

Rosh Hashanah Menu

September 11th - 12th

Order Deadline: Tuesday, September 1st | Order Minimum: \$75

Cold Appetizers & Sides

Raspberry Applesauce (GF)(VGN) 🍷

\$3.75 half pint

\$7.25 pint

Sour Cream (GF)(V) 🍷

Contains: Dairy

\$3.75 half pint

\$7.25 pint

Red Horseradish (GF)(VGN) 🍷

\$4.50 half pint

\$9.00 pint

Cheddar Horseradish (GF)(V) 🍷

Contains: Dairy

\$6.75 half pint

\$14.50 pint

Sesame Lavash Crackers (V) 🍷

Contains: Sesame, Soy, Wheat

\$6.45

Gefilte Fish (DF) 🍷

Contains: Egg, Fish, Wheat

\$15.00 container (4 pieces)

Julienned carrots, celery,
onion garnish

Chopped Liver (GF)(DF) 🍷

Contains: Egg

\$9.00 half pint

\$17.00 pint

Mock-Chopped Liver (GF)(VGN) 🍷

\$9.00 half pint

\$17.00 pint

House-Made Apple Date Butter 🍷

(GF)(VGN)

\$6.00 half pint

\$12.00 pint

Appetizers by the Dozen Bake & Serve

(Available frozen to bake at home)

Cocktail Franks in Blankets

Contains: Dairy, Egg, Wheat

\$20.00 dozen

Spinach Feta Cheese Triangles (V)

Contains: Dairy, Egg, Wheat

\$25.00 dozen

Crispy Vegetable Spring Rolls w/ Sweet Chili Dipping Sauce (VGN)

Contains: Sesame, Wheat

\$20.00 dozen

Brie, Raspberry & Almond Fillo (V)

Contains: Dairy, Tree nuts, Wheat

\$25.00 dozen

Mini Beef Wellingtons ★

Contains: Dairy, Egg, Soy, Wheat

\$50.00 dozen

Potato Pancakes (V)(DF)

Contains: Egg, Wheat

\$20.00 dozen

Sweet Potato Pancakes (V)(DF)

Contains: Egg, Wheat

\$20.00 dozen

Soup

Matzo Ball Soup

Contains: Egg, Wheat

(served cold ready for reheat)

\$16.50 quart (4 matzo balls)

\$66.00 gallon (16 matzo balls)

Extra matzo balls \$8.95 half dozen

Chicken broth, carrots, celery, onion

(Matzo balls packed separately)



CALL 617-332-4588

EMAIL SalesTeam@bakersbestcatering.com

VISIT bakersbestcatering.com

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Please notify your customer service or sales representative if you or a party member have a food allergy.

Baker's Best Catering produces menu items that may contain or come into contact with Dairy, Egg, Fish, Peanuts, Sesame, Shellfish, Soy, Tree Nuts, and Wheat/Gluten.

While we make every attempt to minimize the risk of cross contact when informed about allergies, we offer no guarantees and accept no liability.

Baker's Best Catering cannot guarantee that allergens may not have been introduced during another stage of the food preparation process or even inadvertently during preparation.

We do not have separate kitchens to prepare allergen-free items.

DF: Dairy Free GF: Gluten Free V: Vegetarian VGN: Vegan



Served Plattered Ready for Service



Served Hot or for Reheat



Prepared on shared equipment with major allergens such as Dairy, Egg, Fish, Peanuts, Sesame, Shellfish, Soy, Tree Nuts, and Wheat/Gluten.

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Entrées

All Natural Hand-Carved

Turkey Breast (GF)(DF) 🍷

Contains: Soy

\$32.00 (serves 2)

\$78.00 (serves 5)

\$125.00 (serves 8)

All Natural Unsliced Roasted

Turkey Breast (GF)(DF) 🍷

Contains: Soy

\$65.00 half breast (serves 4)

\$120.00 whole breast (serves 8)

Atlantic Salmon Filet (GF)(DF) 🍷

Contains: Fish

\$35.00 (serves 2)

\$85.00 (serves 5)

\$130.00 (serves 8)

Grilled 6 oz salmon with mango tomatillo salsa

Beef Brisket (GF)(DF) 🍷

Contains: Soy

\$55.00 (serves 2)

\$135.00 (serves 5)

\$205.00 (serves 8)

Caramelized carrots, celery,
onions, au jus

Chicken Marbella (GF)(DF) 🍷

\$29.00 (serves 2)

\$72.00 (serves 5)

\$115.00 (serves 8)

Prunes, capers, olives

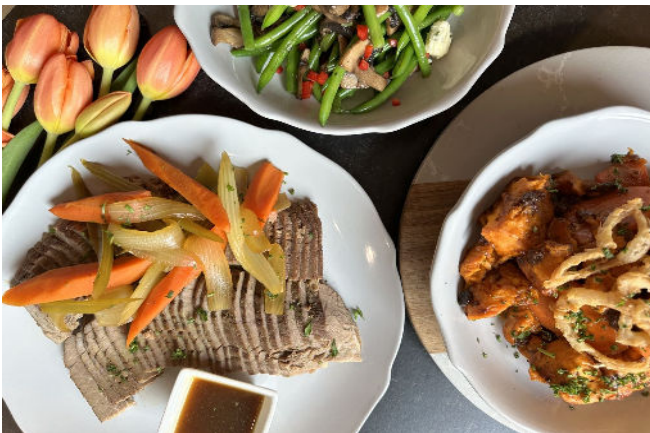
Grilled Pomegranate Eggplant (GF)(VGN) 🍷

\$26.00 (serves 2)

\$65.00 (serves 5)

\$104.00 (serves 8)

Sundried tomato relish



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Sides

Cranberries In Wine (GF)(VGN) 🍷

\$7.00 half pint

\$14.00 pint

Cinnamon, orange

Turkey Gravy 🍽️

Contains: Dairy, Wheat

\$8.50 pint

\$16.00 quart

Green Beans (GF)(V) 🍽️

Contains: Dairy

\$16.00 (serves 3-4)

Wild mushrooms, herb butter

Roasted Red Potatoes (GF)(VGN) 🍽️

\$13.00 (serves 3-4)

Rosemary and garlic

Whipped Yukon Mashed Potatoes (GF)(V) 🍽️

Contains: Dairy

\$13.50 quart

Additional Brisket Jus (GF)(DF) 🍽️

Contains: Soy

\$5.00 half pint

\$10.00 pint

Salads

Caesar with House-Made Croutons 🍷

Contains: Dairy, Egg, Fish, Wheat

\$25.00 MINI | \$40.00 SM | \$58.00 MED

Parmesan cheese, house-made caesar dressing, romaine

Mesclun Field Greens (GF)(V) 🍷

Contains: Dairy

\$25.00 MINI | \$45.00 SM | \$65.00 MED

Chevre, dried cranberries, balsamic vinaigrette

Harvest Quinoa (GF)(V) 🍷

Contains: Dairy

\$16.00 (serves 3-4)

Leeks, parmesan, wild mushrooms, herbs

"Nana Baker's" Noodle Kugel (V) 🍽️

Contains: Dairy, Egg, Wheat

\$40.00 small (serves 6-8)

\$70.00 large (serves 12-16)

Traditional Sage and Vegetable Stuffing 🍽️

Contains: Dairy, Egg, Wheat

\$14.00 quart

Turkey stock, sage, carrots, onion, celery, mushrooms

Sweet Potato Tzimmes (GF)(V)(DF) 🍽️

\$15.00 (serves 3-4)

Carrots, California prunes, honey

Basmati Rice with Golden Raisins and Carrots (GF)(VGN) 🍽️

\$14.00 (serves 3-4)



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Desserts

Pies (V) 🥚

\$34.00 ea (serves 8-10)

Apple Contains: Dairy, Soy, Wheat

Blueberry Contains: Dairy, Soy, Wheat

Peach Contains: Soy, Wheat

Pecan Contains: Dairy, Egg, Tree Nuts, Soy, Wheat

Flourless Chocolate Torte (GF)(V) 🥚

Contains: Dairy, Egg, Soy

Full size: \$40.00 (serves 8-10)

Flourless Chocolate Bites (GF)(V) 🥚

Contains: Dairy, Egg, Soy

\$18.00 half dozen

Teacakes (V) 🥚

\$8.25 SM | \$22.25 LRG

Blueberry, lemon, sour cream streusel

Contains: Dairy, Egg, Wheat

Orange chocolate chip

Contains: Dairy, Egg, Soy, Wheat

Kiddush Dessert Box (10 piece) (V) 🥚

Contains: Dairy, Egg, Tree Nuts, Soy, Wheat

\$30.00 (serves 4-6)

Plain and chocolate dipped almond macaroons,
cinnamon walnut raisin and raspberry chocolate
rugelachs, butter jelly cookies

Macaroons (GF)(V) 🥚

Plain Almond: \$12.00 half dozen

Contains: Egg, Tree Nuts

Chocolate Dipped Almond: \$17.00 half dozen

Contains: Dairy, Egg, Tree Nuts, Soy

Plain Coconut: \$12.00 half dozen

Contains: Dairy, Egg

Chocolate Dipped Coconut: \$17.00 half dozen

Contains: Dairy, Egg, Soy

Butter Jelly Cookies (V) 🥚

Contains: Dairy, Egg, Wheat

\$12.00 half dozen

Rugelach (V) 🥚

\$14.95 half dozen

Traditional cinnamon walnut raisin

Contains: Dairy, Egg, Tree Nuts, Wheat

Chocolate raspberry

Contains: Dairy, Egg, Soy, Wheat



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Rosh Hashanah Menu is available to order for curbside pick-up or home delivery:

Friday, September 11th (12 PM - 4 PM), Saturday, September 12th (8 AM - 2 PM)

Ordering for Rosh Hashanah Menu will be available for online ordering starting Monday, August 17.

We are pleased to accept your order by calling our sales office (617-332-4588) or emailing (salesteam@bakersbestcatering.com)

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.

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