

BAKER'S CRUST

ARTISAN KITCHEN

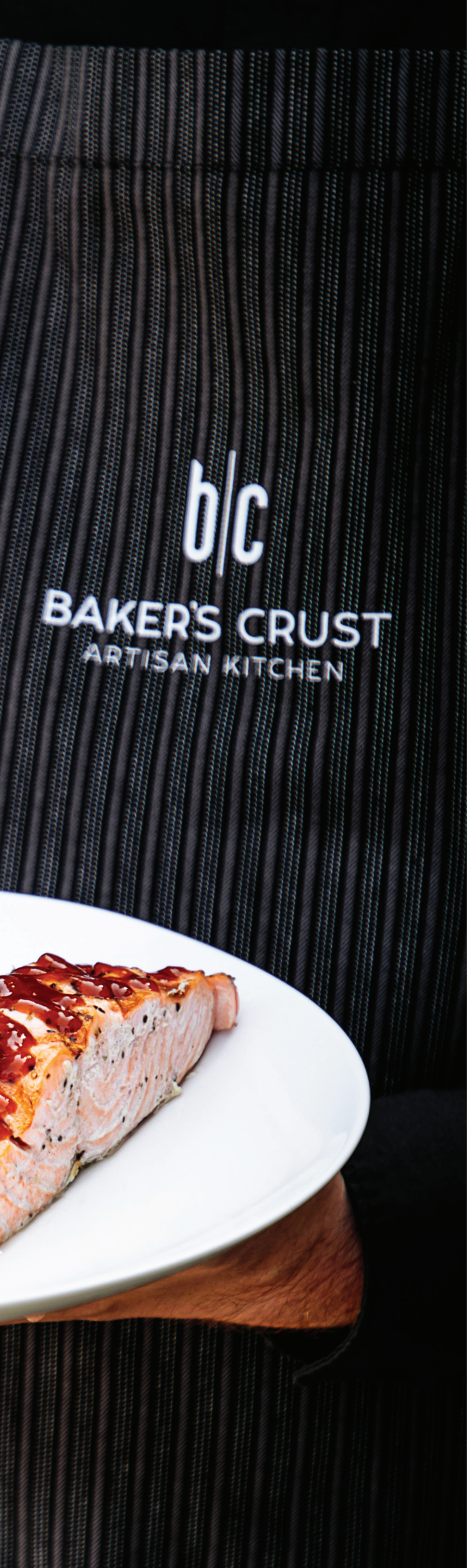
Events Menu











Made for Memorable Gatherings

Our Approach

From intimate celebrations to full-scale receptions, our special events team pairs artisan cooking with attentive service. Use the menu as a starting point, then let us tailor the details to your guests, setting and style.

01 | Choose Your Format

Passed hors d'oeuvres, stations, plated dinner or buffet service.

02 | Build Your Menu

Select from land, sea and farm favorites, seasonal sides and house desserts.

03 | Personalize The Details

We can customize selections and coordinate or recommend event rentals

Custom Menus Welcome

You're never limited to the selections shown in this menu. Our culinary team would be delighted to create a custom menu unique to your event.

BakersCrust.com/catering

Hors D'oeuvres

Land

Mini Buttermilk Fried Chicken Tacos

Mini Chicken & Waffles

BBQ Chicken Sliders

Thai Chili Chicken Skewers

Prosciutto, Fig and Goat Cheese Crostini

Asian Sesame Meatballs

Lamb Chop Lollipops

Tenderloin Crostini with Caramelized Onions

Tenderloin Sliders with Creamy Horseradish

Cayenne Pork Belly Tacos

Southern Ham Biscuits

Sea

Shrimp Shooters with Sassy Mary

Mini Crab Cakes with Cayenne Aioli

Crab Stuffed Mushrooms

Tuna Poké with Mango & Avocado

Mini Fried Haddock Tacos

Sesame Seared Tuna Tacos

Mini New England Lobster Rolls

Farm

Portabella Sliders

Apple & Brie Crostini

Spinach & Artichoke Stuffed Mushroom

Mini Mac 'n Cheese Shooters

Mini Caprese Skewers

Caprese Crostini

Tomato & cheese soup

Mini grilled cheese sandwich

Displays

Charcuterie

Seasonal Fruit & Cheese

Artisan Cheese Board

Vegetable Crudite

Shrimp Cocktail Tower

Caramelized Onion Dip + housemade parmesan chips

Oven Roasted Goat Cheese Dip + crostini

Gourmet Sliders













Salads

WINE COUNTRY SALAD

mixed greens, strawberries, candied pecans, grapes, goat cheese, raspberry vinaigrette

HOUSE SALAD

mixed greense grape tomatoes, cucumbers, and house ranch and creamy balsamic vinaigrette

BABY KALE & CRANBERRY SALAD

baby kale, pears, candied pecans, cranberries goat cheese, lemon Lambrusco vinaigrette

CLASSIC CAESAR SALAD

Romaine lettuce, croutons, parmesan, Caesar dressing

GREEK SALAD

romaine, feta, pickled red onions, tomatoes, cucumbers, pepperoncini, and black olives with lemon-basil vinaigrette

Entrees

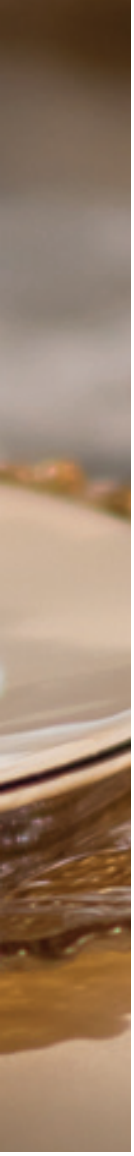
Plated or Buffet















♥ Favorites

Land

GRILLED ASIAGO CHICKEN ♥
mushrooms, applewood smoked bacon, oven-roasted tomatoes, and asparagus, with an asiago cream sauce over orzo past

CITRUS MARINATED CHICKEN ♥
mango salsa with lemon and lime juices

HERB CHICKEN & ARTICHOKES ♥
white wine, herb butter, and artichoke hearts

CHICKEN & BROCCOLINI PASTA ♥
garlic tomatoes, mozzarella, grilled chicken, garlic cream and penne

GRILLED CHICKEN & FENNEL SAUSAGE POMODORO PASTA ♥
house made fennel sausage, grilled chicken, and pomodoro sauce over penne pasta

SLICED BEEF BRISKET ♥
beer-braised with carrot and onions

FILET MIGNON ♥
served with béarnaise sauce

MARINATED FLANK STEAK ♥
served with Argentinian chimichurri sauce

HAWAIIAN MARINATED FLAT IRON STEAK
ginger, soy and pineapple

HOME MADE MEATLOAF
with mushroom gravy

POMODORO PASTA WITH MEATBALLS
penne, Parmesan and micro basil

GRILLED PORK CHOPS
fig and apple butter

HERB & DIJON ENCRUSTED PORK TENDERLOIN
dijon mustard, thyme, rosemary and sage

PENNE ALLA VODKA WITH PROSCIUTTO
tomato cream sauce, vodka, onions, Parmesan and micro basil

Sea

SHRIMP & CRAB PASTA ♥
asparagus, applewood-smoked bacon, white wine, garlic cream and penne

SHRIMP & GRITS ♥
stone-ground grits, porkbelly and shrimp

PAN-SEARED JUMBO LUMP CRAB CAKES ♥
with remoulade

GRILLED HERB SALMON ♥
herb butter and charred lemons

Entree Stations

CARVING STATION

BEEF TENDERLION
horseradish crema, brioche rolls

ROAST BEEF
dijon mustard, horseradish crema, brioche rolls

BAKED SPIRAL HAM
honey beurre blanc, sweet potato biscuits

PORK TENDERLOIN
dijon mustard, fig jam, brioche rolls

ROASTED TURKEY BREAST
cranberry sauce, dijon mustard brioche rolls

PASTA STATION

Penne Alla Vodka with Prosciutto

Grilled Asiago Chicken

Shrimp & Crab Pasta

Chicken & Broccolini Pasta

TACO STATION

Grilled Chicken or Seasoned Beef

Hard Corn Shell

Soft Flour Tortilla

Monterey Jack & Cheddar Cheese

Pico De Gallo

Sour Cream

Vegetarian Black Beans

Pinto Beans with Bacon

Shredded Lettuce

Diced Tomatoes







The Finishing Touches

Sides

Roasted Broccolini

Sautéed Haricots Verts

Rosemary Roasted Potatoes

Glazed Baby Carrots

Potato Gratin

Bacon Mac & Cheese

Herbed Stuffing

Roasted Brussels Sprouts

Sweet Potatoes

Mashers

Marinated Grilled Vegetables

Cilantro-lime Rice

Desserts

Chocolate Mousse Cups

Assorted Macaroons

Mini Cannolis

Assorted Mini Cupcake

Assorted Brownie Bites

Blondie Bites

Assorted Cookies

Fruit & Yogurt Parfaits

Chocolate Dipped Strawberries

Cheesecake Bites with Raspberry, Chocolate, or Caramel

Late Night Snacks *Served Buffet Style*

SLIDER BAR
Assorted sliders, fresh cut fries,
housemade parmesan potato chips

PRETZEL BAR
TOPPINGS | Yellow Mustard, Beer Cheese, Honey Mustard

MINI WAFFLE BAR
TOPPINGS | Fresh Strawberries, Whipped Cream, Maple Syrup

BISCUIT BAR
Mini Sweet Potato Biscuits,
Mini Buttermilk Biscuits

Shaved Ham, Pimento Cheese,
Honey Beurre Blanc,
Fig & Apple Butter

GELATO BAR
Pick three of your favorite flavors



Raise A Glass

Alchohol/Bar Packages

All prices per person

OPEN BAR
BEER, WINE & LIQUOR

House **40**
Premium/Craft **47**

Five Hour Time Limit
Mixers, Garnishments & Supplies included

OPEN BAR
BEER & WINE

30

Five Hour Time Limit
Garnishments & Supplies included

MIXERS, GARNISHMENTS & SUPPLIES

5

Client provides alcohol and ABC license

Non-Alchoholic Beverage Packages

ICED TEA, LEMONADE & WATER	**3**
CANNED SODA & WATER	**3**
COFFEE SERVICE Regular or Decaf	**3**
HOT COCOA BAR	**4**

Sample Menus

	Two Passed Hors d'Oeuvres & One Display	Dinner Service: Plated or Buffet
TIER 1 35 per person	Thai Chili Chicken Skewers Apple & Brie Crostini	*Two Entrees & Two Sides* Citrus Marinated Chicken with Mango Salsa Chicken & Sausage Pomodoro Pasta Potato Gratin Glazed Baby Carrots French Epi Rolls
TIER 2 38 per person	Thai Chili Chicken Skewers Apple & Brie Crostini Seasonal Fruit & Cheese Display	*Two Entrees & Two Sides* Citrus Marinated Chicken with Mango Salsa Herb & Dijon Encrusted Pork Tenderloin with Thyme Potato Gratin Glazed Baby Carrots French Epi Rolls
TIER 3 48 per person	Mini Crab Cakes with Cayenne Aioli Southern Ham Biscuits Seasonal Fruit & Cheese Display	*Two Entrees, Two Sides & Salad* Classic Caesar Salad Sliced Beef Brisket Grilled Asiago Chicken Mashers Sautéed Haricots Verts French Epi Rolls
TIER 4 58 per person	Tuna Poké with Mango & Avocado Mini Buttermilk Fried Chicken Tacos Seasonal Fruit & Cheese Display	*Two Entrees, Two Sides & Salad* Wine Country Salad Hawaiian Marinated Flat Iron Steak Grilled Salmon with Herb Butter Rosemary Roasted Potatoes Roasted Broccolini French Epi Rolls
TIER 5 64 per person	Mini New England Lobster Rolls Cayenne Pork Belly Sliders Seasonal Fruit & Cheese Display	*Two Entrees, Two Sides & Salad* Baby Kale & Cranberry Salad Filet Mignon Pan Seared Jumbo Lump Crab Cake Cilantro-lime Rice Sautéed Haricots Verts French Epi Rolls

Your Event Starts Here

Tell us about your occasion, your guests and the experience you want to create. We will help shape a menu that feels distinctly yours.

Event Details & Policies

- Finalize food, rentals and event details 14 days before the event.
- Menu and guest count changes close 14 days before the event.
- Final payment is due 7 days before the event.
- Cancel at least 30 days before the event for a full deposit refund.
- Contract amount is based on the confirmed guest count.
- Menu items are subject to availability substitutions may be required.
- Cake Cutting is included with services at the request of the client

All-Inclusive Packages

Beyond providing exceptional food, we make the planning experience effortless. Through our partnerships with premier local venues and rental providers, we seamlessly handle your layout, tables, linens, and more.

Pricing is per person unless otherwise noted. Service charge, taxes, labor and rentals are not included.

Deposit terms in the supplied menu: 20% for Tiers 3-5; 30% for Tiers 1 & 2

Start the Conversation

Chesapeake

757.547.2787
CaterGreenbrier@bakerscrust.com

Virginia Beach
Landstown Area

757.689.0330
CaterLandstown@bakerscrust.com

Virginia Beach
Hilltop Area

757.422.6703
CaterHilltop@bakerscrust.com

Norfolk

757.625.3600
CaterGhent@bakerscrust.com

b|c

BakersCrust.com


b|c
BAKER'S CRUST
ARTISAN KITCHEN
www.BakersCrust.com
CHESAPEAKE • VIRGINIA BEACH (HILLTOP & LANDSTOWN) • NORFOLK