

baker's best CATERING

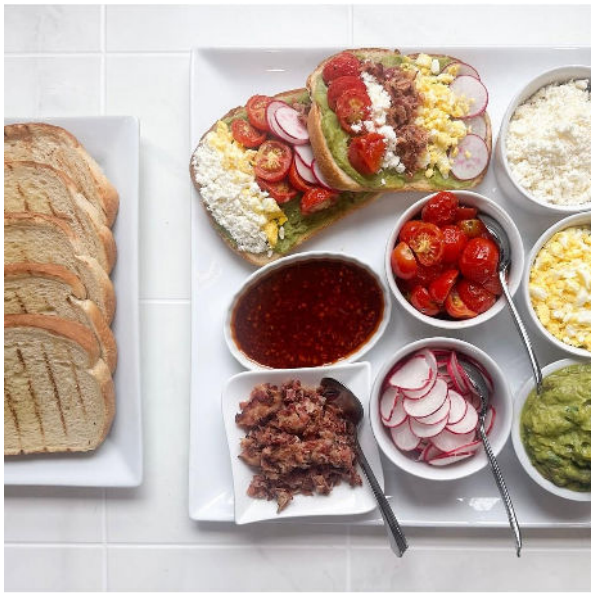
Fall Menu

Menu available to order September 2nd- November 30th

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

Peach Cobbler Overnight Oats (GF)(VGN)
$8.00 ea
Certified gluten free oats, oatmilk, peach compote, crumble topping

Pumpkin Teacake (V)
Contains: Dairy, Egg, Wheat
$9.00 small | $25.00 large

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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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)



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. made with: apple cider, rice flour, and tapioca

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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Butternut Squash and Bacon Quiche (GFA)
Contains: Dairy, Egg, Soy, Wheat
$40.00 deep dish (Serves 6-8)
$105.00 half pan (Serves 18-20)

Blueberry Muffin French Toast Sticks (V)
Contains: Dairy, Egg, Wheat
$11.50 pp
Homemade blueberry muffin loaf, egg custard, served with blueberry maple syrup

Bibimbap Breakfast Fried Rice (GF)(V)
Contains: Egg, Soy
$65.00 half pan (serves 10-12)
$125.00 full pan (serves 20-24)
Brown rice, kimchi, scrambled eggs, sweet corn, green onion, sunny-side fried eggs, gochujang drizzle

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, with milk and cream pints

Vanilla Oat Milk Protein Iced Coffee (VGN)
$55.00 gallon (serves 16)
House-brewed Columbian iced coffee by Thrive coffee farmers, organic pea protein with sweeteners

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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

Asian Teriyaki Salad Topper
Contains: Shellfish, Sesame, Soy
$140 small (serves 8-10)
$208 med (serves 12-15)
$275 large (serves 16-20)
Teriyaki chicken, teriyaki shrimp, bean sprouts, edamame, baby corn, snow peas, mandarin oranges, jicama, romaine, carrot ginger dressing

Mesclun Caprese Salad (V)
Contains: Dairy, Egg, Sesame, Wheat
$48.00 small (serves 8-10)
$70.00 medium (serves 12-15)
$90.00 large (serves 16-20)
Balsamic marinated mozzarella, heirloom grape tomato, crushed crostini croutons, mesclun greens, sweet basil dressing

Lunch Specialty Sandwiches

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

Big Bird
Contains: Dairy, Egg, Wheat
$13.50 each
Turkey breast, house-made stuffing, cranberry aioli
Brioche roll: Contains: Dairy, Egg, 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

Never Gonna Give You Up (GFA)
Contains: Dairy, Egg, Soy, Wheat
$13.50 pp
Turkey breast, spicy mayo, pepper jack cheese, dill pickles, arugula
French baguette: Contains Wheat

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Pasta & Grain Salads

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Citrus Bowtie Salad (VGN)
Contains: Wheat
$5.00 pp
Mandarin oranges, pineapple, fresh dill

Buttermilk Dill Pasta Salad (V)
Contains: Dairy, Egg, Wheat
$4.25 pp
Peas, tomatoes, bell peppers, creamy buttermilk dressing

Thoran Style Indian Slaw (GF)(VGN)
Contains: Sesame, Soy
$3.75 pp
Purple cabbage, white cabbage, chilis, shredded carrots, coconut, cilantro

Zucchini White Bean Salad (GF)(VGN)
$5.25 pp
Blistered baby zucchini, white beans, carrots, citrus herb vinaigrette





Mexican Street Corn Pasta Salad (V)
Contains: Dairy, Wheat
$5.25 pp
Grilled corn off the cob, cavatappi pasta, cilantro, red onion, green onions, jalapeno, cotija cheese

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, cranberries, sunflower seeds, tahini

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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



Salmon and Corn Chowder
Contains: Dairy, Fish, Wheat
$20.00 quart | $80.00 gallon
Fresh corn, potatoes, bacon, heavy cream, seafood stock, served with oyster crackers on the side

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



Greek Chicken and Orzo
Contains: Wheat
$16.25 quart | $65.00 gallon
Zucchini, corn, peas, potatoes, carrots

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Appetizer Dips & Platters

Creamy Cilantro Garlic Dip (GF)(V)
Contains: Dairy, Egg
$20.00 half portion (serves 6-8)
$30.00 full portion (serves 12-15)
Served with house-fried vegetable chips

Salmon and Chive 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 parmesan lavash crisps



Artisanal Spanish Charcuterie
Contains: Dairy, Tree Nuts, Sesame, Soy, Wheat
$215.00 (serves 15-20)
Dry-cured chorizo, jamon serrano, manchego cheese, membrillo, marinated mixed olives, marcona almonds, sesame lavash

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

Gluten Free Street Corn Quesadilla (GF)(V)
Contains: Dairy, Soy
$28.00 dozen
Gluten-free tortilla, fresh corn, roasted green chili, bell peppers, served with house-made salsa

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

Individual Charcuterie Bento Snack
Contains: Dairy, Sesame, Soy, Wheat
$12.50 each (minimum 10)
Prosciutto, hot coppa, sopressata, sesame lavash, hard cheeses, assorted fruits and olives, presented in take-out box

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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

BBQ Shrimp and Pineapple Skewers (GF)
Contains: Shellfish
$42.00 dozen
Grilled bbq shrimp, grilled pineapple served with chipotle bbq dipping sauce

Jerk Chicken Skewers (GF)
Contains: Soy
$32.00 dozen
Smokey, aromatic jerk marinade, served with pineapple chimichurri dipping sauce

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

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

Salmon "Kafta" Skewers
Contains: Dairy, Fish, Wheat
$42.00 dozen
Crispy skewered salmon, honey glaze, lemons, served with old bay greek yogurt dipping sauce



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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

Rum-Glazed Pork Tenderloin (GF)
$95.00 small (serves 8–10)
$140.00 medium (serves 12–15)
$185.00 large (serves 16–20)
Marinated and grilled rum-glazed pork tenderloin, served with apple slaw and grilled pineapple

Grilled Bruschetta Chicken (GF)
$15.00 pp
Marinated grilled chicken breast, tomato "bruschetta" sauce, balsamic reduction, basil

Chili Maple Chicken Breast (GF)
Contains: Dairy, Egg
$12.00 pp
Served with chipotle aioli

Chicken Pot Pie
Contains: Dairy, Egg, Soy, Wheat
$95.00 half pan (serves 10-12)
$185.00 full pan (serves 20-24)
With puff pastry, potatoes, carrots, celery, peas, pearl onions

Turkey Dinner

Traditional Turkey Dinner
Contains: Dairy, Egg, 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

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Vegetarian & Seafood Entrees

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

Vegan Braised Mushroom and Spinach Ravioli (VGN)
Contains: Soy, Wheat
$15.00 pp
Portobello and porcini mushrooms, tofu, spinach, basil, light coconut tomato cream sauce

Grilled Zucchini (GF)(VGN)
$11.95 pp
With turmeric, tomato, chickpea

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

Blackened Salmon (GF)
Contains: Dairy, Egg, Fish
$13.50 4 oz pp | $18.50 6 oz pp | $22.50 8 oz pp
With cilantro lime aioli

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

Baja Swordfish Kebobs (GF)
Contains: Fish, Soy
$18.50 pp
Served with peppers, onions, grilled pineapple

Honey Harissa Grilled Shrimp (GF)
Contains: Dairy, Egg, Shellfish
$38.00 dozen
Tossed with house-made honey-harissa sauce and cilantro lime aioli



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Sides

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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

Roasted Pumpkin Risotto (GF)(V)
Contains: Dairy
$5.25 pp
Parmesan cheese, served with pepitas garnish

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

Chimichurri Roasted Fingerlings (GF)(VGN)
$4.25 pp
Fresh herbs, splash of red wine vinegar, extra virgin olive oil

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

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

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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.



baker's best CATERING

Fall Menu

Menu available to order September 2nd - November 30th

Desserts

Gluten-Free Vegan Brownie (GF)(VGN)
$3.35 ea
Individually wrapped, featuring D's Bakeshop, Boston MA

Gluten-Free Vegan Oreo Brownie
(GF)(VGN)
Contains: Soy
$3.45 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 Leaf Cookies
Contains: Dairy, Egg, Wheat
$12.00 half dozen

Apple Crumble Bars (V)
Contains: Dairy, Egg, Wheat
$18.00 half dozen

Fall Dessert Box
Contains: Dairy, Egg, Soy, Wheat
$25.00 (serves 4–6)
Includes sugar leaf cookies, chocolate chip cookies, flourless chocolate bites, mini pumpkin and chocolate whoopie pies (10 pieces total)

Halloween Desserts

Pumpkin Shaped Sugar Cookies (V)
Contains: Dairy, Egg, Wheat
$10.50 half dozen

Ghost Sugar Cookies (V)
Contains: Dairy, Egg, Wheat
$10.50 half dozen

"Dirt & Worms" Cake
Contains: Dairy, Egg, Soy, Wheat
$55.00 small (serves 10-12)
$78.00 large (serves 16-20)
Chocolate cake, chocolate pudding, gummy worms, oreo crumbs, marshmallows

Available October 1st - October 31st

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Fall Menu

Menu available to order September 2nd - November 30th

Desserts

S'mores Tarts (V)
Contains: Dairy, Soy, Wheat
$21.00 half dozen
Chocolate ganache, toasted marshmallow

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

Celebration Whoopie Pies (V)
Contains: Dairy, Egg, Wheat
$25.00 full size half dozen
$25.00 mini dozen
Rainbow sprinkles, marshmallow filling

Lemon Whoopie Pies (V)
Contains: Dairy, Egg, Wheat
$25.00 full size half dozen
$25.00 mini dozen
Cream cheese lemon filling

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

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

Mini Carrot Cake Cupcakes (V)
Contains: Dairy, Egg, Wheat
$18.00 dozen
Loaded spiced carrot cake, cream cheese frosting, pineapple compote

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

October for Ellie

Pink Frosted Cupcakes (V)
Contains: Dairy, Egg, Wheat
$15.00 mini dozen
Vanilla or chocolate

Partnering with The Ellie Fund, Baker's Best will donate a portion of our proceeds to their "October for Ellie" annual campaign in recognition of Breast Cancer Awareness Month.
Available October 1st - October 31st

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Fall Menu

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Beverages

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

Iced Tea (GF)(VGN)
$22.50 gallon
House-brewed black tea

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

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 Colombian iced coffee by Thrive coffee farmers, brown sugar, with milk and cream pints

Vanilla Oat Milk Protein Iced Coffee (VGN)
$55.00 gallon (serves 16)
House-brewed Colombian iced coffee by Thrive coffee farmers, organic pea protein with sweeteners

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