

ST. PATRICK'S DAY

Menu available Monday, March 13th- Saturday, March 18th

bakers'best
CATERING



APPETIZERS

bangers and mash sliders mini sausage bangers, sautéed onions, mashed potatoes, buttery brioche rolls, irish whiskey mustard \$42.95 dozen one dozen minimum

guinness bbq wings celery, irish blue cheese dipping sauce **gf**
\$128 small 100 pieces \$160 medium 125 pieces \$224 large 175 pieces

corned beef and cabbage grilled flatbread
pulled corned beef, roasted potatoes, green cabbage, dijon cream, russian dressing \$39 each cut into 36 bite size pieces

green grilled flatbread arugula pesto, broccoli, spinach, artichokes, mozzarella, goat cheese \$32 each cut into 36 bite size pieces

emerald crudité broccoli, celery, cucumber, roasted brussel sprouts, green pepper, edamame hummus, green goddess dip **gf**
\$69 small serves 20-24 \$80.50 medium serves 25-30 \$115 large serves 35-40

irish blue cheese fondue creamy fondue with sides platter of cubed sourdough bread, fingerling potatoes, broccoli florets, brussels sprouts, cherry tomatoes \$87 serve 25-30

SALADS

 six person minimum

dublin pub salad torn romaine and bibb lettuces, watercress, endive, julienned beets, pickled red onions, hard boiled eggs, red cabbage, grape tomatoes, crumbled blue cheese, malted tarragon vinaigrette \$4.95 pp **gf**

emerald isle salad
mixed fresh greens and spinach, cheddar cheese, diced tomatoes, green apple slices, toasted almonds, cider vinaigrette \$4.25 pp **gf** with grilled chicken add \$4.95 pp **gf**

irish poached salmon salad
baby new roasted red potatoes, sweet peas, shaved fennel, arugula, tomatoes, horseradish dressing \$9.95 pp **gf**

SIDES

 six person minimum

colcannon creamy mashed potatoes, kale, scallions \$3.75 pp **gf**

bubble and squeak potato cakes shredded brussel sprouts, cabbage, onion \$3.25 each

roasted brussel sprouts and carrots applewood smoked bacon, caramelized onions \$4.95 pp **gf**
"green" risotto spinach, basil, parsley, shaved parmesan cheese \$4.75 pp **gf**

ENTREES

 six person minimum

deep dish irish quiche smoked salmon, leeks, asparagus, brie, chives \$34.50 serves 6-8

guinness beef stew a "stew to go" container serves 16 cups
hearty combination of beef medallions, root vegetables, brothy guinness stew \$64.95 each

new england boiled dinner red corned beef, green cabbage, boiled potatoes, baby carrots, corned beef jus \$13.50 pp **gf**

horseradish crusted salmon grated potato, fresh horseradish crusted salmon fillet, dijon cream \$15.95 pp

shepherd's pie seasoned ground beef, peas, carrots, corn, whipped potatoes
\$60 half pan serves 10-12 \$90 three quarter pan serves 16-18 \$120 full pan serves 20-24

ballymore spinach ravioli
sautéed spinach, grilled zucchini, wild mushrooms, caramelized onions, sweet peas, light pesto cream \$10.75 pp

FROM THE BAKERY

freshly baked irish soda bread platter, whipped honey guinness butter, tomato chutney
\$30.50 small 8-10 \$35.50 medium 10-12 \$42.50 large 14-16

homemade irish soda bread scones \$2.25 each
chocolate whoopie pies bailey's cream filling \$33.60 dozen

irish butter shortbread cookies touch of lemon \$29.40 dozen two dozen minimum

sugared shamrock cookies \$7.20 half dozen
key lime pie \$17.50 small serves 6-8 \$26 large serves 8-10

bailey's irish cream cheesecake grasshopper cheesecake, bailey's irish cream infused chocolate ganache \$49.95 each serves 12-16

gf = gluten free

Certain non gluten free items including pastas can be adjusted to be gluten free, ask when you place your order.

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.



www.bakersbestcatering.com 617.332.4588