



event planning • menu design • styling • decor

corporate catering • social events • weddings • bar and bat mitzvahs
fundraisers • memorials • kiddush luncheons • bridal and baby showers

bakers' best catering • www.bakersbestcatering.com • 781.465.2116

ORDERING INFORMATION

Hours

Monday - Thursday 7:30am - 6pm
Friday 7:30am - 5pm
Saturday 8am - 4pm
Sunday 9am - 3pm

To place an order, by phone, call 617.332.4588

To place an order by email, send your order to salesteam@bakersbestcatering.com.

Your order is accepted only when a confirmation receipt is emailed back to you.

- There is a \$100 minimum to place a personal order (excluding tax and delivery).
- There is a \$200 minimum for all orders outside our normal delivery area.

Ordering Deadline

Orders must be received by **noon** for next day orders.

Special items, custom orders, and orders placed during our busiest times may require additional notice.

Delivery

Bakers' Best Catering provides delivery service to the Greater Boston and Metro West areas. Deliveries outside of these areas require a 24-48 hour notice and rates are based on delivery location. During busy times, additional notice may be required.

Order Cancellation Policy

Order cancellations must be received by Bakers' Best Catering no later than 10am one business day prior to the date of the order. Cancellations can be sent by email to salesteam@bakersbestcatering.com or by calling our catering office at 617.332.4588. Orders canceled after the deadline will require full payment for the order.

Inclement Weather

Bakers' Best Catering serves a large customer base that have a wide range of inclement weather policies. Therefore; regardless of the severity of any storm, we are not in a position to know whether it will result in a change to our customers' normal course of business. We will make every reasonable attempt to communicate with our customers on the days leading up to a storm and provide a deadline by which orders can be canceled without penalty. However; it is ultimately the customer's responsibility to notify Bakers' Best Catering of an order cancellation. Customers who choose to move forward with their order and cancel after the deadline, will be charged for 100% of their order. It is the policy of Bakers' Best Catering to remain open during most periods of inclement weather. However, where extraordinary circumstances warrant, due to weather or other unforeseen business interruption, and the safety and well being of our staff is at risk, the company reserves the right to close the facility and cancel all orders.

Pricing

We reserve the right to adjust prices on published menu items based on market fluctuations and item availability. Price changes may not be reflected on our menus or website. Our staff will make every effort to communicate price changes when an order is placed.

Food Allergies

When informed, Bakers' Best Catering will use reasonable efforts to prevent the introduction of allergens of concern into menu items our clients select through close attention during our sourcing, preparation, and handling processes. However, since Bakers' Best Catering cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation, and Bakers' Best Catering does not have separate kitchen facilities to prepare allergen-free items, it is ultimately up to the client to use his or her individual discretion to make an informed choice regarding whether to order any particular item from our menu. Bakers' Best Catering is not a nut free facility.

Corporate accounts

Please request that a credit application be mailed or emailed to you the next time you place an order.

Tax Exempt Organizations We require your organization's ST2 certificate of exemption and ST5 sales tax exempt purchaser certificate to be kept on file to be eligible for tax exempt status.

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, mini bagels, cream cheese, butter, fruit preserves \$29.75 small \$46.75 medium \$63.75 large \$80.75 xlarge

teacake platter

slices of our freshly baked teacakes including blueberry, cranberry nut, lemon, orange chocolate chip, sour cream \$22.75 small \$35.75 medium \$48.75 large \$61.75 xlarge

mini bagel platter

cream cheese, butter, fruit preserves \$21 small \$31.50 medium \$39.75 large \$50.35 xlarge

breakfast sandwich

scrambled eggs, cheese, english muffin or tortilla wrap \$4.95 ea on a bagel \$5.95 with bacon, ham, or sausage \$5.80 pp on a bagel \$6.80

gluten free breakfast sandwich

scrambled eggs, cheese \$5.95 ea with bacon, ham, or sausage \$6.80 pp **gf**

skinny breakfast sandwich

egg whites, light cheese, turkey bacon, whole wheat english muffin \$5.80 pp

breakfast burrito

scrambled eggs, cheese, spanish rice, beans, flour tortilla, salsa \$5.80 pp with bacon, ham, or sausage \$6.85 pp

buttermilk pancakes pure maple syrup, butter (2 pancakes) \$4.20 pp

with chocolate chips \$4.75 pp with banana or blueberries \$5.25 pp

challah french toast, pure maple syrup, fresh strawberries \$6.25 pp

deep dish quiche serves 6-8

broccoli feta • garden medley • spinach mushroom • three cheese \$32 ea
lorraine • tomato asparagus \$34 ea

all quiches available in ½ pan size \$85.50/\$94.30 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, bagels \$9.95 pp

oatmeal to go sides of almond slices, granola, dried fruits \$24.99 serves sixteen cups

yogurt parfait fruit and granola \$3.95 pp

SIDES

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

individual yogurt \$1.50 pp **gf** with granola \$2.85 pp

individual greek yogurt \$2.00 pp **gf** with granola \$3.35 pp

premium applewood bacon slices (3) \$3.35 pp **gf**

turkey bacon slices (3) \$3.85 pp **gf**

breakfast country sausage links (3) \$3.10 pp **gf**

maple glazed black forest ham steak \$4.50 pp **gf**

hard boiled eggs with sea salt \$1.25 ea **gf**

roasted seasoned breakfast potatoes \$3.25 pp **gf**

BEVERAGES

freshly brewed coffee, decaffeinated coffee, or tea to go

\$17.95 small serves 8-10 \$27.95 medium serves 13-16

orange juice \$7.75 half gallon

freshly squeezed orange juice \$17.35 gallon (subject to availability)

nantucket nectar bottled juices \$2.25 ea

gf = gluten free

LUNCH six person minimum
bread makes the sandwich and our freshly baked bread is the best!

traditional sandwich platter includes chicken salad • grilled chicken breast • grilled vegetables provolone • ham and swiss cheese • roast beef • tuna salad • turkey breast • lettuce, tomato, condiments \$8.75 pp

tortilla wrap platter includes chicken salad with grapes • grilled chicken caesar

• grilled vegetables and hummus • roast beef boursin • turkey breast with honey mustard \$9.25 pp

specialty sandwich and wrap platter includes autumn gardener's delight • bbq chicken

• big bird sandwich • buffalo grilled chicken wrap • grilled chicken cobb wrap • falafel wrap

• fennel salami and buffalo mozzarella • classic italian sandwich • roast pork banh mi

• teriyaki glazed salmon • the beast \$9.50 pp

finger sandwiches one dozen minimum, choose up to two kinds within each price

small four bite finger sandwich on brioche rolls \$29.95-\$38.95 half dozen

full descriptions of sandwiches available at www.bakersbestcatering.com

“grab and go” box lunch

standard box lunch cape cod potato chips, soda, choice of cookie, square, or fruit salad

standard with traditional sandwich \$13.75 pp with wrap \$14.25 pp

with specialty sandwich \$14.50 pp

deluxe box lunch potato or pasta salad, soda, choice of cookie, square, or fruit salad

deluxe with traditional sandwich \$14.75 pp with wrap \$15.25 pp

with specialty sandwich \$15.50 pp

cape cod chips 1.25 each

assorted chips 1.50 each

MAKE YOUR OWN SANDWICH PLATTERS

small serves 6-8 medium serves 10-12 large serves 16-18

deli \$71.50 small \$106.50 medium \$174 large

turkey breast, ham, corned beef, grilled chicken breast, roast beef, assorted cheeses, lettuce, tomato, freshly baked breads, condiments

deli salad \$72.50 small \$109.50 medium \$174.50 large

chicken salad with grapes, egg salad, tuna salad (select all three or any combination), assorted cheeses, freshly baked breads, condiments

bone-in spiral cut ham platter

brown sugar wild bee honey glaze, pineapple, assorted mustards, cranberries in wine, sage mayonnaise, brioche rolls \$92.50 serves 10-12

roasted turkey breast platter

our honey mustard, cranberries in wine, herb mayonnaise, brioche rolls (48 hour notice) \$189 serves 16-20

SOUPS AND STEWS TO GO **ask for our seasonal choices**

a “soup/stew to go” insulated container serves sixteen cups

soups \$53.75 **stews and chilis** \$64.95-\$74.95

add individual bread bowls \$3.75 each six bowl minimum

BEVERAGES

canned sodas \$1.95 ea

bottled spring waters \$1.85 ea

sparkling poland springs bottled waters \$2.10 ea

honest iced teas \$2.50 bottle

nantucket nectar lemonade or half and half 2.50 bottle

iced tea \$14.70 gallon serves 10-14 people \$65 to go container serves 30-40 pp

lemonade \$14.70 gallon serves 10-14 people \$65 to go container serves 30-40 pp

gf = gluten free

gluten free bagels and bread options available for breakfast and lunch platters.

SALADS all dressings and vinaigrettes are house made.

GREEN six person minimum

garden salad dijon vinaigrette \$3.50 pp **gf** with grilled chicken \$8.25 pp **gf**
caesar salad homemade croutons \$3.50 pp with grilled chicken \$8.25 pp
baby spinach salad oranges, walnuts, roasted red onions, champagne vinaigrette \$3.85 pp **gf**
greek salad creamy feta dressing \$4.25 pp **gf**
mesclun field greens chevre, dried cranberries, balsamic vinaigrette \$4.15 pp **gf**
asian salad romaine lettuce, mandarin oranges, carrots, tomatoes, napa cabbage, wonton strips, red onions, carrot ginger vinaigrette \$3.80 pp
mexican salad grilled corn, black beans, tortilla strips \$4.75 pp
kale spa salad apples, almonds, radishes, dried cranberries, lemon vinaigrette \$4.85 pp **gf**
market chopped salad romaine lettuce, green beans, broccoli, cucumbers, tomatoes, carrots, scallions, edamame, parmesan peppercorn dressing \$5.95 pp **gf**
cobb salad grilled chicken, crisp bacon, blue cheese, avocado, hard boiled eggs, blue cheese dressing \$9.25 pp **gf**

VEGETARIAN six person minimum

coleslaw \$2.75 pp **gf**
red bliss potato salad \$3.25 pp **gf**
vegetable medley salad parmesan peppercorn dressing \$3.60 pp **gf**
english cucumber roma tomato salad \$3.65 pp **gf**
green beans, feta cheese, cherry tomatoes \$3.75 pp **gf**
fresh fruit salad \$3.95 pp **gf**
vegetable antipasto salad fresh mozzarella \$3.95 pp **gf**
fresh corn and avocado salad \$4.20 pp **gf**
marinated grilled tofu julienne asian vegetables \$4.25 pp
caprese salad tomato, fresh mozzarella, basil \$5.25 pp **gf**

PASTA six person minimum

angel hair pasta, cherry tomatoes, fresh basil, reggiano parmesan \$3.25 pp
citrus bowtie pasta salad mandarin oranges, pineapple, fresh dill \$3.25 pp
greek orzo salad feta cheese, red peppers, black olives \$3.60 pp
herbed garden vegetable penne salad \$3.25 pp
oriental pasta salad snow peas, red peppers, carrots \$3.45 pp
pasta leonardo sundried tomatoes, spinach, caramelized onions, garlic, feta cheese \$3.85 pp
pasta primavera garden vegetables, red wine vinaigrette \$3.25 pp
sesame peanut lo mein red peppers, scallions, bean sprouts \$4.15 pp
israeli couscous dried apricots, pecans \$4.25 pp
tri-color tortellini spinach pesto sundried tomatoes \$3.90 pp
wild rice, cranberry, almond salad \$4.25 pp
gluten free options available for pasta salads. Ask for details when you place your order.

ENTRÉE six person minimum - half lb portion per person

egg salad \$4.25 pp **gf**
tuna salad celery, black pepper \$6.95 pp **gf**
pulled chicken salad with grapes \$6.25 pp **gf**
buffalo chicken salad celery, carrots \$6.75 pp **gf**
blackened chicken fajita salad \$6.65 pp **gf**
provençal roasted salmon salad red bliss potatoes, green beans, grape tomatoes, capers, hardboiled egg, champagne vinaigrette \$8.25 pp **gf**
shredded thai beef salad crispy wontons, plum ginger dressing \$7.95 pp
salad topper platters small serves 6-10 medium serves 11-15 large serves 16-20
caesar \$111.75 small \$181.50 medium \$251 large
our caesar salad, sides of grilled chicken, flank steak, flaked roasted salmon, hardboiled eggs, shaved parmesan, crumbled bacon
cobb \$85 small \$125 medium \$170 large
grilled chicken, flank steak, sides of crumbled blue cheese, sliced avocado, crumbled bacon, tomatoes, pickled onions, hardboiled eggs, torn lettuces, green goddess dressing
gyro \$79.95 small \$132 medium \$184 large
lemon garlic grilled chicken and mediterranean spiced beef with sides of baby cucumbers, tomatoes, red onions, cured olives, roasted peppers, torn romaine, grilled gyro bread, tahini vinaigrette, tzatziki
gf = gluten free

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PASTAS

HP half pan serves 10-12

TP three quarter pan serves 16-18

FP full pan serves 20-24

pasta bolognese \$4.95 pp side \$8.95 pp entrée
penne a la vodka tomato vodka basil cream, prosciutto \$3.55 pp side \$7.15 pp entrée
meatballs in hearty marinara penne or linguini \$5.95 side/\$8.95 entrée
potato gnocchi fresh basil pesto, asparagus, oven-cured tomatoes \$10.50 pp
lobster ravioli caramelized fennel, leeks, spinach, tomatoes, sherried vanilla cream \$16.95 pp
spinach ravioli artichokes, cherry tomatoes, feta cheese, light lemon cream \$10.50 pp
three cheese ravioli fresh tomato, basil, garlic \$4.85 pp side \$8.25 entrée
wild mushroom ravioli prosciutto, caramelized onions, porcini bisque sauce \$13 pp
baked penne marinara sauce shredded mozzarella \$55.95 HP \$79.95 TP \$99 FP
chicken, broccoli, ziti \$80.25 HP \$121 TP \$156 FP
turkey tetrazzini \$86 HP \$124 TP \$161 FP
egg noodles, sweet peas, mushrooms, bechemel sauce, breadcrumb topping

LASAGNAS made with fresh pasta and house made sauces

cheese lasagna marinara or bechamel sauce \$59.95 HP \$96.75 TP \$118.75 FP
grilled vegetable lasagna \$63.95 HP \$99.75 TP \$125.95 FP
spinach and mushroom lasagna marinara or bechamel sauce
\$66 HP \$102.50 TP \$126.50 full pan
beef and sausage lasagna \$75 HP \$115 TP \$144 FP

MAC AND CHEESE

- **buffalo chicken** \$60 HP \$95 TP \$125 FP
- **cheddar, ale, and bacon** \$55 HP \$85 TP \$115 FP
- **lightened up**
whole wheat pasta, butternut squash, baby spinach, kale, pumpernickel breadcrumbs
\$66 HP \$102 TP \$129 FP
- **lobster** \$102 HP \$169 TP \$228 FP
- **traditional** \$45 HP \$75 TP \$105 FP

GLUTEN FREE PASTAS made with house made sauces

penne a la vodka tomato vodka basil cream, prosciutto \$5.55 pp side \$9.15 pp entrée
baked penne marinara sauce shredded mozzarella \$82.50 HP \$127.50 TP \$165 FP
chicken, broccoli, ziti \$102.50 HP \$158 TP \$204 FP

GRILLED FLATBREADS \$26.75 each

made with homemade marinara sauce cut into bite size pieces, room temperature

- grilled chicken, roasted peppers, onions
 - grilled vegetables
 - greek, kalamata olives, feta cheese, grilled vegetables
 - roma tomatoes and fresh mozzarella
 - wild mushrooms, goat cheese, roasted red onions
- ask about our seasonal selections

CALZONES \$57.75 serves 10

- grilled chicken, grilled vegetables • ham, roasted red pepper • italian • vegetarian

gf = gluten free

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APPETIZERS BY THE DOZEN two dozen minimum

potato pancakes \$18 dozen
sweet potato pancakes \$18 dozen
vegetable pan-seared dumplings \$18 dozen
spinach feta cheese triangles \$23 dozen
vegetable spring rolls sweet chili dipping sauce \$17.40 dozen
vegetable quesadillas fresh salsa \$17.40 dozen
wild mushroom triangles \$22.80 dozen
tortellini skewers fresh mozzarella, artichokes, roasted pepper \$25.20 dozen
grilled vegetable skewers roasted garlic aioli \$27.60 dozen **gf**

vietnamese mini spring rolls ponzu and peanut sauces \$28.80 dozen **gf**
breaded chicken tenders honey mustard \$24 dozen
boneless chicken tenders barbecue, buffalo, korean spiced \$24 dozen
chicken pan-seared dumplings \$18 dozen
chicken quesadillas fresh salsa \$17.70 dozen
coconut chicken skewers curried mango sauce \$24 dozen
chicken tenderloin satay bites spicy peanut dip \$24 dozen **gf**
southern fried chicken brochette bites sweet and sour apple jelly sauce \$24.95 dozen
mini chicken bocconcini skewers balsamic vinaigrette \$27 dozen **gf**
chicken roulades spinach, swiss cheese, parmesan aioli \$30 dozen

caprese bites prosciutto, fresh mozzarella, cherry tomatoes and basil \$27 dozen **gf**
beef tenderloin satay bites spicy peanut dip \$30 dozen **gf**
mini shaved beef tenderloin bites baby arugula, horseradish cream \$39 dozen
cocktail franks in blankets \$15 dozen
mini lollipop lambchops honey dijon dipping sauce \$marketprice for 14 pieces **gf**

mini crab cakes remoulade sauce \$27 dozen
smoked salmon roulades cucumber, scallion cream cheese \$30 dozen **gf**
coconut shrimp mango sauce \$30 dozen
grilled marinated jumbo shrimp lemon horseradish aioli \$30 dozen **gf**
tandoori jumbo shrimp apricot curry glaze \$30 dozen **gf**
chilled jumbo shrimp house made cocktail sauce \$30 dozen **gf**
maple glazed scallops in bacon \$36 dozen
baked brie en croute: plain, apricot, or raspberry \$35.50 large

DIPS AND CHIPS each feeds 12-15

- **tuscan white bean artichoke** toasted crostini \$23.95
- **tomatillo salsa verde** yellow corn tortilla chips \$27.95 **gf**
- **lemon hummus** soft pita triangles \$21.95
- **greek pepper feta** soft pita triangles \$21.95
- **eggplant caviar** pita chips \$23.95
- **creamy cilantro garlic** house fried veggie chips **gf** \$24.95
- **buffalo grilled chicken dip** wonton chips \$25.95
- **bacon and scallion** house fried potato chips **gf** \$32.95

SLIDERS with condiments one dozen minimum of each type

beef cheddar cheese, pickles, caramelized onions, special sauce, sesame seed bun \$47.25 dozen
buffalo chicken blue cheese, carrots, celery, buffalo sauce drizzle \$48.95 dozen
chicken parmesan crusty french roll, marinara dipping sauce \$48.50 dozen
pulled pork, buttermilk biscuit, jicama slaw, chipotle aioli \$45.95 dozen
grilled vegetable focaccia eggplant, zucchini, peppers, portabella mushrooms, pesto \$42.50 dozen
tuscan white bean baby arugula, pickled onions, lemon aioli, brioche bun \$42.50 dozen
new england lobster salad soft roll, bibb lettuce \$165.95 18 pieces (order in 18 pc increments)

gf = gluten free

APPETIZER PLATTERS

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

crudit  \$62 small \$76.40 medium \$110.75 large **gf**
broccoli, carrots, celery, cherry tomatoes, cucumbers, jicama, red and green peppers, parmesan peppercorn dip

fresh fruit \$67.25 small \$78.25 medium \$112.35 large **gf**
cantaloupe, grapes, honeydew, pineapple, watermelon, fresh berry garnish

imported and domestic cheeses \$89.85 small \$99.75 medium \$136.43 large
sesame lavash crackers and a fruit garnish

combination \$93.20 small \$104.75 medium \$141.45 large
any two of the above

lavash pinwheels silver dollar size pieces
\$57.50 small (40 pieces) \$76.50 medium (50 pieces) \$94 large (65 pieces)
filled with grilled vegetables, hand-carved turkey, or roast beef, crudit  garnish

tuscan vegetable platter \$74.95 small \$93.95 medium \$121.95 large
grilled zucchini, summer squash, peppers, eggplant, portabella mushrooms, asparagus, marinated artichokes, roasted tomatoes, fresh marinated mozzarella, aged provolone, tuscan white bean dip, focaccia dippers

mezze platter \$93.50 small \$114.75 medium \$157.25 large
marinated feta cheese, grilled dumin 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

spanish tapas platter \$93.95 small \$136.95 medium \$181.50 large
garlic rosemary shrimp, chorizo sausage, manchego cheese, quince paste, white bean artichoke dip, cured olives, roasted peppers, crostini

antipasto \$97.35 small \$119.95 medium \$149.75 large **gf**
fresh and balsamic marinated vegetables, imported meats, cheeses, olives

cocktail and grilled ex-large gulf shrimp (all three or any combination) **gf**
\$148 small (60 pieces) \$184 medium (75 pieces) \$255 large (105 pieces)
cocktail, grilled marinated, and tandoori jumbo shrimp, spicy cocktail sauce, apricot sour cream, fresh lemon

quesadillas \$65 small (44 pieces) \$82.75 medium (56 pieces) \$111 large (76 pieces)
vegetable and/or chicken, guacamole, salsa, sour cream

philly cheese steak quesadillas
\$78 small (44 pieces) \$99 medium (56 pieces) \$135 large (76 pieces)
grass fed shaved steak, peppers, onions, mushrooms, chipotle dipping sauce

thai marinated beef and curried apricot chicken tenderloin satay bites **gf**
\$105 small (48 pieces) \$132 medium (60 pieces) \$176 large (80 pieces)
spicy peanut and thai dipping sauces

southern fried chicken brochette bites
\$99.85 small 48 pieces \$124.50 medium 60 pieces \$166 large 80 pieces
hot pepper jelly and fresh lemon

gf = gluten free

ENTRÉES six person minimum
entrees can be plattered ready to serve or packaged in reheatable containers

CHICKEN

grilled boneless chicken breasts \$7.95 pp

- char-grilled, spice rubbed, house made ancho chili barbecue sauce **gf**
- cider rotisserie style, apple chutney **gf**
- fresh citrus herb marinated, our house made honey mustard **gf**
- teriyaki and honey glazed, our house made honey mustard
- authentic thai chili spiced marinade

mixed grilled chicken breast combo herb, teriyaki, thai \$7.95 pp

mesa chicken ranchero sauce \$8.45 pp **gf**

coconut chicken mango sauce \$9.35 pp

boneless buffalo fried chicken buttermilk biscuits, blue cheese dip \$9.65 pp

boneless country fried chicken buttermilk biscuits, home-style gravy \$9.65 pp

chicken tacos

crisp taco shells, sour cream, shredded cheese, lettuce, tomato, salsa \$7.95 pp

chicken margarita

breaded cutlet, fresh mozzarella, roma tomatoes, sweet basil \$9.95 pp

general tso chicken sweet and spicy glaze, stir fried peppers, broccoli \$9.95 pp

chicken piccata lemon, capers, white wine reduction \$10.50 pp

chicken parmesan marinara sauce, provolone \$10.50 pp with pasta \$13.25 pp

chicken cordon bleu black forest ham, swiss cheese, chive velouté \$10.95 pp

chicken fajitas

peppers, onions, sour cream, shredded cheese, lettuce, tomato, salsa, guacamole, tortillas \$10.95 pp

deconstructed shish kebobs

savory marinated chicken with peppers, onions, tomatoes, mushrooms, sides platter of gyro bread, tahini, tomato cucumber salad \$10.95 pp

mediterranean chicken deconstructed kebobs

grilled peppers, onions, eggplant, zucchini, pesto oil \$10.95 pp **gf**

mushroom garlic chicken roulade lemon, artichokes, spinach \$11.50 pp

chicken marsala wild mushrooms \$12.25 pp

deconstructed chicken pot pie to go

puff pastry croutons, mashed potatoes on the side \$73.50 a to go container serves sixteen cups

SEAFOOD

fresh atlantic salmon filet

4oz \$7.95 pp 6oz. \$11.95 pp 8oz. \$15.95 pp

- grilled, mango tomatillo salsa **gf**
- miso ginger glazed, grilled asian vegetables
- pan-seared, savory herb marinade, horseradish lemon aioli **gf**
- poached, dill crème fraiche **gf**
- teriyaki glazed, pickled ginger, toasted sesame seeds

cod oreganato buttered panko breadcrumbs, lemon crème fraiche \$12.95 pp

baja spiced fish tacos

latin coleslaw, chipolte pico de gallo, mexican crema, flour tortillas \$11.95 pp

pan roasted asian tilapia sweet spicy chili glaze \$9.95 pp

new england crab cakes (2), remoulade sauce \$11.95 pp

shrimp scampi garlic lemon herb sauce, linguini \$16.95 pp

gf = gluten free

BEEF

homestyle meatloaf mushroom gravy \$7.95 pp

beef tacos

peppers, crisp taco shells, sour cream, shredded cheese, lettuce, tomato, and salsa \$7.95 pp

“the works” herb grilled steak tips peppers, onions, mushrooms \$13.95 pp

black and blue grilled rosemary flank steak

wild mushroom, frisée, crumbled blue cheese salad \$12.50 pp **gf**

teriyaki beef deconstructed kebobs

shiitake mushrooms, peppers, toasted sesame seeds \$12.45 pp

steak tips barbecue or teriyaki \$12.85 pp

porcini rubbed bistro style beef

arugula, red pepper jelly \$13.50 pp **gf**

beef fajitas

peppers, onions, tortillas, sour cream, shredded cheese, lettuce, tomato, salsa, guacamole \$13.60 pp

grilled beef tenderloin

greens, horseradish crème fraiche, red pepper remoulade \$20.95 pp **gf**

shepherd’s pie

\$60 ½ pan serves 10-12 \$90 ¾ pan serves 16-18 \$120 full serves 20-24

seasoned ground beef, peas, carrots, corn, whipped potatoes

PORK

cider roasted pork loin apple chutney \$9.45 pp or **pork tenderloin** \$13 pp **gf**

carnitas

slow cooked pulled pork, sides platter of pickled red onions, salsa, guacamole, refried black beans, limes, fresh cheese, tortillas \$13.95 pp

VEGETARIAN

polenta napoleon triangle grilled vegetables, pesto, mozzarella \$7.95 pp

tofu veggie fajitas

peppers, onions, zucchini, tortillas, sour cream, shredded cheese, lettuce, tomato, salsa, guacamole \$7.95 pp (ten person min)

grilled tofu ginger, asian vegetable stir-fry \$8.45 pp

vegetable lover’s platter

roasted butternut squash, broccoli rabe, portabella mushrooms, grilled zucchini, brussels sprouts, roasted tomatoes, roasted garlic parmesan dressing

(selection may change seasonally) \$8.45 pp (ten person minimum) **gf**

vegetarian pad thai

thai noodles, bean sprouts, egg, crushed peanuts, lime \$8.95 pp

grilled vegetable roulade

eggplant, zucchini, roasted peppers, asparagus, goat cheese mousse, arugula pesto (2) \$6.95 pp **gf**

portabella mushroom stack

roasted vegetables, basil pesto, goat cheese \$9.95 pp **gf**

eggplant parmesan

\$66.50 ½ pan serves 10-12 \$103.95 ¾ pan serves 16-18 \$139.95 full serves 20-24

gf = gluten free

ACCOMPANIMENTS six person minimum

rice pilaf fine herbs \$3.30 pp
basmati rice roasted tomatoes, mushrooms, pine nuts \$3.95 pp **gf**
wild rice pilaf dried fruits, nuts \$3.95 pp
lemon and spinach risotto \$4.30 pp **gf**
wild mushroom risotto \$4.75 pp **gf**
mashed potatoes: traditional \$3.50 pp or **roasted garlic** \$3.60 pp **gf**
roasted red bliss potatoes rosemary, garlic \$3.75 pp **gf**
roasted three potato medley \$3.95 pp **gf**
sweet glazed baby carrots honey ginger glaze \$3.55 pp **gf**
broccoli, garlic, wild mushrooms, reggiano parmesan \$3.95 pp **gf**
steamed broccoli, lemon butter \$3 pp **gf**
green beans almondine \$3.25 pp **gf**
steamed vegetable medley fine herbes \$3.25 pp **gf**
zucchini and summer squash roma tomatoes \$3.20 pp **gf**
grilled vegetables \$3.35 pp **gf**
grilled asparagus fresh lemon, cherry tomato confit \$4.15 pp **gf**
european roll basket french rolls and specialty breads \$2.25 pp
french rolls .90 each
garlic bread \$2.25 pp

TAKE A BREAK six person minimum

soft baked pretzels with mustard \$2.50 each
energy trail mix \$2.25 pp
yogurt pretzels \$1.75 pp
yogurt covered raisins \$1.55 pp
kashi bars \$1.50 each
whole fruit \$1.35 each
make your own trail mix sesame sticks, banana chips, roasted almonds, dried pineapple, pumpkin seeds, sweet chocolate chunks, dried cranberries, yogurt covered raisins
\$66 small serves 8-12 \$82.50 medium serves 12-16 \$110.00 large serves 16-20
house made refreshing infused waters \$17.95 gallon
choice of pineapple cucumber • orange blueberry • strawberry basil **gf**

DESSERTS six person minimum on pp items

cookie tray assortment of our signature cookies \$1.60 pp
dessert tray house made bars, cookies \$3.65 pp
“all bars” tray house made brownies and bars \$4.10 pp
mini pastry platter seasonal specials \$4.95 pp (2 pp - 48 hour notice)
dessert tray with mini pastries \$4.85 pp (48 hour notice)
kiddush dessert tray plain and chocolate dipped macaroons, chocolate raspberry and cinnamon walnut raisin rugalehs, butter jelly cookies \$4.50 pp
cannolis orange scented vanilla with pistachios or chocolate dipped with chocolate chips \$28 dozen
chocolate almond butter truffles \$22 dozen **gf** **vegan**
healthy cookie bites rolled oats, cherries, banana, and chocolate \$26.75 per dozen **gf**
mini cupcakes choice of chocolate • vanilla • red velvet \$12 dozen
whoopie pies carrot cake • chocolate • chocolate chipwich
mini size \$18 dozen full size \$17.65 half dozen - ask about seasonal option
chocolate covered strawberries \$21 per dozen **gf**
chocolate dipped dried fruit platter
dried apple rings, kiwi, cantaloupe, peaches dipped in white and dark chocolate
\$92.50 small serves 12-15 \$120.95 medium serves 16-19 \$142.50 large serves 19-21 **gf**
cakes better than your momma's chocolate • black forest cake • boston cream • carrot • new york style cheesecake • gateau opera • lemon torte • milk and honey \$27.95 small \$49.95 large
additional fee for inscriptions and special decorations • larger or specialty cakes require a 48 hour notice
tarts apple bavarian • lemon-lime • pear almond • three berry \$24.95 small \$43.95 large
fruit pies top crust apple • blueberry • key lime • peach \$16.50 small \$26 large
small serves 6-8 large serves 8-10
gf = gluten free

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BEYOND CATERING...

Our experienced catering and event specialists will work with you to create a menu and design an event that works with your taste and budget. Our services include:

- Tailored Seasonal Menus
- Venue Selection
- Design and Decor
- Dinnerware and Equipment Rentals
- Entertainment

Contact Our Full Service Catering Team at 781.465.2116

ABOUT US

CORPORATE CATERING

Our corporate catering division specializes in full service catering and deliveries for your business needs. Our clients include many Fortune 500 companies, educational institutions, and medical facilities in Boston, Newton, Waltham, Cambridge, and surrounding areas.

FULL SERVICE CATERING

Our catering offices provide both full service event planning for social or corporate functions, as well as personal catering assistance. Whether you seek a fully staffed event or just want delicious food delivered to your door, we can help create memorable family gatherings, special celebrations, and elegant parties.

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Boston Magazine's "Best of Boston" Hall of Fame Member
Michael Baker, Owner
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