

FRESH \* LOCAL

REBECCA'S

— EST. 1989 —

CATERING

SIGNATURE BOWLS



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10 person minimum. Dressings are served on the side.

## **TIK TOK RICE BOWL 16.25 pp** V GF

Sticky Jasmine Rice, Seaweed Salad, Pickled Ginger, Kimchi, Sliced English Cucumbers, Shredded Carrots, Unagi Sauce, Sriracha Mayo, Scallions, Cilantro, Avocado

## **GREEK CHICKPEA SALAD BOWL 16.25 pp** VG GF

Little Leaf Greens, Chickpeas, Feta Cheese, Sliced Red Onions, Heirloom Cherry Tomatoes, English Cucumbers, Kalamata Olives, Dill, Parsley, Creamy Greek Dressing

## **GARDEN BOWL 16.25 pp** VG GF

Baby Spinach, Arugula, Sliced Strawberries, Roasted Corn, Grilled Zucchini, Caramelized Onions, Red Peppers, Crumbled Goat Cheese, Grilled Summer Squash, Lemon Honey Dijon Vinaigrette

## **BURRATA BOWL 16.25 pp**

Little Leaf Greens, Roasted Red Peppers, Marinated Artichokes, Grilled Asparagus, Roasted Tomatoes, Parma Prosciutto, Basil, White Balsamic Pesto Vinaigrette, Creamy Burrata, Grilled Focaccia

## **BIBIMBAP QUINOA BOWL 16.25 pp**

Crispy Garlic Red Quinoa, Chili Crisp Roasted Cauliflower, Bean Sprouts, Edamame, Hard Boiled Egg, Fried Wonton Strips, Pickled Red Onions, Gochujang Aioli, Scallion, Cilantro

## **YUCATAN GRAIN BOWL 16.25 pp** VG

Roasted Tahini Corn, Black Beans, Pickled Chayote Squash, Cilantro, Green Wheat Freekeh, Shredded Iceberg Lettuce, Pico de Gallo, Queso Fresco, Lime Crema

## **THAI BASIL NOODLE BOWL 14.95 pp** V GF

Vermicelli Rice Noodles, Thai Basil, Snow Peas, Roasted Shiitake, Red Fresno Chili, Cucumber, Red Cabbage, Cilantro, Scallion, and Coconut Curry "Peanut" (Sunbutter) Sauce

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## POWER BOWL 14.95 pp VG GF DF

Lentils With Kale & Spinach Blend, Hard Boiled Egg, Chickpea, Edamame, Roasted Sweet Potato, Black Beans, Roasted Corn, Spicy Pepitas, and Roasted Cauliflower with Apple Cider and Ginger Vinaigrette

## ASIAN SUSHI RICE BOWL 14.95 pp V

Sushi Rice With Furikake, Edamame, Pickled Carrots, Pickled Bean Sprouts, Red Cabbage, Scallion, Cucumber, Seaweed Salad, and Soy Ginger Tahini

## MEDITERRANEAN FARRO BOWL 14.95 pp VG

Toasted Farro With Crispy Chickpeas, Arugula, Roasted Radish, Grape Tomatoes, Mint & Basil, Feta Cheese, Kalamata Olives, Roasted Sunflower Seed Romesco, and Lemon Sumac Vinaigrette

## MEXICAN QUINOA SALAD BOWL 14.95 pp VG GF

Lemon Quinoa, Arugula, Black Beans, Smoked Paprika Cauliflower, Golden Raisins, Mushroom Barbacoa, Cotija, and Green Goddess Dressing

## ADD

GRILLED CITRUS DILL SALMON

11.50 pp / GF DF

GRILLED LEMON HERB CHICKEN

7.25 pp / GF DF

TERIYAKI CHICKEN THIGHS

7.25 pp / GF DF

HERB CRUSTED GRILLED TOFU

6.75 pp / V

CRISPY THAI SWEET CHILI TOFU

6.75 pp / V

HONEY LIME GRILLED SHRIMP

10.50 pp / GF DF

ROSEMARY GARLIC SLICED SKIRT STEAK

10.50 pp / GF DF

BLACK BEAN AND SWEET POTATO FALAFEL

7.25 per person / V

MEDITERRANEAN GARBANZO BEAN FALAFEL

7.25 per person / V

Rebecca's Catering

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V Vegan VG Vegetarian GF Gluten Friendly DF Dairy Friendly

*Items are produced in a facility that contains tree nuts, pea nuts, milk, egg, wheat, soy, sesame, fish and shellfish allergens*