

summer

start your day

breakfast grilled flatbread scrambled eggs, shredded hash browns, crumbled bacon, cheddar cheese, scallions \$44 each cut into 32 bite size pieces

pesto mozzarella breakfast sandwich

scrambled egg whites, roasted peppers, fresh mozzarella, pesto sauce, whole wheat english muffin \$6.45 each 6 person minimum

healthy breakfast wrap scrambled egg whites, feta cheese, baby spinach, sundried tomatoes, whole wheat tortilla \$6.75 each 6 person minimum

appetizers

hot dog slider bar

all beef hot dogs, soft rolls, condiments, sides platter of onions, sauerkraut, pepperoncini peppers \$45.60 dozen two dozen minimum with hot cheese sauce add \$17

tapas skewers rosemary garlic glazed shrimp, chorizo, manchego cheese, roasted peppers, mojo verde sauce \$46.20 dozen two dozen minimum GF

mini athena skewers lemon grilled chicken brochettes, grilled haloumi cheese, zucchini, cherry tomatoes, tzatziki \$31.20 dozen two dozen minimum GF

make your own bruschetta bar

marinated tomato mozzarella salad, eggplant caponata, white bean dip, olive tapenade, platter of

toasted crostini, french baguette slices, focaccia \$71.60 small serves 10-12 \$94.80 medium serves 13-16 \$118.45 large serves 16-20

greek seven layer dip

house made hummus, feta cheese, tomatoes, cucumbers, kalamata olives, green and yellow peppers, red onion, pita bread, crispy pita chips

\$34.25 medium serves 6-8 \$41.50 large serves 8-10

hummus trio dips and chips

house made edamame, spiced sweet potato black bean, and moroccan carrot, sides platter of gyro dippers, pita chips, and mini naan

\$23.95 small serves 4-6 \$31.95 medium serves 6-8 \$39.15 large serves 8-10

grilled flatbreads cut into bite size pieces

bruschetta cheesy garlic flat bread, diced tomatoes, baby arugula, balsamic dressing \$33

dublin corned beef, dijon mascarpone, braised green cabbage, melted swiss cheese, russian dressing drizzle, fresh dill \$45.50

grilled corn, chicken, and chipotle pesto fresh avocado, tomatoes, queso fresco \$44

house made chicken sausage marinara sauce, baby arugula, asparagus, caramelized onion and fennel \$40.20

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

salads six person minimum

arugula and grilled watermelon salad feta cheese, shaved red onion, lemon vinaigrette \$4.10 pp GF

bahama momma fruit salad papaya, mango, citrus fruit, banana, strawberries, melon, "piña colada" dressing \$5.65 pp GF V

blueberry, kale and quinoa salad toasted almonds, feta cheese, lemon vinaigrette \$4.95 pp GF

curried chicken salad

coconut poached pulled chicken, apples, grapes, carrots, green onions, cilantro, curried coconut cream, soft brioche rolls \$8.20 pp

"inside out" spring roll salad

bean thread noodles, napa cabbage, carrots, peppers, jicama, baby corn, scallions, cilantro, lime sweet chili vinaigrette \$5.25 pp GF V

gazpacho flatbread salad

fresh peppers, tomatoes, cucumbers, green beans, grilled flat bread croutons, cilantro, scallions, roasted tomato dressing \$5.25 pp V

panzanella salad heirloom tomatoes, toasted tuscan bread, fresh mozzarella, red onion, fresh basil, and olive oil \$4.90 pp

picnic buttermilk dill pasta salad shell pasta, peas, tomatoes, garden vegetables, creamy buttermilk dressing \$3.25 pp

spinach and strawberry salad slivered almonds, goat cheese, poppy seed dressing \$4.40 pp GF

toasted orzo, tomato, and almond salad scallions, parsley, lemon vinaigrette \$3.95 pp V

asian salad topper platter

asian field greens, sides platter of teriyaki chicken, tofu, edamame, mandarin oranges, bean sprouts, baby corn, snow peas, wontons strips,

creamy asian dressing \$87.55 small serves 6-10 \$137 medium serves 11-15 \$184.50 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

\$118.955 small serves 6-10 \$155.50 medium serves 11-15 \$219.40 large serves 16-20 GF

farm stand salad topper platter

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

\$76.50 small serves 6-10 \$102.25 medium serves 11-15 \$144.25 large serves 16-20

the wedge salad topper platter

iceberg lettuce wedges, sides platter of grilled chicken, applewood bacon, banana peppers, tomatoes, hardboiled egg,

crumbled blue cheese, avocado, blue cheese dressing \$89.50 small serves 6-10 \$139.50 medium serves 11-15 \$189 large serves 16-20 GF

soups to go \$55.40 a "to go" container serves 16 cups

summer vegetable GF V

chicken vegetable GF

lentil vegetable GF V

tomato basil with a hint of cream GF

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

stews to go a "to go" container serves 16 cups

beef and sausage chili \$69.50 GF

chicken and andouille sausage gumbo vegetable trinity, okra \$66.90

firehouse chicken chili \$69.50 GF

native corn poached potatoes, fresh herbs, corn cob broth \$70 GF

new england clam chowder, oyster crackers \$78.55

vegetable chili \$66.90 GF

entrees six person minimum

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

make your own mezze pocket platter

greek beef meatballs, chick pea 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

zucchini meatballs ricotta cheese, fresh basil, mozzarella, our signature marinara sauce, parmesan cheese \$7.50 pp (2 per person)

arroz con pollo pulled chicken, basmati rice, vegetables, sofrito GF

\$72.95 half pan serves 10-12 \$113.50 three quarter pan serves 16-18 \$149.50 full pan serves 20-24

chicken cacciatore braised chicken cutlets, rich tomato sauce, peppers, onions, mushrooms \$10.25 pp

char siu pork tenderloin asian slaw, spicy mustard sauce, duck sauce \$9.25 pp

chinese pepper steak stir fried beef, bell pepper, onions, rice, ginger garlic brown sauce \$13.35 pp

make your own latin burrito bowls

scallion rice, vegetarian black beans, sides of salsa, guacamole, shredded cheese, tomatoes and scallions, lettuce GF choice of

yellow pepper pulled chicken \$123.50 feeds 10 southwestern spiced tilapia \$129.95 feeds 10

southwestern beef brisket \$159 feeds 10 latin roasted vegetables \$102.50 feeds 10

vermouth poached salmon shaved raw vegetable and apple salad, cucumber yogurt sauce \$10.95 pp (4oz portion) GF

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

vegan entrees

sweet potato and buckwheat summer rolls coconut lime tahini sauce \$28 per dozen two dozen minimum V

hawaiian bbq jackfruit grilled flatbread \$38 each cut into 32 bite size pieces V

meatless asian lettuce wraps

plant based protein, mushrooms, water chestnuts, sides platter of bibb lettuce, carrots, bean sprouts, cilantro, plum sauce \$9.95 pp six person minimum V

spicy roasted ratatouille with fettuccine \$8.95 pp six person minimum V

sides six person minimum

street fair corn on the cob \$3.50 pp GF

herbed couscous peas, pine nuts, fine herbs \$3.65 pp

mediterranean rice tomatoes, basil, chick peas, almonds, crumbled feta \$4.25 pp GF

rice n' roni basmati rice, baked pasta slivers, green onions, parsley \$3.75 pp

desserts

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

blueberry bliss oatmeal whoopie pies mascarpone cream filling \$20.70 half dozen

chocolate chip cookie dough whoopie pies dark chocolate soft baked cookie, creamy chocolate chip cookie dough filling \$19.20 half dozen

gluten free chocolate chip cookies \$22.70 dozen two dozen minimum

mini cannolis choice of vanilla orange scented with pistachios or chocolate dipped with chocolate chips \$28.85 dozen one dozen minimum

summer packages

just the basics \$18.50 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 \$22.65 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 \$24.70 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

GF = gluten free V = vegan

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.

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