

FRESH \* LOCAL

REBECCA'S

EST. 1989

CATERING

FALL MENU

Available through November 1

## BREAKFAST

10 person minimum

### Maple Cinnamon Quinoa & Fruit Bowl

red quinoa mixed with maple syrup, cinnamon, oat milk, grilled apples, pickled pears, spiced pepitas, chia seeds, pomegranate, dried figs

**12.95 pp** | V GF

### Pumpkin Spiced Latte Overnight Oats

rolled oats soaked in Greek vanilla yogurt, sweetened with brown sugar and topped with toasted sunflower seeds, pumpkin spice, dried cranberries

**7.5 pp** | VG GF

### Delicata Squash & Egg Sandwich

applewood smoked bacon, fried egg, roasted delicata squash, avocado, and baby kale layered on toasted sourdough bread with melted jack cheese and a kick of harissa aioli

**10. pp**

## SANDWICHES

10 person minimum

### Northern Italian Schiacciata Sandwich

thinly sliced mortadella, peppery rocket greens and creamy stracciatella cheese with no nut basil pesto, marinated sundried tomatoes, and crispy onions on focaccia bread

**11.95**

### Grilled Sweet Potato & Spinach Sandwich

BBQ spiced grilled sweet potato with sharp cheddar cheese, baby spinach, banana peppers and pickled red onions with chipotle mayo on multigrain ciabatta bread

**11.95**

VG

## SALADS & BOWLS

10 person minimum

### Mediterranean Bowl

roasted cauliflower, dolmades, roasted sweet potatoes, kalamata olives and house made artichoke hummus with creamy orzo pasta, baby arugula and feta cheese

**14.95 pp** | VG

### Shaved Brussels Sprout Salad

shredded kale and shaved Brussels sprouts tossed with roasted butternut squash, golden raisins, sunflower seeds, fennel and red onions served with orange poppyseed dressing

**14.95 pp** | V GF

### Granny Smith Apple & Farro Salad Bowl

local little leaf greens mixed with crumbled goat cheese, red onions, toasted farro, granny smith apples, and roasted acorn squash served with Dijon apple cider vinaigrette

**14.95 pp** | VG

### Grilled Radicchio Salad Bowl

radicchio mixed with roasted golden beets, black beluga lentils, micro celery, shredded carrots, spiced crispy chickpeas and crumbled blue cheese with sherry cranberry vinaigrette

**14.95 pp** | VG GF

### Add

Grilled Citrus Dill Salmon	+10.95 pp	GF
Herb Crusted Grilled Tofu	+6.50 pp	V GF
Honey Lime Grilled Shrimp	+9.95 pp	GF
Black Bean & Sweet Potato Falafel	+6.95 pp	V GF
Grilled Lemon Herb Chicken	+6.95 pp	GF
Classic Tuna Salad	+6.50 pp	GF
Rosemary Garlic Sliced Skirt Steak	+9.95 pp	GF

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# REBECCA'S

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V Vegan VG Vegetarian GF Gluten Friendly

617.731.1300 | catering@rebeccasculinarygroup.com | rebeccasculinarygroup.com

*As many of our menu options are made from scratch, we provide endless options for special dietary needs. Please discuss these selections with your catering specialist.*

## FALL BUFFET BUNDLE

20 person minimum

**1 main 27.95 pp**

**2 mains 35.95 pp**

**3 mains 41.95 pp**

### Mains

#### Porchetta

pork tenderloin wrapped in applewood smoked bacon and stuffed with parmesan garlic herb, prosciutto and roasted red peppers

GF

#### Statler Chicken

apple cider rosemary glazed Statler chicken

GF

#### Butternut Squash & Pomegranate Gremolata

grilled butternut squash with pomegranate citrus herb gremolata

V GF

### Sides Include

#### Sweet Potato Gnocchi

sweet potato gnocchi tossed in a rich brown butter cacio e pepe sauce, fresh thyme, and finished with aged Grana Padano cheese

VG

#### Harvest Slaw

carrot, yellow beet and apple slaw with creamy caraway seed dressing

VG GF

#### Autumn Chickpea Caponata Salad

fennel tossed with garbanzo beans, golden raisins, cherry tomatoes, chili peppers, Vidalia onions, herbs and roasted pumpkin served with a brown sugar cider vinaigrette

V GF