

# WINTER MENU

**bakers'best**  
CATERING



## START YOUR DAY

**power breakfast burrito** scrambled egg whites, light cheese, sweet potatoes, black beans, salsa, guacamole, whole wheat wrap  
\$6.95 each 6 person minimum

**tater tot breakfast flatbread** scrambled eggs, turkey bacon, spinach, pepper jack cheese \$38 each cut into 36 bite size pieces

## APPETIZERS

**potato pancakes** \$16.95 dozen

**sweet potato pancakes** \$16.95 dozen

**raspberry applesauce** \$3.75 half pint

**sour cream** \$4.50 half pint

**wild mushrooms quesadillas** portobello confit, caramelized onions, fontina, goat cheese, pomegranate cranberry dipping sauce  
\$76.85 small 44 pieces \$98.50 medium 56 pieces \$132 large 76 pieces

## DIM SUM AND MORE

**asian pork dumplings** cilantro soy dipping sauce, pineapple ginger sauce \$28.95 dozen two dozen minimum

**steamed bao buns** sriracha aioli, pickled vegetables, hoisin sauce two dozen minimum

choice of **korean pulled pork** \$48 dozen **thai pulled chicken** \$46 dozen **barbecued jackfruit** \$46 dozen

**bbq salmon spring rolls** rice noodles, english cucumber, avocado, peanut bbq dipping sauce \$28.75 dozen two dozen 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

**sweet and sour wings** toasted sesame seeds, pineapple ginger dipping sauce

\$149 small 100 pieces \$187 medium 125 pieces \$262 large 175 pieces

**chicken lettuce wraps** stir-fried ground chicken, water chestnuts, ginger, soy sauce, sides of bibb lettuce, shredded carrots, scallions, micro cilantro, ginger plum sauce \$6.85 pp six person minimum

**asian crudité** marinated shiitake mushrooms, snow peas, daikon radish, baby corn, peppers, edamame hummus, creamy ginger sauce  
\$38 small serves 10-12 \$52 medium serves 12-15 \$58.50 large serves 15-18

**GRILLED FLATBREADS** cut into 36 bite size pieces

**house made falafel** feta spread, mozzarella, chopped tomatoes, cucumbers, red onions, tahini sauce drizzle \$34 each

**chicken 'blt' ranch** white sauce, pulled chicken, tomato, montarey jack cheese, arugula \$36 each

**big mac pickle pie** ground beef, cheddar cheese, pickles, tomatoes, lettuce, special sauce \$38 each

**po' boy cajun** fried shrimp, diced tomatoes, pickles, lettuce, remoulade drizzle \$42 each

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

**chicken vegetable**

**french onion**, swiss croutons

**portuguese kale and chorizo soup** gf

**thai coconut curry**, lentils **vegan** gf

**tomato basil** gf

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

**house made chili: choice of beef and sausage, chicken, or vegetable** \$64.95 gf

**beef mushroom barley** \$64.95

**new england clam chowder** \$68.50

**gatherer's hearty vegetarian** \$64.95 gf

**split pea and ham** \$64.95 gf

**SALADS** six person minimum

**winter mesclun salad** winter greens, shaved fennel, oranges, honey lemon vinaigrette \$4.15 pp **gf**

**balsamic roasted squash, wheat berry, wild rice salad** shaved brussels sprouts, apricots, pomegranate vinaigrette \$4.85 pp

**whole wheat pasta kale salad** fried kale, tomatoes, chick peas, crumbled feta cheese, white harissa vinaigrette \$3.95 pp

**grilled flatbread antipasto salad** garlic parmesan toasted flatbread croutons, tomatoes, sweet basil, fresh mozzarella, artichokes, italian meats, light italian vinaigrette \$5.75 pp

**tex mex salad toppers platter** romaine salad, sides of bbq grilled chicken, grilled corn, black beans, tomatoes, avocado, sautéed peppers and onions, crispy tortilla strips, jalapeño jack cheese, buttermilk ranch dressing

\$97.50 small serves 6-10 \$135 medium serves 11-15 \$179 large serves 16-20

**ramen noodle chicken salad** shredded cabbage, carrots, scallions, almonds, mandarin oranges, sherry vinaigrette \$6.65 pp

**moroccan carrot and chickpea salad** dried fruits, toasted cumin \$4.50 pp **gf**

## ENTREES six person minimum

**lo mein** broccoli, scallions, snow peas, bean sprouts, toasted sesame seeds

vegetable \$8.50 pp chicken \$10.50 pp beef \$11.50 pp shrimp \$14.50 pp

**beef tenderloin au poivre** greens, mini brioche buns, wild mushroom leek ragout, cognac cream sauce \$22.95 pp

**chicken pomodoro** seasoned chicken medallions, tomato pomodoro sauce, mushrooms, basil, grilled zucchini \$10.75 pp

**salmon cakes** dill pickle cream sauce \$7.95 pp

**taco mac and cheese** ground beef, pepper jack cheese, peppers, shell pasta

\$70 half pan serves 10-12 \$95 three quarter pan serves 16-18 \$125 full pan serves 20-24

**teriyaki barbecued pork tenderloin** bamboo shoots, scallions, cilantro salad, lime orange vinaigrette \$9.95 pp

**short rib ravioli** wild mushrooms, creamed leeks, roasted potatoes, red wine reduction \$13.95 pp

**roast turkey dinner with all the fixin's**

all natural turkey breast, cranberries in wine, savory turkey gravy, sage vegetable stuffing, yukon gold whipped potatoes, green beans with herb butter, mesclun salad with dried cranberries and goat cheese, dinner rolls with butter \$21.95 pp

**honey sesame roasted tofu** toasted pistachios, wilted greens, roasted cauliflower and carrots \$9.95 pp

## SIDES six person minimum

**trees and cheese** roasted broccoli spears, cheddar cheese sauce \$3.85 pp **gf**

**sweet and spicy roasted brussel sprouts** honey, crushed red pepper glaze \$5.50 pp **gf**

**mexican cauliflower rice** black beans, cilantro \$4.50 pp **gf**

**scalloped potato gratin** parmesan, potatoes, cream \$59.95 HP \$96.75 TP \$118.75 FP **gf**

**HP** half pan serves 10-12 **TP** three quarter pan serves 16-18 **FP** full pan serves 20-24

## 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** \$24.95 gallon

choice of vanilla basil strawberry • cucumber, pineapple, mint • apple, cinnamon, ginger **gf**

## DESSERTS

**red velvet whoopie pies** candy cane filling \$21 half dozen

**apple crisp** nut streusel topping \$58.50 half pan serves 12-16

**linzer torte** \$41 serves 12-16

**pear ginger tart** \$41 serves 12-16

**cannoli nachos**

orange blossom scented fresh ricotta and mini chocolate chip dip, waffle cookies, sugared fried wontons, strawberries

\$54.55 small serves 6-10 \$82 medium serves 11-15 \$113 large serves 16-20

**hot chocolate bar**

toppers of mini marshmallows, candy canes, chocolate chips, crumbled oreo cookies, crumbled peanut butter cups

\$52.50 small serves 8-10 \$79.50 medium serves 13-16

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**

**Some non gluten free items can be adjusted to be gluten free, ask when you place your order.**



[www.bakersbestcatering.com](http://www.bakersbestcatering.com) 617.332.4588