thyme

Specialty Sandwiches

The Winner (GFA)

\$12.95 ea

Roasted chicken breast, green goddess dressing, shredded lettuce, tomato, bacon, French baguette

Big Bird (GFA)

\$12.95 ea

Turkey Breast, house-made stuffing, cranberry aioli, brioche roll

Entrées four person minimum

Swordfish Deconstructed Kebabs (GF)

\$18 pp

With grilled vegetables, capers

Grilled Char Sui Pork Tenderloin

\$89 small (serves 8-10) | \$130 medium (serves 12-15) | \$170 large (serves 16-20)

Served sliced hot, or for reheat

Traditional Turkey Dinner

\$28.55 pp

Sliced turkey, mashed potatoes, stuffing, green beans with herb butter, gravy, cranberries in wine

Gluten Free Turkey Dinner (GF)

\$28.55 pp

Sliced turkey, mashed potatoes, butternut squash, green beans with herb butter, gravy, cranberries in wine

Harvest Ravioli (V)

\$14.05 pp

Sweet potato filling, cider reduction, sauteed kale, butternut squash, sauteed mushrooms

Chicken Pot Pie

\$77 half pan (serves 10-12) | \$148 full pan (serves 20-24)

With puff pastry, potatoes, carrots, celery, peas, pearl onion

Shrimp and Chorizo Paella (GF)

\$100 half pan (serves 10-12) | \$190 full pan (serves 20-24)

Vegetarian Paella (GF, VGN)

\$65 half pan (serves 10-12) | \$125 full pan (serves 20-24)

Artichokes and mushrooms



Appetizer Platters

Whipped Feta with Cranberry Compote Dip (V)

\$18 half portion | \$35 full portion

Herby Whipped Feta, Cranberry Compote, Naan Bites

Asian Crudites (GF,VGN)

\$85 small (serves 15-20) | \$120 medium (serves 24-28)

\$150 large (serves 30-35)

Shiitake Mushrooms, Baby Corn, Snow Peas, Jicama, Bell Peppers, Edamame Hummus, Carrot Ginger Sauce

Sesame Seared Tuna Bites (GF)

\$44 dozen

Sesame seared tuna, cucumber, pickled ginger, green onion, with ponzu sauce and wasabi cream

Nashville Cauliflower Bites (GF,V)

\$19.65 dozen

Marinated cauliflower, crispy fried, nashville seasoned

Soba Noodle Sweet Potato Spring Roll (VGN)

\$37 dozen

Roasted sweet potato, avocado, soba noodles, radicchio, cilantro, sweet chili sauce

Sides four person minimum

Roasted Pumpkin Risotto (GF)

\$5.10 pp

Parmesan cheese, pepitas garnish

Roasted Cauliflower And Carrots (GF, VGN)

\$4 pp

Whipped Butternut Squash Puree (GF, VGN)

\$4 pp

Balsamic Glazed Brussel Sprouts, Butternut Squash And Dried Cranberries (GF, VGN)

\$5.30 pp

Wild Rice Pilaf With Dried Fruit (GF, VGN)

\$4.50 pp

Apricots, raisins, golden raisins

Desserts

Cannoli Dip And Chips Platter(V)

\$49 (serves 10-12)

Orange chocolate chip cannoli cream, cannoli crisps, vanilla wafers, strawberries

Mini Vegan Pumpkin Mousse Tarts (GF,VGN)

\$21 half dozen

Vegan caramel sauce, candied pepitas, coconut milk

Mini Pear And Salted Caramel Mousse Tarts (V)

\$21 half dozen

Caramelized pears, salted caramel mousse

Apple Cranberry Crisp (V)

\$35 small (serves 6-8) | \$67 large (serves 12-16)

Pies - Apple, Blueberry, Pecan, Pumpkin (V)

\$32.90 (serves 8-10)

Pumpkin Cupcakes (V)

\$13.45 full size 4 pack | \$13.95 mini dozen

Cream cheese frosting

Pumpkin Whoopie Pies (V)

\$21 full size half dozen | \$21 mini dozen

Mulled spice cream cheese filling

Seasonal Dessert Box (V)

\$25.00 (serves 4-6)

Includes sugar leaf cookies, chocolate chip cookies, flourless chocolate bites, mini pumpkin and chocolate whoopie pies (10 pieces total)

Pastel Sugar Dusted Leaf Cookies (V)

\$10.90 half dozen

Cider Donuts

\$24 / dozen

Apple cider cake donut with cinnamon sugar

Gluten Free Cider Donut (GF)

\$3.35

Individually wrapped. Made with: apple cider, rice flour, and tapioca (contains eggs)

Gluten Free Vegan Brownie (GF, VGN)

\$3.35

Individually wrapped. Featuring D's Bakeshop, Boston MA

Gluten Free Vegan Chocolate Chip Cookie (GF, VGN)

\$2.45

Individually wrapped. Featuring D's Bakeshop, Boston MA



baker's best

CATERING

Beverages

Apple Cinnamon Infused Water (GF, VGN)
\$18.50 gallon

Apple Cider (GF, VGN)
\$16 gallon

Hot Cider (GF, VGN)
\$19 small (serves 8-10) | \$30 medium (serves 13-16)

Hibiscus Juice (GF, VGN)
\$26 gallon
Hibiscus, rose blooms, orange blossoms, certified non-gmo, organic

Dragon Fruit Strawberry (GF, VGN)
\$26 gallon
Fresh island dragon fruit, strawberry, sweet cherry, pomegranate, certified non-gmo, organic

Mandarin and Cardamom Juice (GF, VGN)
\$26 gallon
Citrus juices, minty cardamom, gingery turmeric and lemony coriander, certified non-gmo, organic

Mixers

*Our House crafted mixers are designed to mix equally with a 750mL bottle of liquor or wine.
Serves 8-10*

Cranberry Acai Sangria Mix
\$18
Acai puree, cranberry juice, citrus juices, fresh strawberry

Southern Charmer
\$18
Apple cider, cinnamon syrup, orange bitters, lemon juice, suggested mixer with bourbon

House-made Margarita Mix
\$18
Fresh lime juice, simple syrup, splash of orange juice
Suggested pairing: Ghost Tequila

