

FRESH  LOCAL

REBECCA'S

— EST. 1989 —

CULINARY GROUP

A DIVERSE FOOD MANAGEMENT COMPANY

K-12 INDEPENDENT ON-SITE DINING SERVICES

ABOUT US



Operating locally for 30+ years and still cookin'

Rebecca's Culinary Group is a diverse food management company, specializing in retail dining, contract dining, catering and special events.

We pride ourselves on being a Boston based company whose vision is to grow solely in the Greater Boston area.

We bring our best to the table

Rooted in retail and a true love for great food, we bring our best to the table in everything we do. Starting as a retail chain, we grew to Boston's #1 largest caterer according to *Boston Business Journal*, which led us to contract dining management in the academic and business sectors. If it has to do with food preparation, we love it all - and we give it our all.

We stay nimble and resilient

We demonstrate agility in responding promptly to the evolving demands of our business and clients. Our approach revolves around attentive engagement with the community we serve, enabling us to craft tailor-made programs and services that enhance the overall dining experience

We strive to make a difference every day

We're strong advocates for personal wellness and environmental sustainability. We constantly integrate new ideas and mindful practices into every aspect of our locations. We create, celebrate, and sustain a diverse, equitable, and inclusive culture because it makes us better and builds a stronger community where every team member and guest feels valued, supported, and empowered.

Food excellence is our mission on campus

From independent schools to residential dining at colleges and universities, our guests taste the difference, trust the quality and enjoy the delicious variety of selections Rebecca's has to offer. We are your resource for bringing quality, sustainability and wellness to campus – along with customized programs and services.

**On-Site Dining
Lunch Delivery
Vending
Concessions
Catering & Events**

WHO WE SERVE

**Workplace
College & University
K-12 Private/Independent
Catering and Events**



HOW WE WORK

CULINARY EXPERTISE

Dining is all about Building Community.

As your diners enjoy multiple meals in the same location throughout the day, our culinary experts make sure there's always something new and exciting for them to try. Whether it's a fresh twist on a favorite baked good item or a special food and cultural celebration featuring Tacos of the World or Boba tea, we keep the options varied and enticing. We collaborate with you to design a menu that caters perfectly to your campus which we continually refine based on feedback.

WELLNESS & NUTRITION

We Customize Nutrition Inside and Out

We provide tailored daily menus featuring healthy choices and nutritional transparency. Rebecca's nutrition software provides tools for dietary analysis, meal planning, recipe and menu management, allowing us to make accurate, relevant and actionable food choices for our guests.

ALLERGIES & DIETARY ACCOMMODATIONS

Inclusive Dining for Everyone

We understand the importance of providing a safe and inclusive environment for all students, and we are committed to ensuring that our school menus accommodate the diverse needs of every student so they can enjoy delicious meals.

SUSTAINABILITY

Always Innovating our Green Goals

We try to make a difference every day through our economic, social and environmental practices throughout our business to improve the health of the planet and the lives of all those we impact. We know there is always more to be done and strive for continuous improvement of our practices and setting new sustainability goals for a brighter future.



MARKETING & PROMOTIONS

Increase the Buzz

We bring innovative marketing events and strategies to the table to drive participation, keep things exciting, and enhance guest satisfaction.

TECHNOLOGY

Leveraging Innovation

In addition to our quality assurance audits, payment devices, ordering and management software, menu software, and financial reporting, Rebecca's collaborates with various platforms for online and mobile ordering. We tailor our approach to each school, ensuring optimal solutions for your campus needs.

GUEST SATISFACTION

Create an Outstanding Experience

We are eager for feedback and foster a culture of open dialogue, producing tangible outcomes through in-person conversations, text messaging, QR codes, phone, and email



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K-12 ON SITE DINING SAMPLE STATION CONCEPTS

Market Salad Bar

Guests create their most vibrant and flavorful salads using our extensive array of ingredients, including fresh green lettuces, colorful vegetables, whole grains, and local seasonal selections.

Soup, Chili, Chowders

Indulge in a diverse array of delicious soups, chili, and chowders, prepared using the finest ingredients to cater to a wide range of tastes.

Sandwiches

We pride ourselves on using the finest ingredients to craft sandwiches that are as delicious as they are satisfying. Our menu boasts a diverse selection, from classic favorites to innovative creations

Bakery

Savor the moment with our diverse bakery offerings, including a wide selection of bagels with assorted spreads, muffins, croissants, delightful pastries, tea breads, toasting breads, cookies, brownies, bars and specialty treats.

Fuel

Enjoy steamed power bowls, fully customizable with a selection of proteins, sauces, and mix-ins.

Entrées

A diverse menu showcases the rich flavors and traditions of regional and global cuisines from around the world.

North End

Globally inspired menu featuring artisan pizzas and pastas, where we blend fresh seasonal ingredients with house-made regional sauces.

Global A' Fare

Guests delight in creating their personalized and freshly prepared food at Rebecca's interactive cooking station, which showcases globally and regionally inspired specials.

Grill

Savor the freshness and vibrant flavors at our grill, where you'll find classic grilled items and an array of sides showcasing a delightful range of textures, flavors, and colors.

NO 9

Savor our delectably safe meals, meticulously crafted to be free of the nine most common allergens: peanuts, tree nuts, wheat, milk, egg, soy, shellfish, fish, and sesame.

Grab N' Go

A delicious selection of mouthwatering delights from wholesome salads bursting with crisp freshness to artisanal sandwiches, fruits, snacks, yogurt, bento boxes and more all made fresh with premium ingredients.

Rebecca's Street Lunch Pop-up

An innovative in-house food truck concept featuring a rotating selection of tasty street foods!

