bC BAKER'S CRUST ARTISAN KITCHEN

The second

Catering Menu

bC

Artisan Catering For Every Event

Make it memorable

At Baker's Crust Artisan Kitchen, we are committed to creating memorable experiences and unforgettable flavors. It's why we opened our doors in 1993 and why we continue to strive for excellence. Our approach to crafting meals and memorable moments has made Baker's Crust a primary destination for celebrating with family and friends.

From luncheons to weddings

We bring that same dedication to flavor, quality and service to our Artisan Catering. Whether you're holding a small corporate luncheon or celebrating the big day for the bride and groom, Baker's Crust delivers everything you need to elevate your event.

A la carte or completely customized

Our catering team is there for you from start to finish. We work directly with you to get your menu just the way you want. You can choose from the options in this catering menu or create a customized menu that meets your needs and the needs of your guests. Of course, great food deserves a great presentation, and Baker's Crust delivers.

Delivery or pick-up is available. We will gladly deliver your order to the event location or have it hot and ready for you to pick-up at a Baker's Crust Artisan Kitchen location. We also offer a full-service option where we provide full setup, staff and breakdown.

We can usually accommodate last minute requests; however, advanced order placement will ensure your preferred delivery time. Delivery minimums and service charges apply based on location.

Your catering concierge will provide full details.

Getting started

Contact us for your next party, event, corporate or office catering need. We will ensure that your event will be more than you imagined!

A complete list of our locations and contact information can be found on the last page of this menu.



BakersCrust.com/catering



Our catering menu has a large variety of delicious offerings, but we understand that sometimes you have different requirements. It's our pleasure to meet with you to create a customized menu based on your needs and the needs of your guests.



Housemade for a great start to your day.

The Classics

FARMERS CASSEROLE*	a casserole for a crowd with eggs, potatoes, two kinds of cheese and baker's crust french bread. choose your favorite fillings: maple sausage, applewood smoked bacon, baked ham, spinach, mushrooms, onions, tomatoes and red bell peppers.	serves up to 10 45 serves up to 15 55
GOURMET PASTRY TRAY	mini cinnamon rolls and a variety of danishes including vanilla bean, raspberry, apple, and southern pecan.	serves up to 10 50 serves up to 15 58
MELON BERRY	an array of seasonal fruits.	serves up to 10 50 serves up to 15 58
RIVIERA FRENCH TOAST	made with thick slices of our cinnamon bread that is baked fresh daily and topped with powdered sugar. served with maple syrup and butter.	serves up to 10 40 serves up to 15 50
HEALTHY BREAKFAST	yogurt with almonds, granola and fresh fruit. parfait style, individual size.	8
SOUTHERN HAM BISCUITS	house made mini buttermilk biscuits topped with honey beurre blanc and country ham.	60 for 25 pieces.2.5 per additional piece.



Breakfast Boxes

Sandwich with fresh fruit or greek yogurt | 11 Individual Sandwich 7

BACON EGG & CHEESE **CROISSANT***

applewood smoked bacon, scrambled eggs, cheddar cheese, toasted croissant

HAM, EGG & **CHEESE BISCUIT** baked ham, scrambled eggs, your choice of cheese, house-made buttermilk biscuit.

EGG WHITE

egg whites, cheddar cheese, spinach, VEGGIE WRAP* mushroom, tomato and onion on a whole wheat wrap.

EGG & CHEESE **ENGLISH** MUFFIN*

scrambled eggs and cheddar cheese on a toasted english muffin.

A La Carte

APPLEWOOD SMOKED BACON serves up to 10 32 serves up to 15 42

MAPLE SAUSAGE LINKS

HASH BROWNS

SCRAMBLED EGGS*

serves up to 10 35 serves up to 15 45 serves up to 10 24 serves up to 15 30

serves up to 10 27 12

serves up to 15 37 15

A melody of flavors featuring locally sourced greens.

Signature Salad Trays + Boxed Salads

CLASSIC CAESAR

romaine lettuce, housemade croutons, and parmesan cheese with caesar dressing.

Salad Trays | Serves up to 10 45 | Serves up to 15 65

Boxed Salad | 13

HOUSE

mixed greens, grape tomatoes, cucumber, and housemade croutons with meyer lemon vinaigrette.

Salad Trays | Serves up to 10 50 | Serves up to 15 70 Boxed Salad | 13

WINF COUNTRY

grapes, strawberries, mixed greens, candied pecans, goat cheese and parmesan cheese drizzled with raspberry vinaigrette.

Salad Trays | Serves up to 10 70 | Serves up to 15 90

Boxed Salad | 15.5

.....

GRFFK

romaine, feta, pickled red onions, tomatoes, cucumbers, pepperoncini, and black olives with greek vinaigrette.

Salad Trays | Serves up to 10 60 | Serves up to 15 80

Boxed Salad | 15

AVOCADO, MOZZARELLA & TOMATO

mixed greens topped with avocado, housemade mozzarella, tomato, balsamic reduction, and pesto with meyer lemon vinaigrette.

Salad Trays | Serves up to 10 90 | Serves up to 15 110 Boxed Salad | 16



Ask about our gluten-free options

SOUTHWESTERN COBB

romaine, corn, black beans, turkey, tomatoes, monterey jack cheese, avocado, and bacon with salsa ranch dressing.

Salad Trays | Serves up to 10 80 | Serves up to 15 100 Boxed Salad | 15.5



Boxed Salad Additions

10

GRILLED CHICKEN 7 **GRILLED SHRIMP**

SALMON* 12

*These items may be served raw or undercooked. The consumption of raw or undercooked animal foods may increase your risk of food-borne illness especially if you have certain medical conditions.

Crafted with our fresh baked artisan breads.

Artisan Sandwich Trays

All sandwich trays available as a wrap with housemade Parmesan chips. Sandwiches are cut into quarters.

Boxed Artisan Sandwiches

All boxed sandwiches come with housemade Parmesan chips and a cookie. Substitute pasta salad or fruit. **3.5** Sandwiches are available as a wrap or gluten-free.



Sandwich Trays Serv Boxed Sandwich All sa	es 6 84 Serves 8 112 Serves 10 140 Serves 12 168
JERSEY GRINDER	capicola ham, baked ham, mozzarella, lettuce, tomato, oregano and onion on a baguette with oil and vinegar.
ROASTED CHICKEN GRINDER	sliced roasted chicken breast, mozzarella, lettuce, tomato and onion on a baguette with mayonnaise, oil and vinegar.
MALIBU	house-roasted turkey, mozzarella, avocado, cucumbers, arugula, tomato and herb mayonnaise on multigrain bread.
CHICKEN & CHEDDAR	sliced roasted chicken breast, applewood smoked bacon, cheddar, tomato, and herb mayonnaise on sourdough bread.
SMOKIN' TURKEY BLT	turkey, applewood smoked bacon, lettuce, tomato and cayenne aioli on housemade jalapeño & cheddar bread.
PROSCIUTTO CAPRESE	sliced roasted turkey, capicola ham, prosciutto, fresh mozzarella, arugula, mayonnaise, oven-roasted tomatoes and balsamic glaze on a baguette.
CHICKEN BISTRO	sliced roasted chicken breast, mozzarella, mixed greens, oven-roasted tomatoes and herb mayonnaise on sourdough bread.

Vegetarian Options

ROASTED TOMATO & MOZZARELLA

with basil pesto and spinach on sourdough bread.

CLASSIC VEGGIE

lettuce, tomato, arugula, onion, cucumber, red bell peppers, cheddar cheese and house dressing on multigrain bread.

HUMMUS & AVOCADO

sliced avocado, hummus, arugula, tomatoes, cucumber, and pickled red onions on a baguette.



Ask about our gluten-free options

Hors D'oeuvres



Ask about our gluten-free options

SMOKY BACON SLIDER*	 100% grass-fed beef, maple-cayenne bacon, fried onion rings, smoky aioli, american cheese, dill kosher pickle chips, mini brioche bun. 150 for 25 pieces. 6 per additional piece. 	TENDERLOIN SLIDERS*	 beef tenderloin with horseradish mustard on a brioche roll. 175 for 25 pieces. 7 per additional piece. 	
SOUTHERN HAM BISCUITS	house made mini buttermilk biscuits topped with honey beurre blanc and country ham. 60 for 25 pieces. 2.5 per additional piece.	PROSCIUTTO & GOAT CHEESE CROSTINI	prosciutto, fig jam, goat cheese, arugula, balsamic glaze, and micro greens on a crostini. 60 for 25 pieces. 2.5 per additional piece	
ASIAN SESAME MEATBALLS*	with ginger hoisin sauce. 60 for 25 pieces. 2.5 per additional piece.	LOBSTER ROLLS	traditional new england style in a butter toasted brioche split top bun. market price	
THAI CHILI CHICKEN SKEWERS	lightly seasoned chicken grilled and served with a sweet thai chili sauce. 60 for 25 pieces. 2.5 per additional piece.	CRAB CAKES	pan seared lump crab cake with cayenne aioli. 110 for 25 pieces.	
BUTTERMILK TENDERS	lightly breaded and fried. served with our housemade honey mustard and bbq sauce. 60 for 25 pieces. 2.25 per additional piece.	Shrimp Cocktail	4.5 per additional piece. boiled, chilled, and served on a bed of leafy lettuce with cocktail sauce, garnished with lemon.	5
CAPRESE SKEWERS	cherry tomatoes and housemade mozzarella with fresh basil and balsamic glaze. 50 for 25 pieces. 2.25 per additional piece.	LAMB CHOP LOLLIPOP*	 70 for 25 pieces. 3 per additional piece. with cilantro lime crema. 160 for 20 pieces. 8 per additional piece. 	
TUNA & AVOCADO POKE*	farro, seaweed salad, tuna, mango, avocado, rainbow microgreens, sriracha mayo. 175 for 25 pieces. 7 per additional piece.		Tra	ays s up to

*These items may be served raw or undercooked. The consumption of raw or undercooked animal foods may increase your risk of food-borne illness especially if you have certain medical conditions.

Big flavor in every bite.

VEGGIE

cucumber, broccoli, celery, carrots, cherry tomatoes.

MELON BERRY an array of seasonal fruit. 58

45



Entrees Served with a French Baguette, sliced. Serves up to 12.

CITRUS MARINATED CHICKEN WITH MANGO SALSA	red onion, red bell pepper, mango, cilantro, fresh lemon and lime juices.	105
HERB CHICKEN WITH ARTICHOKES	marinated, pan-seared chicken breast, artichoke hearts, wine, garlic, herb butter and basil.	120
SHRIMP & CRAB PASTA	shrimp, jumbo lump crab meat, asparagus and applewood smoked bacon, sautéed in white wine, garlic, cream, parmesan cheese and tossed with penne pasta.	155
SALMON WITH HERB BUTTER*	atlantic salmon roasted with herb beurre blanc.	155
CLASSIC PENNE PASTA	penne pasta, parmesan cheese, garlic tomatoes, locally grown basil, choice of alfredo or pomodoro sauce. add chicken 35	80
PENNE ALLA VODKA	tomato cream sauce, parmesan, prosciutto di parma, penne pasta, vodka, micro basil, onions. add chicken 35	100
ASIAGO CHICKEN	grilled chicken breast, mushrooms, applewood smoked bacon, oven-roasted tomatoes and asparagus with an asiago cream sauce over orzo pasta.	125
PORK TENDERLOIN*	herb and dijon encrusted.	100
	the quart. Serves up to 4. Served with a panel of the served with a panel baguette, sliced.	
TOMATO & CHEESE vegetarian	KICKIN' CORN 32 SOUP DU Mkt P & CRAB JOUR CHOWDER	rice

Ask about our gluten-free options

i

*These items may be served raw or undercooked. The consumption of raw or undercooked animal foods may increase your risk of food-borne illness especially if you have certain medical conditions.

Singularly satisfying.

Sides Serves up to 12

Served Hot MASHERS

creamy, buttery, housemade mashed potatoes.

POTATO & CHEESE GRATIN potato, garlic and thyme

baked with parmesan and gruyere.

BACON MAC & CHEESE

four cheese penne pasta and applewood smoked bacon.

Served Chilled TOMATO & MOZZARELLA

45

60

65

our mozzarella is made fresh daily and paired with sliced tomatoes and basil with a side of olive oil and balsamic glaze.

CHILLED ASPARAGUS with meyer lemon vinaigrette.

MARINATED GRILLED VEGETABLES

oven-roasted tomatoes, red peppers, carrots, asparagus, portabella mushrooms.

A La Carte

1 pound serves up to 4 people

PASTA SALAD per pound **12**

70

50

60

FRUIT SALAD per pound **15**

HOUSEMADE PARMESAN CHIPS serves up to 10 10 serves up to 15 15

Desserts

WARM BREAD PUDDING serves up to 12

SWEETIE TRAY

32 pieces

)	made with baker's crust housemade bread. your choice of:	6(
	chocolate chip with vanilla sauce	
	apples and candied pecans with caramel sauce	
	assorted mini cookies, brownies and seasonal dessert bars	45
	assorted mini cookies	15

ASSORTED COOKIE BOX 12 pieces *Cookies contain nuts



Beverages

Beverage service includes cups, ice, lemons, sweetener and creamers for coffee.

COFFEE	serves up to 12 24 serves up to 20 40
ORANGE JUICE	per gallon 20
BOTTLED WATER	2 each
DEDCI DIET DEDCI MICT TVV/ICT	A F and
PEPSI, DIET PEPSI, MIST TWIST	1.5 each
FRESHLY BREWED ICED TEA	per gallon 12

Locations

CHESAPEAKE | 757.547.2787

CaterGreenbrier@bakerscrust.com 1244 Greenbrier Parkway #510| 23320

NORFOLK | 757.625.3600

CaterGhent@bakerscrust.com | Fax: 757.625.1855 330 West 21st Street | 23517

VIRGINIA BEACH | HILLTOP | 757.422.6703

CaterHilltop@bakerscrust.com 1628 Laskin Rd. #704 | 23451

VIRGINIA BEACH | LANDSTOWN | 757.689.0330

CaterLandstown@bakerscrust.com 3388 Princess Anne Road #311 | 23456

WILLIAMSBURG | 757.253.2787

CaterWilliamsburg@bakerscrust.com | Fax: 757.253.2781 5234 Monticello Ave. #115 | 23188

ASHBURN | 703.443.4284

CaterBelmont@bakerscrust.com 19890 Belmont Chase Drive #135 | 20147

RICHMOND | CARYTOWN | 804.213.0800

CaterCaryStreet@bakerscrust.com | Fax: 804.213.9797 3553 West Cary Street | 23221

RICHMOND | SHORT PUMP | 804.377.9060

CaterShortPump@bakerscrust.com | Fax: 804.377.9061 11800 W. Broad Street #1102 | 23233

www.BakersCrust.com

05/2022. Prices subject to change.



www.BakersCrust.com

CHESAPEAKE · VIRGINIA BEACH (HILLTOP & LANDSTOWN) · NORFOLK · WILLIAMSBURG · ASHBURN · RICHMOND (CARYTOWN & SHORT PUMP)