

baker's best

CATERING

Spring Menu

Menu available to order March 16 - June 1

Breakfast

Patisserie Breakfast Platter (V)

\$68.00 (15 pieces)

house baked croissants, chocolate croissants, cherry greek yogurt danishes, and assorted seasonal pastries

Patisserie Savory Breakfast Platter

\$68.00 (15 pieces)

savory selection of breakfast pastries including croissants, multigrain croissants, ham and cheese turnovers, leek parmesan pastries, salmon and cream cheese danishes



88 Acres Granola Bars (GF, VGN)

\$2.50 ea

apple ginger, chocolate sea salt, triple berry

Brunch Fried Rice (GF)

\$65.00 half pan (serves 10-12)

\$125.00 full pan (serves 20-24)

bacon, ham, scrambled eggs, green onions, chili crisp fried eggs

Oatmeal Bar (GF, VGN)

\$72.00 (serves 16)

cooked with oat milk and maple syrup, bar includes toasted almonds, golden raisins, banana chips, sliced apricots

Strawberry Chocolate Yogurt Parfait (GF, V)

\$6.00 ea

strawberry yogurt, chocolate chips, house-made gluten-free granola

Mixed Berry Overnight Oats (GF, VGN)

\$8.00 ea

certified gluten-free oats, oat milk, chia seeds, true berry topping

Pumpkin Power Bars (GF, VGN)

\$16.00/half dozen

certified gluten-free oats, flax seeds, pumpkin seeds dried cranberries

Breakfast (continued)

McBaker's Griddle Breakfast Sandwich

\$9.00 (V)

maple griddle cake, scrambled eggs, white cheddar cheese

\$10.00 ea

add bacon or sausage

Vegan Chorizo Potato Burrito (GFA)

\$10.00 ea | \$11.00 ea GF

vegan chorizo crumbles, breakfast potato, tortilla

Egg Bites (GF)

\$10.50 pp (3 bites)

shredded potato, eggs, cream

Chive and Cheddar (V)

Pepper Jack Salsa (V)

Steak and Mushroom

Breakfast Beverages

Brown Sugar Iced Coffee

\$55.00 gallon (serves 16)

with milk and cream

Vanilla Oat Milk Protein Iced Coffee

\$55.00 gallon (serves 16)

with sweeteners

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Appetizers by The Dozen

Sesame-Seared Tuna Skewers* (GF)

\$48.00/dozen

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

Grilled Shrimp and Cucumber Skewers (GF)

\$42.00/dozen

marinated grilled shrimp, cucumber ribbons, grilled bell peppers, citrus aioli dipping sauce

Caprese Skewers (GF, V)

\$38.00/dozen

fresh mozzarella, cherry tomato, basil, pesto dipping sauce

Salmon "Kafta" Skewers

\$42.00/dozen

crispy skewered salmon, honey glaze, lemons, old bay greek yogurt dipping sauce

Curry Chicken Skewers (GF)

\$32.00/dozen

tamari coconut curry marinade, served with sweet and spicy dipping sauce

Rue Bourbon Steak Bite Skewers* (GF)

\$38.00/dozen

cajun spice and garlic marinade, served with new orleans worcestershire bbq dipping sauce

Cheeseburger Quesadilla

\$25.00/dozen

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

Gluten-Free Mushroom Quesadilla (GF,V)

\$28.00/dozen

portobello, caramelized onion, swiss cheese, goat cheese, salsa dipping sauce

Spicy Salmon and Avocado Spring Rolls (GF)

\$46.00/dozen

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

Appetizers Dips

Lamb Kawarma Hummus Dip

\$42.00 half portion (serves 6-8)

\$74.00 full portion (serves 12-15)

creamy chickpea hummus, seasoned ground lamb, aleppo pepper, parsley, olive oil, grilled flatbread triangles

Texas Caviar Dip (GF, VGN)

\$16.00 half portion (serves 6-8)

\$30.00 full portion (serves 12-15)

black eyed peas, corn, roasted red peppers, tortilla chips

Appetizers Platters

Individual Charcuterie Bento Snack

\$12.50 each (minimum 10)

prosciutto, hot coppa, sopressata, sesame crostini, hard cheeses, assorted fruits and olives, presented in take-out box

Burrata and Tomato Platter (V)

\$54.00 (serves 10)

burrata cheese, fresh seasonal tomato, roasted marinated tomato, balsamic reduction, sesame crostini, basil

Grilled Vegetables Crudites (GF, V)

\$135.00 (serves 15-20)

grilled fresh vegetables including rainbow baby carrots, broccolini, zucchini, squash, asparagus, sweet potato, smokey red pepper aioli dipping sauce

MYO 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, plum sauce

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Pasta & Grain Salads

Citrus Bowtie Salad (VGN)

\$4.95 pp

mandarin oranges, pineapple, fresh dill

Moroccan Chickpea Salad (GF, V)

\$5.50 pp

carrots, raisins, currants, red peppers, tomatoes, feta, chopped kale, mint

Tortellini Pesto Salad (V)

\$5.00 pp

tri-colored tortellini, shaved parmesan, sundried tomatoes, scallions, pesto dressing

Primavera Quinoa Salad (GF, VGN)

\$5.80 pp

marinated artichokes, asparagus, green peas, cherry tomatoes

Spring Garden Crunch Salad (GF, V)

\$5.50 pp

snow peas, bell peppers, carrots, broccoli, red onion, tossed with parmesan peppercorn dressing

Lunch Specialty Sandwiches

Portobello Banh Mi (VGN, GFA)

\$13.50 ea

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

Colaba Wrap (VGN, GFA)

\$13.50 ea

inspired by vada pav, crispy seasoned potatoes, coconut garlic chutney, creamy cilantro mint chutney, fried green beans, green leaf lettuce, tomato wrap

Spanish Chicken Sandwich (GFA)

\$13.50 ea

grilled chicken breast, paprika aioli, pepper jack cheese, avocado, jicama slaw, baguette

Fennel Salami and Burrata Sandwich (GFA)

\$13.50 ea

fennel salami, burrata cheese, sundried tomato relish, arugula, seeded panzano

Soups & Stews

Broccoli Cheddar (GF, V)

\$65.00/gallon | \$16.25 quart

Cuban Black Bean (GF, VGN)

\$65.00/gallon | \$16.25 quart

Curried Lentil (GF, VGN)

\$65.00/gallon | \$16.25 quart

Chicken Tortilla Soup

\$65.00/gallon | \$16.25 quart

Spring Vegetable Soup (GF, VGN)

\$65.00/gallon | \$16.25 quart

Creamy Roasted Fennel and Tomato Soup (V)

\$70.00/gallon | \$18.00 quart

with goat cheese croquettes on the side

Chili Bar (Beef, Chicken or Vegetarian Chili) (GF)

\$95.00/gallon (serves 16) add cornbread \$19.25/dozen
scallions, shredded cheese, sour cream, guacamole, crispy tortilla strips



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Sides

Chilled Green Beans And Snap Peas (GF, VGN)

\$4.95 pp

carrots, spicy sesame seed dressing

Roasted Spring Asparagus (GF, VGN)

\$4.85 pp

lemon, tomato confit

Grilled Broccolini (GF, VGN)

\$5.25 pp

roasted garlic, lemon

Roll Basket (V)

\$2.35 pp

assortment of individual rolls including white, cracked wheat, cheese, cranberry, rye

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

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

Salads

Superfood Salad Topper (GF, VGN)

\$105.00 small (serves 8-10)

\$155.00 medium (serves 12-15)

\$205.00 large (serves 16-20)

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

Mediterranean Pesto Chicken Salad Topper (GF)

\$140.00 small (serves 8-10)

\$208.00 medium (serves 12-15)

\$275.00 large (serves 16-20)

pesto grilled chicken, pepperoni, roasted onion, marinated artichokes, marinated olives, pepperoncini, cucumber tomato salad, roasted chickpeas
romaine + arugula mix, italian vinaigrette dressing

Strawberry Spinach Salad (GF, V)

\$48.00 small (serves 8-10)

\$70.00 medium (serves 12-15)

\$90.00 large (serves 16-20)

sunflower seeds, goat cheese, poppy seed dressing

Asian Carrot Ginger Salad (V)

\$48.00 small (serves 8-10)

\$70.00 medium (serves 12-15)

\$90.00 large (serves 16-20)

mandarin oranges, carrots, napa cabbage, crispy wontons, red onion, romaine lettuce, carrot ginger dressing (*wontons contain egg & gluten*)



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Seafood Entrees

Shrimp and Chorizo Paella (GF)

\$100.00 half pan (serves 10-12)

\$190.00 full pan (serves 20-24)

Harissa Honey Salmon (GF)

\$13.50 4oz pp | \$18.50 6oz pp | \$22.50 8oz pp

cilantro garlic aioli

Deconstructed Shrimp Kebobs

\$18.50 pp

with grilled vegetables, cucumber tomato salad, tzatziki, grilled flatbread (GF w/o flatbread)

Blackened Salmon (GF)

\$13.50 4oz pp

\$18.50 6oz pp

\$22.50 8oz pp

with cilantro lime sauce

Poké Bowls

Sesame Tuna Poke Bowl* (GFA)

\$22.00 ea

sesame soy tuna, spicy quick pickles, carrots, green onion, mango, edamame, crispy wonton

Spicy Tuna Poke Bowl* (GFA)

\$22.00 ea

spicy tuna, spicy quick pickles, carrots, green onion, mango, edamame, crispy wonton

Crispy Salmon Bowl (GF)

\$20.00 ea

crispy salmon, sweet soy glaze, quinoa rice blend, chopped kale, shiitakes, pickled onion, micro cilantro

Vegan Poke Bowl (GF, VGN)

\$19.00 ea

sticky rice, butternut squash, broccoli, beet, avocado, cucumber, mango, edamame, scallion

Beef & Chicken Entrees

Chili Maple Chicken Breast (GF)

\$12.00 pp

with chipotle aioli

Jerk Marinated Chicken (GF)

\$12.00 pp

mango tomatillo sauce

Grilled Chicken Primavera (GF)

\$15.00 pp

seasoned chicken medallions, tomato pomodoro sauce, mushrooms, basil, grilled zucchini

Tuscan Balsamic Steak Tips* (GF)

\$18.00 pp

herb marinated steak tips, sundried tomato, roasted lemon, balsamic drizzle, chopped fresh herbs

Grilled Flank Steak* (GF)

\$18.95 pp

sliced marinated flank steak, blistered pineapple chow chow

Chicken and Spinach Lasagna

\$110.00 Half Pan (serves 10-12)

\$215.00 Full Pan (serves 20-24)

béchamel white sauce, roasted chicken breast, mozzarella, ricotta cheese

Vegetarian Entrees

Vegetarian Paella (GF, VGN)

\$75.00 half pan (serves 10-12)

\$140.00 full pan (serves 20-24)

artichokes, mushrooms, saffron rice

Tuscan Tomato Cauliflower Gnocchi (VGN)

\$15.00 pp

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

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Desserts

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

Strawberry Basil Cannoli (V)

\$42.00 dozen

vanilla cannoli shell, strawberry basil mascarpone filling, crystalized basil vanilla cookie crumbs

Mini Vegan Gluten-Free Raspberry Tarts (GF, VGN)

\$21.00/half dozen

Mini Carrot Cake Cupcakes (V)

\$18.00/dozen

loaded spiced carrot cake, cream cheese frosting, pineapple compote

Spring Dessert Box (10 pieces) (V)

\$25.00 (serves 4-6)

pastel sugar-dusted flower cookies, oatmeal raisin cookies, mini strawberry whoopie pies, chipwich whoopie pies, flourless chocolate bites (10 pieces total)

Strawberry Whoopie Pies (V)

\$22.00 full size/half dozen

\$22.00 mini/dozen

strawberry cream filling

Blueberry Whoopie Pies (V)

\$22.00 full size/half dozen

\$22.00 mini/dozen

mascarpone cream filling

Pastel Sugar-Dusted Flower Cookies (V)

\$10.50/half dozen

Strawberry Frosted Bars (V)

\$18.00/half dozen

Beverages

Hibiscus Juice (GF, VGN)

\$26.00 gallon

hibiscus, rose blooms, orange blossoms, certified non-gmo, organic

Dragon Fruit Strawberry Juice (GF, VGN)

\$26.00 gallon

fresh island dragon fruit, strawberry, sweet cherry, pomegranate, certified non-gmo, organic

Mandarin and Cardamom Juice (GF, VGN)

\$26.00 gallon

citrus juices, minty cardamom, gingery turmeric and lemony coriander, certified non-gmo, organic



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“Play Ball!” Menu

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Chicken Wings (GF)

\$70.00 half pan (approx. 5 lbs 35 wings)

\$130.00 full pan (approx. 10 lbs 70 wings)

(hot or for reheat) buffalo, bbq, sweet chili, dry rub, includes sides platter of carrots, celery, blue cheese, ranch

Bavarian Pretzel Sticks (V)

\$18.00 / half dozen

with spicy brown mustard

Individual Cracker Jacks (V)

\$3.25 each

MYO Burgers & Dogs

\$22.00 pp

chargrilled 6oz. burgers, all beef hot dogs / toppings: cheddar cheese, onions, lettuce, tomato, pickles

condiments & sides: red bliss potato salad, coleslaw, potato chips

veggie burgers available as an optional add-on for \$5.25

MYO Grilled Sausages

\$11.50 pp

italian sausage with onions and peppers, hoagie rolls, spicy mustard

Chocolate-Dipped Baseball Cookies (V)

\$28.00/dozen

