Passover Menu

Available to Order From March 7 - March 31

Wines

Sparkling

Bartenura Moscato | \$14.99 Bartenura Prosecco Brut | \$19.99

White

Rimapere Sauvignon Blanc | \$26.99 Psagot Sinai | \$29.99 Mt. Tabor Chardonnay | \$18.99 Teperberg Vision | \$14.99 Rashi Joyvin | \$12.99

Red

Capcanes Peraj Petita | \$22.99 Psagot Sinai | \$29.99 Carmel Selected Cabernet Sauvignon | \$14.99 Teperberg Impression Cabernet Sauvignon | \$21.99 Gabriele Dolcemente | \$15.99 Gabriele Pinot Noir | \$16.99 Weinstock Red by W | \$14.99 Rashi Joyvin | \$12.99 Manischewitz Concord Grape 750ml | \$5.99

Appetizers

Charoses (GF, VGN)
\$7.00 half pint \$13.50 pint
With walnuts, apples, raisins, sweet red wine and
cinnamon
Chopped Liver (GF)
\$9.00 half pint \$17.00 pint
With egg
Mock Chopped Liver (GF, VGN)
\$9.00 half pint \$17.00 pint
Lentils, caramelized onion
Yukon Gold Potato Pancakes (V)
\$20.00 dozen
Sweet Potato Pancakes (V)
\$20.00 dozen

Gefilte Fish \$15.00 container (4 pieces) Julienned carrots, celery, and onion garnish Raspberry Applesauce (GF, VGN) \$3.75 half pint | \$7.25 pint Sour Cream (GF, V) \$3.75 half pint | \$7.25 pint Red Horseradish (GF, VGN) \$4.50 half pint Cheddar Horseradish Spread (GF, V) \$7.25 half pint Matzo Crackers (VGN)

\$8.00 package

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GFA: Gluten Free Available GFA: Gluten Free NOT Available GF: Gluten Free V: Vegetarian VGN: Vegan *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Soup & Salad

Matzo Ball Soup \$16.50 quart Chicken broth, carrots, celery (4 matzo balls, packaged separately) **Extra Matzo Balls** \$8.95 half dozen **Carrot Ginger Bisque (GF, VGN)** \$16.25 quart | \$65.00 gallon Fresh ginger, carrot, coconut milk **Caesar Salad** \$25.00 mini (serves 4-6) \$40.00 small (serves 8-10) \$58.00 medium (serves 12-15) With toasted matzo herb croutons Strawberry Spinach Salad (GF, V) \$28.00 mini (serves 4-6) \$44.00 small (serves 8-10) \$65.00 medium (serves 12-15) Sunflower seeds, goat cheese, poppy seed dressing



Entrées

Beef Brisket (GF) \$55.00 (serves 2) \$135.00 (serves 5) \$205.00 (serves 8) Caramelized carrots, celery, onions, au jus Additional Brisket Jus (GF) \$10.00 pint **Atlantic Salmon Filet (GF)** \$35.00 (serves 2) \$85.00 (serves 5) \$130.00 (serves 8) Grilled with mango tomatillo salsa All Natural Hand-Carved Turkey Breast (GF) \$32.00 (serves 2) \$78.00 (serves 5) \$125.00 (serves 8) **All Natural Unsliced Roasted Turkey Breast** (GF) \$65.00 half breast (serves 4) \$120.00 whole breast (serves 8) **Chicken Marbella (GF)** \$29.00 (serves 2) \$72.00 (serves 5) \$115.00 (serves 8) Prunes, capers, olives

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Sides

Matzo Kugel (V) \$35.00 medium (serves 6-8) Apples and cinnamon Matzo Stuffing (V) \$14.00 quart With vegetable stock, sage, vegetables, butter Sweet Potato Tzimmes (GF, V) \$15.00 (serves 3-4) Carrots, california prunes, honey **Roasted Red Potato (GF, VGN)** \$13.00 (serves 3-4) Primavera Quinoa Salad (GF, VGN) \$17.00 (serves 3-4) Marinated artichokes, asparagus, green peas, cherry tomatoes **Green Beans (GF)** \$16.00 (serves 3-4) Wild mushrooms, herb butter





Grilled Vegetables (GF, VGN) \$15.25 (serves 3-4) Sweet Glazed Baby Carrots (GF, VGN) \$15.00 (serves 3-4) Maple ginger glaze Whipped Yukon Gold Mashed Potatoes (GF, V) \$13.50 (serves 3-4) **Turkey Gravy (GF for Passover)** \$8.50 pint (serves 3-4) **Cranberries In Wine (GF, VGN)** \$14.00 pint (serves 4-6) **Chicken Salad With Grapes (GF)** \$30.00 quart Tuna Salad with Dill (GF) \$30.00 quart Egg Salad (GF, V) \$25.00 quart

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Desserts

Passover Chocolate Chip Brownies (V) \$18.00 half dozen Passover Chocolate Chip Cookies (V) \$10.00 half dozen Plain Coconut Macaroons (GF, V) \$12.00 half dozen **Chocolate Dipped Coconut Macaroons (GF, V)** \$17.00 half dozen Plain Almond Macaroons (GF, V) \$12.00 half dozen Chocolate Dipped Almond Macaroons (GF, V) \$17.00 half dozen Flourless Chocolate Torte (GF, V) \$40.00 full size (serves 8-10) Flourless Chocolate Bites (GF, V) \$18.00 half dozen Passover Dessert Box (10 piece) (V) \$28.00 (serves 4-6) Passover brownies, chocolate chip cookies,

plain & chocolate dipped almond and coconut macaroons





Please feel free to contact us for additional wine and spirit options not listed, as well as to learn about our beer selections.

Menu available to order for curbside pick-up or home delivery: Friday, April 11 Saturday, April 12 Deadline to place orders is March 31 at 12pm

For Curbside Pickup at 150 Gould Street, Needham:

When placing your order, you will be asked to indicate your preferred 1-hour pick-up window

For Home Delivery:

When placing your order, you will be asked to indicate a 2-hour delivery window. The local delivery fee is \$18 to the following towns: Brighton, Brookline, Dedham, Dover, Hyde Park, Jamaica Plain, Natick, Needham, Newton, Roslindale, Waltham, Watertown, Wellesley, West Roxbury, Weston, Westwood. *The local delivery fee is \$28 to the following towns:* Arlington, Allston, Belmont, Boston, Cambridge, Canton, Charlestown, Dorchester, Framingham, Lexington, Lincoln, Mattapan, Medfield, Norwood, Roxbury, Sherborn, Somerville, South Boston, Sudbury, Walpole, Wayland. *Order Deadline: March 31* at 12pm *Order Changes:*

Deadline to make changes to existing orders is March 31 at 12pm

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