

Breakfast

Patisserie Breakfast Platter (V)
Contains: Dairy, Egg, Soy, Wheat
$68.00 (15 pieces)
House-baked croissants, chocolate croissants, cherry greek yogurt danishes, and assorted seasonal pastries

Patisserie Savory Breakfast Platter
Contains: Dairy, Egg, Fish, Sesame, Soy, Wheat
$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

Pumpkin Power Bars (VGN)(GF)
$18.00 half dozen
Agave, oats, cranberry, pumpkin puree, coconut oil

Mixed Berry Overnight Oats (GF)(VGN)
$8.00 ea
Certified gluten free oats, oatmilk, chia seeds, true berry topping

MYO Avocado Toast
Contains: Dairy, Egg, Wheat
$120.00 small (serves 16-20)
$215.00 large (serves 30-35)
Grilled sourdough, mashed avocado, feta, chopped hard boiled eggs, crumbled bacon, roasted tomato, sliced radish, chili crisp oil
Add gluten free bread for $1.50pp

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We do not have separate kitchens to prepare allergen-free items.
GFA: Gluten Free Available 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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Breakfast

Cinnamon Monkey Bread "Muffins" (V)
Contains: Dairy, Egg, Wheat
$14.00 (4 pack)
Pull apart style brioche cinnamon dough, cream cheese frosting

Vanilla Cream Filled "Cruffins"
Contains: Dairy, Egg, Wheat
$15.00 (4 pack)
Crispy layers of pastry, vanilla pastry cream, crystal sugar

Cherry Coffee Cake Muffin
Contains: Dairy, Egg, Wheat
$14.00 (4 pack)
Cinnamon sugar, oat streusel topping

Vegan Blueberry Muffin (VGN)
Contains: Wheat
$15.00 (4 pack)

Panettone Muffin
Contains: Dairy, Egg, Wheat
$14.00 (4 pack)
Dried fruit, orange peel

Strawberry Chocolate Yogurt Parfait (GF)(V)
Contains: Dairy, Soy
$6.00 ea
Strawberry yogurt, chocolate chips, house-made, gluten-free granola

Cider Donuts
Contains: Dairy, Egg, Soy, Wheat
$24.00 dozen
Apple cider cake donut, cinnamon sugar

Gluten Free Cider Donut (GF)
Contains: Egg
$3.35 ea
Individually wrapped.

Egg Bites (GF)
Contains Dairy, Egg
$10.50 pp (3 bites)
Shredded potato, eggs, cream
Chive and Cheddar (V)
Pepper Jack Salsa (V)
Bacon



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Banana Bread French Toast Sticks (V)
Contains: Dairy, Egg, Wheat
$11.50 pp
Homemade banana bread, egg custard, served with bourbon maple syrup

Brunch Fried Rice (GF)(V)
Contains: Egg, Soy
$65.00 half pan (serves 10-12)
$125.00 full pan (serves 20-24)
Bacon, ham, green onion, scrambled egg, chili crisp fried eggs

Vegan Chorizo Potato Burrito (GFA)(VGN)
Contains: Wheat
$10.00 ea | $11.00 ea GF
Vegan chorizo crumbles, breakfast potato, tortilla

Caramelized Pear Oatmeal (GF)(VGN)
$72.00 gallon
Certified gluten-free oats, caramelized pears, dried cranberries, maple syrup, oatmilk



Breakfast Beverages

Brown Sugar Iced Coffee (V)
Contains: Dairy on the side
$55.00 gallon (serves 16)
House-brewed Columbian iced coffee by Thrive coffee farmers, brown sugar syrup, served with milk and cream pints

Maple Spice Iced Coffee (V)
Contains: Dairy on the side
$55.00 gallon (serves 16)
House-brewed Columbian iced coffee by Thrive coffee farmers, maple spice syrup, served with milk and cream pints

White Chocolate Mocha Iced Coffee (V)
Contains: Dairy on the side
$65.00 gallon (serves 16)
House-brewed Columbian iced coffee by Thrive coffee farmers, white chocolate syrup, served with milk and cream pints, fresh whipped cream, and crushed peppermint.

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baker's best CATERING

December Menu

Menu available to order November 30th- December 31st

Soups & Stews

(Quarts served cold ready for reheat)



Butternut Squash Bisque (GF)(VGN)
$16.25 quart | $65.00 gallon
Apples, cinnamon, roasted squash, coconut milk, ginger brandy

Mushroom Lentil (GF)(VGN)
$16.25 quart | $65.00 gallon
Cremini mushrooms, red wine, potatoes, celery, carrots, onions, spinach



New England Clam Chowder
Contains: Dairy, Fish, Shellfish, Soy, Wheat
$20.00 quart | $80.00 gallon
Fresh clams, potato, heavy cream, thyme

Classic Beef Stew
Contains: Dairy, Soy, Wheat
$20.00 quart | $80.00 gallon
Beef shoulder, carrots, celery, onions, mushrooms, potatoes, peas



Pasta Fagioli (V)
Contains: Dairy, Wheat
$16.25 quart | $65.00 gallon
Zucchini, corn, peas, potatoes, carrots, parmesan

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Salads

Spiced Poached Pear Salad (GF)(V)
Contains: Dairy, Tree Nuts
$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, maple vinaigrette, mesclun greens

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

Winter Mesclun Salad (GF)(VGN)
$50.00 small (serves 8-10)
$75.00 medium (serves 12-15)
$95.00 large (serves 16-20)
Arugula, shaved fennel, oranges, honey-lemon vinaigrette

Buffalo Chicken Topper
Contains: Dairy, Egg, Wheat
$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

Lunch Specialty Sandwiches

Honey Sriracha Salmon Wrap (GFA)
Contains: Egg, Fish, Soy, Wheat
$13.50 ea
Romaine, spicy miso mayo, sticky rice with cilantro, avocado, pickled cucumbers
Tortilla wrap: Contains Wheat

Colaba Wrap (VGN)(GFA)
Contains: Wheat
$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: Contains Wheat

Cauliflower & Chickpea Salad Wrap (VGN)(GFA)
Contains: Wheat
$13.50 each
Roasted cauliflower, chickpea, vegan mayo, red onion, tomato, romaine
Spinach wrap: Contains Wheat

Bama Bird Sammich
Contains: Dairy, Egg, Wheat
$13.50 ea
Alabama white sauce, smoked turkey, bacon slaw, pickled red onions, havarti cheese
Bulky Roll: Contains Wheat

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Pasta & Grain Salads

Citrus Bowtie Salad (VGN)
Contains: Wheat
$5.00 pp
Mandarin oranges, pineapple, red and yellow bell peppers, fresh dill

Harvest Quinoa (GF)(V)
Contains: Dairy
$5.00 pp
Leeks, wild mushrooms, parmesan, herbs

Butternut Squash and Kale Salad (GF)(VGN)
Contains: Sesame
$5.75 pp
Seasoned chickpeas, roasted red onion, cranberries, sunflower seeds, tahini

Pomodoro Pasta Salad (V)
Contains: Dairy, Wheat
$4.75 pp
Orecchiette pasta, marinated fresh tomato, balsamic vinegar, basil, fresh mozzarella

Wheat Berry Wild Rice Salad (VGN)
Contains: Wheat
$4.75 pp
Balsamic roasted squash, shaved brussel sprouts, apricots, pomegranate molasses

Appetizer Dips & Platters

Whipped Feta with Cranberry Compote (V)
Contains: Dairy, Sesame, Wheat
$18.00 half portion (serves 6-8)
$35.00 full portion (serves 12-15)
Herb whipped feta, cranberry compote sesame crostini

Salmon and Chives Dip
Contains: Dairy, Fish, Wheat
$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 crisp

Seasonal Burrata Platter (V)
Contains: Dairy, Sesame, Wheat
$54.00 (serves 10)
Burrata cheese, butternut squash caponata, shaved brussel sprouts, cranberries, served with extra virgin olive oil, balsamic reduction, sesame crostini

Shrimp Combo Platter (GF)
Contains: Dairy, Egg, Shellfish
$165.00 small (serves 15-20)
$240.00 medium (serves 24-28)
$295.00 large (serves 30-35)
Grilled marinated shrimp, tandoori shrimp, and shrimp cocktail served with a trio of sauces, lemon aioli, apricot curry glaze, and house-made cocktail sauce

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Appetizers By The Dozen

Cowboy Butter Steak Bite Skewers (GF)
Contains: Dairy, Egg
$38.00 dozen
Paprika garlic lemon marinade,
served with "cowboy butter" aioli dipping sauce

Bulgogi Mushroom Skewers (GF)(VGN)
Contains: Sesame, Soy
$48.00 dozen
Shiitake, cremini, charred scallions,
grilled shishito pepper, served with
bulgogi dipping sauce

Lemongrass Shrimp Skewers (GF)
Contains: Shellfish
$42.00 dozen
Scallion, mango, lime, served with
cilantro nuoc cham dipping sauce

Spanish Charcuterie Skewers (GF)
Contains: Dairy
$44.00 dozen
Hot capicola, manchego, quince paste, roasted
tomato, served with mustard dip

Italian Charcuterie Skewers (GF)
Contains: Dairy
$44.00 dozen
Sopressata, fresh mozzarella, cherry tomatoes,
basil, served with pesto dip

Sesame Seared Tuna Skewers (GF)
Contains: Dairy, Fish, Sesame, Soy
$52.00 dozen
Sesame-seared tuna, cucumber, pickled
ginger, green onion, served with ponzu sauce
and wasabi cream dipping sauce

Curry Chicken Skewers (GF)
Contains: Soy
$32.00 dozen
Tamari coconut curry marinated chicken,
served with sweet and spicy dipping sauce

Spicy Salmon and Avocado Spring Roll (GF)
Contains: Fish, Sesame
$46.00 dozen
Sriracha-spiced salmon, fresh avocado,
sesame seeds, herbs, carrots, cabbage,
served with garlic cilantro chili sauce

Cheeseburger Quesadilla
Contains: Dairy, Egg, Soy, Wheat
$25.00 dozen
Flour tortilla, seasoned ground beef, white
onion, cheddar cheese, american cheese,
served with special sauce dip

Gluten-Free Mushroom Quesadilla (GF)(V)
Contains: Dairy, Soy
$28.00 dozen
Portobello, caramelized onion, swiss cheese,
goat cheese, served with salsa dipping sauce

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Beef & Chicken Entrees

Argentinian Flank Steak (GF)
$18.95 pp
Sliced marinated flank steak, chimichurri, blistered sweet peppers

Carne Asada Steak Tips (GF)
$18.00 pp
Marinated steak tips, roasted colorful peppers, roasted onions, cilantro

Porcini Rubbed Beef Tenderloin Platter (GF)
Contains: Dairy, Egg
$235.00 small (serves 8-10)
$350.00 medium (serves 12-15)
$460.00 large (serves 16-20)
Served sliced and plattered with green peppercorn aioli

Braised Short Rib Ravioli
Contains: Dairy, Wheat
$26.00 pp
Wild mushrooms, creamed leeks, roasted potatoes, red wine reduction

Chicken Saltimbocca
Contains: Dairy, Wheat
$16.00 pp
Prosciutto, provolone, sage, lemon butter sauce

Pommery Chicken
Contains: Dairy, Wheat
$16.00 pp
Pan seared, served with mustard cream sauce

Preserved Lemon Chicken Breast (GF)
$12.65 pp
Tomato, red onion, lemon jus

Chicken Pot Pie
Contains: Dairy, Egg, Soy, Wheat
$105.00 half pan (serves 10-12)
$205.00 full pan (serves 20-24)
With puff pastry, potatoes, carrots, celery, peas, pearl onions

Traditional Turkey Dinner
Contains: Dairy, Soy, Wheat
$28.55 pp
Sliced turkey, mashed potatoes, stuffing, green beans with herb butter, turkey gravy, cranberries in wine

Gluten-Free Turkey Dinner (GF)
Contains: Dairy, Soy
$28.55 pp
Sliced turkey, mashed potatoes, butternut squash, green beans with herb butter, GF turkey gravy, cranberries in wine

Spiral-Cut Ham Platter
Contains: Dairy, Egg, Wheat
$165.00 (serves 12-15)
Honey mustard, dijon mustard, herb mayo, cranberries in wine, knotted tea rolls
Requires 48 Hour Notice



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Vegetarian & Seafood Entrees

Harvest Ravioli (V)
Contains: Egg, Wheat
$14.50 pp
Roasted butternut squash and nut-free amaretto filling, apple cider reduction, mushrooms, kale

Vegetable Paella (GF)(VGN)
$15.00 pp
Onion, garlic, artichoke, zucchini, summer squash, carrots, peas, asparagus, bell pepper, parsley, cherry tomatoes

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

Sesame Crusted Salmon (GF)
Contains: Dairy, Egg, Fish, Sesame
$13.50 4oz pp | $18.50 6oz pp | $22.50 8oz pp
Served with pickled ginger aioli

Lobster Cavatappi and Cheese
Contains: Dairy, Shellfish, Wheat
$70.00 quarter pan (serves 4-8)
$139.00 half pan (serves 8-12)
$215.00 three quarters pan (serves 16-24)
$259.00 full pan (serves 24-32)
Cavatappi pasta, creamy cheese sauce, lobster meat, buttery panko topping

Baker's Best Focaccia Basket (V)
Contains: Dairy, Egg, Wheat
$45.00 small (serves 15–20)
$65.00 medium (serves 24–28)
$79.00 large (serves 30–35)
A selection of focaccias including caramelized onion, herb, parmesan, sea salt, served with seasoned olive oil

Roll Basket (V)
Contains: Dairy, Egg, Wheat
$2.35 pp
Assortment of individual rolls including white, cracked wheat, cheese, cranberry, rye



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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

Whipped Butternut Squash Puree (GF)(VGN)
$4.00 pp
Agave, cinnamon

Roasted Cauliflower and Carrots (GF)(VGN)
$4.00 pp

Wild Mushroom Risotto (GF)(V)
Contains: Dairy
$5.10 pp
Parmesan cheese

Vegetable Stuffing
Contains: Dairy, Egg, Soy, Wheat
$4.00 pp
Sliced mushrooms, celery, turkey broth, butter

Mediterranean Cauliflower Rice (GF)(VGN)
$4.00 pp
Lemon, herbs, red onion, sun-dried tomatoes

Grilled Broccolini (GF)(VGN)
$5.25 pp
Roasted garlic, lemon

Thai Basil Fried Rice (GF)(VGN)
Contains: Soy
$4.50 pp
Aromatic chilis, green onions, basil

Steakhouse Roasted Fingerlings and Shallots (GF)(VGN)
$4.25 pp
Garlic, steak seasoning, shallots



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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)
Contains: Soy
$2.45 ea
House-made recipe

Mini Vegan Gluten-Free Pumpkin Tarts
(GF)(VGN)
Contains: Sesame, Soy
$21.00 half dozen

Sugar Dusted Snowflake Cookies (V)
Contains: Dairy, Egg, Wheat
$12.00 half dozen

Reindeer Sugar Cookies (V)
Contains: Dairy, Egg, Soy, Wheat
$14.00 half dozen

Red & Green Sugar Cookies (V)
Contains: Dairy, Egg, Wheat
$14.00 half dozen

Apple Cranberry Crisp (V)
Contains: Dairy, Wheat
$35.00 small (serves 10-12)
$67.00 large (serves 12-16)
Available served hot or for reheat

Eggnog Cupcakes (V)
Contains: Dairy, Egg, Wheat
$18.00 mini dozen
$18.00 full size 4 pack
Butter rum frosting

Pumpkin Cupcakes (V)
Contains: Dairy, Egg, Wheat
$14.00 full-size four pack
$15.00 mini dozen
Cream cheese frosting

Mini Caramel Apple Cupcakes (V)
Contains: Dairy, Egg, Wheat
$18.00 dozen
Apple compote, vanilla cupcake, vanilla frosting

Holiday Dessert Box
Contains: Dairy, Egg, Soy, Wheat
$25.00 (serves 4–6)
Includes snowflake sugar cookies, reindeer cookies, flourless chocolate bites, mini red velvet peppermint and chocolate whoopie pies
(10 pieces total)

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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.
GFA: Gluten Free Available 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.
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



Desserts

Pumpkin Whoopie Pies (V)
Contains: Dairy, Egg, Wheat
$25.00 full size half dozen
$25.00 mini dozen
Mulled spice cream cheese filling

Peppermint Red Velvet Whoopie Pies (V)
Contains: Dairy, Egg, Wheat
$25.00 full size half dozen
$25.00 mini dozen
Peppermint marshmallow filling

Gingerbread Whoopie Pies (V)
Contains: Dairy, Egg, Wheat
$25.00 full size half dozen
$25.00 mini dozen
Gingerbread spiced cake, cream cheese filling

Mini Mint Chocolate Mousse Tart (V)
Contains: Dairy, Egg, Soy, Wheat
$21.00 half dozen
With crushed candy cane

Mini Pear and Salted Caramel Tart (V)
Contains: Dairy, Egg, Wheat
$21.00 half dozen
Caramelized pears, salted caramel mousse

White Chocolate Cheesecake Bars
Contains: Dairy, Egg, Soy, Wheat
$18.00 half dozen

Pies (V)
$34.00 (serves 8-10)
Apple Contains: Dairy, Soy, Wheat
Blueberry Contains: Dairy, Soy, Wheat
Pumpkin Contains: Diary, Egg, Wheat
Pecan Contains: Dairy, Egg, Soy, Tree Nuts, Wheat

Hanukkah Desserts

Blue Sugar Hanukkah Cookies (V)
Contains: Dairy, Egg, Wheat
$14.00 half dozen

Dreidel Sugar Cookies (V)
Contains: Dairy, Egg, Soy, Wheat
$14.00 half dozen

Hanukkah Dessert Box
Contains: Dairy, Egg, Soy, Wheat
$25.00 (serves 4–6)
Includes blue hanukkah sugar cookies, dreidel cookies, flourless chocolate bites, mini chipwich whoopie pies, white chocolate cranberry cheesecake bars
(10 pieces total)

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baker's best CATERING

December Menu

Menu available to order November 30th- December 31st

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)
Contains: Dairy
$36.00 small (serves 8-10)
$57.25 medium (serves 13-16)
$164.25 large disposable (serves 40-50)

Hot Chocolate Bar (GF)
Contains: Dairy, Soy, Peanuts, Wheat
$54.60 small (serves 8-10)
$85.00 medium (serves 13-16)
Our house-made hot chocolate, candy canes, marshmallows, chocolate chips, reese's peanut butter cup crumbles, oreo crumbles

Iced Coffees

Brown Sugar Iced Coffee (V)
Contains: Dairy on the side
$55.00 gallon (serves 16)
House-brewed Columbian iced coffee by Thrive coffee farmers, brown sugar syrup, served with milk and cream pints

Maple Spice Iced Coffee (V)
Contains: Dairy on the side
$55.00 gallon (serves 16)
House-brewed Columbian iced coffee by Thrive coffee farmers, maple spice syrup, served with milk and cream pints

White Chocolate Mocha Iced Coffee (V)
Contains: Dairy on the side
$65.00 gallon (serves 16)
House-brewed Columbian iced coffee by Thrive coffee farmers, white chocolate syrup, served with milk and cream pints, fresh whipped cream, and crushed peppermint.

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