

menus by the season

# FALL & WINTER

## PLATED

### PASSED HORS D'OEUVRES

apple and thyme tarte tatin  
tuna tartare wonton cup  
soy pearls, siracha aioli, micro wasabi  
roasted butternut squash soup sip with maple cream  
sweet potato latke  
duck breast, candied cranberry, ginger cream  
chicken pot pie tartlet

### FIRST COURSE

poached pear salad  
mixed greens, spiced pecans  
shaved aged cheddar, maple vinaigrette  
french point dinner roll

### ENTRÉE

beef tenderloin medallion  
red wine demi-glace  
or  
maple grilled salmon  
caramelized onion, whole grain mustard  
traditional mashed potatoes  
roasted brussel sprouts  
butternut squash, cranberries

### DESSERT

flourless chocolate torte  
raspberry coulis, fresh mint  
freshly brewed coffees and teas

## BUFFET

### STATIONARY HORS D'OEUVRES

mezze display  
marinated feta cheese, grilled cumin spiced zucchini  
lemon brined green and black olives, mini falafels  
a trio of dips: armenian red pepper feta, lemon hummus, tzatziki  
toasted pita chips, pita bread

### BUFFET

herb marinated bistro style beef  
horseradish cream  
cider rotisserie style chicken breast  
house made apple chutney

### harvest ravioli

sweet potato, cider reduction, sauteed kale, butternut squash, mushrooms

### seasonal roasted root vegetables

meslcun salad  
chevre, dried cranberries, balsamic vinaigrette

### freshly baked roll basket

### DESSERT

apple crisp  
struesel topping, chantilly cream

### pumpkin whoopie pies mulled spiced filling

### freshly brewed coffees and teas



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# SPRING & SUMMER

## PLATED

### PASSED HORS D'OEUVRES

- mini chipotle crab cake  
pineapple slaw, brioche bun
- watermelon cube  
feta mousse, fresh basil, balsamic syrup
- grilled shrimp  
avocado mousse on cucumber coin, micro cilantro
- lamb meatball  
red pepper feta hummus
- deconstructed spanikopita cup

### FIRST COURSE

- spring green salad  
cucumber, asparagus, cherry tomatoes, goat cheese  
pistachios, with citrus vinaigrette served in a bread collar

### ENTRÉE

- pan-seared statler chicken breast  
strawberry scallion salsa  
or
- zucchini encrusted atlantic salmon  
tomato relish
- lemon and spinach risotto cake
- roasted asparagus

### DESSERT

- buttermilk and rosemary infused panna cotta  
fresh berries, almond tuille cookie
- freshly brewed coffees and teas

## BUFFET

### STATIONARY HORS D'OEUVRES

- bruschetta bar
- marinated tomato mozzarella salad, eggplant caponata
- roasted beets with ricotta salata and oven-braised fennel
- rhubarb compote, olive tapenade, aged balsamic vinegar
- toasted crostini, french baguette slices

### BUFFET

- new england crab cakes  
remoulade
- black and blue rosemary flank steak  
wild mushroom, frisse, crumbled blue cheese
- tri-colored parslied fingerling potatoes
- seasonal grilled vegetables
- arugula and watermelon salad  
feta cheese, shaved red onion, lemon vinaigrette

### DESSERT

- make your own strawberry shortcake  
freshly baked biscuits, fresh strawberries, chantilly cream
- freshly brewed coffees and teas



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