





FRESH  LOCAL

REBECCA'S

 EST. 1989 

*Holiday*  
CATERING

## REBECCA'S

EST. 1989

## Holiday Buffet

Minimum of 20 guests

## Holiday Reception 55. pp

### HOLIDAY CROSTINI

heirloom tomato bruschetta; whipped goat cheese with cranberry orange chutney; mustard crusted beef tenderloin with horseradish cream and caramelized onion jam

### BAKED BRIE

topped with figs, cranberry, blueberries, pecans and fresh herbs served with assorted crackers and breads

### UNDER THE SEA

#### Choose 2

lobster and crab fried deviled egg with avocado mousse, lobster crab cakes or classic shrimp cocktail with horseradish lemon cocktail sauce

### GRILLED VEGETABLE PLATTER

### TUSCAN ANTIPASTO PLATTER

Italian cured meats and cheeses, marinated vegetables and spreads

### ASSORTED HOLIDAY COOKIES, DESSERTS AND BEVERAGES

## Winter Warmer 50. pp

### Choose 2 Mains:

**GARLIC HERB ROASTED RACK OF LAMB**

### TUSCAN STYLE PORCHETTA

prosciutto, sage and fresh mozzarella stuffed pork loin

### BOURBON AND ROSEMARY BRAISED SHORT RIBS

### MAPLE BUTTER SEARED SALMON

with kumquat relish

### Includes 3 Sides

#### Choose 1

**LEMON THYME-ROASTED MARBLE POTATOES OR SAVORY BREAD PUDDING**

#### Choose 1

**ROOT VEGETABLE GRATIN OR CAULIFLOWER GRATIN**

#### Choose 1

**ROASTED ASPARAGUS WITH GRILLED SHALLOTS AND POMEGRANATE REDUCTION OR GRILLED BABY CARROTS WITH ARUGULA MINT PESTO**

### Rebecca's Scratch-Made

## Chinese Take Out 45. pp

### PORK POT STICKERS

### CRAB RANGOON

### VEGETABLE SPRING ROLL

### PORK BELLY BAO BUN

with hoisin glaze and house made pickles

### GENERAL GAU'S CHICKEN

### BEEF WITH SCALLION

### Includes 2 Sides

#### Choose 1

**FRIED RICE OR VEGETABLE LO MEIN**

#### Choose 1

**GARLIC GINGER BROCCOLI OR SESAME BOK CHOY**

### Dipping Sauces Include:

**TAMARI GINGER  
SWEET CHILI**

## Holiday Homestyle 25. pp 1 main 32. pp 2 mains

### Mains:

**APPLE CIDER BRINED TURKEY BREAST WITH CIDER GLAZE**

### HOLIDAY MEATLOAF WITH THYME GRAVY

### SLICED HAM WITH CRANBERRY ORANGE GLAZE

### Includes 3 Sides

**ROASTED BRUSSEL SPROUTS AND BUTTERNUT SQUASH OR ROASTED BROCCOLI**

**CANDIED YAM CASSEROLE OR GREEN BEAN CASSEROLE**

**ASIAGO MASHED POTATOES OR RICE PILAF**

## REBECCA'S

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## Holiday Receptions

Minimum of 20 guests | 2 dozen minimum of each hors d'Oeuvres. Some items may require 48 hours notice.

## Cold Hors d'Oeuvres

**CAPRESE SKEWER | 28. DOZEN**

with balsamic reduction and herb pesto

**PARMESAN CRISP CANAPE | 34. DOZEN**

grilled asparagus, meyer lemon reduction, herb whipped goat cheese, crispy pancetta

**CAESAR SALAD CUP | 32. DOZEN**

romaine lettuce, asiago cheese, parmesan peppercorn dressing, parmesan cup, crispy white anchovy

**PLANTAIN CEVICHE SALAD CUP | 40. DOZEN**

with avocado lime aioli and micro cilantro

**ANTIPASTO SKEWER | 30. DOZEN**

with homemade zesty Italian vinaigrette

**DUCK L'ORANGE CROSTINI | 36. DOZEN**

on brown butter pretzel with pickled shallot and cornichon

**MUSTARD CRUSTED****BEEF TENDERLOIN | 38. DOZEN**

on baguette with horseradish cream and caramelized shallot jam

**FALL BRUSCHETTA | 28. DOZEN**

crostini, roasted apple and butternut, caramelized shallot, sage ricotta, pickled brussels slaw

**FRIED LOBSTER DEVEILED EGG | 42. DOZEN**

with avocado mousse

**SMOKED SALMON****ON TRUFFLE POTATO CHIP | 36. DOZEN**

with lemon chive crème fraiche and salmon roe

**CRANBERRY CHICKEN SALAD ON****PUMPERNICKEL TOAST POINT | 29. DOZEN**

with chive oil

**PROSCIUTTO CROSTINI | 32. DOZEN**

with gorgonzola spread, fig spread, arugula and truffle oil

## Hot Hors d'Oeuvres

**PORCINI ARANCINI | 28. DOZEN**

with truffle crème fraiche

**BUTTERNUT SQUASH ARANCINI | 28. DOZEN**

with cranberry sage jam

**FRIED GOAT CHEESE PUFF | 29. DOZEN**

with lavender honey

**SHORT RIB EMPANADA | 32. DOZEN**

cranberry barbecue dipping sauce

**RED WINE BRAISED SHORT RIB | 36. DOZEN**

over truffle parmesan polenta cake with pepita chimichurri

**GRILLED OCTOPUS SKEWER | 42. DOZEN**

fingerling potato, chorizo, peppadew romesco

**CORN PANCAKE | 34. DOZEN**

with duck confit and pomegranate hoisin sauce

**THANKSGIVING MEAT BALL | 30. DOZEN**

stuffing spiced turkey meatball with cranberry orange reduction

**CHORIZO MANCHEGO STUFFED MUSHROOM | 30. DOZEN**

with red wine honey

**MATZAH AND POTATO FRITTER | 33. DOZEN**

tender corned beef, coffee reduction, crispy cabbage

**GOBBLER CANAPE | 30. DOZEN**

herb apple stuffing cake, apple cider brined turkey breast, apple cider herb gravy, cranberry jam

**SCALLOP AND PORK BELLY SKEWER | 42. DOZEN**

with hoisin pineapple rum glaze and chili aioli

**CRAB POTATO AND GRUYERE PUFF | 38. DOZEN**

with caper basil aioli

**CRAB AND LOBSTER CAKE | 44. DOZEN**

with Cajun remoulade sauce and avocado mousse

## Stationary Displays

**COUNTRY CHEESE SELECTION | 8. PP****FRESH VEGGIE CRUDITE | 6.5 PP****TUSCAN ANTIPASTO PLATTER | 13. PP**

Italian cured meats and cheeses, marinated vegetables and spreads

**WARM NEW ENGLAND SEAFOOD DIP | 12.5 PP**

served with crostini and pita chips

**ULTIMATE MEZZE | 12. PP**

red pepper hummus, tabbouleh, grape leaves, marinated kalamata olives, marinated feta, baba ghanoush, tzatziki, Israeli salad and spicy tomato dip, served with pita chips and soft pita

**BAKED BRIE | 9. PP**

topped with figs, cranberry, blue berries, pecans and fresh herbs. served with assorted crackers and breads

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# Holiday Desserts

Minimum of 20 guests | 2 dozen minimum of each hors d'Oeuvres. Some items may require 48 hours notice.

## 10" Pies

**APPLE | 19.95 EACH**

**CHOCOLATE CREAM | 19.95 EACH**

**PUMPKIN | 19.95 EACH**

**MAINE WILD BLUEBERRY | 27.50 EACH**

## Cakes & Tarts

**INDIVIDUAL CHEESECAKE | 9. EACH**

Regular or pumpkin

**GINGERBREAD | 9. EACH**

with mascarpone frosting

**PEAR TART | 10. EACH**

with dulce de leche, pastry cream  
and thyme

**9" SINGLE LAYER CITRUS OLIVE OIL CAKE | 35. EACH**

with brown butter frosting

**CHOCOLATE POTS DE CRÈME | 8. EACH**

with cranberry curd

## Specialties

**INDIVIDUAL STICKY TOFFEE PUDDING | 9. each**

**PUMPKIN TIRAMISU | 40. SERVES 8-10 pp | Individual 7.50 EACH**

**PEPPERMINT CHOCOLATE CANDY CANE CANNOLI | 6. EACH**

**PUMPKIN CANNOLI | 5.50 EACH**

## Tea Breads

Serves 8 - 10 pp

**PUMPKIN | 28.**

**CRANBERRY ORANGE | 28.**

**APPLE PIE | 28.**