

# mardi gras



**bakers'best**  
CATERING

## appetizers

**cajun barbecued cheddar baked chicken brochettes** bourbon barbecue sauce

\$95 small 48 pieces \$118 medium 60 pieces \$154 large 80 pieces

### **muffaletta sliders**

ham, salami, provolone, swiss cheese, brioche rolls, olive and pepper spread \$68 per dozen 2 dozen minimum

**po' boy grilled flatbread** cut into 36 bite size pieces

monterey jack cheese, breaded fried shrimp, diced tomatoes, lettuce, cajun remoulade sauce \$46 each

## stews to go

a "to go" container serves 16 cups

**mulligatawny** chicken, apples, rice, touch of curry \$66.90

**chicken and andouille gumbo** okra, trinity of vegetables \$66.90

## entrees

six person minimum

**blackened grilled chicken** cilantro lime sauce \$7.95 pp **gf**

**shrimp étouffée** ex-large shrimp, brown stew, creole spices, basmati rice \$14.95 pp

**cajun grilled vegetable ravioli** cajun cream, pepper, onions, andouille sausage \$11.30 pp

### **jambalaya**

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

**chicken** \$79 HP \$122 TP \$153 FP

**vegetarian gf** \$69 HP \$110 TP \$139 FP

## salads and sides

six person minimum

**creole roasted potato salad** trinity of vegetables, bacon, red beans, spiced vinaigrette \$4.40 pp **gf**

**cajun kale salad** fried okra, radish, apples, almonds, cranberries, lemon creole vinaigrette \$4.65 pp

**maque choux** cajun stewed corn, tomatoes \$4.15 pp **gf**

**red beans and cauliflower "rice"** \$4.10 pp **gf**

**new orleans red bean and rice** smoked tasso \$4.10 pp **gf**

## desserts

**bourbon oatmeal cream whoopie pie** with maple whiskey filling \$3.95 each two dozen minimum

**lemon torte** \$28.80 small serves 6-8 \$51.45 large serves 12-16

**red velvet cake** \$28.80 small serves 6-8 \$51.45 large serves 12-16

**pecan bourbon tart** \$25.70 small serves 6-8 \$45.30 large serves 12-16

**key lime pie** \$18 small serves 6-8 \$26.80 large serves 8-10

### **gf = gluten free**

Certain non gluten free items including pastas can be adjusted to be gluten free, ask when you place your order.

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.

available friday, february 9<sup>th</sup> - saturday, february 17<sup>th</sup>



[www.bakersbestcatering.com](http://www.bakersbestcatering.com) 617.332.4588