

CINCO DE MAYO

Menu Available Tuesday, May 2nd - Tuesday, May 23rd

bakers'best
CATERING

APPETIZERS

sweet and spicy chicken wings buttermilk ranch dressing \$75 small 50 pieces \$112.50 medium 75 pieces \$150 large 100 pieces
avocado egg rolls chipotle ranch and tamarind dipping sauces \$32 dozen two dozen minimum
cilantro lime shrimp tomatillo avocado dip \$159 small 60 pieces \$198.75 medium 75 pieces \$278.25 large 105 pieces
colombian empanadas house made chicken and potato, zesty salsa, tomato cream \$46.80 two dozen minimum
fajita burger sliders char-grilled black Angus beef slider, jalapeno jack cheese, fajita peppers and onions, brioche buns, salsa, guacamole \$57 per dozen one dozen minimum
jalapeño popper chicken quesadillas flour tortillas, grilled chicken, bacon, cheddar, and jalapeño cream cheese, sour cream, salsa, guacamole \$77 small 44 pieces \$98 medium 56 pieces \$133 large 76 pieces
guacamole and salsa with tortilla chips
\$21.95 small feed 12-15 \$35 medium feeds 16-20 \$50 large feeds 21-25
queso fundido chili con queso green chilies, chorizo, tortilla chips, diced tomatoes, olives, scallions, pickled jalapeños \$52.95 serves 10
trio of salsas roasted zucchini salsa, strawberry mango salsa, jalapeno corn dip, blue and white corn tortilla chips
\$27.50 small feed 6-10 \$38.50 medium feeds 10-14 \$55 large feeds 14-20 **gf**
seven layer dip house made refried black beans, salsa, guacamole, sour cream, cheese, black olives, scallions, blue and white corn tortilla chips
\$54 medium feeds 10-14 \$87 large feeds 15-20
mexican crudité
jicama, cucumbers, cherry tomatoes, radishes, chayote, peppers, chipotle buttermilk dip \$39 medium feeds 13-15 \$52 large feeds 18-20 **gf**
carnitas grilled flatbread pulled barbecue pork, grilled corn, tomatoes, peppers, onions, crumbled queso fresco, cilantro \$42 each 36 two bite pieces
jalapeño popper grilled flatbread cream cheese, monterey jack cheese, jalapeno bacon \$34 each 36 two bite pieces
taco grilled flatbread
ground black Angus beef, jalapeño jack cheese, sautéed peppers, onions, olives, tomatoes, sour cream, salsa \$44 each 36 two bite pieces

SOUP/STEW TO GO

chicken tortilla soup lime wedges, tortilla slivers \$62.95
cuban black bean stew chorizo, peppers, onions, cilantro cumin cream, tortillas slivers \$68.95

SALADS

six person minimum

jicama and chayote salad mandarin oranges, red onion, lime cilantro vinaigrette \$4.75 pp
mexican macaroni salad house grilled corn, black beans, tomatoes, creamy salsa dressing \$4.25 pp
southwestern chopped salad romaine, black beans, avocado, bell peppers, cherry tomatoes, grilled corn, creamy cilantro lime dressing \$5.95 pp
roasted sweet potato and quinoa salad black beans, corn, scallions, chili lime dressing \$4.95 pp
tex mex salad topper platter torn romaine salad, barbecue grilled chicken, grilled corn, black beans, tomatoes, sautéed peppers and onions, avocado, crispy tortilla strips, jalapeño jack cheese, buttermilk ranch dressing \$84 small serves 6-10 \$136.50 medium serves 11-15 \$189 large serves 16-20

ENTREES

six person minimum

carne asada fajitas thinly sliced chimichurri marinated club sirloin, peppers, onions \$12.50 pp
southwestern quinoa zucchini boats peppers, fresh corn, quinoa, beans, melted monterey jack cheese \$8.95 pp **gf**
chicken and avocado enchiladas creamy avocado sauce \$9.95 pp
chipotle lime salmon fiery pineapple salsa, pina colada cream sauce \$12.95 pp **gf**
fiesta grilled mahi tacos tequila, lime, honey marinade, flour tortillas; zesty taco slaw, chipotle cream \$14.95pp
taco mac and cheese chili con queso, ground beef, jalapeno jack cheese, ritz cracker crumb topping
\$70 HP half pan serves 10-12 \$95 TP three quarter pan serves 16-18 \$125 FP full pan serves 20-24
taco stuffed shells ground beef, monterey jack cheese \$8.95 pp (3 per person)
make your own latin burrito bowls scallion rice, vegetarian black beans, sides of salsa, guacamole, shredded cheese, lettuce **gf**
choice of yellow pepper pulled chicken \$11.95 pp southwestern spiced tilapia \$12.95 pp
southwestern beef brisket \$13.95 pp latin roasted vegetables \$9.95 pp

SIDES

six person minimum

basmati rice with cilantro and lime \$4.25 pp **gf**
chipotle roasted chayote and butternut squash sun-kissed cherries \$4.50 pp **gf**
charro beans slow cooked pinto beans, soffrito, onion \$3.95 pp
street fair corn on the cob \$2.95 pp

DESSERT

key lime toasted coconut mini cupcakes \$18 dozen one dozen minimum
margarita cheesecake stuffed strawberries tequila lime filling, white chocolate \$34.50 dozen two dozen minimum **gf**
tres leches cake \$27.95 small serves 6-8 \$49.95 large serves 12-16
key lime pie \$16.50 small serves 6-8 \$26 large serves 8-10



    www.bakersbestcatering.com • 617.332.4588

We would appreciate a 48 hour notice when placing corporate or informal catering orders.

We make every attempt to accommodate shorter notice if we are able.

Bakers' Best Catering is not a nut free facility. It is the customer's responsibility to notify Bakers' Best Catering of any food allergies. **gf = gluten free**