



baker's best

CATERING

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Breakfast

SM Serves 6-8 MED 10-12 LRG 14-16 XL 18-20 • 4 person min. unless noted

Sandwiches, Platters & More

Freshly Baked Breakfast Platter (V)

\$32.50 SM / \$53 MED / \$71.50 LRG / \$91 XL

A selection of mini muffins, scones, teacakes, danish, breakfast pastries, bagels, cream cheese, butter, fruit preserves

Teacake Platter (V)

\$24.90 SM / \$38.45 MED / \$53 LRG / \$64.45 XL

Slices of our freshly baked teacakes: blueberry, cranberry orange, lemon, orange chocolate chip, sour cream streusel

Teacakes (V)

\$8.25 SM / \$22.25 LRG

Blueberry, lemon, orange chocolate chip, sour cream streusel

Bagel Platter (V)

\$22.85 SM / \$34.25 MED / \$42.60 LRG / \$54 XL

Cream cheese, scallion cream cheese, butter, fruit preserves

Breakfast Sandwich • Individually Wrapped (GFA)

Scrambled eggs and cheese

English muffin or tortilla wrap \$6.00ea / Bagel \$7.00ea / GF \$7.50ea

Add bacon, ham or sausage

English muffin or tortilla wrap \$7.00ea / Bagel \$8.00ea / GF \$8.50ea

Tater Tot Breakfast Casserole (GF)

\$63.50 half pan (serves 10-12), \$123.50 full pan (serves 20-24)

Eggs, black forest ham, cheddar cheese

Challah French Toast (V)

\$7.40pp

Pure maple syrup

Nana Baker's Noodle Kugel (V)

\$31.15 SM / \$59 LRG

Smoked Salmon Platter

\$11.85pp

Thinly sliced smoked Norwegian salmon, cream cheese, scallion cream cheese, tomatoes, red onion, cucumber, capers, small bagels

Quiche & Light Fare

Deep Dish Quiche • Requires 48hr notice (GFA)

\$34.30ea, serves 6-8 • Lorraine +\$2.10ea

Broccoli feta / Garden medley / Spinach mushroom / Three cheese / Lorraine

Overnight Oat Parfait (GF, VGN)

\$4.90ea

Coconut milk, chia seeds, maple syrup, topping of dried pineapple, cranberry, pumpkin seed and banana chip

Yogurt Parfait with Fruit and Granola (V)

\$4.45pp

Skinny Breakfast Sandwich

\$7.00ea

Egg whites, light cheese, turkey bacon, whole wheat English muffin

Sides

Fresh Fruit Salad (GF, VGN)

\$4.10pp

Watermelon, cantaloupe, honeydew, pineapple, grapes

Individual Yogurt (GF)

\$1.95ea • Add Granola \$3.40ea

Meats (GF)

Premium Applewood Smoked Bacon

\$4.15pp (3) • Turkey Bacon \$4.45pp (3)

• Breakfast Country Sausage Links

\$3.80pp (3)

Hard Boiled Eggs with Sea Salt (GF)

\$1.35ea

Roasted Seasoned Potatoes (GF, VGN)

\$3.65pp

Granola Bar (Chocolate, Oat Honey)

\$1.85ea

Beverages

Freshly Brewed Coffee, Decaf Coffee, or Tea To Go

\$24.75 SM (8-10) / \$39.75 MED (13-16)

Milk

Soy \$7.95/quart

Oat \$6.95/quart

Almond \$5.95/quart

Orange Juice

\$8.25/half gallon, serves 8

Fresh Squeezed Orange Juice

\$24.50/gallon, serves 16

Bottled Iced Teas

\$2.75ea

Brewli Teas

\$2.95ea

Bottled Spring Waters

\$1.99ea

Lunch

4 person min. unless noted • Sandwiches can be individually wrapped

Sandwich/Wrap Platters

Standard Sandwiches and Wraps

\$11.95pp • GF \$12.95pp

Assorted wraps and freshly baked breads and rolls, condiments on the side

Sandwiches: tomato mozzarella, chicken salad, grilled chicken breast sandwich, grilled vegetables and provolone, black forest ham and cheese, roast beef, tuna salad, turkey breast

Wraps: grilled chicken caesar, grilled vegetables with hummus wrap (VGN)

Specialty Sandwiches and Wraps

\$12.95pp

Selection may include:

Buffalo grilled chicken wrap: blue cheese, celery, carrots, tomato, lettuce, buffalo mayonnaise

California turkey wrap: avocado, white cheddar cheese, lettuce, tomato, mayonnaise, whole wheat wrap

House-made falafel wrap: hummus, cucumber tomato salad, lettuce (VGN)

Grilled chicken cobb wrap: avocado, applewood smoked bacon, tomato, lettuce, blue cheese, mayonnaise

Classic Italian sandwich: capicola, mortadella, pepperoni, genoa salami, provolone, banana peppers, tomato, italian vinaigrette

The Beast: roast beef, blue cheese spread, tomato, baby arugula, caramelized onions

Blackened salmon wrap: blackened atlantic salmon, mango tomatillo sauce, avocado cream, cabbage, cilantro, lettuce, tomato

Finger Sandwiches • Requires 48hr notice

\$37.50/half dozen • 1 dozen min.

Small four-bite finger sandwiches on brioche rolls • Choose 2 kinds per dozen

Caprese: fresh mozzarella, tomatoes, basil pesto, balsamic glaze

Chicken salad: grapes

Dill tuna salad: greens

Turkey breast: honey mustard

Cucumber: mint, boursin, arugula

Egg salad: greens

Grilled vegetables: hummus

Roast beef: boursin, baby arugula \$45.50

Box Lunches

Grab-n-Go Sandwich/Wrap Box (GFA)

Standard sandwich/wrap \$17.95ea • Specialty sandwich \$18.95 • GF \$19.95

• GF Specialty \$20.95 • VGN \$17.95 • VGN Specialty \$18.95

Sub potato/pasta salad for chips +\$2ea • Sub fresh fruit for cookie +\$2.10 ea

Cape Cod potato chips, soda or water, cookie (GF subs healthy cookie bite)

Grab-n-Go Salad Box (GFA)

Caesar, Garden (GF) \$13.95ea | Greek (GF), Mesclun (GF) \$14.95ea

+ Chicken Salad, Grilled Chicken, Falafel (VGN), Tuna Salad (All GF) +\$2 ea

+ Grilled Salmon (GF) \$18.95 ea

GF +\$1.75 • Sub fresh fruit for cookie +\$2.10 ea

Cape Cod potato chips, soda or water, cookie (GF subs healthy cookie bite)

Make Your Own Sandwich Platter

SM Serves 6–8 MED 10–12 LRG 16–18

Deli

\$114.95 SM / \$169.95 MED / \$259.95 LRG

Turkey breast, black forest ham, grilled chicken breast, roast beef, assorted cheeses, lettuce, tomato, assorted breads, condiments

Deli Salad

\$92.95 SM / \$134.95 MED / \$217.95 LRG

Chicken salad with grapes, egg salad, tuna salad, lettuce, tomato, assorted breads, condiments

Soups & Chilis

House-Made Soups: Chicken Vegetable or Tomato Basil (GF)

\$15.55/quart • \$59.25/gallon

House-Made Chili: Beef, Chicken, or Vegetable (GF)

\$17.95/quart • \$71.70/gallon

Matzo Ball Soup

\$15.60/quart (4 matzo balls) • \$62.15/gallon (16 matzo balls) • Extra matzo balls

\$8.40/half dozen

Chicken broth, carrots, celery • matzo balls packed separately

GFA: Gluten Free Available GFA: Gluten Free NOT Available GF: Gluten Free V: Vegetarian VGN: Vegan

Salads

M Serves 4-6 SM 8-10 MED 12-15 LRG 16-20 • 4 person min. unless noted

Green Salads

Garden with Dijon Vinaigrette (GF, VGN)

\$19.76 M / \$35.35 SM / \$53.30 MED / \$70.70 LRG

Caesar with House-Made Croutons

\$19.75 M / \$35.35 SM / \$53.30 MED / \$70.70 LRG

Greek with Creamy Feta Dressing (GF)

\$23.40 M / \$42.10 SM / \$63.20 MED / \$84.25 LRG

Mesclun Field Greens (GF)

\$23.40 M / \$39.95 SM / \$63.95 MED / \$84.25 LRG

Chevre, dried cranberries, balsamic vinaigrette

Market Chopped (GF)

\$25.20 M / \$45.40 SM / \$68.05 MED / \$90.80 LRG

Romaine lettuce, green beans, broccoli, cucumbers, tomatoes, scallions, edamame, carrots, parmesan peppercorn dressing

Kale Spa (GF, VGN)

\$26.80 M / \$48.20 SM / \$72.30 MED / \$96.40 LRG

Apples, sunflower seeds, radishes, dried cranberries, lemon vinaigrette

Salad Topper Platters

Caesar

\$68.90 M / \$136.95 SM / \$220.95 MED / \$279.95 LRG

Romaine lettuce, sides of grilled chicken, flank steak, flaked roast salmon, hard boiled eggs, shaved parmesan, crumbled bacon, caesar dressing

Cobb (GF)

\$54.45 M / \$108.10 SM / \$158.70 MED / \$215.50 LRG

Grilled chicken, flank steak, sides of crumbled blue cheese, sliced avocado, crumbled bacon, tomatoes, pickled onions, hard boiled eggs, romaine, green goddess dressing

All dressings and vinaigrettes are house made

Pasta & Grain Salads

Greek

\$4.05pp

Orzo, feta cheese, red peppers, black olives

Pasta Leonardo

\$4.30pp

Sun dried tomatoes, spinach, caramelized onions, feta cheese

Quinoa Tabbouleh (GF, VGN)

\$5.70pp

Diced tomatoes, chickpeas, fresh herbs

Wild Rice Salad (GF, VGN)

\$4.75pp

Cranberries, almonds, and citrus vinaigrette

Sesame Pasta Salad (VGN)

\$3.95pp

Linguine, snow peas, red peppers, julienned carrots

Deli Salads pint: 1lb / quart: 2lb.

Egg Salad (GF)

\$8.30/pint • \$16.65/quart

Tuna Salad with Celery and Black Pepper (GF)

\$14.55/pint • \$29.10/quart

Chicken Salad with Grapes (GF)

\$14.55/pint • \$29.10/quart

Red Bliss Potato Salad (GF)

\$3.65pp

Appetizers

M 8-12 SM 15-20 MED 24-28 LRG 30-35 • Portions: HP half 6-8 FP full 12-15

Appetizer Platters

Crudités w/ Parmesan Peppercorn Dip (GF, V)

\$41.55 M / \$70.65 SM / \$86.60 MED / \$125.40 LRG

Broccoli, carrot, celery, cherry tomato, cucumber, jicama, red + yellow peppers

Fresh Fruit (GF, VGN)

\$41.55 M / \$70.65 SM / \$88.20 MED / \$125.20 LRG

Cantaloupe, grapes, honeydew, pineapple, fresh berry garnish

Imported & Domestic Cheeses w/ Fruit Garnish (GFA, V)

\$58.95 M / \$100.25 SM / \$146.95 MED / \$179.1 LRG

Blue cheese, gouda, pepperjack, cheddar, Swiss, brie, sesame lavash crackers

Tuscan Vegetable Platter (V)

\$44.40 M / \$87.10 SM / \$110.85 MED / \$141.95 LRG

Grilled zucchini, squash, peppers, eggplant, portabella mushrooms, marinated artichokes, roasted tomatoes, aged provolone, fresh marinated mozzarella, tuscan white bean dip, focaccia dippers

Antipasto Platter

\$67.50 M / \$105 SM / \$145.10 MED / \$181 LRG

Fresh and marinated vegetables, imported meats, cheeses, olives

Power Veggies Platter (GF, VGN)

\$60 SM / \$91 MED / \$121 LRG

Golden beets, red beets, broccoli, avocado, chickpeas, butternut squash

Charcuterie and Cheese Platter (GFA)

\$142 SM / \$210 MED / \$260 LRG

Prosciutto, soppressata, hot capicola, aged cheddar, manchego, blue cheese, olives, cornichons, whole grain mustard, sesame lavash crackers

Mezze Platter w/ Toasted Pita Chips & Pita Bread (V)

\$99 SM / \$145 MED / \$180 LRG

Marinated feta, grilled cumin spiced zucchini, lemon brined green + black olives, mini falafels, red pepper-feta dip, hummus, lemon tahini

Appetizers by the Dozen one dozen min. Bake & Serve (frozen to bake at home)

Cocktail Franks in Blankets

\$16.40/dozen

Spinach Feta Cheese Triangles

\$24.65/dozen

Vegetable Spring Rolls w/ Sweet Chili Dipping Sauce

\$18.65/dozen

Brie and Raspberry Fillo (V)

\$35/dozen

Mini Beef Wellingtons

\$46/dozen

Scallops Wrapped In Bacon (GF)

\$57/dozen

Seafood

Asian Glazed Salmon Satays w/ Sweet Chili Dipping Sauce

\$27.45/dozen

Coconut Shrimp w/ Mango Sauce

\$36.35/dozen

Grilled Marinated Jumbo Shrimp w/ Lemon Aioli (GF)

\$35.15/dozen

Tandoori Jumbo Shrimp w/ Apricot Curry Glaze (GF)

\$35.15/dozen

Chilled Jumbo Shrimp w/ House Made Cocktail Sauce (GF)

\$37.95/dozen

Shrimp and Vegetable Dumplings w/ Soy Ginger Dipping Sauce

\$24.00/dozen

[More Appetizers >>](#)

GFA: Gluten Free Available GFA: Gluten Free NOT Available GF: Gluten Free V: Vegetarian VGN: Vegan

Appetizers

M 8-12 SM 15-20 MED 24-28 LRG 30-35 • Portions: HP half 6-8 FP full 12-15

Appetizers by the Dozen one dozen min.

Vegetable

Potato or Sweet Potato Pancakes
\$19.75/dozen

Vegetable Quesadillas, Fresh Salsa
\$18.65/dozen

Tortellini Skewers (V)
\$29/dozen

**Mini Vietnamese Spring Roll w/
Sweet Chili Dipping Sauce** (GF, VGN)
\$33/dozen

**Vegetable Pan-Seared Dumplings w/
Soy Ginger Dipping Sauce**
\$20.05/dozen

Chicken & Beef

Breaded Chicken Tenders w/ Honey Mustard
\$25.95/dozen

Boneless Chicken Tenders: BBQ, Buffalo or Korean Spiced
\$25.95/dozen

Chicken Pan-Seared Dumplings w/ Soy Ginger Dipping Sauce
\$20.05/dozen

Chicken Quesadillas w/ Fresh Salsa
\$19/dozen

Chicken Satay Bites w/ Spicy Peanut Dip (GF)
\$28.80/dozen

Southern Fried Chicken Brochette Bites w/ Hot Pepper Jelly
\$26.75/dozen

Beef Satay Bites w/ Spicy Peanut Dip (GF)
\$35.95/dozen

Teriyaki Cocktail Meatballs
\$19.20/dozen

Dips and Chips

Tuscan White Bean Artichoke Dip (VGN)
\$13.45 HP / \$27 FP
Toasted sesame crostini

Salsa and Guacamole (GF, VGN)
\$18.70 HP / \$37.45 FP
Tortilla chips

Lemon Hummus (VGN)
\$12.20 HP / \$24.50 FP
Soft pita triangles

Buffalo Grilled Chicken Dip
\$14.40 HP / \$28.85 FP
Wonton chips

Bacon & Scallion Dip (GF)
\$18.15 HP / \$36.35 FP
House fried potato chips

Entrées

SM Serves 5 MED 10 LRG 20 • 4 person min. unless noted

Beef

Beef Tacos (GF)

\$45.25 SM / \$85.30 MED / \$170.55 LRG

Diced peppers and onions, sour cream, cheese, guacamole, lettuce, tomato, salsa, crisp corn taco shells

Steak Tips (BBQ, Herb or Teriyaki)

\$16.95pp

“The Works” Herb Grilled Steak Tips (GF)

\$16.95pp

Peppers, onions, mushrooms

Teriyaki Beef Deconstructed Kebobs

\$16.95pp

Shiitake mushrooms, peppers, onions

Beef Fajitas

\$76.70 SM / \$153.40 MED / \$306.80 LRG

Peppers, onions, sour cream, cheese, lettuce, tomato, salsa, guacamole, flour tortillas

Black and Blue Grilled Rosemary Flank Steak Platter (GF)

\$170.55 SM (serves 8-10) / \$255.85 MED (serves 16-20) / \$341.15 LRG (serves 20-24)

Wild mushroom, frisée, crumbled blue cheese salad

Chicken

Chicken Fajitas

\$62.15 SM / \$121.40 MED / \$235.05 LRG

Peppers, onions, sour cream, cheese, lettuce, tomato, salsa, guacamole, flour tortillas

Chicken Tacos (GF)

\$41.35 SM / \$82.70 MED / \$165.35 LRG

Diced peppers and onions, sour cream, cheese, guacamole, lettuce, tomato, salsa, crisp corn taco shells

More Chicken

Grilled Boneless Chicken Breasts

\$9.65pp

Barbecue rubbed: BBQ sauce (GF)

Cider rotisserie style: apple chutney (GF)

Fresh citrus herb marinated: house-made honey mustard (GF)

Teriyaki and honey glazed: house-made honey mustard

Thai chili spiced marinated: Thai infused chili sauce

Mixed Grilled Chicken Breast Combo (Herb, Teriyaki and Thai)

\$9.65pp

House-made honey mustard and Thai infused chili sauce

Chicken Marbella w/ Prunes, Capers & Olives (GF)

\$14.75pp

Chicken Marsala w/ Wild Mushrooms

\$14.75pp

Chicken Parmesan

\$11.95pp • With pasta \$15.40pp

Marinara sauce, provolone, sliced tomato

Chicken Piccata w/ Lemon, Capers & White Wine Reduction

\$11.95pp

Whole Roasted Chicken • Requires 48hr notice (GF)

\$14.95, serves 2

Seasoned with lemon, thyme, rosemary

General Tso Chicken

\$11.95pp

Sweet and spicy glaze, stir fried peppers, broccoli

Deconstructed Shish Kebobs

\$14.25pp

Savory marinated chicken, peppers, onions, tomatoes, mushrooms, sides platter of gyro bread, tzatziki, tomato cucumber salad

Deconstructed Pesto Chicken Kebobs (GF)

\$13.25pp

Grilled peppers, onions, eggplant, zucchini, pesto oil

Entrées

SM Serves 5 MED 10 LRG 20 • 4 person min. unless noted

Seafood

Fresh Atlantic Salmon Filet

4oz \$11.30pp / 6oz \$16.95pp / 8oz \$21.95pp

Grilled: mango tomatillo salsa (GF)

Pan-Seared: savory herb marinade, lemon aioli (GF)

Poached: red and yellow peppers, dill cream (GF)

Teriyaki glazed: pickled ginger, toasted sesame seeds

Shrimp Risotto w/ Arugula and Lemon

\$16.95pp

Vegetarian

Eggplant Parmesan

Pans: \$37.40 ¼ (4–5) / \$72.30 ½ (10–12) / \$110.25 ¾ (16–18) / \$148 full (20–24)

Deconstructed Vegetable Kebobs (GF, VGN)

\$11.15pp

Grilled peppers, onions, eggplant, zucchini

Coconut Curry Tofu Noodles (VGN)

\$9.30pp

Carrots, onion, zucchini, cabbage, basil, light curry sauce

Sesame Roasted Tofu (VGN)

\$10.35pp

Toasted pistachios, wilted greens, roasted cauliflower, carrots

Tofu Veggie Fajitas

\$45.50 SM / \$91 MED / \$182 LRG

Peppers, onions, zucchini, sour cream, shredded cheese, lettuce, tomato, salsa, guacamole, tortillas

Calzones

Grilled Chicken, Grilled Vegetables, or Italian

\$25.95, serves 4 / \$63.95, serves 10

Burrito Bowls

Make Your Own Latin Burrito Bowl • Each Serves 5 (GF)

Rice, black beans (V), sides of salsa, guacamole, cheese, scallions, lettuce

Latin roasted vegetables: \$54.55ea

Yellow pepper pulled chicken: \$65.45ea

Southwestern carne asada: \$83.95ea

Pastas & Risottos

Meatballs in Hearty Marinara w/ Linguini

\$10pp

Three Cheese Ravioli w/ Fresh Tomato, Basil & Garlic

\$9.60pp

Lemon and Spinach Risotto (GF,V)

\$7.25pp

Pan Pastas

Pans: QP ¼ (4–5) / HP ½ (10–12) / TP ¾ (16–18) / FP full (20–24)

Baked Penne w/ Marinara Sauce and Mozzarella

\$32.20 QP / \$59.95 HP / \$85.65 TP / \$102.95 FP

(GF) \$41.55 QP / \$76.90 HP / \$111.25 TP / \$134.10 FP

Chicken, Broccoli, Ziti

\$44.65 QP / \$88.65 HP / \$133.40 TP / \$172.10 FP

(GF) \$58.20 QP / \$109.80 HP / \$169.25 TP / \$207.95 FP

Cheese Lasagna w/ House Made Marinara Sauce

\$35.30 QP / \$66.50 HP / \$107.05 TP / \$130.50 FP

Grilled Vegetable Lasagna w/ House Made Marinara Sauce

\$37.40 QP / \$70.65 HP / \$108.95 TP / \$131 FP

Beef & Sausage Lasagna w/ House Made Marinara Sauce

\$42.60 QP / \$82.70 HP / \$127.65 TP / \$159.05 FP

Mac & Cheese

Traditional: \$24.90 QP / \$49.65 HP / \$82.70 TP / \$115.90 FP

Buffalo Chicken: \$35.30 QP / \$66.50 HP / \$103.95 TP / \$137.80 FP

Something on the Side

Half Pint Serves 2 Pint 3-4 • 4 person min. unless noted

Sides

Steamed White Rice (GF, VGN)

\$1.30pp

Steamed Brown Rice (GF, VGN)

\$2.05pp

Rice Pilaf Fine Herbs (VGN)

\$3.70pp

Basmati Rice w/ Roasted Tomatoes, Mushrooms (GF, VGN)

\$4.25pp

Vegetable Fried Rice (GF)

\$4.60pp

Mashed Potatoes: Traditional or Roasted Garlic (GF)

\$3.95pp

Roasted Red Bliss Potatoes w/ Rosemary, Garlic (GF, VGN)

\$4.25pp

Roasted Three Potato Medley (GF, VGN)

\$4.45pp

Tater Tots

\$3.40pp

Gravy

\$3.95 half pint / \$7.85 pint

Cranberries In Wine w/ Cinnamon, Orange (GF)

\$6.45 half pint / \$10.95 pint

Broccoli w/ Garlic, Wild Mushrooms, Shaved Parmesan (GF)

\$4.15pp

Steamed Broccoli w/ Lemon Butter (GF)

\$3.20pp

Sweet Glazed Baby Carrots w/ Honey Ginger Glaze (GF)

\$3.85pp

Green Beans w/ Wild Mushrooms, Herb Butter (GF)

\$3.85pp

Fajita Vegetables w/ Onions, Peppers, Taco Spices (GF, VGN)

\$17.65 serves 5

Grilled Vegetables (GF, VGN)

\$3.80pp

Steamed Vegetable Medley w/ Fine Herbs (GF, VGN)

\$3.50pp

Zucchini and Summer Squash w/ Roma Tomatoes (GF, VGN)

\$3.45pp

Bread

Garlic Bread: \$2.45pp

French Rolls: \$1.00ea

Individual Sides & Snacks

Right Stuff Trail Mix (GF, V)

\$2.85pp or \$3.15/individual bag

A savory blend of Thompson raisins, banana chips, yogurt raisins, dried pineapple, dried papaya, dried apricots

True Berry Trail Mix (GF, VGN)

\$3.10pp or \$3.40/individual bag

A combination of dried fruit including papaya, golden raisins, Thompson raisins, cranberries, cherries, blueberries

Honey Bbq Snack Mix (V)

\$2.50pp or \$2.80/individual bag

A mix of mini pretzels, garlic sesame sticks, BBQ corn sticks, cheddar whales, honey mustard pretzels, sesame breadsticks, pepitas

Energy Mix

\$2.55pp or \$2.85/individual bag

dry roast peanuts, rainbow milk chocolate gems, thompson raisins, peanut butter chips and dried diced pineapple

Yogurt Covered Pretzels

\$2.05pp or \$2.75/ individual bag

Side Salad: Caesar or Garden (GF)

\$3.25ea

Pasta Salad: Chef's Choice

\$2.95ea

Red Bliss Potato Salad (GF)

\$3.65ea

Fruit Salad (GF)

\$6.20

Sliced Fruit: Chef's Choice (GF)

\$3.45ea

Banana or Orange (GF)

\$1.50ea

Granola Bar: Chocolate or Oat Honey

\$1.85ea

Chips Cape Cod

\$1.50ea

Assorted Chips

\$1.80ea

Soft Baked Pretzel w/ Mustard

\$3.40ea

Something a bit Sweet

4 person min. unless noted

Desserts

Bars and Brownies

\$3.00 individually wrapped

Chocolate chip blondies, chocolate chip fudge, cream cheese brownie, dream bar, lemon brownie, raspberry crumb

Cookies

\$1.50 individually wrapped

Chocolate chip, oatmeal raisin, snickerdoodle, white chocolate cranberry, double chocolate chip, gingersnap

Macaroons (GF)

Plain Coconut: \$12.00/half dozen • Chocolate Dipped: \$17.00/half dozen

Plain Almond: \$12.00/half dozen • Chocolate Dipped: \$17.00/half dozen

Butter Jelly Cookies

\$9.60/half dozen

Healthy Cookie Bites (GF, VGN)

\$12.50/half dozen

Rolled oats, coconut flakes, dried cherries, banana and chocolate

Mini Cannolis

\$34.00/dozen

Chocolate or Vanilla with orange scented vanilla with cannoli crumb or chocolate dipped with chocolate chips

Mini Cupcakes

\$13.95/dozen

Chocolate, vanilla, red velvet

Mini Chocolate Mousse Tart

\$21.00/half dozen

Mini Lemon Curd Tart

\$21.00/half dozen

Mini Fruit Tart

\$21.00/half dozen

Whoopie Pies

Mini size: \$21/dozen • Full size: \$21/half dozen

Carrot cake, chocolate, chocolate chipwich

Pies

\$32.90ea, serves 8–10

Apple, blueberry, peach

Flourless Chocolate Torte (GF)

Full size: \$36.25, serves 8–10 • 4-pack of individuals: \$29

Flourless Chocolate Bites (GF)

\$18.00/half dozen

Dessert Trays

Cookie Tray

\$2.25pp

Assortment of our signature cookies

Dessert Tray

\$4.50pp

House made bars and cookies

“All Bars” Tray

\$5.00pp

House made brownies and bars

Beverages

SM Serves 8–10 MED 13–16 LRG 30–40 • Gallons: Half 8 Full 16

Waters

Sparkling Poland Springs Bottled Waters

\$2.35ea

Bottled Spring Waters

\$1.99ea

San Pellegrino Sparkling Water

\$2.50/ea • 16.9oz bottle

Boxed Water

\$2.25/ea • 16.9oz can

Infused Water

\$18.50/gallon

Cucumber-pineapple, strawberry-basil

Spindrift Seltzers

\$2.25ea • 12oz can

Lemon, lime, orange mango, grapefruit

Juices & Sodas

Bottled Juices

\$2.50ea

Orange Juice

\$8.25/half gallon

Hot Cider

\$18.75 SM / \$28.65 MED

Lemonade

\$15.75/gallon / \$69.65 LRG

Canned Sodas

\$1.99ea

Coffee and Teas

Freshly Brewed Coffee, Decaf Coffee, or Tea To Go

\$19.50 SM / \$29.95 MED

Milk

Soy \$7.95/quart

Oat \$6.95/quart

Almond \$5.95/quart

Bottled Iced Teas

\$2.75ea

Brewli Sparkling Teas

\$2.95ea

Thirsty for More?

Baker's Best is a proud partner of Gordon's Fine Wine. Our team can arrange beverage deliveries of wine, beer, spirits and mixers for your next event.

PLEASE INQUIRE FOR A FULL LIST OF OFFERINGS AND PRICING.

Baker's Best

Office Hours

Monday - Friday: 7:30am–5pm • Saturday: 8am–2pm • Sunday: CLOSED

Placing Orders

By phone: call 617-332-4588

By email: send to SalesTeam@bakersbestcatering.com

Orders are confirmed when you receive an email receipt. There is a \$150 order minimum for all delivery orders (excluding tax and delivery).

Deadline for Placing Next Day Orders

At Baker's Best Catering, we are dedicated to providing only top quality food and service to our customers. In order to maintain these high standards, we have a firm noon deadline for placing next day orders. Orders placed during our busiest times may require additional notice.

Delivery

Baker's Best Catering provides delivery service to Greater Boston. Deliveries outside of these areas may require a 24-48 hour notice and rates are based on delivery location. During busy times, additional notice may be required.

Food Allergies

Baker's 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.

Order Cancellation Policy

Order cancellations must be received by Baker's Best Catering no later than 10am one business day prior to the date of the order. Cancellations can be sent by email to SalesTeam@bakersbestcatering.com or by calling our catering office at 617-332-4588. Orders cancelled after the deadline will require full payment for the order.

Pricing

We reserve the right to adjust prices on published menu items based on market fluctuations and item availability. Price changes may not be reflected on our menus or website. Our staff will make every effort to communicate price changes when an order is placed.

Inclement Weather

Baker's Best Catering serves a customer base that have a wide range of inclement weather policies. Therefore; regardless of the severity of any storm, we are not in a position to know whether it will result in a change to our customers' normal course of business. We will make every reasonable attempt to communicate with our customers on the days leading up to a storm and provide a deadline by which orders can be canceled without penalty. However; it is ultimately the customer's responsibility to notify Baker's Best Catering of an order cancellation. Customers who choose to move forward with their order and cancel after the deadline, will be charged for 100% of their order. It is the policy of Baker's Best Catering to remain open during most periods of inclement weather. However, where extraordinary circumstances warrant, due to weather or other unforeseen business interruption, and the safety and well being of our staff is at risk, the company reserves the right to close the facility and cancel all orders.

Corporate Accounts

Please request that a credit application be mailed to you the next time you place an order.

Tax Exempt Organizations

We require your organization's ST2 Certificate of Exemption and ST5 Sales Tax Exempt Purchaser Certificate to be kept on file to be eligible for tax exempt status.

Staffed Events

Baker's Best Catering has over 35 years of experience providing superior food and service; our commitment to clients is second to none.

We want our clients to relax and enjoy the celebration, while we take care of the rest. Our experienced catering and event specialists will work with you to create a menu and design an event that works with your taste and budget.

SERVICES INCLUDE:

- Custom Menus
- Event Staffing
- Bar Services
- Design and Decor
- Floor Plans
- Rentals