

spring

bakers'best
CATERING

Available Tuesday 3.19.19

start your day

power c healthy egg scramble

scrambled egg whites, spinach, kale, tomatoes, mozzarella cheese, sides of brown rice, salsa, tortillas \$7.20 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 \$7.55 pp

jalapeño cheddar egg sandwich

scrambled eggs, cheddar cheese, hash browns, fire roasted chilies, cheddar jalapeño bagel \$6.95 each

appetizers

roasted carrot hummus dip and chips mini naan bread dippers \$39.95 feeds 12-15 V

caramelized pineapple and chicken quesadillas

monterey jack cheese, peppers, strawberry salsa

\$72.65 small 44 pieces \$98.95 medium 56 pieces \$137 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 \$96.50 serves 13-16

hot dog slider bar

all beef hot dogs, soft rolls, sides of mustard, relish, onions, sauerkraut \$46.50 dozen two dozen minimum

vegetarian sushi platter

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

\$80.50 small 40 pieces \$99.50 medium 50 pieces \$130.50 large 65 pieces 48 hour notice

make your own mediterranean pita platter

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

gyro and pita bread \$82 small serves 6-10 \$133.25 medium serves 11-15 \$184.50 large serves 16-20

grilled flatbreads

cut into bite size pieces

strawberries, arugula, and prosciutto ricotta, goat cheese, and parmesan cheeses, balsamic drizzle \$39 each

french onion steak and cheese shaved steak, swiss cheese, french onion compote, french bread crumble \$42 each

eggplant parmesan eggplant cutlets, fresh mozzarella, oven cured tomatoes, sweet basil, marinara \$42 each

salads

six person minimum

power lunch salad topper platter kale salad mix, flax seeds, lemon vinaigrette, topper platter of herb roasted salmon, broccoli, beets, toasted chick peas, avocados, seasoned lentils

\$104 small serves 6-10 \$173.40 medium serves 11-15 \$267.75 large serves 16-20 GF

the wedge salad topper platter iceberg lettuce wedges, topper platter of grilled chicken, apple wood smoked bacon, tomatoes, hardboiled egg, crumbled blue cheese, avocado, blue cheese dressing

\$89.50 small serves 6-10 \$139.50 medium serves 11-15 \$181.50 large serves 16-20 GF

caesar tortellini steak salad

marinated grilled steak, grilled mushrooms, tricolored tortellini, shaved parmesan,

garlic flatbread croutons, pesto caesar dressing \$10.50 pp

bowtie pesto salad red peppers, olives, scallions, pine nuts \$3.75 pp

sweet and spicy brussels sprout salad baby kale, cranberries \$5.65 pp GF V

sorghum tabbouleh salad feta cheese, tomatoes, broccoli, cucumber, lemon vinaigrette \$5.65 pp GF

spinach and strawberry salad slivered almonds, goat cheese, poppy seed dressing \$4.65 pp GF

apricot and quinoa salad roasted beets, arugula, apricots, avocado, lime chili dressing \$4.90 pp GF V

soups and stew to go a "to go" container serves 16 cups

avgolemono soup greek chicken, rice \$56.95

chicken tortilla soup lime wedges, tortilla slivers \$56.95

matzo ball soup \$59.75

additional matzo balls \$7.50 half dozen

miso vegetable soup tofu, asian vegetables V \$56.95

ramen sriracha soup ground chicken, basil, ginger \$56.95

cuban black bean stew chorizo, peppers, onions, cilantro cumin cream, tortilla slivers \$68.95

corn and vegetable chowder \$68.95

entrees six person minimum

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

short rib tacos

latin style pulled short ribs, sides of soft tortillas, queso fresco, latin slaw, spicy salsa, pickled jalapenos, lime wedges
\$79.75 small serves 5 \$159.50 medium serves 10 \$295 large serves 20

marinated grilled jerk chicken breast mango chutney, plantain chip garnish \$10.25 pp GF

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

pan seared kizami nori crusted salmon cakes green papaya asian salad, honey sambal sauce (2) \$12.95 pp

panko fried chicken cutlet bourbon maple sauce \$10.95 pp

rum glazed pork tenderloin grilled pineapples, cabbage and green apple slaw \$10.95 pp GF

artichoke and fontina ravioli roasted peppers, zucchini, summer squash, asparagus, garlic white wine sauce \$12.95 pp

bok choy and udon noodles shiitake mushrooms, bean sprouts, fermented black bean sauce \$9.25 pp V

sides six person minimum

scallion pancakes trio of dipping sauces: ginger sweet and sour, duck, and pomegranate plum

\$66 small 44 pieces \$84 medium 56 pieces \$114 large 76 pieces

brown rice pilaf sweet peas, peppers, onions, toasted pasta \$3.95 pp

salt and vinegar fingerling potatoes \$4.25 pp

roasted rainbow carrots and cauliflower harissa honey glaze \$5.75 pp GF

chilled sesame ginger snap peas carrots, watermelon radishes, sesame seeds \$3.85 pp GF V

feta cheese and spinach mini scones sundried tomato whipped butter \$15.95 dozen one dozen minimum

desserts

strawberry whoopie pies strawberry cream filling full size \$21 half dozen mini size \$24 dozen

mini chocolate mousse cups \$24 dozen two dozen minimum

green tea cookies \$22.20 dozen

pastel sugar dusted flower cookies \$9.90 half dozen

carrot cake cream cheese dip and chips gingersnaps, cinnamon crisps, pretzels, strawberries \$79.50 serves 12-15

make your own strawberry shortcake flaky fresh baked biscuits, fresh strawberries, chantilly cream \$57.20 serves 8

strawberry rhubarb tart \$45.30 serves 12-16

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www.bakersbestcatering.com
617.332.4588

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