

# passover

## menu suggestions

available 3.30.18 - 4.7.18

bakers'best  
CATERING

### breakfast six person minimum

**gluten free crustless quiche** serves 6-8 broccoli feta · garden medley · spinach mushroom · three cheese \$33 ea GF  
tomato asparagus \$35 ea all quiches available in ½ pan size \$88.10/\$97.15 serves 18-20 GF  
**fresh fruit salad** watermelon, cantaloupe, honeydew, pineapple, grapes \$3.95 pp GF V  
**hardboiled eggs** with sea salt \$1.30 ea GF  
**cheesy scrambled eggs** \$4.15 pp GF  
**roasted seasoned breakfast potatoes** \$3.25 pp GF V  
**individual yogurts** \$1.55 each **greek yogurts** \$2.10 each GF

### appetizers two dozen minimum

**potato pancakes** \$18.55 dozen  
**sweet potato pancakes** \$18.55 dozen  
**grilled vegetable skewers** roasted garlic aioli \$28.45 dozen GF  
**mini chicken bocconcini skewers** balsamic vinaigrette \$27.85 dozen GF  
**caprese bites** fresh mozzarella, cherry tomatoes and basil, no prosciutto \$27.85 dozen GF  
**smoked salmon roulades** cucumber, scallion cream cheese \$30.90 dozen GF

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

**crudité** \$63.90 small \$78.70 medium \$114.10 large GF  
broccoli, carrots, celery, cherry tomatoes, cucumbers, jicama, red and green peppers, parmesan peppercorn dip  
**fresh fruit** \$69.30 small \$80.60 medium \$115.75 large GF V  
cantaloupe, grapes, honeydew, pineapple, watermelon, fresh berry garnish  
**imported and domestic cheeses** \$92.55 small \$102.75 medium \$140.55 large fruit garnish, matzah substituted for crackers  
**combination** \$96 small \$107.90 medium \$141.45 large any two of the above  
**tuscan vegetable platter** \$77.20 small \$96.80 medium \$141.45 large  
grilled zucchini, summer squash, peppers, eggplant, portabella mushrooms, asparagus, marinated artichokes, roasted tomatoes, fresh marinated mozzarella, aged provolone, tuscan white bean dip, matzah substituted for focaccia

### soups and stews a "soup/stew to go" insulated container serves sixteen cups

**chicken vegetable** \$55.40 GF  
**matzo ball soup** \$55.40

### green salads six person minimum

**garden salad** dijon vinaigrette \$3.65 pp GF with grilled chicken \$8.50 pp GF  
**baby spinach salad** oranges, walnuts, roasted red onions, champagne vinaigrette \$4 pp GF  
**greek salad** creamy feta dressing \$4.40 pp GF  
**mesclun field greens** chevre, dried cranberries, balsamic vinaigrette \$4.30 pp GF  
**kale spa salad** apples, almonds, radishes, dried cranberries, lemon vinaigrette \$5 pp GF V  
**market chopped salad**  
romaine lettuce, green beans, broccoli, cucumbers, tomatoes, carrots, scallions, edamame, parmesan peppercorn dressing \$6.15 pp GF

### vegetarian salads six person minimum

**coleslaw** \$2.85 pp GF  
**red bliss potato salad** \$3.35 pp GF  
**vegetable medley salad** parmesan peppercorn dressing \$3.65 pp GF  
**english cucumber roma tomato salad** \$3.80 pp GF V  
green beans, feta cheese, cherry tomatoes \$3.90 pp GF  
**vegetable antipasto salad** fresh mozzarella \$4.10 pp GF  
**caprese salad** tomato, fresh mozzarella, basil \$5.45 pp GF  
**sweet and spicy brussel sprout salad** baby kale, cranberries \$5.45 pp GF spring menu  
**cauliflower "mock potato" salad** diced eggs, whole grain dijon mayonnaise, pickles \$4.10 pp GF  
**apricot and quinoa salad** roasted beets, arugula, apricots, avocado, lime chili dressing \$4.90 pp GF

### entree salads six person minimum - half lb portion per person

**egg salad** \$4.40 pp GF  
**tuna salad** celery, black pepper \$6.95 pp GF  
**pulled chicken salad** with grapes \$6.45 pp GF  
**blackened chicken fajita salad** \$6.85 pp GF  
**provencal roasted salmon salad**  
red bliss potatoes, green beans, grape tomatoes, capers, hardboiled egg, champagne vinaigrette \$8.50 pp GF

### entrees chicken six person minimum

**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

**mixed grilled chicken breasts** combo of the above three \$7.95 pp

**mesa chicken ranchero sauce** \$8.75 pp GF

**mediterranean chicken deconstructed kebobs** grilled peppers, onions, eggplant, zucchini, pesto oil \$11.30 pp GF

**jerk chicken marinated grilled chicken breast** mango chutney, fried plantain chips \$10.25 pp GF

**quinoa baked chicken** parmesan, mozzarella, house marinara sauce \$9.50 pp GF

### entrees seafood six person minimum

**fresh atlantic salmon filet** 4oz \$8.20 pp 6oz. \$12.35 pp 8oz. \$16.45 pp

- grilled, mango tomatillo salsa GF
- pan-seared, savory herb marinade, horseradish lemon aioli GF
- poached, dill crème fraiche GF

### entrees beef six person minimum

**"the works" herb grilled steak tips** peppers, onions, mushrooms \$13.95 pp GF

**black and blue grilled rosemary flank steak** wild mushroom, frisée, crumbled blue cheese salad \$12.90 pp GF

**steak tips** barbecue \$13.25 pp GF

**porcini rubbed bistro style beef** arugula, red pepper jelly \$13.95 pp GF

**grilled beef tenderloin** greens, horseradish crème fraiche, red pepper remoulade \$21.60 pp GF

**red wine glazed beef brisket** root vegetables, brisket jus \$20.55 pp 72 hour notice GF

### entrees 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) \$8.75 pp ten person minimum GF

**grilled vegetable roulade** eggplant, zucchini, roasted peppers, asparagus, goat cheese mousse, arugula pesto (2) \$7.20 pp GF

**portabella mushroom stack** roasted vegetables, basil pesto, goat cheese \$10.25 pp GF

### sides six person minimum

**mashed potatoes** traditional \$3.65 pp or roasted garlic \$3.75 pp GF

**roasted red bliss potatoes** rosemary, garlic \$3.90 pp GF

**roasted three potato medley** \$4.10 pp GF

**sweet glazed baby carrots** honey ginger glaze \$3.70 pp GF

**broccoli** garlic, wild mushrooms, reggiano parmesan \$4 pp GF

**steamed broccoli** lemon butter \$3.10 pp GF

**green beans almondine** \$3.35 pp GF

**steamed vegetable medley** fine herbes \$3.35 pp GF

**zucchini and summer squash** roma tomatoes \$3.30 pp GF

**grilled vegetables** \$3.50 pp GF

**grilled asparagus** fresh lemon, cherry tomato confit \$4.30 pp GF

**roasted rainbow carrots and cauliflower** harissa honey glaze \$4.90 pp GF

**matzoh crackers** \$1.05 pp

### desserts

**plain coconut macaroons** \$18.60 dozen GF

**chocolate dipped coconut macaroons** \$27.20 dozen GF

**plain almond macaroons** \$18.60 dozen GF

**chocolate dipped almond macaroons** \$27.20 dozen GF

**chocolate dipped dried fruit platter** GF

dried apple rings, kiwi, cantaloupe, peaches dipped in white, milk, and dark chocolate

\$95.30 small serves 12-15 \$124.60 medium serves 16-19 \$146.80 large serves 19-21

**bakers'best**  
CATERING

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 V = vegan

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

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