

FRESH  LOCAL

REBECCA'S

— EST. 1989 —

CATERING

FALL MENU

Available for a limited time.



BREAKFAST

10 person minimum

Roasted Cinnamon Apple Parfait

cinnamon Greek yogurt, dried cranberries, spiced house made gluten free granola, local maple syrup, sweet roasted granny smith apples

7.25 pp | V GF

Carrot Cake Overnight Oats

rolled oats soaked in Greek vanilla yogurt, grated carrots, chia seeds, cinnamon, allspice, California raisins, oat milk, wildflower honey

7.50 pp | V GF

Roasted Butternut Squash

Egg Frittata Sandwich

fluffy egg frittata with applewood smoked bacon, butternut squash, crispy sage aioli, baby arugula, large artisan toasted English muffin

8.50 pp

SANDWICHES

10 person minimum

Turkey & Brie Ciabatta

thinly sliced smoked turkey breast, creamy brie, applewood smoked bacon, sliced crisp bartlett pears, baby spinach, cranberry ciabatta bread

12.25

Zingara ala Norma Panini

marinated grilled eggplant, beef steak tomatoes, extra virgin olive oil, oregano, no nut basil pesto, baby arugula, grilled Francese bread

12.25 | V

SALADS & BOWLS

10 person minimum

Harvest Salad

roasted delicata squash, pickled pomegranate seeds, gala apples, power mixed greens, crumbled goat cheese, whole grain mustard vinaigrette

15.50 pp | V GF

Roasted Butternut Squash Salad

baby arugula, shaved parmesan cheese, honey roasted butternut squash, crispy spiced chickpeas, dried cranberries, apple cider vinaigrette

15.50 pp | V GF

Moroccan Sweet Potato Bowl

Israeli cous cous, dried apricots, chopped dates, cannellini beans, roasted sweet potatoes with ras el hanout spice, baby spinach, crispy fried naan bread with Moroccan spices, orange mint vinaigrette

15.50 pp | V

Fall Farro Bowl

whole grain farro, chili spiced local pumpkin, marinated butter beans, red onions, baby kale, heirloom cherry tomatoes, roasted sweet corn, toasted pumpkin seeds, feta cheese, lemon thyme vinaigrette

15.50 pp | V GF

Add

Grilled Citrus Dill Salmon	+11.95 pp	GF DF
Herb Crusted Grilled Tofu	+6.95 pp	VG GF
Honey Lime Grilled Shrimp	+10.95 pp	GF DF
Black Bean & Sweet Potato Falafel	+7.50 pp	VG GF
Grilled Lemon Herb Chicken	+7.50 pp	GF DF
Classic Tuna Salad	+7.25 pp	GF DF
Rosemary Garlic Sliced Skirt Steak	+10.95 pp	GF DF

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V Vegetarian VG Vegan GF Gluten Friendly DF Dairy 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

Beef Spezzatino

slow cooked beef, onions, carrots, celery, rosemary, baby bella mushrooms, chianti red wine sauce

GF DF

Maple Mustard Glazed Bone in Chicken Thighs

GF DF

Pumpkin Risotto Cakes

creamy pumpkin risotto with whipped ricotta cheese, sage, herbed panko breadcrumbs, lemon gremolata with toasted pumpkin seeds

V

Sides Include

Burrata & Sweet Corn Ravioli

roasted heirloom tomatoes, basil, charred sweet corn, shallots, Grana Padano parmesan cream sauce

V

Balsamic Roasted Brussels Sprouts

crispy pancetta, shallots, aged balsamic reduction, extra virgin olive oil

GF

Autumn Chickpea Caponata Salad

herb roasted pumpkin, cherry tomatoes, garbanzo beans, Vidalia onions, golden raisins, chili pepper, fennel, brown sugar cider vinaigrette

VG GF