

SPRING MENU

Available Tuesday, March 28th

bakers'best
CATERING



START YOUR DAY

feta cheese and spinach scones sundried tomato whipped butter \$29 dozen

power c healthy egg scramble

scrambled egg whites, spinach, kale, tomatoes, mozzarella cheese, sides of brown rice, salsa, tortillas \$6.95 pp

sonoma healthy egg scramble

turkey sausage, mushrooms, green and red peppers, diced tomatoes, cheddar cheese, scrambled egg whites, sides of brown rice, salsa, tortillas \$7.95 pp

jalapeno cheddar egg sandwich

scrambled eggs, cheddar cheese, hash browns, fire roasted chilies, on a cheddar jalapeno bagel \$5.75 each

APPETIZERS

moroccan chicken meatballs

mini chicken, walnut, bulgur meatballs, eggplant tahini dipping sauce \$19.95 dozen two dozen minimum

caramelized pineapple and chicken quesadillas

monterey jack cheese, peppers, strawberry salsa

\$70.50 small 44 pieces \$98 medium 56 pieces \$133 large 76 pieces

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 \$69.50 small serves 10-12 \$92 medium serves 13-16 \$115 large serves 16-20

hot dog slider bar

all beef hot dogs, soft rolls, sides of relish, onions, sauerkraut \$44 dozen two dozen minimum with hot cheese sauce add \$16.50

vegetarian sushi platter

avocado and sweet potato, collard greens, purple kale, and coconut curry, kimchi, mushrooms, and quinoa, dipping sauces

\$78 small 40 pieces \$97.50 medium 50 pieces \$126.50 large 65 pieces 48 hour notice

GRILLED FLATBREADS

cut into 36 bite size pieces

jalapeño popper cream cheese, monterey jack cheese, jalapeno bacon \$32 each

strawberries, arugula, and prosciutto ricotta, goat cheese, parmesan, balsamic drizzle \$35 each

french onion steak and cheese shaved steak, swiss cheese, french onion compote, french bread crumble \$36 each

banh mi hoisin pulled pork, mozzarella, pickled vegetables, sriracha aioli \$38 each

eggplant parmesan eggplant cutlets, fresh mozzarella, oven cured tomatoes, sweet basil, marinara \$43 each

SALADS

six person minimum

power lunch salad topper platter gf

kale salad mix, lemon flax seeds, lemon vinaigrette, topper platter of herb roasted salmon, broccoli, beets, toasted chick peas, avocados lentils \$100 small serves 6-10 \$162.50 medium serves 11-15 \$225 large serves 16-20

the wedge salad topper platter gf

iceberg lettuce wedges, topper platter of grilled chicken, apple wood smoked bacon,

jalapeño infused bacon, tomatoes, hardboiled egg, crumbled blue cheese, avocado, blue cheese dressing

\$77 small serves 6-10 \$126 medium serves 11-15 \$176 large serves 16-20

greek mezze salad

greek beef meatballs, falafel, marinated cucumber tomato salad, moroccan roasted eggplant, tahini, tzatziki, hummus,

gyro and pita bread \$79.60 small serves 6-10 \$129.35 medium serves 11-15 \$179.10 large serves 16-20

caesar tortellini steak salad

marinated grilled steak, grilled mushrooms, tricolored tortellini, shaved parmesan, garlic flatbread croutons, pesto caesar dressing \$9.25 pp

bbq ranch chicken pasta salad black beans, grilled corn, cheddar cheese, cornbread croutons, honey bbq cream dressing \$4.25 pp

sweet and spicy brussels sprout salad baby kale, cranberries \$5.25 pp **gf**

sorghum "tabbouleh" salad feta cheese, tomatoes, broccoli, cucumber, lemon vinaigrette \$5.25 pp **gf**

spinach and strawberry salad slivered almonds, goat cheese, poppy seed dressing \$4.25 pp

apricot and quinoa salad roasted beets, arugula, apricots, avocado, lime chili dressing \$4.75 pp **gf**

cauliflower "mock potato" salad diced eggs, whole grain dijon mayonnaise, pickles \$3.95 pp **gf**

ENTREES six person minimum

red wine glazed beef brisket root vegetables, brisket jus \$18.95 pp **gf**
bibimbap tacos pickled vegetables, soft taco shells, honey gochujung sauce chicken \$8.95 jackfruit \$9.95 steak \$12.50 pp
buffalo chicken meatloaf tomato glaze, warm blue cheese sauce \$9.95 pp
jerk chicken marinated grilled chicken breast, mango chutney, fried plantain chips \$9.95 pp **gf**
quinoa baked chicken parmesan mozzarella, house marinara sauce \$8 pp **gf**
sauteed balsamic chicken cutlets asparagus, tomatoes, wild mushrooms, balsamic cream \$10.50 pp
seared thai atlantic salmon cakes
ginger, scallions, cilantro, lemon grass, broccoli slaw, creamy asian ginger dressing, peanut sauce \$9.95 pp two 4oz cakes pp
seared tilapia sautéed spinach, tomatoes, feta cheese, light lemon cream sauce \$9.50 pp
taco stuffed shells ground beef, monterey jack cheese, taco sauce \$9.95 pp 3 pieces pp
mediterranean swiss chard ravioli roasted peppers, zucchini, summer squash, asparagus, garlic white wine sauce \$9.95 pp
almond tofu snap peas, soba noodles, maple almond butter sauce \$7.95 pp
bok choy and udon noodles shiitake mushrooms, bean sprouts, fermented black bean sauce \$8.95 pp

SIDES six person minimum

korean kimchi pancakes soy scallion dipping sauce \$4.95 pp
brown rice pilaf sweet peas, peppers, onions, toasted pasta \$4.25 pp
roasted rainbow carrots and cauliflower harissa honey glaze \$4.75 pp **gf**
tater tots choice of traditional or sweet potato, sriracha dipping sauce \$3.75 pp **gf**

SOUPS TO GO \$53.75 a "to go" container serves 16 cups

chicken vegetable
italian wedding meatballs, baby spinach, pasta
matzo ball soup
miso vegetable tofu, asian vegetables **vegan**
ramen sriracha ground chicken, basil, ginger

STEW TO GO \$64.95 a "to go" container serves 16 cups

avgolemono greek chicken, rice
beef and sausage or vegetable chili **vegetable is gf**
chicken and tortellini zucchini, spinach
corn and vegetable chowder
stuffed pepper and rice ground beef, tomatoes **gf**

TAKE A BREAK **refreshing options for afternoon break!**

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
chocolate dipped dried fruit platter dried apple rings, kiwi, cantaloupe, peaches dipped in white, milk, and dark chocolate \$92.50 small serves 12-15 \$120.95 medium serves 16-19 \$142.50 large serves 19-21 **gf**
house made refreshing infused waters \$17.95 gallon
choice of pineapple cucumber • orange blueberry • strawberry basil **gf**

DESSERTS

cannoli choice of vanilla orange scented with pistachios or chocolate dipped with chocolate chips \$28 dozen
carrot cake cream cheese dip and chips gingersnaps, cinnamon crisps, pretzels, strawberries \$54.55 small serves 6-10 \$77 medium serves 11-15 \$104.50 large serves 16-20
make your own strawberry shortcake flaky fresh baked biscuits, fresh strawberries, chantilly cream \$55.50 serves 8
pastel sugar dusted flower cookies \$9 half dozen
green tea cookies \$21 dozen
chocolate almond butter truffles \$22 dozen **gf vegan**
s'mores whoopie pies marshmallow and chocolate ganache fillings \$17.95 half dozen
chocolate chip cookie dough whoopie pies dark chocolate cookie, creamy chocolate chip cookie dough filling \$16.80 half dozen
gluten free healthy cookie bites \$26.75 dozen **gf**
guiltless sweet tray
healthy oats, dried cherry cookie bites with dark chocolate and banana, peanut butter rice crispy treats, oatmeal almond butter cookies \$4.75 pp 2 pieces pp six person minimum no substitutions **gf**

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



www.bakersbestcatering.com

617.332.4588

