

passover

menu suggestions

available 4.19.19 - 4.27.19

bakers'best
CATERING

breakfast six person minimum

gluten free crustless quiche serves 6-8

broccoli feta • garden medley • spinach mushroom • three cheese • tomato asparagus \$33 ea GF

all quiches available in 1/2 pan size \$87.95 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 \$3.35 pp GF V

individual yogurts \$1.55 each **greek yogurts** \$2.20 each GF

appetizers two dozen minimum

grilled vegetable skewers roasted garlic aioli \$28.95 dozen GF

mini chicken bocconcini skewers balsamic vinaigrette \$27.85 dozen GF

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

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 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 \$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, matzah substituted for focaccia

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

chicken vegetable \$56.95 GF

matzo ball soup \$59.75

additional matzo balls \$7.50 half dozen

green salads six person minimum

garden salad dijon vinaigrette \$3.65 pp GF with grilled chicken \$8.95 pp GF

baby spinach salad oranges, walnuts, roasted red onions, champagne vinaigrette \$3.95 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 \$4.95 pp GF V

market chopped salad romaine lettuce, green beans, broccoli, cucumbers, tomatoes, carrots, scallions, edamame,

parmesan peppercorn dressing \$4.75 pp GF

vegetarian salads six person minimum

coleslaw \$2.85 pp GF

red bliss potato salad \$3.50 pp GF

vegetable medley salad parmesan peppercorn dressing \$3.75 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

sweet and spicy brussel sprout salad baby kale, cranberries \$5.65 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 \$4.50 pp GF

tuna salad celery, black pepper \$6.95 pp GF

pulled chicken salad with grapes \$6.95 pp GF

blackened chicken fajita salad \$6.95 pp GF

provencal roasted salmon salad

red bliss potatoes, green beans, grape tomatoes, capers, hardboiled egg, champagne vinaigrette \$7.95 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

grilled chicken parmesan house marinara sauce, provolone \$10.55 pp GF

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

entrees seafood six person minimum

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 fraiche GF

entrees beef six person minimum

red wine braised beef brisket root vegetables, brisket jus \$20.95 pp 72 hour notice GF

"the works" herb grilled steak tips peppers, onions, mushrooms \$14.50 pp GF

black and blue grilled rosemary flank steak wild mushroom, frisée, crumbled blue cheese salad \$13.45 pp GF

steak tips barbecue \$13.75 pp GF

porcini rubbed bistro style beef arugula, red pepper jelly \$14.50 pp GF

grilled beef tenderloin greens, horseradish crème fraîche, red pepper remoulade \$22.75 pp 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) \$8.95 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 \$5.75 pp GF

matzoh cracker platter (10 pc) \$8 each

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 GF

dried apple rings, kiwi, cantaloupe, peaches dipped in white, milk, and dark chocolate
\$96.30 small serves 12-15 \$125.50 medium serves 16-19 \$147.80 large serves 19-21

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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

617.332.4588