

FRESH LOCAL

REBECCA'S

EST. 1989

CATERING

WINTER SPECIALS



Winter Catering Specials

BREAKFAST

10 person minimum

Sweet Potato Hash Bowl

ground breakfast sausage, fried eggs, caramelized onions, baby arugula, shaved parmesan cheese

13.50 pp | GF

Colombian Breakfast Bowl

seasoned rice & beans, sliced flank steak, scrambled eggs, sweet plantain, arepa con queso, creole sauce, cilantro

13.50 pp | GF

SANDWICHES

10 person minimum

Grilled Turkey & Pear Panini

smoked turkey breast, sliced roasted pears, creamy brie cheese, applewood smoked bacon, rocket greens, thick sliced sourdough bread

12.25 pp

Hot Capicola & Rabe

thin sliced spicy capicola, sharp provolone cheese, broccoli rabe & garlic pesto, beefsteak tomatoes, soft ciabatta bread

12.25 pp

Add

Chicken, Vegetable & Rice Soup GF DF

75.00 | serves 8-10

SALADS & BOWLS

10 person minimum

Moroccan Couscous Bowl

harissa roasted carrots, raisins, red onions, feta cheese, baby kale, English cucumbers, cilantro, hot honey Dijon vinaigrette

15.50 pp | VG

Roasted Delicata Squash Salad

creamy burrata cheese, baby arugula, caramelized shallots, roasted pumpkin seeds, pomegranate balsamic vinaigrette

15.50 pp | VG

Baharat Spiced Grilled Halloumi Bowl

red quinoa, heirloom cherry tomatoes, Persian cucumbers, kalamata olives, mint, tzatziki sauce, baby spinach

15.50 pp | VG

Add

Grilled Citrus Dill Salmon +11.95 pp | GF DF

Herb Crusted Grilled Tofu +6.95 pp | V GF

Honey Lime Grilled Shrimp +10.95 pp | GF DF

Black Bean & Sweet Potato Falafel +7.50 pp | V GF

Grilled Lemon Herb Chicken +7.50 pp | GF DF

Classic Tuna Salad +7.25 pp | GF DF

Rosemary Garlic Sliced Skirt Steak +10.95 pp | GF DF

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VG Vegetarian V Vegan GF Gluten Friendly DF Dairy Friendly

617.731.1300 | catering@rebeccasculinarygroup.com | rebeccasculinarygroup.com

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.

LUNCH BUNDLE

20 person minimum

1 main 32.95 pp

2 mains 38.95 pp

3 mains 44.95 pp

Choose 1 Main

Espresso & Bourbon Braised

Short Ribs GF DF

mirepoix, oyster mushrooms, aromatics, chianti red wine

Seared Salmon Piccata GF

caperberries, artichoke hearts, lemon, parsley, white wine, butter

Vegetarian Wellington VG

cremini mushrooms, butternut squash, Swiss chard, thyme, goat cheese, puff pastry

Includes your choice of 3 Sides

Baked Italian Polenta VG

cracked black pepper, parmesan cheese, pomodoro sauce, basil, extra virgin olive oil

Miso Glazed Red Kuri Squash VG

Vermont maple syrup, butter, scallions, apple cider vinegar

Classic Creamed Spinach VG

shallots, garlic, parmigiano reggiano, heavy cream, buttered breadcrumbs with herbs

Local

Butternut Squash & Pumpkin Tortelloni

guanciale, roasted butternut squash and pumpkin tortelloni, brown butter, sage, asiago cheese, baby spinach