



CATERING BY

FRESH * LOCAL

REBECCA'S

— EST. 1989 —

OUR COMMITMENTS

Rebecca's tries to make a difference every day by integrating environmentally conscious practices in every facet of our operations.

From the containers we purchase to the lighting we use, we bring new ideas and concepts to our green goals. Through purchasing and handling practices, careful preparation, storage and good housekeeping, we continually strive to reduce waste, save money and protect the environment each day.

BREAKFAST

Ask about our seasonal specials!

BAKERY

CONTINENTAL

breakfast pastries, bagels and muffins, sliced fruit, orange juice and coffee

\$10.75 per person

BAKERY PLATTER

assortment of Danish, muffins, bagels and breakfast pastries with butter, jam and cream cheese

\$3.95 per person

MUFFINS

(gf selections available)

\$3.75 each

DANISH OR SCONE

\$3.75 each

CROISSANTS

with butter and jam

\$3.85 each

BAGELS

with butter, jam and cream cheese

\$3.50 each

TEA BREADS

lemon, pineapple carrot, banana, cranberry orange, blueberry and pumpkin spice

\$25.00 small, serves 6-8 \$40.00

large, serves 12-14

MINI BREAKFAST PASTRIES

assortment may include:

Danish twists, butter croissants, cinnamon swirls and fruit lattices

\$24. dozen

MINI CROISSANTS

with butter and jam

\$24. dozen

HOT BREAKFAST

10 person minimum

SCRAMBLED EGGS BREAKFAST

scrambled eggs, home fries, bacon and sausage patties

\$13.95 per person

FRENCH TOAST OR PANCAKES

with maple syrup

\$5.50 per person

STUFFED CROISSANTS

• ham and cheese

• spinach and Swiss

\$6.10 each

DAILY SPECIAL HOMEMADE QUICHE

requires 24 hours notice.

Ask about our selections.

\$32.95 serves 8

EGG & CHEESE SANDWICH

choice of croissant, English muffin or bagel

\$4.95 each

with ham, sausage or bacon

\$5.95 each

BREAKFAST BURRITO

breakfast wrap with eggs, cheese and seasoned beans

\$6.25 each

with sausage or bacon

\$7.25 each

HEALTHY OPTIONS

ASSORTED YOGURT CUPS

\$2.95 each

BREAKFAST PARFAIT

5 person minimum

yogurt, granola and fresh berries

\$5.60 each

HARD BOILED EGGS

\$2.95 per pair

WHOLE FRUIT

\$1.95 each

SLICED FRUIT PLATTER

5 person minimum

\$6.50 per person

FRESH FRUIT SALAD

5 person minimum

\$5.95 per person

GRANOLA BARS

\$2.50 each

SMOKED SALMON PLATTER

requires 24 hours notice

smoked salmon, chopped red onion, capers, cream cheese and bagels

\$13.50 per person

ADD-ONS

SCRAMBLED EGGS

\$5.50 per person

HOME FRIES

\$3.95 per person

BACON, SAUSAGE PATTY OR TURKEY SAUSAGE

\$3.95 per person

BREAKFAST

BREAKFAST BUNDLES *10 person minimum*

HOT CEREAL BAR

Choose 1:

- Power Breakfast Quinoa
- Oatmeal
- Grits

Quinoa / Oatmeal Toppings

Choose 6:

- Craisins
- Raisins
- Sunflower Seeds
- Pepitas
- Roasted Coconut
- Brown Sugar
- Cinnamon
- Roasted Apples
- Fresh Berries
- Banana
- Honey
- Chocolate

Grit Toppings:

- Cheddar
- Jalapeno
- Bacon
- Scallion

\$9.95 per person

SHAKSHUKA BAR

North African Tomato Stew with simmered Tomatoes, Onions, Garlic, Spices and fresh Poached Eggs

Choose 1:

- Vegetarian
- Spiced Beef
- Chorizo

Includes:

- Toasted Garlic Flatbreads,
- Green and Red Harissa Sauce
- North African Pickles
- North African Breakfast Cous Cous

\$15.50 per person

BUILD-YOUR-OWN BREAKFAST SANDWICH

Includes Fried Eggs

Breads Include:

- Croissant
- Bagel
- English Muffin
- Sourdough
- Wheat Bread

Choose 2 Meats:

- Bacon
- Sausage
- Chorizo
- Ham
- Turkey Bacon

Choose 2 Cheeses:

- Smoked Gouda
- Swiss
- Cheddar
- American
- Pepper Jack

Toppings Include:

- Tomato
- Spinach
- Onion
- Arugula
- Guacamole
- Pesto

\$9.95 per person

AVOCADO TOAST BAR

Toasting Breads Include:

Multigrain and Sourdough

Toppings Include:

- Avocado Spread
- Bacon
- Blistered Tomato
- Pickled Onion
- Arugula
- Sliced Radish
- Hard Boiled Egg
- Cucumbers
- Balsamic Reduction

\$13.95 per person

Make it a Deluxe with:

- Roasted Asparagus
- Pomegranate Seeds
- Smoked Salmon
- Jalapeno
- Fresh Mozzarella
- Basil
- Pico De Gallo
- Local Sprouts

add \$2.00 per person

BUILD-YOUR-OWN BREAKFAST BURRITO

Includes Scrambled Eggs

Choose 2 Meats:

- Sausage
- Bacon
- Chorizo
- Corned Beef Hash
- Turkey Bacon

Toppings Include:

- Pico de Gallo
- Salsa Roja
- Salsa Verde
- Colby Cheese
- Sour Cream
- Jalapenos
- Guacamole
- Peppers and Onions

\$10.95 per person

BREAKFAST BEVERAGES

COFFEE

freshly brewed ecoGrounds®

house blend or decaf coffee

\$24.00 coffee tote serves 10

\$50.00 half cambro serves 25

\$100.00 full cambro serves 50

BEWLEY'S® TEAS

assorted black and herbal

teas

\$24.00 tea tote serves 10

\$50.00 half cambro serves 25

\$100.00 full cambro serves 50

BOTTLED JUICE

apple, orange or cranberry

juices

\$3.30 each

WATER

\$2.25 each

FILTERED WATER

\$17.00 half cambro serves 25

\$34.00 full cambro serves 50

ecogrounds

At ecogrounds, flavor is always first with a few non-negotiable purchasing standards.

Always Certified . Always Fair . Always Traceable

COMBOS AND SIDES

24-48 hour notice required. Please inquire with a Catering Associate.

SANDWICH PLATTER

ON THE RUN

assorted sandwiches, chips and cookies

\$13.95 per person

add \$2.00 per person with assorted cold beverages

LUNCH TOTES

Please select one type of sandwich for every 10 guests.

REBECCA'S SPECIAL

specialty sandwich, potato chips, cookie or whole fruit

\$14.95 per person

add \$2.00 per person with water or soft drink

PERSONALIZED TOTE

We will gladly customize a tote with your favorite items and price it accordingly

SOUP

Ask about our daily specials.

Soup, Chili and Chowders are offered by the gallon (16 - 8oz servings). 48-hour notice required.

SIDES 5 person minimum

ROASTED RED BLISS POTATO SALAD

red bliss potatoes, bell peppers, white and red onions and fresh rosemary tossed in balsamic vinaigrette

\$5.75 per person | **V** **VG** **GF**

HOME-STYLE POTATO SALAD

traditional creamy red bliss potato salad with celery and onions

\$5.25 per person | **V** **GF**

CHEF'S SPECIAL PASTA SALAD

\$5.25 per person | **V**

TORTELLINI SALAD

selection rotates

\$6.00 per person | **V**

KALE & QUINOA SALAD

sautéed kale tossed with quinoa, shaved fennel, mandarin oranges and house made pickled red onion

\$6.25 per person | **V** **GF**

CURRIED ISRAELI COUSCOUS SALAD

honey and curry infused Israeli couscous mixed with baby tomatoes, cucumbers, feta cheese, Kalamata olives, pepperoncini and red onions tossed with an oregano and red wine dressing

\$6.25 per person | **V**

BLACK BEAN AND CHICK-PEA SALAD

corn, peppers, scallions and coriander vinaigrette

\$6.00 per person | **V** **VG** **GF**

BROWN RICE AND CHICK-PEA SALAD

brown rice, chopped carrots, cucumbers, celery, chickpeas, fresh mint, basil and parsley tossed with honey-Dijon vinaigrette

\$6.25 per person | **V** **GF**

LEGUME SALAD

white and red beans, chickpeas and green beans with arugula, shallot and sherry vinegar

\$6.50 per person | **V** **GF**

GARDEN VEGGIES AND FETA

Salad native baby tomatoes, chopped cucumber, asparagus and feta cheese tossed with a creamy Greek dressing

\$6.50 per person | **V** **GF**

CHIPS

individual bags of assorted chips and pretzels, selections vary \$1.95 each

SANDWICHES

\$9.95 per sandwich / gluten free bread is available

POULTRY

SMOKED TURKEY AND APPLE

smoked turkey, thinly sliced granny smith apple, cheddar cheese and honey mustard on multi-grain bread

CALIFORNIA GRILLED CHICKEN CLUB

marinated grilled chicken breast, guacamole, tomato, romaine lettuce, cheddar cheese and cilantro mayonnaise on multi-grain bread

GRILLED SRIRACHA CHICKEN

grilled chicken, arugula, pickles, tomato, red onion, pepper jack, sriracha mayonnaise in a tomato wrap

GRILLED CHICKEN PESTO

chicken, tomato, spinach, roast red peppers, provolone, garlic mayonnaise and nut free pesto in a spinach wrap

GREEK CHICKEN WRAP

grilled chicken breast, lettuce, tomato, red onion, feta cheese, roasted red peppers, cucumber and olives with Greek dressing in a flavored wrap

THE REBECCA ROLL

smoked turkey, bacon, scallions, dill havarti cheese, cranberry sauce and chipotle mayonnaise in a plain wrap

NEW ENGLAND CHICKEN SALAD

chicken salad, green leaf lettuce, cheddar, apples, bacon and cranberry sauce in a spinach wrap

CALIFORNIA TURKEY CLUB WRAP

smoked turkey, bacon, guacamole, mixed greens and tomato with garlic mayonnaise in a plain wrap

TURKEY PESTO

smoked turkey, tomato, spinach, roast red peppers, provolone, garlic mayonnaise and nut free pesto on multi-grain bread

BUFFALO CHICKEN WRAP

grilled chicken breast, hot sauce, Monterey Jack cheese, mixed greens, tomato, red onion with blue cheese dressing in a plain wrap

SMOKEY NEW MEXICO WRAP

smoked turkey, chipotle mayo, baby arugula, pickles, tomato, red onion and pepper Jack cheese in a soft flour tortilla

CHICKEN CAESAR WRAP

grilled chicken, parmesan cheese, romaine lettuce, croutons with Caesar dressing in a plain wrap

BEEF AND PORK

CHIPOTLE ROAST BEEF

roast beef, arugula, pickles, tomato, red onion, pepper jack and chipotle mayonnaise in a tomato wrap

FLANK STEAK WRAP

thinly shaved flank steak, feta cheese, olives and mixed greens with Greek dressing in a plain wrap

CLASSIC ITALIAN GRINDER

ham, capicola, salami, red onion, tomato, roasted red peppers, hot peppers, pickles and provolone cheese on French baguette

BLT REBECCA'S STYLE

smoked bacon, romaine lettuce, tomato, provolone cheese and sun-dried tomato spread on focaccia

STEAKHOUSE ROAST BEEF

roast beef, horseradish mayonnaise, caramelized onion and cheddar cheese on French baguette

SEAFOOD

TUNA CLUB

tuna salad, Swiss cheese, bacon, lettuce and tomato on a croissant

VEGETARIAN

FALAFEL WRAP

falafel, red onion, cucumber, tomato, lettuce and tzatziki sauce in a plain wrap **V**

CAPRESE

fresh mozzarella, beef steak tomatoes, arugula and nut free basil pesto on focaccia

HUMMUS AND VEGGIE WRAP

hummus, lettuce, tomato, roasted red peppers, cucumber and feta cheese in a flavored wrap **V**

GREEK VEGETARIAN WRAP

lettuce, tomato, red onion, roasted red peppers, cucumber, feta cheese, black olives and hummus with Greek dressing in a flavored wrap **V**

BANH-MI

sesame tofu with vinegar carrots, daikon, red onion and cucumber with soy-Sriracha mayonnaise on a French baguette **V**

TUNA WRAP

tuna salad, mixed greens, dill Havarti cheese, tomato and guacamole in a plain wrap

SALADS

ENTRÉE SALADS

GRILLED SALMON SALAD

grilled salmon on a bed of wild mixed greens with lemon vinaigrette

\$15.95 per person | **GF**

ASIAN GLAZED SALMON SALAD

grilled Asian glazed salmon, baby spinach, carrots, edamame, mandarin orange, mushrooms, peppers and sesame dressing

\$15.95 per person | **GF**

EXECUTIVE COBB SALAD

romaine hearts, avocado, cherry tomatoes, bacon, grilled chicken, sliced hard boiled egg and blue cheese dressing

\$14.95 per person | **GF**

ASIAN CHICKEN SPINACH SALAD

sweet chili chicken, baby spinach, carrot, edamame, mandarin orange, mushrooms, peppers and sesame dressing

\$14.50 per person | **GF**

BUFFALO TOFU SALAD

romaine, carrots, celery, tomato, buffalo dressed tofu and blue cheese dressing

\$13.95 per person | **V GF**

FAJITA SALAD

romaine lettuce, grilled peppers and onion, tomato, shredded jack cheese and black beans with lime chipotle dressing

\$11.95 per person | **V GF**

REBECCA'S CAPRESE SALAD (SEASONAL)

sliced tomatoes and buffalo mozzarella cheese on a bed of greens, with balsamic vinaigrette or lite olive oil

\$12.50 per person | **V GF**

SIDE SALADS

5 person minimum

Also available in entree size.

HOUSE SALAD

mixed greens with tomatoes, cucumbers, bell peppers, shredded carrots and choice of dressing

\$6.25 per person | **V VG GF**

\$9.50 per person | entree size

COUNTRYSIDE SALAD

mixed greens, spiced pepitas, dried cranberries and fresh goat cheese with balsamic vinaigrette

\$7.25 per person | **GF**

\$10.95 per person | entree size

CAESAR SALAD

crisp romaine lettuce, homemade croutons and shaved parmesan cheese with traditional Caesar dressing

\$6.75 per person | **V**

\$10.50 per person | entree size

GREEK SALAD

lettuce, cherry tomatoes, cucumbers, feta cheese, Kalamata olives, pepperoncini and red onions with Greek dressing

\$7.25 per person | **V GF**

\$10.95 per person | entree size

PROTEINS

GRILLED SALMON

\$8.95 per person | **GF**

GRILLED LEMON HERB CHICKEN

\$5.95 per person | **GF**

GRILLED TOFU

4.95 PP

\$4.95 per person | **VG GF**

MEDITERRANEAN MARINATED ALBACORE TUNA SALAD

\$4.95 per person | **GF**

CLASSIC TUNA SALAD

\$4.95 per person | **GF**

GRILLED SHRIMP

\$8.95 per person | **GF**

ROSEMARY GARLIC SLICED SIRLOIN STEAK

\$8.95 per person | **GF**

BUFFET BUNDLES

All sides are available a la carte. 10 person minimum.

Vegan, vegetarian and allergen friendly substitutions available upon request.

AMERICAN REGIONAL 24 hour notice required.

ROLLS AND BUTTER | \$12. DOZEN

SEASONAL SPECIAL

Choose 1 Main:

- Apple Cider Brined Turkey Tips
- Mustard Herb Glazed Pork Loin

Sides Include:

- Roasted Brussels Sprouts with butternut squash, craisins, shallots and pomegranate glaze
- Roasted Cauliflower with parmesan and rosemary
- Warm Quinoa Salad with mint, kale, pumpkin seeds and pomegranate

\$16.95 per person

DEEP SOUTH

Choose 1 Main:

- Apple Cider Brined Turkey Tips
- Mustard Herb Glazed Pork Loin

Sides Include:

- Cheddar Chive Mashed Potatoes
- Brown Butter Corn Bread
- Apple Cider Braised Collard Greens with Bacon

\$17.50 per person

CAROLINA BBQ

Choose 1:

- Smokey Dry Rubbed BBQ Chicken with Tangy Carolina Sauce
- Carolina Style Pulled Pork

Choose 3 Sides:

- Southern Style Green Beans
- Dinner Rolls with cinnamon honey spread
- Grilled Corn with Maple Chipotle Butter
- Sweet Potato Casserole

\$16.95 per person

WEST COAST COOL

Choose 1 Main:

- Maple Glazed Salmon with fig and kumquat relish
- Baked Chicken Fresca with mozzarella cheese, fresh tomato cucumber salsa and lemon dill cream
- Grilled Shrimp with mango and heirloom tomato salsa

Sides Include:

- Fennel and Basil Risotto
- Grilled Broccoli Rabe with lemon zest and extra virgin basil olive oil
- Belgian Endive Salad with roasted pear and citrus pomegranate dressing

\$20.95 per person

NEW ENGLAND FEAST

Choose 1:

- Green Goddess and Cape Cod Chip Crusted Baked Haddock
- Classic New England Coca Cola Steak Tips

Sides Include:

- New England Style Baked Beans
- New England Harvest Succotash
- Vermont Cheddar Mac and Cheese

\$18.95 per person

Add to Mac & Cheese

- Lobster \$7.00 per person
- Buffalo Chicken \$3.00 per person

BOSTON BREW HOUSE

Choose 1:

- Porter Braised Beef Stew
- Bacon Ranch Chicken Breast with beer mustard sauce
- Beer and Shallot Mussels over linguine

Sides Include:

- Reuben Pretzel Bread Pudding with Sam Adams cheddar sauce
- Poutine-Style Roasted Fingerling Potatoes with beer gravy
- Fried Brussel Sprouts with bacon and lemon zest

\$16.95 per person

BURGER BAR

Choose 1 Burger:

- Turkey Burger
- Beef Burger

Includes:

Brioche Buns

Choose 3 Cheeses:

- Smoked Gouda
- Cheddar
- Swiss
- Pepper Jack
- Blue Cheese
- American

Choose 6 Toppings:

- Bacon
- Lettuce
- Tomato
- Onion
- Caramelized Onions
- Pickles
- Sautéed Mushrooms,
- Jalapenos
- Crispy Onion Strings

Choose 4 Sauces/Spreads

- Mayo
- Ketchup
- Truffle Mayo
- Herb Mayo
- Sriracha Ketchup
- Buffalo Blue Cheese
- Mac-daddy Sauce
- Roost Sauce

Sides Include:

- French Fried Potato Wedges with chili cheese sauce
- Garden Salad

\$15.95 per person

BUFFET BUNDLES

10 person minimum. All sides are available a la carte.

Vegan, vegetarian and allergen friendly substitutions available upon request.

GLOBAL SPECIALTIES 24 hour notice required.

ROLLS AND BUTTER | \$12. DOZEN

MEDITERRANEAN BAR

Choose 1 Main:

- Greek Style Lemon Herb Chicken
- Grilled Souvlaki Style Flank Steak

Sides Include:

- Mediterranean Rice Pilaf
 - Roasted Fingerling Potatoes with feta and oregano
 - Israeli Salad with cucumber, tomato, onion, preserved lemon, romaine
 - Garlic and Herb Pita Bread • Tzatziki Sauce
 - Olive Tapenade
- \$19.95 per person**

SHAWARMA

Choose 1 Main:

- Shawarma Spiced Beef
- Chicken Kebab
- Falafel

Choose 3 Sides:

- Tabbouleh Salad
- Middle Eastern Spice Fries
- Romaine, Cucumber, Tomato and Feta Salad
- Middle Eastern Lentil and Rice Pilaf

Includes:

- Warm Pita
 - Homemade Pickles
 - Hummus
 - Greek Yogurt Sauce
 - Garlic Aioli
- \$19.95 per person**

TUSCAN VILLA

Choose 1 Main:

- Pork Loin Saltimbocca stuffed with prosciutto and sage
- Tuscan Braised Chicken

Choose 1 Pasta:

- Tortellini Aglio E Olio with asparagus and lemon
- Black Pepper Pasta with mushrooms and truffle cream

Choose 2 Sides:

- Tuscan Sausage White Bean and Sun-dried Tomato Stew
- Spinach and Ricotta Stuffed Portobello
- Balsamic Grilled and Minted Summer Squash Fennel Salad

\$22.95 per person

ROMA ROMA

Choose 1 Main:

- Classic Hand Breaded Chicken Parmesan with Homemade Tomato Pomodoro Sauce
- Sirloin Steak Tip Marsala

Choose 2 Sides:

- Italian Eggplant Napolean
- Mushroom and Broccoli Penne Alfredo
- Romaine Salad
- THE BEST Garlic Rolls

\$20.95 per person

TACO / NACHO BAR

Choose 1 Main:

- Chipotle Chicken Tinga
- Beer Braised Pork Carnitas
- Beef Barbacoa with Guajillo Chili

Toppings Include:

- Salsa Roja
- Salsa Verde
- Lettuce
- Pico De Gallo
- Cumin Cilantro Crema • Guacamole
- Pickled Onions
- Pickled Jalapeno

Choose 3 Sides:

- Corn and Flour Tortillas
 - Mexican Black Beans
 - White Rice
- \$16.50 per person**

ADD:

- Tortilla Chips and Queso Sauce
- \$1.50 per person**

MEXICAN FIESTA

Choose 1 Main:

- Rich and Smokey Mole Chicken
- Classic Mexican Carne Asada

Toppings Include:

- Habanero Hot Sauce
- Fiery Salsa Roja
- Herbed Salsa Verde

Choose 3 Sides:

- Frijoles Charros with bacon and chili pintobbeans
 - Bean and Cheese Enchiladas with red / green peppers
 - Fiesta Yellow Rice
 - Mexican Cabbage and Green Apple Slaw
- \$17.50 per person**

BUFFET BUNDLES

10 person minimum. All sides are available a la carte.

Vegan, vegetarian and allergen friendly substitutions available upon request.

GLOBAL SPECIALTIES *24 hour notice required.* **ROLLS AND BUTTER | \$12. DOZEN**

CHINA TOWN

Choose 1:

- General Gao Chicken
- Mongolian Beef with scallions
- Sweet & Sour Pork

Side 1 Includes:

- Ginger Garlic Broccoli

Side 2 | Choose 1:

- Chicken Lemongrass Potsticker
- Pork Dumpling
- Kale and Vegetable Dumpling

Side 3 | Choose 1:

- Napa Cabbage & Mushroom Lo Mein
- Hong Kong Style Soy Sauce Fried Rice

Side 4 | Choose 1:

- Asian Chopped Salad with orange ginger dressing
- Asian Cabbage Slaw

\$17.95 per person

CARRIBEAN FEAST

Choose 1 Main:

- Cuban Style Ropa Vieja shredded braised beef with peppers and onions in a creole gravy
- Cuban Style Garlic Citrus Grilled Chicken Thighs
- Garlic and Tomato Shrimp Creole

Choose 3 Sides:

- Yucca Fries with roasted garlic herb sauce
- Cuban Black Beans and Rice
- Fried Sweet Plantains
- Carribean Salad with orange cilantro dressing

\$16.95 per person

THAI TIME

Choose 1 Main:

- Green Curry & Pineapple Chicken
- Spicy Thai Beef

Choose 1 Base:

- Pad Thai
- Thai Basil Fried Rice

Choose 2 Sides:

- Red Curry Sweet Potato
- Thai Grilled Zucchini
- Mushrooms and Peppers
- Thai Asparagus with sunbutter sauce

\$17.50 per person

TASTE OF POLAND

Choose 1 Main:

- Kielbasa with sauerkraut and onions
- Stuffed Cabbage with ground beef and tomato sauce

Choose 3 Sides

- Egg Noodles and Cabbage
- Polish Carrot Salad
- Dill and Garlic Potatoes
- Pierogis with Chives and Buttered Onions

\$19.95 per person

SWEET ENDINGS

DESSERTS & CAKES

Ask about our seasonal specials!

24-48 hour notice required. Please inquire with a Catering Associate.

DOLCE DE LECHE CAKE

layers of devil's food cake filled with Spanish caramel, iced in a vanilla buttercream and topped with chocolate curls

\$47.00 / serves 12-14

STRAWBERRY CREAM CAKE

vanilla sponge cake with fresh strawberries, topped with whipped cream frosting and chocolate dipped strawberries

\$47.00 / serves 12-14

LEMON CAKE

lemon cake filled with lemon curd and topped with a lemon buttercream frosting

\$47.00 / serves 12-14

RED VELVET CAKE

vanilla cake with vanilla buttercream frosting

\$47.00 / serves 12-14

BLACK FOREST CAKE

devil's food cake, tart cherry filling, whipped cream frosting and chocolate dipped cherries

\$47.00 / serves 12-14

CHOCOLATE CAKE

devil's food cake iced with vanilla frosting and garnished with chocolate curls curls

\$47.00 / serves 12-14

VANILLA CAKE

classic vanilla cake filled with butter cream and topped with vanilla frosting

\$47.00 / serves 12-14

CELEBRATION CAKES

chocolate, vanilla, lemon

1/4 sheet cake

15-25 guests \$97.00

1/2 sheet cake

30-50 guests \$164.00

Full sheet cake

75-100 guests \$262.00

Custom edible cake topper logos and photo available for an additional cost

Dolce de Leche, Strawberry Cream, Red Velvet and Black Forest cakes are also available as celebration cakes for an additional Cost

CUPCAKES

chocolate, red velvet and vanilla

regular \$3.25 / each

mini \$27.00 / dozen

FRUIT TART

sweet butter crust brushed with a thin layer of white chocolate, filled with vanilla custard and berries, finished in an apricot glaze

\$38.00 / serves 6-8 people

APPLE TART

crisp apples and cinnamon sugar baked in a flaky crust

\$33.00 / serves 6-8

MINIATURE DESSERT PASTRIES

a variety of delicious baked mini pastries that change with the seasons. Please call for details about the selections.

\$34.00 dozen / 24 hour notice

DESSERT PLATTER

brownies, dessert bars and cookies

regular \$39.95 dozen /

mini \$24.00 dozen

COOKIES

chocolate chip, mocha chip snickerdoodle, oatmeal

regular \$2.80 each

mini \$20.00 dozen

BROWNIES AND DESSERT BARS

brownies, dessert bars, congo bars, Rice Krispie treats

regular \$3.75 each /

mini \$25.00 dozen

POUND CAKE

marble, vanilla, chocolate

\$33.00 serves 8-10

WHOOPIE PIES

vanilla, chocolate, red velvet

mini \$30.15 dozen

BEVERAGES

BEVERAGES

COFFEE

freshly brewed ecoGrounds®
house blend or decaf coffee
\$24.00 coffee tote serves 10
\$50.00 half cambro serves 25
\$100.00 full cambro serves 50

BEWLEY'S® TEAS

assorted black and herbal teas
\$24.00 tea tote serves 10
\$50.00 half cambro serves 25
\$100.00 full cambro serves 50

INDIVIDUAL SODA

\$2.95 each

WATER

\$2.25

FILTERED WATER

\$17.00 half cambro serves 25
\$34.00 full cambro serves 50

AHA® SPARKLING WATER

blueberry pomegranate, watermelon,
raspberry acai
\$2.95 each

HONEST TEA®

half and half, honey green, peach
\$4.50 each

GOLD PEAK ICED TEAS®

zero sugar sweet, unsweetened,
and sweet tea
\$4.50 each

HOT CHOCOLATE

\$26.00 hot chocolate tote serves 10
\$55.00 half cambro serves 25
\$105.00 full cambro serves 50

HOT CIDER

\$30.00 cider tote
\$57.50 half cambro serves 25
\$110.00 full cambro serves 50

CHILLED CIDER

\$30.00 gallon

SEASONAL BEVERAGES

please inquire about our seasonal
specials

ecogrounds

At ecoGrounds, they say “consciously great coffee” because quality comes from attention to detail. They invest in certified sustainable coffees and teas, responsible sourcing and better business practices because they make a difference for our trading partners and our environment, today and tomorrow.