

menus by the season

FALL & WINTER

PLATED

PASSED HORS D'OEUVRES

apple and thyme tarte tatin

tuna tartare wonton cup
soy pearls, sriracha 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

mesclun 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



LINDSAY HITE PHOTOGRAPHY

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menus by the season

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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