

Holiday Reception 57. pp

HOLIDAY CROSTINI

heirloom tomato bruschetta; whipped goat cheese with cranberry orange chutney; mustard seed 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

lobster and crab deviled egg with lobster crab cakes or classic shrimp cocktail with horseradish lemon and garlic aioli

GRILLED VEGETABLE PLATTER

TUSCAN ANTIPASTO PLATTER

Italian cured meats and cheeses, marinated vegetables and spreads

ASSORTED HOLIDAY COOKIES, DESSERTS AND BEVERAGES

Homestyle Comfort 50. pp

Choose 2

APPLE CIDER BRINED TURKEY BREAST

with cider glaze

HOLIDAY MEATLOAF

with thyme gravy

SLICED HAM

with cranberry orange glaze

Choose 3

ROASTED BRUSSEL SPROUTS AND BUTTERNUT SQUASH

ROASTED BROCCOLINI

CANDIED YAM CASSEROLE

GREEN BEAN CASSEROLE

ROASTED GARLIC MASHED POTATOES

RICE PILAF

FRESH LOCAL

REBECCA'S

EST. 1989

CATERING

Holiday Menu

Minimum of 20 guests

617.731.1300 | catering@rebeccasculinarygroup.com | rebeccasculinarygroup.com



Winter Warmer 54. pp

Choose 2

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

Choose 3

LEMON THYME-ROASTED HEIRLOOM POTATOES

SAVORY BREAD PUDDING

ROOT VEGETABLE GRATIN

CAULIFLOWER GRATIN

ROASTED ASPARAGUS WITH SHALLOTS AND POMEGRANATE REDUCTION

ROASTED, HEIRLOOM CARROTS WITH ARUGULA MINT PESTO

Chinese Take Out 52. pp

PORK POT STICKERS

CRAB RANGOON

VEGETABLE SPRING ROLL

PORK BELLY BAO BUN

with hoisin glaze and house made pickles

GENERAL TSO'S CHICKEN

BEEF WITH SCALLION

Choose 2

FRIED RICE

VEGETABLE LO MEIN

CHINESE BROCCOLI

SESAME BOK CHOY

Includes

TAMARI GINGER SAUCE

SWEET CHILI SAUCE