



Olin College
of Engineering

CATERING

781.292.3260 | catering@olin.edu | [website](#)



Baked Goods...

MADE FROM SCRATCH, FRESH DAILY,
FROM REBECCA'S CAFE BAKERY 5 person minimum

Continental

breakfast pastries, bagels and muffins, sliced fruit, orange juice and Java City® house blend coffee
\$8.00 per person

Mini Breakfast Pastries

may contain Danish, raspberry puffs, lemon cream, sticky cinnamon buns, assorted mini muffins and petite scones
\$17.50 dozen

Tea Breads & Coffee Cake

an assortment of freshly baked tea breads and coffee cake
\$26.00 large, serves 12-14

HEALTHY OPTIONS

Yogurt and Toppings

5 person minimum
\$2.50 each with granola
\$3.00 each with fruit salad
\$3.50 each with fresh berries

Breakfast Parfait

5 person minimum
yogurt, granola and fresh berries
\$4.50 each

Sliced Fruit Platter

5 person minimum
\$4.00 per person

Fresh Fruit Salad

5 person minimum
\$3.50 per person

HOT BREAKFAST

Homemade Quiche

choice of Lorraine, mushroom and cheddar, spinach and broccoli, goat cheese, oven dried tomatoes and scallion, monthly specials
\$21.00 serves 6

Scrambled Eggs Breakfast Deluxe

scrambled eggs, home fries, bacon and sausage patties, juice and Java City® house blend coffee
\$11.00 per person

Breakfast Sandwiches

choice of croissant, English muffin or bagel with ham, sausage, bacon or veggies
\$4.00 each with cheese
\$5.00 each with ham, sausage, bacon or veggies

Stuffed French Toast

stuffed with strawberries and cream cheese, served with maple syrup
\$4.00 per person

Beverages

Coffee and Tea

freshly brewed house blend, decaf or flavored coffee and Bewley's black and herbal teas
\$1.50 per person

Orange Juice

\$15.00 1/2 gallon, serves 8-10

Milk

\$1.00 each

Bottle Juices

apple, orange or cranberry juices
\$1.50 each

Bottled Spring Water

\$1.25 each

Food Allergy Abbreviations: *veg: vegetarian | v: vegan | gf: made without wheat or gluten*
Catering • 781.292.2360 • catering@olin.edu • rebeccasculinarygroup.com/olin

Items are produced in a facility that contains tree nuts, peanuts, milk, egg, wheat, soy, fish and shellfish allergens



Lunch Combos

Simple Choice

\$14.00 pp
5 person minimum

Simple Choice is an all inclusive lunch displayed in a stylish BottleBox® made from post-consumer soda and water bottles!



Top any Simple Choice salad with grilled chicken, beef, shrimp, salmon or tofu with no additional cost.

Sandwiches

Includes your choice of sandwiches served on artisan breads, house made chips, dessert and beverage.

Salads

Includes your choice of green and grain salads, artisan bread, chips, dessert and beverage.

Make Your Own Specialties

\$18.00 pp 5 person minimum

Italian Parmesan Subs

(choose one filling)
house made meatballs
chicken parmesan
eggplant parmesan (veg)

served with sub rolls, garden salad with balsamic dressing, dessert of the day

Greek Chicken Subs

grilled chicken with peppers, onions and Greek black olives, grilled vegetables (veg)

served with sub rolls, side of Feta cheese, Greek salad with Greek dressing, dessert of the day

Make your own Burger Bar

(choose 1 type of burger)
grilled beef burgers
grilled turkey burgers
grilled veggie burgers (veg)

served with lettuce, tomatoes, pickles, onions, cheese, ketchup, mustard, mayo, steak fries or tater tots, dessert of the day

Asian Buffet

sweet and spicy orange chicken
sweet and spicy tofu (veg)

served with veggie fried rice, veggie egg rolls and duck sauce, fortune cookies

Sweet & Tangy BBQ Sliders

(2 pieces per person)
pulled chicken, pulled pork or portobello (veg)

served with mini brioche rolls, coleslaw, potato chips dessert of the day

Mac and Cheese Bar

house made Mac and Cheese served with crispy bacon crumbles, baby shrimp, broccoli, sliced mushrooms, chicken cubes, hot sauce, house salad, dessert of the day

Sandwich Platters

5 person minimum

The VIP

Assorted sandwiches, chips, pasta or potato salad, brownies, dessert bars and assorted cold beverages
\$13.00 per person

On the Run

deli sandwiches, chips, cookies and assorted cold beverages
\$8.50 per person

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Specials

\$15 & Under

10 person minimum

Mediterranean

lemon chicken breasts, balsamic grilled eggplant, pita, hummus, tzatziki cucumber, tomato, onions, lettuce olives, feta, peppers and mushrooms \$12 per person

Burrito Bar

pork carnitas, Mexican roasted vegetables, cilantro lime rice, black beans lettuce, tomato, onions, sour cream, pico de gallo, queso fresco, chipotle \$14 per person

Taste of India

chicken tikka masala, saag paneer, curried cauliflower, naan bread, basmati rice, vegetable samosas, tandoori skewers, mango chutney, tomato chutney, tamarind sauce \$14 per person

Garden Bar

mesclun, seasonal green roasted shallots, balsamic roasted eggplant, herbed roasted mushrooms, grilled zucchini, summer squash, grape tomatoes, edamame, Kalamata olives, Tuscan croutons, roasted baby carrots, corn nuts, walnuts, chick peas, lemon herb basil vinaigrette \$13 per person

Vegan Lo-Mein Bar

rice noodle or lo mein, sweet chili tofu, sesame garden Napa cabbage, carrots, julienned onions, sliced peppers, Asian mushroom medley, bok choy, garlic, ginger, mint, cilantro, Asian brown sauce \$13 per person

Pu-Pu Platter Dumpling Bar

chicken lemon grass pot stickers, pork dumplings, edamame dumplings, crab rangoon, chicken spring rolls, vegetable spring rolls, chicken teriyaki skewers \$14 per person

Spanish Tapas Bar

vegetable empanadas, beef empanadas, chicken empanadas, chorizo stuffed dates with bacon, stuffed albondiga, arepas with chorizo, traditional aioli, Spanish sofrito \$14 per person

Italian Tasting

home made polpetta, three cheese arancini, chicken prosciutto meat balls, garlic broccolini zuppa, fried ravioli, polenta cakes a la fungi, pomodoro sauce, garlic rolls \$14 per person

Pizza 16"

Traditional

cheese, pepperoni, vegetable, sausage \$12 each

Deluxe

Buffalo chicken, BBQ chicken, margarita, meat lovers, white, spinach ricotta, Greek, chicken broccoli alfredo, Hawaiian, \$15 each

\$10 & Under

10 person minimum

Potato Skin Bar

potato skins, bacon, ground beef, pepperjack and cheddar cheese, sour cream, scallions, caramelized onions, sautéed peppers, sautéed mushrooms, tomatoes, jalapenos \$8 per person

Chips and Dips

house made potato chips, tortilla chips French onion dip, spinach dip, salsa, buffalo dip \$5 per person

Study Snack Bar

crudité, hummus, pita, trail mix, cookies, hand fruit, infused water \$6 per person

Parfait & Trail Mix Bar

vanilla yogurt, soy yogurt, mixed fruit salad granola, dried cranberries, dried apricots, raisins, chocolate chips, sunflower seeds, pepitas, corn nuts, nuts, dried pineapple, dried banana chips, yogurt covered pretzels, chocolate covered pretzels \$7 per person

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Sandwiches

ALL SANDWICHES ARE MADE FRESH DAILY on LOCAL ARTISAN BREADS \$6.00

5 person minimum

CHICKEN

California Grilled Chicken Club
marinated grilled chicken breast, guacamole, tomato, romaine lettuce, cheddar cheese and cilantro mayonnaise on multi-grain bread

Grilled Tuscan Chicken
grilled chicken breast, spinach, roasted red peppers, fresh mozzarella, tomato and Italian dressing on focaccia

Greek Chicken Wrap
grilled chicken breast, lettuce, tomato, red onion, feta cheese, roasted red peppers, cucumber and olives with Greek dressing in a flavored tortilla

Buffalo Chicken Wrap
grilled chicken breast, hot sauce, Monterey Jack cheese, mixed greens, tomato, red onion with blue cheese dressing in a plain tortilla

SEAFOOD

Albacore Tuna Club
tuna salad, Swiss cheese, bacon, lettuce and tomato on a croissant

Tuna Wrap
tuna salad, mixed greens, dill Havarti cheese, tomato and guacamole in a plain tortilla

TURKEY

Smoked Turkey and Apple
smoked turkey breast, thinly sliced granny smith apples, cheddar cheese and honey mustard

Italian Turkey
smoked turkey, salami, pepperoni, provolone cheese, lettuce, red onion, olives and Italian dressing on focaccia

Turkey, Avocado and Bacon
smoked turkey, lettuce, tomato, guacamole, bacon and caramelized onions on ciabatta

California Turkey Club Wrap
smoked turkey, bacon, guacamole, mixed greens and tomato with garlic mayonnaise in a plain tortilla

Southwest Turkey Wrap
smoked turkey, cheddar cheese, lettuce, tomato, guacamole with chipotle mayonnaise in a tomato tortilla

BEEF & PORK

Steakhouse Roast Beef
roast beef, horseradish mayonnaise, caramelized onion and cheddar cheese on French baguette

Cool Cheese Steak Wrap
roast beef, Boursin cheese, roasted red peppers, mixed greens, tomato and red onion in a plain tortilla

The Bistro
smoked ham, grilled chicken, roasted asparagus, caramelized onions and mozzarella cheese with garlic mayonnaise on sourdough bread

BLT
smoked bacon, romaine lettuce, tomato, provolone cheese and sun-dried tomato spread on focaccia

VEGETARIAN

Falafel Wrap
falafel, red onion, cucumber, tomato and lettuce with tzatziki sauce in a plain tortilla

Caprese
fresh mozzarella, beef steak tomatoes, arugula and **nut free** basil pesto on focaccia

Countryside Wrap
mixed greens, tomato, goat cheese, red onion and lite raspberry vinaigrette in a plain tortilla

Hummus Vegetable Wrap
lettuce, roasted vegetables, hummus, feta, tomatoes and red peppers

Tofu Wrap (vegan)
crispy sesame tofu with carrots, roasted red peppers, cucumbers, tomato, lettuce and sesame dressing in a flavored tortilla

Sides

Roasted Red Bliss Potato Salad (veg, v, gf)
red bliss potatoes, bell peppers, white and red onions and fresh rosemary tossed in balsamic vinaigrette
\$2.50 per person

Pasta Salad (veg)
selection rotates monthly
\$2.50 per person

Golden Quinoa Salad (veg, v, gf)
organic red grain, roast corn, scallions and sherry vinaigrette
\$3.50 per person

Chips \$1.05 each
individual bags of assorted chips and pretzels, selections vary

Fresh Fruit Salad (veg, v, gf)
bite sized seasonal fruit
\$3.00 per person

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5 person minimum

Entrée Salads

Grilled Salmon Salad (gf)
grilled salmon on a bed of wild mixed greens with lemon vinaigrette
\$8.00 per person

Spinach Salad
fresh spinach leaves, crisp bacon, sliced mushrooms, red onion, mandarin oranges, boiled eggs and honey mustard dressing
\$7.00 per person

Buffalo Chicken Salad
breaded chicken tenders in a spicy buffalo sauce over a bed of mixed greens, shredded carrots, cherry tomatoes and red onion with blue cheese dressing
\$5.50 per person

Executive Cobb Salad (gf)
romaine hearts, avocado, cherry tomatoes, bacon, grilled chicken, sliced hard boiled egg and blue cheese dressing
\$7.00 per person

Rebecca's Caprese Salad (veg, gf)
sliced tomatoes and buffalo mozzarella cheese on a bed of greens, with balsamic vinaigrette or lite olive oil (seasonal)
\$5.50 per person

Side Salads

House Salad Topper (veg, v, gf)
mixed greens with tomatoes, cucumbers, bell peppers, shredded carrots and choice of dressing
\$3.00 per person

Countryside Salad (gf)
mixed greens, dried cranberries and fresh goat cheese with balsamic vinaigrette
\$3.00 per person

Chopped Salad
chopped romaine lettuce and fresh herbs tossed with chopped cucumbers, red and yellow peppers, sliced cherry tomatoes, red onions, black olives and hard boiled eggs with vinaigrette dressing
\$3.00 per person

Wild Mixed Green Salad (veg, v, gf)
arugula, radicchio, red leaf lettuce, cherry tomatoes and mandarin oranges with balsamic vinaigrette
\$4.00 per person

Salads

Florentino Salad (gf)
baby spinach, roasted red peppers, crumbled gorgonzola cheese, caramelized onions and crispy bacon bits with balsamic vinaigrette
\$4.00 per person

Caesar Salad
crisp romaine lettuce, homemade croutons and shaved parmesan cheese with traditional Caesar dressing
\$3.00 per person

Greek Salad (veg, gf)
lettuce, cherry tomatoes, cucumbers, feta cheese, Kalamata olives, pepperoncini and red onions with Greek dressing
\$4.00 per person

Upgrade any side salad to an entrée size for \$1.70

Upgrade any side salad to entrée size, with protein, at prices below

Grilled Sliced Chicken
\$1.50 per person

Grilled Sliced Flank Steak
\$2.050 per person

Grilled Salmon
\$3.45 per person

Chicken Salad, Albacore Tuna Salad or Deli Meat
\$2.50 per person

Soup Ask about our seasonal specials! 72 hour notice required

All soups are made fresh in our kitchen and offered by the gallon in an insulated disposable container (16 - 8oz servings)

We serve a variety of Creamy, Chunky, Brothy, soups and carry a great selection of Veggie, Vegan & GF soups that rotate and change daily.

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Entrées

CHEF PREPARED, MADE FROM SCRATCH

Served piping hot, buffet style – 5 person minimum - 48 hour notice required

BEEF & PORK

Molasses and Rosemary Braised Boneless Beef Short Ribs (gf)

with mashed potatoes
\$11.75 per person

Grilled Garlic and Herb marinated Flank Steak

with herb roasted potatoes
\$11.45 per person

Steak Quesadilla

Southwest seasoned beef, sauteed peppers and onions, black beans and cheese tucked inside a large tortilla with salsa, sour cream and Mexican rice
\$10.00 per person

Steak Tips (gf)

marinated in olive oil, garlic, basil and parsley; choice of mashed or roasted potatoes
\$12.15 per person

Shepherd's Pie (gf)

layered casserole with seasoned ground meat, corn, peas, carrots and topped with mashed potatoes
\$6.00 per person

Slow Braised Boneless Pork-Loin (gf)

with peppers, onions and herbs served with mashed potatoes
\$9.00 per person

CHICKEN

Chicken Parmesan

with pasta and marinara sauce
\$9.50 per person

Chicken Marsala

in a wild mushroom sauce served with pasta
\$9.50 per person

Chicken Napoli

boneless, pan seared chicken topped with tomato, prosciutto and mozzarella with pasta and marinara sauce
\$10.50 per person

Chicken Francaise

lemon and egg battered chicken breast sautéed to a golden brown, served with lemon velouté sauce and white rice
\$10.00 per person

Chicken Enchilada

with sour cream, salsa and Mexican rice
\$9.50 per person

Spinach and Swiss Stuffed Chicken Breast (gf)

roasted chicken breast stuffed with spinach and Swiss cheese with red bliss mashed potatoes and garlic chicken jus
\$10.50 per person

SEAFOOD

Grilled Salmon

with cucumber salad and couscous
\$12.50 per person

Sauteed Shrimp Scampi

with linguine
\$12.50 per person

Baked Haddock

with Crumb Topping served with rice pilaf
Market price

Polynesian Style Grilled Shrimp Skewer

skewered with grilled pineapple, shrimp and red pepper served with jasmine rice
\$12.00 per person

PASTA

Eggplant Parmesan (veg)

with marinara sauce and served with pasta
\$49.00 serves 8-10

Baked Ziti and Broccoli (veg)

penne pasta, broccoli, bechamel and pomodoro sauce topped with mozzarella cheese
\$45.00 serves 8-10

Northern Italian Lasagna

layered pasta sheets with meat sauce, ricotta cheese and topped with mozzarella cheese
\$50.00 serves 8-10

Vegetarian Lasagna (veg)

layered pasta sheets with roasted onions, peppers, ricotta cheese and pomodoro sauce, topped with mozzarella cheese
\$45.00 serves 8-10

Sides

Green Beans (veg, v, gf)

\$2.00 per person

Steamed Broccoli with Butter (veg, gf)

\$2.00 per person

Garlic Spinach (veg, v, gf)

\$2.00 per person

Herbed Vegetables (veg, v, gf)

\$2.55 per person

Mashed Potatoes (veg, gf)

\$2.50 per person

Oven Roasted Potatoes (veg, v, gf)

\$2.50 per person

Couscous (veg)

\$2.00 per person

Rice Pilaf (veg)

\$2.00 per person

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Desserts & Beverages

DESSERTS AND CAKES

Rebecca's has earned a well-deserved reputation as Boston's premiere bakery. Our "from scratch" baked goods are made with the finest ingredients. The endless style, creativity and flavor of our decadent desserts will enhance any occasion.

Celebration Cakes

Decadent Chocolate mousse, Sweet Strawberry Fields or our traditional tuscan Cream is just a sampling of the choices our pastry Chefs can create for your special event.

1/4 sheet cake 15-25 people \$71
1/2 sheet cake 30-50 people \$132
Full sheet cake 75-100 people \$225

Custom edible cake toppers available including logos, photos and designs!

Whoopie Pies

vanilla, chocolate, red velvet, vanilla peppermint, chocolate peppermint
Regular \$25.50 dozen | mini \$22.75 dozen

Rebecca's Signature Cookies

rich chocolate chip, bittersweet chocolate mocha, chewy oatmeal raisin, M&M®, lemon chip
jumbo \$2.00 each | mini \$19.00 dozen

Brownies and Dessert Bars

homemade brownies and dessert bars
regular
\$2.00 each | mini \$18.25 dozen

Miniature Dessert Pastries

24 hour notice required
a variety of fresh baked mini pastries which may include baby Boston cream pies, chocolate éclairs, wild berry crumbles, key lime tarts, cheesecake bites, chocolate mousse cups and fruit tartlets
\$24.00 dozen

Dessert Platter

homemade brownies, dessert bars and jumbo cookies
regular \$26.00 dozen | mini \$17.50 dozen

Rebecca's Cupcake Collection

(gf selections available)
chocolate, raspberry, black forest, lemon, carrot, red velvet and vanilla
Regular \$2.50 each | mini \$20.40 dozen

Ice Cream Sundae Bar

48 hour notice required
vanilla or chocolate ice cream and a selection of toppings
\$5.00 per person
ice cream only \$1.25 per person

BEVERAGES

Coffee & Tea

freshly brewed Java City® house blend or decaf coffee and assorted Bewley's® Teas
black and herbal teas
\$1.50 per person

Individual Soda

\$1.25 each

Water

\$1.25 each spring water
\$1.75 each sparkling plain or flavored water

Bottled Juices

red plum, half and half, lemon tea, diet lemon tea and orange mango
\$1.50 each

Iced tea or lemonade

\$24.50 half cambro serves 25
\$45.65 full cambro serves 50

Cucumber Mint Water

\$5 pitcher serves 6
\$18 2 gallon dispenser serves 25

Watermelon Lime Water

\$5 pitcher serves 6
\$18 2 gallon dispenser serves 25

Seasonal Beverages

please inquire about our seasonal specials

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Events

Rebecca's has been providing the finest special event catering services since 1987. Our talented chefs create innovative menus from creative hors d'oeuvres to specialty cakes and desserts.

Whether you're planning a corporate or social event such as a holiday parties, employee appreciation gatherings, birthday party or cocktail reception, our experienced planners facilitate a wide range of services to make your event a special one.

To learn more about our event spaces and menus, please call 781.292.2360.

Information & Policies

Allergies and Dietary Requirements

Before placing your order, please inform your sales person if anyone in your party has a food allergy or a dietary restriction such as gluten free, nut free, dairy free, kosher, vegan or vegetarian diet. We are happy to accommodate all dietary requirements with advance notice.

HOURS OF OPERATION

Office hours: 8:00 am - 5:00 pm
781.292.2360

ORDERING

Email catering@olin.edu

NOTICE

We are able to accommodate same day orders; however, advance notice may be required on specific items.

FOOD AND SAFETY

In accordance with our food and safety guidelines, no food can be released to guests after an event.

DELIVERY INFORMATION AND CHARGES

All deliveries at Olin College will be considered "drop-offs". An additional fee will be added if set-up is required or the event takes place off campus.

FOOD AND SAFETY

In accordance with our food and safety guidelines, no food can be released to guests after an event.

ORDERING GUIDELINES

In order to accommodate our guests with the highest quality food and service we kindly request, for new orders and changes to existing orders, 48 hour advance notice for cold food and 72 hour advance notice for hot food. For full service or large catered events, we require a minimum of one week notice.

EQUIPMENT RENTAL

compostable paper products are available at no additional cost. For orders requesting china service, chafing dishes (open flame) or liquor service, event staff is required for a minimum of four hours to coordinate set-up, service and break down of an event. We are a full service caterer and are happy to assist you with china, glassware, silverware and linen rentals upon request.

CANCELLATIONS

48-hour advance notice is required on all cancellations to ensure no charge is incurred.

PAYMENT TERMS

We accept Olin billing codes and checks only for events booked by outside parties.

TAXES

All costs are subject to state sales tax when applicable.

Our Commitments

ALTERNATIVE PACKAGING AND PAPER

We offer a **fully compostable product line!** Our cups, utensils, napkins and containers are made from sugar cane or corn. We also feature a variety of our Grab & Go foods in the BottleBox® containers made from recycled water and soda bottles.

OIL WASTE CONVERSION

We contribute to a local company that collects waste fryolator oil which is then converted into biomass fuel.

ORGANIC WASTE RECYCLING

We partner with a local organic waste recycling company that transports organic kitchen and plate waste to an approved Massachusetts department of environmental protection active.

RECYCLE

We recycle cardboard, glass, paper, plastic and metal where possible.

CONSERVE ENERGY

We limit preheating time for equipment, reduce lighting, utilize exhaust fans to conserve energy in all facets of the operations.

BUY LOCAL

We offer locally grown products when available and use local vendors and suppliers.

COMMUNICATION

We generate attention and support for recycling efforts through marketing materials understood by our customers including electronic postings and materials printed on recycled paper with soy-based ink.

CLEANING SUPPLIES

We offer a green cleaning program which makes our operations cleaner, safer and healthier.

SUSTAINABLE COFFEE

We offer customers coffee produced by farming communities where coffee is grown using sustainable farming practices. All coffee sold at Rebecca's is 100% certified as Fair-trade or Rainforest Alliance under the eco-ground program.

COMMUNITY

We are a proud supporter of the Boston Rescue mission and Boston Food Bank.