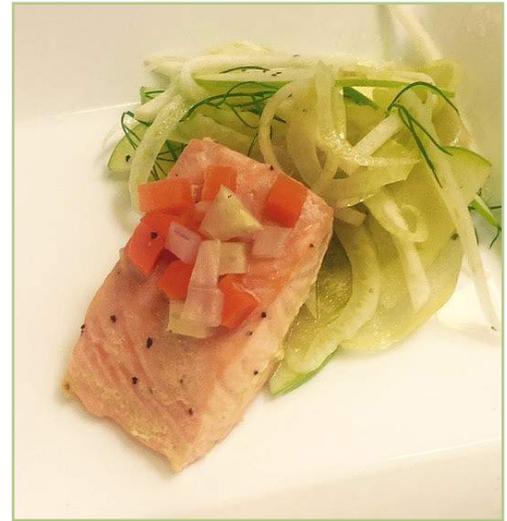


# SUMMER MENU

Available Tuesday, June 20th

**bakers'best**  
CATERING



## START YOUR DAY

### breakfast pizza

scrambled eggs, shredded hash browns, crumbled bacon, cheddar cheese, scallions \$38 each cut into 36 bite size pieces

### pesto mozzarella breakfast sandwich

scrambled egg whites, roasted peppers, fresh mozzarella, pesto sauce, whole wheat english muffin \$6.25 each 6 person minimum

**healthy breakfast wrap** scrambled egg whites, feta cheese, baby spinach, tomatoes, whole wheat tortilla \$6.25 each 6 person minimum

## APPETIZERS

**hot dog slider bar** all beef hot dogs, soft rolls, condiments, sides platter of onions, sauerkraut, pepperoncini peppers \$44 dozen two dozen minimum with hot cheese sauce add \$16.50

**tapas skewers** rosemary garlic glazed shrimp, chorizo, manchego cheese, roasted peppers, mojo verde sauce \$35.50 per dozen two dozen minimum **gf**

**mini athena skewers** lemon grilled chicken brochettes, grilled haloumi cheese, zucchini, cherry tomatoes, tzatziki \$29.95 dozen two dozen minimum **gf**

**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

### **greek seven layer dip**

house made hummus, chopped tomatoes, cucumbers, kalamata olives, green and yellow peppers, red onion, pita bread, crispy pita chips \$25.95 small serves 4-6 \$33.25 medium serves 6-8 \$40.25 large serves 8-10

**hummus trio dips and chips** house made edamame, spiced sweet potato, and black bean chipotle

sides platter of fresh pita and gyro dippers, pita and bagel chips \$23 small serves 4-6 \$31 medium serves 6-8 \$38 large serves 8-10

## SALADS six person minimum

**arugula and grilled watermelon salad** feta cheese, shaved red onion, lemon vinaigrette \$3.95 pp **gf**

**bahama momma fruit salad** papaya, mango, citrus fruit, banana, strawberries, melon, "piña colada" dressing \$4.25 pp **gf**

**blueberry, kale and quinoa salad** toasted almonds, ricotta salata cheese, lemon vinaigrette \$4.25 pp **gf**

**curried chicken salad** coconut poached pulled chicken, apples, grapes, carrots, green onions, cilantro, curried coconut cream, soft brioche rolls \$7.95 pp **gf**

### **greek mezze salad**

greek beef meatballs, chick pea falafel, marinated cucumber tomato salad, moroccan roasted eggplant, tahini, tzatziki, hummus, gyro and pita bread **gf** \$79.60 small serves 6-10 \$129.35 medium serves 11-15 \$179.10 large serves 16-20

**"inside out" spring roll salad** bean thread noodles, napa cabbage, carrots, peppers, jicama, baby corn, scallions, cilantro, lime sweet chili vinaigrette \$4.85 pp **gf**

### **gazpacho flatbread salad**

fresh peppers, tomatoes, cucumbers, green beans, grilled flat bread croutons, cilantro, scallions, roasted tomato dressing \$4.85 pp

**panzanella salad** heirloom tomatoes, toasted tuscan bread, fresh mozzarella, red onion, fresh basil, and olive oil \$4.75 pp

**picnic buttermilk dill pasta salad** shell pasta, peas, tomatoes, garden vegetables, creamy buttermilk dressing \$3.75 pp

**strawberry and spinach salad** crumbled goat cheese, candied pecans, strawberry balsamic vinaigrette \$4.25 pp **gf**

**toasted orzo, tomato, and almond salad** scallions, parsley, lemon vinaigrette \$3.85 pp

### **asian salad topper platter**

asian field greens, sides platter of teriyaki chicken and tofu, edamame, mandarin oranges, bean sprouts, baby corn, snow peas, wontons strips, creamy asian dressing \$85 small serves 6-10 \$133 medium serves 11-15 \$169 large serves 16-20

### **blackened salmon and chicken salad topper platter**

our mexican salad, sides platter of roasted peppers, golden beets, grilled zucchini, colby jack cheese, avocado ranch dressing \$108 small serves 6-10 \$144 medium serves 11-15 \$213 large serves 16-20

### **farm stand salad topper platter** all vegetables from local farms!

baby greens and herb salad, sides platter of poached corn niblets, tomatoes, grilled zucchini, pickled cucumbers, onions, baby roasted potatoes, crumbled great hill blue cheese, toasted spiced chickpeas, herb buttermilk dressing **gf**

\$69 small serves 6-10 \$104 medium serves 11-15 \$144 large serves 16-20

**the wedge salad topper platter** iceberg lettuce wedges, sides platter of grilled chicken, applewood smoked bacon, banana peppers, 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 **gf**

## GRILLED FLATBREADS cut into 36 bite size pieces

**bruschetta** cheesy garlic flat bread, diced tomatoes, baby arugula, balsamic dressing \$32

**dublin** corned beef, dijon mascarpone, braised green cabbage, melted swiss cheese, russian dressing drizzle, fresh dill \$42

**grilled corn, chicken, and chipotle pesto** fresh avocado, tomatoes, queso fresco \$39.95

**house made chicken sausage** marinara sauce, baby arugula, asparagus, caramelized onion and fennel \$39

**po' boy** cajun fried shrimp, diced tomatoes, pickles, lettuce, remoulade drizzle \$48

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

**summer vegetable** **gf**

**chicken vegetable**

**lentil vegetable** **vegan**

**tomato basil** with a hint of cream **gf**

**traditional gazpacho** cucumber, tomatoes, peppers, scallions, crispy tortilla strips **chilled**

## STEWES TO GO a "to go" container serves 16 cups

**chicken and andouille sausage gumbo** vegetable trinity, okra \$64.95

**native corn** poached potatoes, fresh herbs, corn cob broth \$68 **gf**

**vegetable chili** \$64.95 **gf**

**new england clam chowder**, oyster crackers \$76.25

## NEW YORK STYLE DELI PLATTER

corned beef, pastrami, all natural turkey, swiss cheese, cole slaw, russian dressing, brown mustard, seeded rye bread, challah rolls  
\$83.65 small serves 6-10 \$131.45 medium serves 11-15 \$203.15 large serves 16-20

## ENTREES six person minimum

**arroz con pollo** pulled chicken, basmati rice, vegetables, sofrito **gf**

\$77 half pan serves 10-12 \$119 three quarter pan serves 16-18 \$154 full pan serves 20-24

**char siu pork tenderloin** asian slaw, spicy mustard sauce, duck sauce \$8.95 pp

**chicken cacciatore** braised chicken cutlets, rich tomato sauce, peppers, onions, mushrooms \$9.95 pp

**chinese pepper steak** stir fried beef, bell pepper, onions, rice, ginger garlic brown sauce \$12.95 pp

**make your own latin burrito bowl** scallion rice, vegetarian black beans, sides platter of avocado, pico de gallo, shredded cheese, lettuce,

choice of yellow pepper pulled chicken \$11.95 pp southwestern spiced salmon \$12.95 pp southwestern beef brisket \$13.95 pp

latin roasted vegetables \$9.95 pp **gf**

**vermouth poached salmon** shaved raw vegetable and apple salad, cucumber yogurt sauce \$9.95 pp (4oz portion) **gf**

**pan seared tilapia filet piccata** lemon caper sauce \$8.95 pp

**grilled vegetable ravioli** braised kale, light tomato sauce \$8.95 pp

**vegetarian stuffed portabella mushrooms** zucchini, summer squash, red peppers, onion, eggplant, spinach, mozzarella, parmesan \$7.95 each

## SIDES six person minimum

**street fair corn on the cob** \$2.95 pp **gf**

**nacho black bean cakes** tomato salsa and guacamole \$4.95 pp **vegan**

**herbed couscous** peas, pine nuts, fine herbs \$3.50 pp

**mediterranean rice** tomatoes, basil, chick peas, almonds and crumbled feta \$4.25 pp **gf**

**rice n' roni** basmati rice, baked pasta slivers, green onions, parsley \$3.95 pp

## DESSERTS

**make your own strawberry shortcake**

flaky fresh baked biscuits, fresh strawberries, chantilly cream \$55.50 serves 8

**blueberry bliss oatmeal whoopie pies** mascarpone cream filling \$18.95 half dozen

**chocolate chip cookie dough whoopie pies** dark chocolate soft baked cookie, creamy chocolate chip cookie dough filling \$16.80 half dozen

**gluten free chocolate chip cookies** \$22 dozen two dozen minimum

**cannoli** choice of vanilla orange scented with pistachios or chocolate dipped with chocolate chips \$28 dozen

## SUMMER OUTINGS Let Us do the work, You enjoy the Sun!

**just the basics** \$16.95 pp six person minimum

- charcoal grilled 6 oz. black angus burgers · all beef hot dogs · veggie burgers
- cheddar cheese, onions, lettuce, tomatoes, condiments · traditional macaroni salad · potato chips · watermelon slices

**burger bonanza** \$21.95 pp fifteen person minimum

- charcoal grilled 6 oz. black angus burgers · all beef hot dogs · veggie burgers
- cheddar and swiss cheeses, applewood bacon, caramelized onions, sautéed mushrooms, onions, lettuce, tomato, pickles, guacamole, bbq sauce, condiments · red bliss potato salad · coleslaw · watermelon slices

**burgers, dogs, and chicken** \$23.95 pp fifteen person minimum

- charcoal grilled 6oz black angus hamburgers · all beef hot dogs · veggie burgers · cheddar cheese, onions, lettuce, tomato, condiments
- barbecue grilled chicken, ancho honey bbq sauce · bacon egg potato salad, corn and avocado salad · watermelon slices · bb signature cookies

**ribs, chicken, and burgers** \$28.95 pp fifteen person minimum

- charcoal grilled 6oz black angus hamburgers · all beef hot dogs · veggie burgers · cheddar cheese, onions, lettuce, tomato, condiments
- barbecued grilled chicken, ancho honey bbq sauce · baby back ribs · bacon egg potato salad, corn and avocado salad · corn bread
- potato chips · watermelon slices

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**gf = gluten free**

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    