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BAKER'S CRUST  
ARTISAN KITCHEN

Catering Menu





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 still continue to strive for excellence. Our Artisan Catering will enhance your private event with the flavor, quality, and service that is enjoyed in our restaurants every day!

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 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!

You can find a complete list of our locations with contact information on the last page of this menu.

With Baker’s Crust Artisan Catering, your next event is certain to be fun and delicious! We don’t cater events, we cater to you!



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 **39**  
serves up to 15 **49**

### GOURMET PASTRY TRAY

mini cinnamon rolls and a variety of danishes including vanilla bean, raspberry, apple, and southern pecan

serves up to 10 **39**  
serves up to 15 **49**

### MELON BERRY

an array of seasonal fruits.

serves up to 10 **43**  
serves up to 15 **55**

### 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 **35**  
serves up to 15 **45**

### HEALTHY BREAKFAST

yogurt with almonds, granola and fresh fruit. parfait style, individual size.

**5**

### SOUTHERN HAM BISCUITS

mini sweet potato biscuit topped with honey beurre blanc and Edwards Country ham.

**48** for 25 pieces.  
**1.9** per additional piece.





## Breakfast Trays

minimum order of 5.

BACON, EGG & CHEESE CROISSANT*	applewood smoked bacon, scrambled eggs and cheddar cheese on a toasted croissant.	6
HAM & SWISS CROISSANT	baked ham and swiss on a toasted croissant.	6
EGG WHITE VEGGIE WRAP*	egg whites, cheddar cheese, spinach, mushroom, tomato and onion on a whole wheat wrap.	5
EGG & CHEESE ENGLISH MUFFIN*	scrambled eggs and cheddar cheese on a toasted english muffin.	5

## A La Carte

APPLEWOOD SMOKED BACON	serves up to 10	26
	serves up to 15	36
MAPLE SAUSAGE LINKS	serves up to 10	26
	serves up to 15	36
HASH BROWNS	serves up to 10	15
	serves up to 15	25
SCRAMBLED EGGS*	serves up to 10	22
	add cheese	8
	serves up to 15	32
	add cheese	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.



# Meals that check all the right boxes.



## Boxed Salads

All Signature Boxed Salads come with an epi roll and a cookie.

### WINE COUNTRY

grapes, strawberries, mixed greens,  
candied pecans, goat cheese,  
parmesan, drizzled with raspberry  
vinaigrette. | 13

### AVOCADO, TOMATO & MOZZARELLA

mixed greens, housemade mozzarella,  
avocado, tomato, balsamic reduction,  
pesto, meyer lemon vinaigrette. | 13.5

### CLASSIC CAESAR

romaine lettuce, housemade croutons,  
and parmesan cheese with caesar  
dressing. | 10

### HOUSE

mixed greens, cucumbers, grape  
tomatoes, and housemade croutons  
meyer lemon vinaigrette. | 8

### GRILLED CHICKEN CAESAR

chicken breast, romaine, housemade  
croutons, and parmesan cheese with  
caesar dressing. | 14

### FRISCO TURKEY COBB

house-roasted turkey breast,  
applewood smoked bacon, tomatoes,  
hard-boiled egg, gorgonzola cheese,  
avocado, and mixed greens with herb  
buttermilk dressing. | 14.5

### SHANGHAI TUNA\*

sesame crusted ahi tuna, arugula,  
mixed greens, avocado, cucumber,  
pickled red onions, watermelon,  
oranges, micro greens, shanghai  
vinaigrette. | 15.5

## Salad Additions

GRILLED CHICKEN | 5

GRILLED SHRIMP | 7

SALMON\* | 9



[www.BakersCrust.com](http://www.BakersCrust.com)

## Boxed Artisan Sandwiches

All boxed sandwiches come with housemade Parmesan chips and a cookie.  
Substitute pasta salad or fruit. **1.5** Sandwiches are available as a wrap or gluten-free.

### CLASSIC SANDWICH BOX

ham, swiss and lettuce on sourdough bread with mayo and mustard on the side.

**8.5**

turkey, cheddar and lettuce on sourdough bread with mayo and mustard on the side.

**8.5**

chicken breast, provolone and lettuce on sourdough bread with mayo and mustard on the side.

**8.5**

All sandwiches | **10.5**

### JERSEY GRINDER

provolone, salami, capicola ham, baked ham, lettuce, tomato, oregano and onion on a baguette with oil and vinegar.

### ROASTED CHICKEN GRINDER

sliced roasted chicken breast, provolone, lettuce, tomato and onion on a baguette with mayonnaise, oil and vinegar.

### CHICKEN GUACAMOLE SANDWICH

sliced chicken breast, muenster cheese, guacamole and herb mayonnaise on jalapeño and cheddar bread.

### SMOKIN' TURKEY BLT

turkey, applewood smoked bacon, lettuce, tomato, cayenne aioli, on jalapeño and cheddar bread.

### CHICKEN & CHEDDAR

sliced chicken, applewood smoked bacon, cheddar cheese, tomato and herb mayonnaise on semolina bread.

### MALIBU

house-roasted turkey, muenster cheese, avocado spread, cucumbers, arugula, tomato and herb mayonnaise on multigrain bread.

### CLASSIC VEGGIE

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

### ROASTED TOMATO & MOZZARELLA

with basil pesto and spinach on sourdough bread.



Ask about our gluten-free options



# Event Trays

## Artisan Sandwich Trays

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

Serves 6 **60** | Serves 8 **80** | Serves 10 **100** | Serves 12 **120**

### JERSEY GRINDER

provolone, salami, capicola ham, baked ham, lettuce, tomato, oregano and onion on a baguette with oil and vinegar.

### ROASTED CHICKEN GRINDER

sliced roasted chicken breast, provolone, lettuce, tomato and onion on a baguette with mayonnaise, oil and vinegar.

### CHICKEN GUACAMOLE SANDWICH

sliced chicken breast, muenster cheese, guacamole and herb mayonnaise on jalapeño and cheddar bread.

### MALIBU

house-roasted turkey, muenster cheese, avocado, cucumbers, arugula, tomato and herb mayonnaise on multigrain bread.

### CHICKEN & CHEDDAR

sliced chicken, applewood smoked bacon, cheddar cheese, tomato and herb mayonnaise on semolina bread.

### SMOKIN' TURKEY BLT

turkey, applewood smoked bacon, lettuce, tomato, cayenne aioli, on jalapeño and cheddar bread.

### CALIFORNIA REUBEN

turkey pastrami, swiss, sauerkraut and house dressing on caraway rye 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.





## Signature Salad Trays

Serves up to 10 **38** | Serves up to 15 **57**

### CLASSIC CAESAR

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

### HOUSE

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

Serves up to 10 **55** | Serves up to 15 **80**

### WINE COUNTRY

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

### GRILLED CHICKEN CAESAR

chicken breast, romaine, housemade croutons, and parmesan cheese with caesar dressing.

Serves up to 10 **65** | Serves up to 15 **95**

### AVOCADO, MOZZARELLA & TOMATO

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

### FRISCO TURKEY COBB

house-roasted turkey breast, applewood smoked bacon, tomatoes, hard-boiled egg, gorgonzola cheese, avocado, and mixed greens with herb buttermilk dressing.

Serves up to 10 **65** | Serves up to 15 **110**

### SHANGHAI TUNA\*

sesame crusted ahi tuna, arugula, mixed greens, avocado, cucumber, pickled red onions, watermelon, oranges, micro greens, shanghai vinaigrette.



# Hors D'oeuvres

## PORK BELLY SLIDERS

pork belly, roasted red pepper aioli and coleslaw on a brioche roll.

**87.5** for 25 pieces.

**3.5** per additional piece.

## SOUTHERN HAM BISCUITS

mini sweet potato biscuit topped with honey beurre blanc and Edwards Country ham.

**48** for 25 pieces.

**1.9** per additional piece.

## ASIAN SESAME MEATBALLS\*

with ginger hoisin sauce.

**43.75** for 25 pieces.

**1.75** per additional piece.

## THAI CHILI CHICKEN SKEWERS

lightly seasoned chicken grilled and served with a sweet thai chili sauce.

**40** for 25 pieces.

**1.6** per additional piece.

## BUTTERMILK TENDERS

lightly breaded and fried. served with our housemade honey mustard and bbq sauce.

**50** for 25 pieces.

**2** per additional piece.

## CAPRESE SKEWERS

cherry tomatoes and housemade mozzarella with fresh basil and balsamic glaze.

**43.75** for 25 pieces.

**1.75** per additional piece.

## TENDERLOIN SLIDERS\*

beef tenderloin with tarragon horseradish mustard on a brioche roll.

**110** for 25 pieces.

**4.4** per additional piece.

## PROSCIUTTO, FIG, GOAT CHEESE CROSTINI

all of the afore mentioned atop a crostini.

**40** for 25 pieces.

**1.6** per additional piece

## LOBSTER ROLLS

traditional new england style in a butter toasted brioche split top bun.

**165** for 20 pieces.

**6.5** per additional piece.

## CRAB CAKES

pan seared lump crab cake with cayenne aioli.

**85** for 25 pieces.

**3.4** per additional piece.

## SHRIMP COCKTAIL

boiled, chilled, and served on a bed of leafy lettuce with cocktail sauce, garnished with lemon.

**68.75** for 25 pieces.

**2.75** per additional piece.

## LAMB CHOP LOLLIPOP\*

with cilantro lime crema.

**137.5** for 20 pieces.

**5.5** per additional piece.



Ask about our gluten-free options





Big flavor in  
every bite.



## Trays Serves up to 15

VEGGIE	cucumber, broccoli, celery, carrots, cherry tomatoes.	37
CHEESE	muenster, provolone, cheddar, chipotle gouda.	39
MELON BERRY	an array of seasonal fruit.	53



## Entrees Serves up to 12 with 12 epi rolls (epi rolls not available with gluten-free options)

**CITRUS MARINATED CHICKEN WITH MANGO SALSA** | red onion, red bell pepper, mango, cilantro, fresh lemon and lime juices. | **80**

**HERB CHICKEN WITH ARTICHOKE** | marinated, pan-seared chicken breast, artichoke hearts, wine, garlic, herb butter and basil. | **85**

**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. | **130**

**CLASSIC PENNE PASTA** | penne pasta, parmesan cheese, garlic tomatoes, locally grown basil, choice of alfredo or pomodoro sauce. | **60**  
add chicken **20**

**PENNE ALLA VODKA** | tomato cream sauce, parmesan, prosciutto di parma, penne pasta, vodka, micro basil, onions. | **80**  
add chicken **20**

**ASIAGO CHICKEN** | grilled chicken breast, mushrooms, applewood smoked bacon, oven-roasted tomatoes and asparagus with an asiago cream sauce over orzo pasta. | **85**

## Sides Serves up to 12

### Served Hot

**CAULIFLOWER MASHERS** | creamy and buttery, homemade with steamed cauliflower and russet potatoes. | **35**

**POTATO & CHEESE GRATIN** | potato, onion, garlic and thyme baked with cheddar and swiss cheeses. | **38**

**BACON MAC & CHEESE** | penne pasta, cheddar, jack, gorgonzola, swiss cheeses and applewood smoked bacon. | **35**

### Served Chilled

**TOMATO & MOZZARELLA** | our mozzarella is made fresh daily and paired with sliced tomatoes and basil with a side of olive oil and balsamic vinegar. | **50**

**CHILLED ASPARAGUS** | with meyer lemon vinaigrette. | **42**

**MARINATED GRILLED VEGETABLES** | oven-roasted tomatoes, red peppers, asparagus, portabella mushrooms, butternut squash and broccolini. | **45**

### A La Carte

1 pound serves up to 4 people

**PASTA SALAD** | per pound **7**

**FRUIT SALAD** | per pound **10**

**HOUSEMADE PARMESAN CHIPS** | serves up to 10 **8**  
serves up to 15 **12**





Ask about our gluten-free options

**SALMON WITH  
HERB BUTTER\***

atlantic salmon roasted with  
herb beurre blanc.

| 120

**PORK  
TENDERLOIN\***

herb and dijon encrusted

| 75

**Soups**

By the quart.  
Serves up to 4  
with 4 epi rolls

**TOMATO & CHEESE**  
vegetarian

| 18

**KICKIN' CORN &  
CRAB CHOWDER**

| 28

**SOUP DU JOUR**

Mkt Price



**Singularly  
satisfying.**

\*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.

# Desserts





## WARM BREAD PUDDING

serves up to 12

made with baker's crust housemade  
bread. your choice of:

| chocolate chip with vanilla sauce

| apples and candied pecans with  
caramel sauce

39

## SWEETIE TRAY

32 pieces

assorted mini cookies, brownies  
and seasonal dessert bars

27

## ASSORTED COOKIE BOX

12 pieces

assorted mini cookies

12

\*Cookies contain nuts



## Beverages

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

### COFFEE

serves up to 12 17

serves up to 20 26

### ORANGE JUICE

| per gallon 13

### BOTTLED WATER

| 1.5 each

### PEPSI, DIET PEPSI, MIST TWIST

| 1.5 each

### FRESHLY BREWED ICED TEA

| per gallon 10

### PINK LEMONADE

| per gallon 10

## Locations

### CHESAPEAKE | 757.547.2787

CaterGreenbrier@bakerscrust.com | Fax: 757.547.2786  
1244 Greenbrier Parkway #510 | 23320

### NORFOLK | 757.625.3600

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

### VIRGINIA BEACH | 757.422.6703

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

### 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](http://www.BakersCrust.com)





07/2019. Prices subject to change.





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