

easter menu suggestions

available 4.19.19 - 4.20.19, closed Easter Sunday

bakers'best
CATERING

breakfast six person minimum

small serves 6-8 medium serves 10-12 large serves 14-16 xlarge serves 18-20

freshly baked breakfast platter

a selection of mini muffins, scones, teacakes, danish, breakfast pastries, small bagels, cream cheese, butter, fruit preserves
\$29.95 small \$48.95 medium \$65.95 large \$83.95 xlarge

teacake platter slices of our freshly baked teacakes including blueberry, cranberry nut, lemon, orange chocolate chip, sour cream
\$23.95 small \$36.95 medium \$50.95 large \$61.95 xlarge

deep dish quiche serves 6-8 broccoli feta · garden medley · spinach mushroom · three cheese · tomato asparagus \$33 ea
lorraine \$35 ea all quiches available in 1/2 pan size \$87.95/\$89.95 serves 18-20

crustless quiches, a gluten free version of our deep dish quiches are available **GF**

breakfast smoked salmon platter thinly sliced smoked norwegian salmon, cream cheese, scallion cream cheese, tomatoes, bermuda onions, cucumbers, capers, small bagels \$10.95 pp

fresh fruit salad watermelon, cantaloupe, honeydew, pineapple, grapes \$3.95 pp **GF**

roasted seasoned breakfast potatoes \$3.35 pp **GF**

appetizers two dozen minimum

spinach feta cheese triangles \$23.70 dozen

tortellini skewers fresh mozzarella, artichokes, roasted pepper \$26.95 dozen

greek stuffed mushrooms spinach, feta cheese, chick pea puree, tomatoes \$26.40 dozen

coconut chicken skewers mango sauce \$29.95 dozen

mini chicken bocconcini skewers balsamic vinaigrette \$27.85 dozen **GF**

caprese bites prosciutto, fresh mozzarella, cherry tomatoes and basil \$27.85 dozen **GF**

mini crab cakes remoulade sauce \$27.85 dozen

smoked salmon roulades cucumber, scallion cream cheese \$31.95 dozen **GF**

coconut shrimp mango sauce \$32.50 dozen

grilled marinated jumbo shrimp lemon horseradish aioli \$32.50 dozen **GF**

chilled jumbo shrimp house made cocktail sauce \$32.50 dozen **GF**

baked brie en croute plain, apricot, or raspberry \$36.75 each serves 10-15

appetizer platters small serves 20-24 medium serves 25-30 large serves 35-40

crudité \$65.25 small \$79.95 medium \$115.95 large **GF**

broccoli, carrots, celery, cherry tomatoes, cucumbers, jicama, red and green peppers, parmesan peppercorn dip

fresh fruit \$69.95 small \$81.50 medium \$115.75

large cantaloupe, grapes, honeydew, pineapple, watermelon, fresh berry garnish **GF V**

imported and domestic cheeses fruit garnish \$92.55 small \$102.75 medium \$140.55 large

combination \$96 small \$107.90 medium \$145.70 large any two of the above

tuscan vegetable platter \$80.50 small \$102.50 medium \$131.25 large

grilled zucchini, summer squash, peppers, eggplant, portabella mushrooms, asparagus, marinated artichokes,

roasted tomatoes, fresh marinated mozzarella, aged provolone, tuscan white bean dip, focaccia

antipasto \$104.95 small \$128.95 medium \$159.95 large **GF**

fresh and balsamic marinated vegetables, imported meats, cheeses, olives

mezze platter \$99.50 small \$122.50 medium \$162 large

marinated feta cheese, grilled cumin spiced zucchini, lemon brined green and black olives, mini falafels,

a trio of dips: armenian red pepper feta, hummus, lemon tahini, toasted pita chips, pita bread

jumbo shrimp all three or any combination \$157.95 small 60 pieces \$199.75 medium 75 pieces \$274.95 large 105 pieces **GF**

cocktail, grilled marinated, and tandoori jumbo shrimp, spicy cocktail sauce, apricot sour cream, fresh lemon

make your own bruschetta bar marinated tomato mozzarella salad, eggplant caponata, white bean dip, olive tapenade, bread platter of toasted crostini, french baguette slices, focaccia \$96.50 serves 13-16

salads six person minimum

baby spinach salad oranges, walnuts, roasted red onions, champagne vinaigrette \$3.95 pp **GF**
greek salad creamy feta dressing \$4.40 pp **GF**
kale spa salad apples, almonds, radishes, dried cranberries, lemon vinaigrette \$4.95 pp **GF V**
spinach and strawberry salad slivered almonds, goat cheese, poppy seed dressing \$4.65 pp **GF**
english cucumber roma tomato salad \$3.80 pp **GF V**
green beans, feta cheese, cherry tomatoes \$3.95 pp **GF**
vegetable antipasto salad fresh mozzarella \$4.25 pp **GF**
caprese salad tomato, fresh mozzarella, basil \$5.75 pp **GF**
apricot and quinoa salad roasted beets, arugula, apricots, avocado, lime chili dressing \$4.90 pp **GF**
provençal roasted salmon salad
red bliss potatoes, green beans, grape tomatoes, capers, hardboiled egg, champagne vinaigrette \$7.95 pp **GF**

entrees six person minimum

bone-in spiral cut ham platter \$99.95 serves 10-12
brown sugar wild bee honey glaze, pineapple, assorted mustards, cranberries in wine, sage mayonnaise, brioche rolls
fresh atlantic salmon filet 4oz \$8.60 pp 6oz. \$12.95 pp 8oz. \$17.25 pp
• grilled, mango tomatillo salsa **GF**
• pan-seared, savory herb marinade, horseradish lemon aioli **GF**
• poached, dill crème fraîche **GF**
red wine glazed beef brisket root vegetables, brisket jus \$20.95 pp 72 hour notice **GF**

pastas HP half pan serves 10-12 TP three quarter pan serves 16-18 FP full pan serves 20-24

chicken, broccoli, ziti \$85.25 HP \$128.25 TP \$165.50 FP
traditional mac and cheese \$47.75 HP \$79.50 TP \$111.45 FP

vegetarian six person minimum

vegetable lover's platter roasted butternut squash, broccoli, portabella mushrooms, grilled zucchini, brussels sprouts, roasted tomatoes, roasted garlic parmesan dressing (selection may change seasonally) \$8.95 pp ten person minimum **GF**
grilled vegetable roulade eggplant, zucchini, roasted peppers, asparagus, goat cheese mousse, arugula pesto (2) \$7.20 pp **GF**
eggplant parmesan \$69.95 HP serves 10-12 \$110.25 TP serves 16-18 \$148.25 FP serves 20-24

sides six person minimum

rice pilaf fine herbs \$3.40 pp
lemon and spinach risotto \$4.45 pp gf
roasted red bliss potatoes rosemary, garlic \$3.90 pp **GF**
sweet glazed baby carrots honey ginger glaze \$3.70 pp **GF**
green beans almondine \$3.35 pp **GF**
grilled asparagus fresh lemon, cherry tomato confit \$4.30 pp **GF**
roasted rainbow carrots and cauliflower harissa honey glaze \$5.75 pp **GF**

desserts

plain coconut macaroons \$19.75 dozen **GF** **chocolate dipped coconut macaroons** \$28.75 dozen **GF**
plain almond macaroons \$19.75 dozen **GF** **chocolate dipped almond macaroons** \$28.75 dozen **GF**
chocolate dipped dried fruit platter dried apple rings, kiwi, cantaloupe, peaches dipped in white, milk, and dark chocolate **GF**
\$96.30 small serves 12-15 \$125.50 medium serves 16-19 \$147.50 large serves 19-21
carrot cake cream cheese dip and chips gingersnaps, cinnamon crisps, pretzels, strawberries \$79.50 medium serves 11-15
make your own strawberry shortcake flaky fresh baked biscuits, fresh strawberries, chantilly cream \$57.20 serves 8
pastel sugar dusted flower cookies \$9.90 half dozen

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We make every attempt to accommodate Bakers' Best Catering produces menu items that may contain or come into contact with Wheat/Gluten, Milk, Eggs, Peanuts, Tree Nuts, Fish, Shellfish, and Soy. While we make every attempt to minimize the risk of cross contamination when informed about allergies, we offer no guarantees and accept no liability. Customers with food allergies need to be aware of the risk of consuming our products. Thank you for your continued business. We wish all a Happy Spring!

GF = gluten free **V** = vegan

www.bakersbestcatering.com

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