

Fall Menu

Menu available to order September 2 - November 30

Breakfast

Patisserie Breakfast Platter (V)

\$68.00 (15 pieces)

house baked croissants, chocolate croissants, cherry greek yogurt danish, raspberry cream cheese danish and apple cinnamon rolls

Patisserie Savory Breakfast Platter

\$68.00 (15 pieces)

savory selection of breakfast pastries including croissants, multigrain croissants, ham and swiss danish, leek parmesan pastry, bacon scallion cream cheese blossom

88 Acres Granola Bars (GF, VGN)

\$2.50 ea

apple ginger, chocolate sea salt, triple berry

Peach Cobbler Overnight Oats (GF, VGN)

\$8.00 ea

certified gluten free oats, oat milk, peach compote, crumble topping

Protein Cereal Bars (GF, VGN)

\$18.00 half dozen

gluten free cereal o's, vanilla protein, sunflower seed butter, flax seed, vegan chocolate chips

Banana Bread French Toast Sticks (V)

\$11.50 pp

home-made banana bread, egg custard, bourbon maple syrup

Brunch Fried Rice (GF)

\$65.00 half pan (serves 10-12)

\$125.00 full pan (serves 20-24)

bacon, ham, green onion, scrambled egg, chili crisp fried eggs

Egg White Frittata (GF)

\$48.00 deep dish (serves 8-10)

egg whites, mixed cheeses, cottage cheese, spinach, sundried tomatoes

Pumpkin Power Bars (GF, VGN)

\$16.00 half dozen

MYO Avocado Toast

\$119.00 small (serves 16-20)

\$221.00 large (serves 30-35)

grilled sourdough, mashed avocado, chopped hardboiled eggs, crumbled bacon, roasted tomato, sliced radish, chili crisp oil -

Add gluten free bread for \$1.50pp

Pumpkin Teacake (V)

9.00 small, 25.00 large

Hot Honey Fruit Salad (GF, V)

\$5.25 pp

fresh melon, blueberries, green and red seedless grapes, lime juice, hot honey, chili powder, mint

Caramelized Pear Oatmeal (GF, VGN)

\$72.00 gallon (serves 16)

certified gluten free oats, caramelized pears, dried cranberries, maple syrup, oat milk

Strawberry Chocolate Yogurt Parfait (GF, V)

\$6.00 ea

strawberry yogurt, chocolate chips

house-made gluten free granola

Chive and Cheddar Egg Bites (GF, V)

\$10.50 pp (3 bites)

shredded potato, chive, cheddar cheese

Butternut Squash and Bacon Quiche (GFA)

\$38.00 deep dish (serves 8-10)

Cider Donuts (V)

\$24.00 dozen

Gluten Free Cider Donuts (GF, V)

\$3.35 ea

individually wrapped. made with: apple cider, rice flour, and tapioca (contains eggs)



Patisserie Breakfast Platter and Patisserie Savory Breakfast Platter

Appetizers Dips

Creamy Cilantro Garlic Dip (GF, V)

\$16.00 half portion (serves 6-8)

\$30.00 full portion (serves 12-15)

served with house fried vegetable chips

Salmon and Chive Dip

\$16.00 half portion (serves 6-8)

\$30.00 full portion (serves 12-15)

cream cheese, chives, capers, roasted salmon,

served with house-made dill lavash crisps

Appetizers Platters

Seasonal Burrata Platter (V)

\$54.00 (serves 10)

burrata cheese, butternut squash caponata, shaved brussel sprouts and cranberries, served with extra virgin olive oil, balsamic reduction, sesame crostini

MYO Asian Chicken Lettuce Wraps (GF)

\$65.00 small (serves 8-10)

\$96.00 medium (serves 12-15)

\$126.00 large (serves 16-20)

tamari bbq ground chicken (served hot), boston lettuce, jicama, shredded carrots, micro cilantro, scallions, served with plum sauce



Sesame Seared Tuna Skewers

Appetizers by The Dozen

Sesame Seared Tuna Skewers* (GF)

\$52.00 dozen

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

Bulgogi Mushroom Skewers (GF,VGN)

\$48.00 dozen

shiitake, cremini, charred scallions, grilled shishito pepper, served with bulgogi dipping sauce

Greek Salmon Skewers (GF)

\$52.00 dozen

marinated salmon, grilled bell peppers, kalamata olive, grilled lemon garnish, served with creamy feta dip

Falafel Tomato Skewers (GF,VGN)

\$44.00 dozen

house-made falafel, roasted marinated tomato, cucumber, served with roasted tomato vinaigrette dipping sauce

Spicy Salmon and Avocado Spring Rolls (GF)

\$46.00 dozen

sriracha spiced salmon, fresh avocado, sesame seeds, herbs, carrot, cabbage, served with garlic cilantro chili sauce

Caprese Skewers (GF, V)

\$38.00 dozen

fresh mozzarella, cherry tomato, basil, served with basil pesto

Jerk Chicken Skewers (GF)

\$32.00 dozen

smokey, aromatic jerk marinade, served with pineapple chimichurri dipping sauce

Cowboy Butter Steak Bite Skewers (GF)

\$38.00 dozen

paprika garlic lemon marinade, served with "cowboy butter" aioli dipping sauce

BBQ Shrimp and Pineapple Skewers (GF)

\$42.00 dozen

grilled bbq shrimp, grilled pineapple served with chipotle bbq dipping sauce

Cheeseburger Quesadilla

\$25.00 dozen

flour tortilla, seasoned ground beef, white onion, cheddar cheese, american cheese, served with special sauce dip

Gluten Free Street Corn Quesadilla (GF, V)

\$28.00 dozen

gluten free tortilla, fresh corn, fire roasted green chili, bell peppers, served with house-made salsa

Salads

Spiced Poached Pear Salad (GF, V)

\$50.00 small (serves 8-10)

\$75.00 medium (serves 12-15)

\$95.00 large (serves 16-20)

spiced poached pears, candied pecans, shaved cheddar cheese, mesclun greens, served with maple vinaigrette

Mesclun Caprese Salad (V)

\$48.00 small (serves 8-10)

\$70.00 medium (serves 12-15)

\$90.00 large (serves 16-20)

balsamic marinated mozzarella, heirloom grape tomato, crushed crostini croutons, mesclun greens, served with sweet basil dressing

Autumn Harvest Topper (GF, VGN)

\$115.00 small (serves 8-10)

\$170.00 medium (serves 12-15)

\$225.00 large (serves 16-20)

roasted delicata squash, golden beets and red beets, shaved brussels sprouts and cranberry, spiced pepitas, cherry tomato, roasted fennel, roasted red onion, romaine kale mixed greens, served with maple vinaigrette

Buffalo Chicken Salad Topper

\$135.00 small (serves 8-10)

\$199.00 medium (serves 12-15)

\$255.00 large (serves 16-20)

crispy buffalo chicken, chopped chicken tenders, pepper jack cheese, avocado, tomato, carrot, celery, romaine, served with ranch dressing



Mesclun Caprese Salad and MYO Club Sandwich Deli Platter

Soups & Stews

Butternut Squash Bisque (GF, VGN)

\$65.00 gallon | \$16.25 quart

apples, cinnamon

Mushroom Lentil Soup (GF, VGN)

\$65.00 gallon | \$16.25 quart

Salmon and Corn Chowder

\$80.00 gallon | \$20.00 quart

fresh corn, potato, bacon, heavy cream, seafood stock, served with oyster crackers on the side

Classic Beef Stew

\$80.00 gallon | \$20.00 quart

Greek Chicken and Orzo Soup

\$65.00 gallon | \$16.25 quart

Pasta & Grain Salads

Buttermilk Dill Pasta Salad (V)

\$4.25 pp

peas, tomatoes, bell peppers, creamy buttermilk dressing

Three Cabbage Asian Slaw (GF, VGN)

\$3.75 pp

red, white and napa cabbage, green onion citrus-asian dressing

Zucchini White Bean Salad (GF, VGN)

\$5.25 pp

blistered baby zucchini, white beans, carrots citrus herb vinaigrette

Mexican Street Corn Pasta Salad (V)

\$5.25 pp

grilled corn off the cob, cavatappi pasta, cilantro, red onion, green onions, jalapeno, cotija cheese

Citrus Bowtie Pasta Salad (VGN)

\$5.00 pp

mandarin oranges, pineapple, fresh dill

Harvest Quinoa (GF, V)

\$5.00 pp

leeks, wild mushrooms, parmesan, herbs

Roasted Butternut Squash and Kale Salad (GF, VGN)

\$5.20 pp

seasoned chickpeas, cranberries, sunflower seeds, tahini

Lunch Specialty Sandwiches

Portabello Banh Mi (VGN, GFNA)

\$13.50 each

tamari glazed portobello mushroom, vegan spicy mayo, carrots, mixed green, pickled vegetables served on sesame roll

Cauliflower & Chickpea Salad Wrap (VGN, GFA)

\$13.50 each

roasted cauliflower, chickpea, vegan mayo, red onion, tomato, romaine, served on spinach wrap

Big Bird (GFNA)

\$13.50 each

turkey breast, house-made stuffing, cranberry aioli, served on brioche roll

Honey Sriracha Salmon Wrap (GFNA)

\$13.50 each

romaine, spicy mayo, sticky rice, avocado, pickled cucumbers, served on tortilla wrap

MYO Club Sandwich Deli Platter

\$130.00 small (serves 6-8)

\$180.00 medium (serves 10-12)

\$275.00 large (serves 16-18)

turkey breast, grilled chicken, bacon, tomato, swiss cheese, lettuce, sliced country white and whole wheat breads, served with garlic cilantro aioli

Add Gluten free bread for \$1.50pp



Balsamic Glazed Brussel Sprouts, Whipped Butternut Squash Puree, Roasted Cauliflower and Carrots

Sides

Fall Corn Succotash (GF, VGN)

\$5.00 pp

yellow corn, lima beans, butternut squash, bell peppers, onions, thyme

Balsamic Glazed Brussel Sprouts (GF, VGN)

\$5.50 pp

butternut squash and dried cranberries

Mediterranean Cauliflower Rice (GF, VGN)

\$4.50 pp

lemon, herbs, red onion, sun-dried tomato

Whipped Butternut Squash Puree (GF, VGN)

\$4.00 pp

Steakhouse Roasted Fingerling and Shallots (GF, VGN)

\$4.25 pp

Garlic, fennel seed, shallots

Roasted Cauliflower and Carrots (GF, VGN)

\$4.00 pp

Grilled Broccolini (GF, VGN)

\$5.25 pp

roasted garlic, lemon

Roasted Pumpkin Risotto (GF, V)

\$5.25 pp

parmesan cheese, served with pepitas garnish

Thai Basil Fried Rice (GF, VGN)

\$4.50 pp

Aromatic chilis, green onions, vegan fish sauce, basil

Vegetable Stuffing

\$4.00 pp

sliced mushrooms, celery, turkey broth, butter

Roll Basket (V)

\$2.35 pp

assortment of cracked wheat, white, cranberry, gruyere, dark rye, served with butter

Baker's Best Focaccia Basket (V)

\$45.00 small (serves 15-20)

\$65.00 medium (serves 24-28)

\$79.00 large (serves 30-35)

caramelized onion, herb, parmesan, and salt focaccias served with seasoned dipping olive oil

Entrées

Carne Asada Steak Tips* (GF)

\$18.00 pp

marinated steak tips, roasted colorful peppers, roasted onions, cilantro

Al Pastor Pork Tenderloin* (GF)

\$95.00 small (serves 8-10)

\$140.00 medium (serves 12-15)

\$185.00 large (serves 16-20)

grilled pineapple marinade, sliced pork tenderloin, served sliced and plattered with grilled pineapple and cutrido slaw

Cauliflower Piccata (V)

\$13.50 pp

breaded cauliflower, lemon, white wine caper sauce, parsley

Tuscan Cauliflower Gnocchi (VGN)

\$15.00 each

locally made vegan cauliflower gnocchi, sundried tomatoes, kale, light coconut tomato cream sauce

Mushroom Enchilada Bake (GF, VGN)

\$80.00 half pan (serves 10-12)

\$160.00 full pan (serves 20-24)

corn tortilla, mixed roasted mushrooms, vegan cheddar cheese, sofrito, enchilada red sauce

Grilled Bruschetta Chicken (GF)

\$15.00 pp

marinated grilled chicken breast, tomato "bruschetta" sauce, balsamic reduction, basil

Deconstructed Swordfish Kebabs (GF)

\$18.00 pp

with grilled vegetables, capers

Peruvian Chicken Breast (GF)

\$12.65 pp

served sliced and plattered with aji amarillo sauce

Chicken Pot Pie

\$95.00 half pan (serves 10-12)

\$185.00 full pan (serves 20-24)

with puff pastry, potatoes, carrots, celery, peas, pearl onions

Blackened Salmon* (GF)

\$13.50 (4 oz pp)

\$18.50 (6 oz pp)

\$22.50 (8 oz pp)

with cilantro lime sauce

Harvest Ravioli (V)

\$14.50 pp

sweet potato filling, cider reduction, sautéed kale, butternut squash, sautéed mushrooms

Turkey Dinner

Traditional Turkey Dinner

\$28.55 pp

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

Gluten Free Turkey Dinner (GF)

\$28.55 pp

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



Traditional Turkey Dinner

Desserts

Apple Cranberry Crisp (V)

\$35.00 small (serves 10-12)

\$67.00 large (serves 12-16)

available served hot or for reheat

Gluten Free Vegan Brownie (GF, VGN)

\$3.35 ea

individually wrapped, featuring D's Bakeshop, Boston MA

Gluten Free Vegan Chocolate Chip Cookie (GF, VGN)

\$2.45 ea

house-made recipe, contains coconut

S'mores Tarts (V)

\$21.00 half dozen

chocolate ganache, toasted marshmallow

Mini Vegan Gluten Free Pumpkin Tarts (GF, VGN)

\$21.00 half dozen

Lemon Whoopie Pies (V)

\$22.00 full size half dozen

\$22.00 mini dozen

Pumpkin Whoopie Pies (V)

\$22.00 full size half dozen

\$22.00 mini dozen

mulled spice cream cheese filling

Celebration Whoopie Pies (V)

\$22.00 full size half dozen

\$22.00 mini dozen

rainbow sprinkles, marshmallow filling

Sugar Dusted Leaf Cookies

\$10.50 half dozen

Fall Dessert Box

\$25.00 (serves 4-6)

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

Apple Crumble Bars (V)

\$18.00 half dozen

Mini Caramel Apple Cupcakes (V)

\$18.00 dozen

apple compote, vanilla cupcake, vanilla frosting

Mini Carrot Cake Cupcakes (V)

\$18.00 dozen

Loaded spiced carrot cake, cream cheese frosting, pineapple compote

Pumpkin Cupcakes (V)

\$14.00 full-size four pack

\$15.00 mini dozen

cream cheese frosting

Halloween Desserts

Available October 1st - October 31st

Pumpkin Shaped Sugar Cookies (V)

\$10.50 half dozen

Ghost Sugar Cookies (V)

\$10.50 half dozen

"Dirt & Worms" Cake (V)

\$55.00 small (serves 10-12)

\$78.00 large (serves 16-20)

chocolate cake, chocolate pudding, gummy worms, oreo crumbs, marshmallows

October for Ellie

Partnering with The Ellie Fund, Baker's Best will donate a portion of our proceeds to their "October for Ellie" annual campaign in recognition of Breast Cancer Awareness Month..

Available October 1st - October 31st

Pink Frosted Cupcakes (V)

\$15.00 mini dozen

vanilla or chocolate

Lemonades & Teas

Baker's Best Lemonade (GF, VGN)

\$22.50 gallon

Strawberry Lemonade (GF, VGN)

\$22.50 gallon

fresh squeezed lemon juice, strawberry simple syrup

Rosemary Lemonade (GF, VGN)

\$22.50 gallon

fresh squeezed lemon juice, rosemary simple syrup

Limeade (GF, VGN)

\$22.50 gallon

fresh squeezed lime juice, agave syrup

Iced Tea (GF, VGN)

\$22.50 gallon

house brewed black tea

Orange Spice Iced Tea (GF, VGN)

\$22.50 gallon

house brewed black tea, infused orange spice herbal tea

Agave Mint Sweet Tea (GF, VGN)

\$22.50 gallon

house brewed black tea, infused mint herbal tea, agave simple syrup

Beverages

Apple Cinnamon Infused Water (GF, VGN)

\$18.50/gallon

Apple Cider (GF, VGN)

\$18.50/gallon

Hot Cider (GF, VGN)

\$19.00 small (serves 8-10)

\$30.00 medium (serves 13-16)

Hot Chocolate (GF)

\$36.00 small (serves 8-10)

\$57.25 medium (serves 13-16)

\$164.25 large disposable (serves 40-50)

Hot Chocolate Bar (GF)

\$54.60 small (serves 8-10)

\$85.00 medium (serves 13-16)

joe to go of our house made hot chocolate, candy canes, marshmallows, chocolate chips, reese's peanut butter cup crumbles, oreo crumbles

Mixers

Ideal for pairing with your favorite spirits!

House-Made Margarita Mix (GF, VGN)

\$18.00 quart

Fresh lime juice, simple syrup, splash of orange juice, suggested mixer with 750ml of blanco tequila

Watermelon Patio Pounder (GF, VGN)

\$18.00 quart

Fresh watermelon syrup, lemon juice, suggested mixer with 750ml of your favorite vodka

Southern Charmer (GF, VGN)

\$18.00 quart

Apple cider, cinnamon syrup, orange bitters, lemon juice, suggested mixer with 750ml of your favorite bourbon

