



CATERING BY

FRESH \* LOCAL

REBECCA'S

— EST. 1989 —

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## 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 pintobean
  - 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.