



EVENTS BY

FRESH \* LOCAL

REBECCA'S

EST. 1989

CATERING

STATIONARY HORS D'OEUVRES

20 person minimum. 24 hour notice required on select items

**CHEF'S ARTISAN CHEESE**

chef's selection of artisan New England and imported cheeses served with fig jam, local honey, house made crostini, taralli bread sticks and accompanied with seasonal fresh and dried fruit  
 \$12.35 per person / **V**

**FARMHOUSE CHEESES**

imported and domestic farmstead cheeses, grapes, berries, house made crostini, grilled bread  
 \$9.30 per person / **V**

**ADD CHARCUTERIE**

sweet capicola, Genoa salami, Parma prosciutto, spicy soppressata, mortadella, pickled vegetables, cornichon pickles, whole grain mustard  
 + \$5.95 per person

**SEASONAL VEGETABLE CRUDITÉ**

seasonal vegetables **VG GF**  
 • artichoke white bean hummus dip **VG GF**  
 • parmesan herb dip **V GF**  
 \$8.25 per person

**GRILLED VEGETABLE ANTIPASTI**

balsamic & herb marinated grilled eggplant, asparagus, red peppers, red onion, portobello mushrooms, yellow squash and zucchini  
 \$10.75 per person / **VG GF**

**TASTE OF THE MEDITERRANEAN**

red pepper hummus, bulgur wheat tabbouleh, house made tzatziki, harissa spiced baba ghanoush, vegetarian stuffed grape leaves, Kalamata olives, whipped feta cheese, crispy za'atar pita chips, grilled soft gyro bread  
 \$12.95 per person / **V**

**ANTIPASTO**

sweet capicola, Genoa salami, Parma prosciutto, spicy soppressata, mortadella, sharp provolone cheese, fresh mozzarella cheese, marinated artichoke hearts, roasted red peppers, pickled mushrooms, Mediterranean olives, grilled focaccia bread  
 \$14.50 per person

**ZUCCHINI FRITTERS**

with vegan chipotle mayo  
 \$29.25 dozen / **VG**  
 2 dozen minimum

**SMOKED SALMON PLATTER**

served with everything bagel cream cheese, grilled marble rye and pumpnickel bread, sliced tomato, cucumber, red onion, radish, capers, fresh dill and lemon  
 \$13.50 per person

**CHIPS & DIPS**

**CORN TORTILLA CHIPS**

with house made guacamole, lime sour cream, mild chunky salsa  
 \$7.25 per person / **V GF**

**SWEET CURRIED FRIED WONTON CRISPS**

with orange chili dip  
 \$7.95 per person / **VG**

**HOUSE MADE POTATO CHIPS**

house fried potato chips and French onion dip  
 \$4.95 per person / **V GF**

**PITA CHIPS**

with traditional hummus served with freshly toasted pita chips  
 \$7.25 per person / **VG**

**BUILD-YOUR-OWN BRUSCHETTA**

**ROASTED HEIRLOOM CHERRY TOMATO**

with burrata cheese, no-nut basil pesto, served with grilled focaccia bread  
 \$7.50 per person / **V**

**WILD MUSHROOM**

with truffle cheddar cheese, caramelized shallots, scallion, served with grilled brioche toast  
 \$7.50 per person / **V**

**WHIPPED HERBED RICOTTA WITH HOT HONEY**

cucumber, red endive and fennel, served with grilled crusty baguette slices  
 \$7.95 per person / **V**

**PUB BITES**

**BUFFALO CAULIFLOWER**

with herbed blue cheese aioli  
 \$7.25 per person / **V**

**TATER TOTS**

stuffed with bacon, chives and cheddar cheese, served with roasted garlic chipotle ketchup  
 \$6.50 per person / **GF**

**WARM PRETZEL BITES**

warm buttery soft pretzel bites with sea salt sauces include:  
 • spicy cheese dip  
 • hot honey mustard  
 • house made dill pickle hummus  
 \$7.95 per person / **V**

**CHICKEN WINGS**

boneless or bone-in  
 • Korean BBQ  
 • Thai Sweet Chili  
 • Classic Buffalo  
 • Smokey BBQ  
 • Chipotle Honey  
 includes celery sticks, carrot sticks, and your choice of 2 dipping sauces: blue cheese, ranch or parmesan peppercorn  
 \$12.50 per person

## STATIONARY HORS D'OEUVRES

20 person minimum. 24 hour notice required on select items

**MINI SLIDERS**

2 per order / 10.95 pp

**CAPRESE PANINI** / **V**

fresh mozzarella, beefsteak tomatoes, no nut pesto, extra virgin olive oil, baby arugula, aged balsamic vinegar, and oregano on grilled focaccia bread

**VEGAN SLIDER** / **VG**

lentil and chickpea patty with baby arugula, pickled shallots and vegan avocado tzatziki on a wheat roll

**CHICKEN PARM**

crispy Italian chicken cutlet, mozzarella cheese, basil and marinara sauce on grilled focaccia bread

**PULLED PORK**

beer braised pulled pork, classic coleslaw, cheddar cheese, bread & butter pickles and Carolina bbq sauce on a brioche bun

**BISTRO BURGER**

beef patty, Swiss cheese, mushrooms, onions, and tomato jam on a brioche bun

**GREEK LAMB BURGER**

za'atar spiced lamb burger, house made tzatziki sauce, olive tapenade, whipped feta spread, and baby spinach on a brioche bun

**SHRIMP PO' BOY**

crispy Old Bay shrimp, shredded lettuce, tomato and red pepper remoulade on a brioche bun

**FRIED CHICKEN**

buttermilk fried chicken, American cheese, bread and butter pickles, and sriracha mayo on a brioche bun

**FLATBREADS**

Each flatbread serves 4

**MARGHARITA**

sliced tomato, fresh mozzarella, and basil

\$18.50 each / **V****MUSHROOM DUXELLES**

sliced mushrooms, mozzarella, truffle oil, and herbs

\$19.50 each / **V****HOT HONEY, ZUCCHINI AND RICOTTA**

grilled zucchini, hot honey, ricotta, and fried red onions

\$19.50 each / **V****FIG AND PROSCIUTTO**

sliced prosciutto, fig, baby arugula, and blue cheese

\$20.50 each

**ALSATIAN TARTE FLAMBÉE**

applewood smoked bacon, caramelized onions, and crème fraîche

\$20.50 each

**BROCCOLI RABE & SAUSAGE**

Italian sausage, broccoli rabe, mozzarella cheese, and banana peppers

\$20.50 each

**DIM SUM**

3 per order

Choose by the each

Choose 2 / \$11.25 per person

Choose 3 / 13.50 per person

**CRAB RANGOON**

\$9.75 per person

**CHICKEN TERIYAKI DUMPLING**

\$8.50 per person

**PORK & NAPA CABBAGE DUMPLING**

\$8.50 per person

**EDAMAME DUMPLING**\$8.25 per person / **VG****SHIITAKE DUMPLING**\$9.95 per person / **VG****SCALLION PANCAKE**\$8.25 per person / **V****MAUI SHRIMP SPRING ROLL**

\$9.50 per person

**VEGETABLE SPRING ROLL**\$7.75 per person / **V****THAI CHICKEN SPRING ROLL**

\$9.25 per person

Dipping sauces include  
Thai Sweet Chili Sauce and  
Tamari Ginger Sauce

STATIONARY HORS D'OEUVRES

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**BAO BUNS**

2 per order

**PORK BELLY BAO**

spicy pickled cucumbers, scallions, cilantro, honey hoisin glaze

\$11.95 per person

**KOREAN FRIED CHICKEN BAO**

Korean bbq sauce, pickled bean sprouts, pickled carrots, cilantro

\$11.25 per person

**CRISPY TOFU BAO**

Thai sweet chili sauce, red cabbage slaw, carrots, scallion

\$10.95 per person | **VG**

**FIRECRACKER SHRIMP BAO**

sweet and spicy yellow peppers, red peppers, snow peas, sriracha mayo, crunchy toasted sunflower seeds

\$12.50 per person

**WARM DIPS**

**BUFFALO CHICKEN DIP**

with cheddar cheese, scallion, carrots, celery, ranch dressing, and house made crostini

\$10.25 per person

**SPINACH AND ARTICHOKE DIP**

with mozzarella cheese and crispy pita chips

\$9.25 per person | **V**

**NACHO BAR**

16.50 per person

**CHOOSE 2 TOPPINGS**

- stewed chicken tinga
- ground beef with peppers, onions, taco seasoning
- pulled pork carnitas
- crispy buffalo chicken

**INCLUDES**

hand cut, deep fried corn tortilla chips

- spicy Monterey Jack queso sauce
- house made guacamole
- mild chunky salsa
- scallions
- black olives
- pickled jalapenos
- sour cream
- shredded cheddar cheese

**CRAB RANGOON DIP**

with cream cheese, chives, crispy spiced wonton chips

\$10.95 per person

**JALAPENO CORN DIP**

with Monterey Jack cheese, sweet pepper rings, and corn tortilla chips

\$9.25 per person | **V**

**SAVORY SKEWERS**

2 dozen minimum

**HALLOUMI AND VEGGIES**

grilled halloumi, zucchini, red onion and cherry tomato with lemon mint vinaigrette and harissa yogurt dip

\$32.50 dozen | **V GF**

**SPICY CUMIN LAMB**

with tahini yogurt dip

\$48.00 dozen | **GF**

**GRILLED BEEF TENDERLOIN**

grilled steakhouse beef tenderloin with cremini mushrooms, vidalia onions, and horseradish crema

\$48.00 dozen | **GF**

**HONEY CHIPOTLE CHICKEN**

with cilantro garlic chimichurri sauce

\$42.00 dozen | **GF DF**

**THAI COCONUT CHICKEN**

with red curry dressing

\$42.00 dozen | **GF DF**

**CAJUN SHRIMP**

with Old Bay aioli

\$48.00 dozen | **GF DF**

**ZA'ATAR GRILLED GREEK SHRIMP**

with lemon dill yogurt dressing

\$48.00 dozen | **GF**

**CHARCUTERIE SKEWER**

sliced Genoa salami, sliced capicola, sharp provolone cheese, artichoke hearts, green olives, cherry tomatoes, and basil with Italian dressing dipping sauce

\$32.50 dozen | **GF**

**CAPRESE SKEWER**

layered with cherry tomatoes, ciliegine mozzarella, and basil dressed with aged balsamic, no-nut basil pesto, and extra virgin olive oil

\$32.50 dozen | **V GF**

PASSED HORS D'OEUVRES - COLD

2 dozen minimum, 24 hour notice required on select items

## BEEF & MORE

### GRILLED FLANK STEAK CROSTINI

marinated sliced flank steak with black bean corn relish, and lime crema on grilled garlic crostini  
 \$38.95 dozen

### SPICY KOREAN BEEF

on sliced cucumber, with scallion cream cheese, tamari, kimchi salad and cilantro  
 \$38.95 dozen / GF

### HERB CRUSTED BEEF TENDERLOIN

caramelized shallot tomato jam and horseradish cream on grilled baguette  
 \$42.25 dozen

### PARMA CROSTINI

with Parma prosciutto, crumbled gorgonzola cheese, fig jam, hot honey, and micro arugula on grilled crostini  
 \$37.95 dozen

### PROSCIUTTO WRAPPED ASPARAGUS

with herb goat cheese, shaved Parmesan, lemon zest  
 \$36.95 dozen / GF

## SEAFOOD

### SMOKED SALMON

on English cucumber with chive cream cheese, capers, red onions, lemon zest, dill  
 \$40.50 dozen / GF

### CHILLED SEAFOOD SALAD CUPS

shrimp, calamari, scallops, celery, carrots, peppers, lemon oregano vinaigrette nestled in a crisp lettuce cup  
 \$40.95 dozen / GF DF

### HAWAIIAN TUNA POKE

ahi tuna on a crispy sushi rice cake with pickled ginger, English cucumber, cilantro, sriracha mayo and avocado cream  
 \$42.25 dozen / GF

### SHRIMP CEVICHE

with lime, sweet roasted corn, cilantro, red onions, tomato, jalapeno and crispy corn tortilla chips  
 \$43.50 dozen / GF DF

### SHRIMP COCKTAIL

poached shrimp, cocktail sauce, horseradish, lemon  
 \$42.25 dozen / GF DF

### CHARRED TEQUILA LIME SHRIMP

with pineapple relish, cilantro and chili crisp  
 \$42.25 dozen / GF DF

## VEGETARIAN

### SPICY WHIPPED FETA ON PITA CHIP

with olive tapenade and parsley on a crispy pita chip  
 \$31.50 dozen / V

### HOUSE MADE VIETNAMESE SUMMER ROLL

with cucumber dip  
 \$32.00 dozen / VG GF

### MINI PIMENTO CHEESE BITES

sharp cheddar cheese, chives and wheat thins  
 \$30.50 dozen / V

### DEVILED EGGS *choose 2*

- Cacio e Pepe
- Classic
- Everything Bagel
- Dill Pickle

\$32.00 dozen / GF

### CRISPY SESAME TERIYAKI TOFU BITES

with agave ginger sweet chili dip  
 \$32.50 dozen / VG GF

### HERBED GOAT CHEESE STUFFED PEPPADEW PEPPERS

\$32.50 dozen / V GF

## CHICKEN

### CURRIED CHICKEN SALAD

mango chutney, cilantro, toasted naan bread  
 \$31.50 dozen

### HONEY GARLIC CHICKEN KABOB WITH PEPPERS AND ONIONS

served with grilled peach salsa and Thai sweet chili sauce  
 \$32.50 dozen / GF DF

### TZATZIKI CHICKEN SALAD ON PITA CHIP

with sliced cherry tomato and fresh dill on toasted za'atar pita chip  
 \$32.50 dozen

### GRILLED CHICKEN, MANGO AND BLUE CHEESE TORTILLAS

with Greek yogurt lime sauce and cilantro  
 \$32.50 dozen

PASSED HORS D'OEUVRES - HOT  
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## BEEF & PORK

### BRAISED SHORT RIB AND MANCHEGO EMPANADA

with traditional mayo  
ketchup dip  
\$35.50 dozen

### CLASSIC BEEF WELLINGTON

with wild mushrooms and  
horseradish crema  
\$35.50 dozen

### CRISPY CHICHARRON BITES

with pickled jicama slaw,  
lime, sriracha mayo, cilantro  
\$34.50 dozen / GF

### PHILLY STEAK & CHEESE EGG ROLLS

with thousand island  
dressing  
\$36.95 dozen

### MINI BIRRIA BEEF TOSTADA

braised beef with queso  
fresco, diced spanish onions,  
and cilantro lime crema  
\$36.95 dozen / GF

### GRILLED LAMB LOLLIPOPS

with mint, garlic, red wine  
vinegar, and olive oil  
\$44.50 dozen / GF DF

### VENEZUELAN AREPAS

pulled pork, queso fresco,  
roasted poblano crema,  
refried black beans  
\$31.50 dozen

### CLASSIC ITALIAN MEATBALL

beef, veal, pork, house made  
pomodoro sauce, basil, asiago  
cheese  
\$35.50 dozen

## SEAFOOD

### APPLEWOOD SMOKED BACON WRAPPED SEA SCALLOPS

with hoisin pineapple rum  
glaze and chili crisp  
\$46.95 dozen / GF DF

### CRAB & ARTICHOKE TOAST

with Greek yogurt, paprika,  
chives, and fontina cheese  
\$42.25 dozen

### PETITE MAINE LOBSTER ROLL

on buttered brioche, mayo,  
and lemon  
market price

### COCONUT CRUSTED SHRIMP

with pineapple relish,  
and agave lime sauce  
\$44.95 dozen

### CRISPY FRIED SOUTHWEST SALMON BITES

with avocado tomato salsa,  
chipotle lime mayo, cilantro  
on a corn tortilla  
\$42.25 dozen / GF DF

### HONEY GARLIC GRILLED JUMBO SHRIMP

with harissa aioli  
and herb salad  
\$43.50 dozen / GF DF

### LUMP MARYLAND CRAB CAKE

with Old Bay remoulade  
and roasted corn relish  
\$45.75 dozen

## CHICKEN

### TANDOORI GRILLED CHICKEN

with cucumber mint raita  
and grilled naan bread  
\$35.95 dozen

### CHICKEN CORDON BLUE BITES

crispy chicken with smoked  
ham, swiss cheese, and Dijon  
mustard aioli  
\$30.75 dozen

### CHICKEN EMPANADA

with cilantro lime yogurt  
sauce  
\$33.50 dozen

### THAI CHICKEN MEATBALL

with cilantro coconut  
curry dip  
\$32.50 dozen / DF

### COCONUT CRUSTED CHICKEN TENDER

with bang bang dip and  
scallions  
\$32.50 dozen

### CORNFLAKE CRUSTED BUFFALO CHICKEN BITES

with ranch dressing  
\$32.50 dozen

## VEGETARIAN

### SPANAKOPITA

with feta cheese and spinach,  
wrapped in phyllo dough  
\$28.75 dozen / V

### PORCINI ARANCINI

with truffle crème  
\$31.50 dozen / V

### FONTINA CHEESE ARANCINI

with spicy pomodoro sauce  
\$31.50 dozen / V

### WILD MUSHROOM TARTLET SHELLS

with gruyere cheese,  
mushroom duxelles, and  
truffle oil  
\$32.50 dozen / V

### BAKED PARMESAN BRUSSELS SPROUTS

with sour cream & onion  
dipping sauce  
\$31.50 dozen / V GF

## VEGAN

### VEGETABLE SAMOSA

with onion tomato chutney  
\$28.75 dozen / VG

### CAULIFLOWER FALAFEL

with vegan coconut tzatziki  
sauce and harissa spice  
\$31.50 dozen / VG GF