



FRESH  LOCAL

REBECCA'S

 EST. 1989 

CATERING

HEALTHY OPTIONS WHEREVER YOU MEET





SANDWICHES

TOTES **\$16.50 pp**
Rebecca's easy to carry totes include choice of sandwich, potato chips, cookie or whole fruit
add \$2.20 per person with water or soft drink

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

Smoked Turkey And Apple
smoked turkey, thinly sliced granny smith apple, cheddar cheese and honey mustard on multi-grain bread

Falafel Wrap v
falafel, red onion, cucumber, tomato, lettuce and tzatziki sauce in a plain wrap

Hummus And Veggie Wrap v
hummus, lettuce, tomato, roasted red peppers, cucumber and feta cheese in a flavored wrap

SALADS

WINTER HARVEST SALAD BOWL v **\$13.95 pp**
Roasted Butternut, Roasted Red Beets, Kale, Pepitas, Pickled Onion, Craisin, Goat Cheese, Cranberry Apple Cider Vinaigrette

Add
Maple Glazed Salmon +\$10.95
Lemon Sage Chicken +\$6.50
Cranberry Glazed Tofu +\$5.50

MEXICAN QUINOA SALAD BOWL v **\$13.95 pp**
Lemon Quinoa, Arugula, Black Beans, Smoked Paprika Cauliflower, Golden Raisin, Mushroom Barbacoa, Cotija, Avocado Magic Dressing

Add
Black Bean Sweet Potato Falafel +6.50
Honey Cilantro Lime Chicken +6.50

BREAKFAST

AVOCADO TOAST BAR **\$15.50 PP**

Toasting Breads Include:
Multigrain and Sourdough

Toppings Include:
Avocado Spread, Bacon, Blistered Tomato, Pickled Onion, Arugula, Sliced Radish, Hard Boiled Egg, Cucumbers, Balsamic Reduction

SMOOTHIE BOWLS **\$10.95 PP**

Acai Smoothie Bowl v
Acai Smoothie Base Topped with Mixed Berries, Granola, Coconut, Chia Seed, Sunbutter

Vegan Green Smoothie Bowl vg
Vegan Smoothie Base of Coconut Milk, Spinach, Banana, Avocado, Pineapple Topped with Kiwi, Strawberry, Blueberry, Granola, Chia Seed

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LUNCH BUNDLES

20 person minimum

WEST COAST COOL \$24.95 PP

Choose 1 Main:

- **Maple Glazed Salmon**
with Fig and Kumquat Relish
- **Baked Chicken Fresca**
with Mozzarella Cheese, Fresh Tomato
Cucumber Salsa and Lemon Dill Cream
- **Grilled Shrimp**
with Mango and Heirloom Tomato Salsa

Sides Include:

Fennel and Basil Risotto, Grilled Broccoli Rabe with Lemon Zest and Extra Virgin Basil Olive Oil, Belgian Endive Salad with Roasted Pear and Citrus Pomegranate Dressing

MEDITERRANEAN BAR \$22.95 PP

Choose 1:

- **Greek Style Lemon Herb Chicken**
- **Grilled Souvlaki Style Flank Steak**

Sides Include:

Mediterranean Rice Pilaf, Roasted Fingerling Potatoes with Feta and Oregano, Israeli Salad with Cucumber, Tomato, Onion, Preserved Lemon and Romaine, Garlic and Herb Pita Bread, Tzatziki Sauce, Olive Tapenade

STATIONARY HORS D'OEUVRES

20 person minimum

MEDITERRANEAN MEZZE \$12.00 PP

Red Pepper Hummus, Tabbouleh, Vegetarian Grape Leaves And Marinated Kalamata Olives, Marinated Feta, Baba Ghanoush, Tzatziki, and Spicy Tomato Dip Served With Pita Crisps and Soft Pita

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10 person minimum unless otherwise noted.

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w rebeccasculinarygroup.com

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

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.