

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

10 person minimum

HOT BREAKFAST

HOTEL STYLE BREAKFAST

scrambled eggs, home fries, bacon & sausage patties, fruit salad, coffee, tea & juice, mini croissants & pastry, jams, & butter, and your choice of French toast or pancakes
 \$24.95 per person

CLASSIC HOT BREAKFAST

scrambled eggs, home fries, bacon and sausage patties
 \$15.95 per person / GF

EGG & CHEESE SANDWICH

choice of croissant, English muffin or bagel
 \$5.75 each / VG
 with ham, sausage or bacon
 \$6.75 each

HEALTHY BREAKFAST SANDWICH

egg white, Swiss cheese, spinach, tomato, and no-nut pesto on whole wheat English muffin
 \$6.75 each / VG

BREAKFAST BURRITO

breakfast wrap with egg and cheese
 \$7.25 per person
 with ham, sausage or bacon
 \$8.50 per person

HEALTHY BREAKFAST BURRITO

egg white, turkey sausage, salsa, and low-fat cheddar cheese
 \$8.50 per person

STUFFED CROISSANTS

- ham and cheese
- spinach and Swiss

\$7.00 each

DAILY SPECIAL HOMEMADE QUICHE

requires 24 hours notice.
 Ask about our selections.
 \$37.95 serves 8

BUNDLES 20 person minimum

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
 \$17.75 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
 \$16.25 per person

Make it a Deluxe with

Roasted Asparagus;
 Pomegranate Seeds; Smoked Salmon; Jalapeno; Fresh Mozzarella; Basil; Pico De Gallo
 add \$2.25 per person

BENTO BOXES AND BOWLS 10 person minimum

POWER BREAKFAST BENTO

hard-boiled egg, trail mix, cheddar, Swiss cheese, mixed berries, and grapes
 \$11.50 per person / VG

GLUTEN FRIENDLY BREAKFAST BENTO

hard-boiled egg, gluten-free granola, Greek yogurt, and mixed berries
 \$10.95 per person / VG GF

BERRY OAT BOWL

overnight oats with mixed berries, granola, coconut, chia seed, and sunbutter
 \$13.50 per person / V GF

BREAKFAST
 10 person minimum

BAKERY

CONTINENTAL

mini breakfast pastries, bagels, mini muffins, fruit salad, juice, coffee, butter, jam, and cream cheese
\$12.50 per person / VG

BAKERY PLATTER

assorted mini Danish, mini muffins, bagels, mini breakfast pastries with butter, jam, and cream cheese
\$4.25 per person / VG

EUROPEAN BAKERY

mini scones, butter croissant, ham and cheese croissant, spinach and cheese croissant, sliced citrus, hard-boiled egg, assorted charcuterie, coffee, and tea
\$15.95 per person

ASSORTED TEA BREADS

\$47.00, serves 12-14 / VG

FRUIT, YOGURT AND MORE

ASSORTED YOGURT CUPS

\$3.50 each / VG

VEGAN YOGURT CUPS

\$4.95 each / V

BREAKFAST PARFAIT

Greek yogurt, granola and fresh berries
\$6.50 each / VG

WHOLE FRUIT

\$2.40 each

FRESH FRUIT SALAD

\$6.95 per person

KIND BARS

\$4.75 per person

SMOKED SALMON PLATTER

requires 24 hours notice
 smoked salmon, capers, cream cheese and bagels
\$15.95 per person

OVERNIGHT OAT CUP

overnight oat cup with oat milk, topped with assorted berries, honey drizzle, and apple cinnamon
\$6.95 per person / V

BREAKFAST BEVERAGES

COFFEE

freshly brewed ecoGrounds® house blend or decaf coffee
\$27.75 coffee tote serves 10-12
\$57.00 half cambro* serves 25
\$114.00 full cambro* serves 50

BEWLEY'S® TEAS

assorted black and herbal teas
\$27.75 tea tote serves 10-12
\$57.00 half cambro* serves 25
\$114.00 full cambro* serves 50

**An additional charge may be required for cambro pick-up*

BOTTLED JUICE

apple, orange or cranberry juices
\$3.75 each

WATER

\$2.65 each

ecogrounds

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

Always Certified . Always Fair . Always Traceable

SANDWICH COMBOS AND SIDES

10 person minimum

24-hour notice. Sandwich selections can be found on the next page.

SANDWICH PLATTER

ON THE RUN

select 2 types of sandwiches for every 10 guests
assorted sandwiches, potato chips, and choice of
cookie or whole fruit presented on platters

\$16.25 per person

add \$2.25 per person with
water or soft drinks

LUNCH TOTES

SANDWICH TOTE

select 2 types of sandwiches for every 10 guests
assorted sandwiches, potato chips and choice of,
cookie or whole fruit packed in an easy to carry
tote bag with paper products

\$17.25 per person

add \$2.25 per person with water or soft drink

PERSONALIZED TOTE

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

CHIPS

individual bags of assorted chips
and pretzels, selections vary
\$2.40 each

SIDES 10 person minimum

HOME-STYLE POTATO SALAD

traditional red bliss potato
salad with celery and onions
\$6.50 per person / VG GF

GERMAN STYLE FINGERLING POTATO SALAD

roasted fingerling potatoes
with bell peppers, white & red
onions and fresh rosemary
tossed in a Dijon vinaigrette
\$6.50 per person / V

CAPRESE PENNE PASTA SALAD

penne pasta with nut free basil
pesto, ciliegine mozzarella,
grape tomatoes, basil, and
balsamic glaze
\$6.75 per person / VG

MEDITERRANEAN TORTELLINI PASTA SALAD

cheese tortellini, grape
tomatoes, Kalamata olives,
bell pepper, red onion, English
cucumber, feta cheese, and
Italian vinaigrette
\$6.95 per person / VG

KALE & QUINOA SALAD

sautéed kale tossed with
quinoa, roasted apple, raisins,
roasted fennel, mandarin
orange, pickled red onion,
and white balsamic vinaigrette
\$6.95 per person / V

CURRIED ISRAELI COUSCOUS SALAD

honey and curry-infused
Israeli couscous with dried
apricots, fresh mint, spinach,
roasted onion, carrots, and
grapes
\$6.95 per person / V

GREEK GODDESS SALAD

arugula with native baby
tomatoes, chopped English
cucumber, asparagus, feta
cheese, and Greek green
goddess dressing
\$7.50 per person / VG GF

GRILLED VEGETABLE PANZANELLA SALAD

grilled zucchini, bell pepper,
onion, eggplant, grape
tomatoes, fresh basil, toasted
focaccia, shaved parmesan,
balsamic vinaigrette
\$6.95 per person / VG

BROCCOLI CRUNCH SALAD

broccoli, bacon, red onion,
raisins, roasted sunflower
seeds, creamy apple cider
vinaigrette
\$6.95 per person / GF

HOUSE SALAD

mixed greens with tomatoes,
English cucumber, bell
peppers, shredded carrots, and
your choice of dressing
\$7.25 per person / V

COUNTRYSIDE SALAD

mixed greens with spiced
pepitas, dried cranberries,
fresh goat cheese, and
balsamic vinaigrette
\$8.25 per person / VG GF

COBB SALAD

romaine lettuce, cherry
tomatoes, red onion, sliced
avocado, chopped bacon,
blue cheese crumbles, hard
boiled egg, corn, green goddess
dressing
\$9.50 per person / GF

CAESAR SALAD

romaine lettuce with
homemade croutons,
parmesan cheese, and
traditional Caesar dressing
\$7.75 per person

GREEK SALAD

romaine lettuce with cherry
tomatoes, English cucumber,
feta cheese, Kalamata olives,
pepperoncini, red onions, and
Greek dressing
\$8.25 per person / VG GF

ROASTED BEET SALAD

roasted beets with whipped
feta, arugula, pickled red
onion, candied sunflower
seeds, and white balsamic
pomegranate vinaigrette
\$8.25 per person / VG GF

ASIAN CHOPPED SALAD

Napa & red cabbage with snow
peas, shredded carrots, red
peppers, edamame, scallion,
mandarin orange, crispy
wonton strips, and orange
ginger dressing
\$8.25 per person / V

SANDWICHES
 10 person minimum

\$11.25 per sandwich / gluten free bread, rolls, and wraps are available

POULTRY

SMOKED TURKEY AND APPLE SANDWICH

smoked turkey, thinly sliced roasted granny smith apple, cheddar cheese and homemade honey mustard on wheat ciabatta

CALIFORNIA SMOKED TURKEY SANDWICH

smoked turkey, avocado spread, beefsteak tomato, Boston lettuce, cheddar cheese and green goddess herb aioli on sliced multi-grain bread

GRILLED SRIRACHA CHICKEN WRAP

grilled chicken breast, arugula, pickles, beefsteak tomato, red onion, pepper jack, sriracha aioli in a flour tortilla wrap

GRILLED CHICKEN PESTO SANDWICH

grilled chicken breast, beefsteak tomato, spinach, roast red peppers, provolone cheese, garlic aioli and nut free pesto on asiago ciabatta

GREEK CHICKEN WRAP

grilled chicken breast, lettuce, beefsteak tomato, red onion, feta cheese, cucumber and Kalamata olives with Greek yogurt sauce in a flour tortilla wrap

THE REBECCA

smoked turkey, bacon, dill Havarti cheese, cranberry aioli on a pretzel roll

NEW ENGLAND CHICKEN SALAD SANDWICH

cranberry herb chicken salad with Boston lettuce, cheddar cheese and bacon on a croissant

BUFFALO CHICKEN WRAP

buffalo marinated grilled chicken breast, Frank's red hot, pepper Jack cheese, romaine lettuce hearts, diced beefsteak tomato, diced red onion with blue cheese dressing in a flour tortilla wrap

SMOKEY NEW MEXICO SANDWICH

smoked turkey, chipotle mayo, baby arugula, pickles, beefsteak tomato, caramelized onion and smoked Gouda cheese on ciabatta

CHICKEN CAESAR WRAP

grilled chicken breast, asiago cheese, chopped romaine lettuce, parmesan garlic dressing in a flour tortilla wrap

BEEF AND PORK

ITALIAN GRINDER

imported ham, hot capicola, genoa salami, diced red onion, diced beefsteak tomato, chopped roasted red peppers, hot pepper relish, diced pickles and provolone cheese on an artisan sub roll

BLT SANDWICH

smoked bacon, romaine lettuce, beefsteak tomato, provolone cheese and green goddess herb aioli on sliced multi-grain bread

STEAKHOUSE ROAST BEEF SANDWICH

roast beef, horseradish aioli, baby arugula, caramelized onion and cheddar cheese on a pretzel roll

SOUTHERN STYLE ROAST BEEF SANDWICH

thinly sliced roast beef, Carolina BBQ dijonaise, crispy onions, cheddar cheese and cabbage cole slaw on an onion roll

DELI HAM SANDWICH

black forest ham, Swiss cheese, lettuce, beefsteak tomato, onion, pickles and dijonaise on a brioche roll

FRENCH BISTRO HAM SANDWICH

black forest ham, brie cheese, fig spread, roasted apple, arugula on a French baguette

VEGETARIAN

FALAFEL WRAP

housemade falafel, red onion, cucumber, beefsteak tomato, feta cheese, lettuce and tzatziki sauce in a flour tortilla wrap

CAPRESE SANDWICH

fresh mozzarella, beefsteak tomato, basil leaf, arugula, nut free basil pesto and balsamic glaze on ciabatta

BANH-MI SANDWICH

sesame tofu, pickled carrots, red onion, Boston lettuce and cucumber with soy-sriracha aioli on a French baguette

VEGAN

HUMMUS AND VEGGIE WRAP

grilled zucchini, summer squash, onions, hummus, lettuce, beefsteak tomato, roasted red peppers, and cucumber in a flour tortilla wrap

CHIPOTLE BLACK BEAN FRITTER WRAP

chipotle black bean fritter, corn & black bean salsa, romaine lettuce and green goddess dressing in a flour tortilla wrap

ROASTED SHIITAKE MUSHROOM SANDWICH

roasted shiitake mushrooms, caramelized onions, roasted sweet potatoes, arugula and edamame spread on ciabatta

SEAFOOD

TUNA SALAD SANDWICH

tuna salad, Swiss cheese, iceberg lettuce and beefsteak tomato on a croissant

NEW ENGLAND LOBSTER ROLL

Maine lobster meat, tarragon mayonnaise, bibb lettuce and celery on brioche hot dog roll
 market price / seasonal / 10 person minimum

SALADS AND BOWLS

individually packaged, 10 person minimum

BOWLS

HARVEST SALAD BOWL

roasted butternut squash with roasted red beets, kale, pepitas, pickled onion, raisins, goat cheese, and cranberry apple cider vinaigrette

\$14.50 per person / **VG GF**

THAI BASIL NOODLE BOWL

vermicelli rice noodles, Thai basil, snow peas, roasted shiitake, red Fresno chili, cucumber, red cabbage, cilantro, scallion, and coconut curry "peanut" (sunbutter) sauce

\$14.50 per person / **V GF**

POWER BOWL

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 & ginger vinaigrette

\$14.50 / **VG GF DF**

ASIAN SUSHI RICE BOWL

sushi rice with furikake, edamame, pickled carrots, pickled bean sprouts, red cabbage, scallion, cucumber, seaweed salad, and soy ginger tahini

\$14.50 per person / **V**

MEDITERRANEAN FARRO BOWL

toasted farro with crispy chickpeas, arugula, roasted radish, grape tomatoes, mint & basil, feta cheese, Kalamata olives, roasted sunflower seed romesco, and lemon sumac vinaigrette

\$14.50 per person / **VG**

MEXICAN QUINOA SALAD BOWL

lemon quinoa, arugula, black beans, smoked paprika cauliflower, golden raisins, mushroom barbacoa, cotija, and green goddess dressing

\$14.50 per person / **VG GF**

SALADS

HOUSE SALAD

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

\$10.95 per person / **V**

COUNTRYSIDE SALAD

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

\$12.50 per person / **VG GF**

COBB SALAD

romaine lettuce, cherry tomatoes, red onion, sliced avocado, crumbled bacon, blue cheese crumbles, hard boiled egg, corn, and green goddess dressing

\$13.50 / **GF**

CAESAR SALAD

romaine lettuce with homemade croutons, Parmesan cheese, and traditional Caesar dressing

\$11.95 per person

GREEK SALAD

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

\$12.50 per person / **VG GF**

ROASTED BEET SALAD

roasted beets with whipped feta cheese, arugula, pickled red onion, candied sunflower seeds, and white balsamic pomegranate vinaigrette

\$12.50 per person / **VG GF**

ASIAN CHOPPED SALAD

Napa & red cabbage with snow peas, shredded carrots, red pepper, edamame, scallion, mandarin orange, crispy wonton strips, and orange ginger dressing

\$12.50 per person / **V**

ADD-ONS

GRILLED CITRUS DILL SALMON

\$10.95 per person / **GF DF**

GRILLED LEMON HERB CHICKEN

\$6.95 per person / **GF DF**

HERB CRUSTED GRILLED TOFU

\$6.50 / **V**

CLASSIC TUNA SALAD

\$6.50 per person / **GF DF**

HONEY LIME GRILLED SHRIMP

\$9.95 per person / **GF DF**

ROSEMARY GARLIC SLICED SKIRT STEAK

\$9.95 per person / **GF DF**

BLACK BEAN AND SWEET POTATO FALAFEL

\$6.95 per person / **V**

BUFFET BUNDLES

20 person minimum

Our buffet bundles can be customized to accommodate vegan, vegetarian and dietary preferences.

AMERICAN REGIONAL

24 hour notice required. 20 person minimum.

ROLLS AND BUTTER | \$13.95 DOZEN

NEW ENGLAND FEAST

1 main \$24.95 per person

2 mains \$32.95 per person

3 mains \$38.95 per person

MAINS

Green Goddess and Cape Cod

Chip Crusted Baked Haddock

GF

Classic New England

Coca Cola Steak Tips

DF

Cheesy Mushroom Herb

Rice Stuffed Pepper

VG GF

SIDES INCLUDE

New England Style Baked Beans

New England Harvest Succotash

Vermont Cheddar Mac and

Cheese

BOSTON BREW HOUSE

1 main \$23.95 per person

2 mains \$31.95 per person

3 mains \$37.95 per person

MAINS

Porter Braised Beef Stew

Sage and Apple Stuffed Chicken

Breast with Beer Mustard Sauce

Oyster Mushroom "Scallop"

Ragout over Spaghetti Squash

V

SIDES INCLUDEReuben Pretzel Bread Pudding
with Sam Adams Cheddar SaucePoutine-Style Roasted Fingerling
Potatoes with Beer Gravy and
Cheddar Cheese Curds

Fried Brussel Sprouts

with Bacon and Lemon Zest

BURGER BAR

1 burger \$19.50 per person

2 burgers \$23.50 per person

3 burgers \$26.95 per person

INCLUDES

Brioche Buns

BURGERS

Turkey Burger

Beef Burger

Veggie Burger VG

Impossible Burger +\$2. V

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 SPREADS

Mayo

Ketchup

Truffle Aioli

Herb Aioli

Sriracha Ketchup

Fry Ketchup and Mustard Sauce

House Grain Honey Mustard

Sides IncludeFrench Fried Potato Wedges
with Spicy Cheese Sauce

Garden Salad with Dressing

DEEP SOUTH

1 main \$22.50 per person

2 mains \$30.50 per person

3 mains \$36.50 per person

MAINS

Oven Baked Cornflake Crusted

Ranch Chicken

Louisiana Style Shrimp and

Andouille Etouffe GF

Fried Green Tomato Napoleon

with Pimento Cheese VG

SIDES INCLUDE

Cheddar Chive Mashed Potatoes

Brown Butter Corn Bread

Apple Cider Braised Collard

Greens with Bacon

WEST COAST COOL

1 main \$26.95 per person

2 mains \$34.95 per person

3 mains \$40.95 per person

MAINS

Maple Glazed Salmon with Fig

and Kumquat Relish GF DF

Baked Chicken Fresca with

Mozzarella Cheese, Fresh

Tomato Cucumber Salsa and

Lemon Dill Cream GF

Black Bean Sweet Potato Meatball

with Citrus Mango Salsa V

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

FALL SEASONAL SPECIAL

AVAILABLE SEPTEMBER - NOVEMBER

1 main \$22.50 per person

2 mains \$30.50 per person

3 mains \$36.50 per person

MAINS

Apple Cider Brined Turkey Tips

GF DF

Mustard Herb Glazed Pork Loin

GF DF

Wild Rice Stuffed Acorn Squash

V

SIDES INCLUDERoasted Brussels Sprouts with
Butternut Squash, Craisins,
Shallots and Pomegranate GlazeRoasted Cauliflower with
Parmesan and RosemaryWarm Quinoa Salad
with Mint, Kale, Pumpkin Seeds
and Pomegranate**SUMMER SEASONAL SPECIAL**

AVAILABLE MAY-AUGUST

1 main \$22.50 per person

2 mains \$30.50 per person

3 mains \$36.50 per person

MAINS

Grilled Shrimp with Mango and

Heirloom Tomato Salsa GF DF

Grilled Chicken Thighs with

Peach and Jalapeno Chutney GF DF

Soy Ginger Dill Marinated Tofu V

SIDES INCLUDE

Grilled Lemon Garlic Potatoes

Summer Street Corn with
Cotija CheeseWatermelon Queso Fresco
Salad with Mint

p 617.731.1300 e catering@rebeccasculinarygroup.com w rebeccasculinarygroup.com

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

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.

VG Vegetarian GF Gluten Friendly

V Vegan DF Dairy Friendly

BUFFET BUNDLES

20 person minimum

Our buffet bundles can be customized to accommodate vegan, vegetarian and dietary preferences.

GLOBAL SPECIALTIES

24 hour notice required.

ROLLS AND BUTTER | \$13.95 DOZEN

MEDITERRANEAN BAR

1 main \$23.95 per person
2 mains \$31.95 per person
3 mains \$37.95 per person

MAINS

Greek Style Lemon
Herb Chicken **GF**

Grilled Souvlaki Style
Flank Steak **GF**

White Bean and Squash
Patty with Tzatziki Sauce **VG**

SIDES INCLUDE

Mediterranean Rice Pilaf

Roasted Fingerling Potatoes
with Feta and Oregano

Israeli Couscous Salad with
Cucumber,
Tomato, Onion, Preserved
Lemon, and Romaine

Garlic and Herb Pita Bread

Tzatziki Sauce

Olive Tapenade

SHAWARMA

1 main \$23.95 per person
2 mains \$31.95 per person
3 mains \$37.95 per person

MAINS

Shawarma Spiced
Beef **GF DF**

Chicken Kebab **GF DF**

Falafel **VG**

CHOOSE 3 SIDES

Tabbouleh Salad

Middle Eastern Spice Fries

Romaine, Cucumber,
Tomato and Feta Salad

Middle Eastern Lentil and
Rice Pilaf

SIDES INCLUDE

Warm Pita

House Made Pickles

Zhug Sauce

Roasted Garlic Sauce

ROMA ROMA

1 main \$24.50 per person
2 mains \$32.50 per person
3 mains \$38.50 per person

MAINS

Classic Chicken Parmesan
with Tomato Pomodoro Sauce

Sirloin Steak Tip Marsala **GF**

Italian Grilled Eggplant
Napoleon **VG**

SIDES INCLUDE

Penne Alfredo

Romaine Salad with Red
Onions, Cherry Tomatoes,
Shaved Asiago and
Parmesan Peppercorn
Dressing

Soft Garlic Knots

TUSCAN VILLA

1 main \$26.50 per person
2 mains \$34.50 per person
3 mains \$40.50 per person

MAINS

Chicken Saltimbocca topped
with Prosciutto and Sage

Sauteed Shrimp in Garlic
Butter Sauce with Spinach
and Sundried Tomatoes **GF**

Spinach and Ricotta
Stuffed Portobello **VG GF**

SIDES INCLUDE

Tuscan Sausage White
Bean and Escarole Stew

Black Pepper Pasta with
Mushrooms and Truffle
Cream

Balsamic Grilled Summer
Squash Fennel Salad with
Mint

BUFFET BUNDLES

20 person minimum

Our buffet bundles can be customized to accommodate vegan, vegetarian and dietary preferences.

GLOBAL SPECIALTIES

24 hour notice required.

ROLLS AND BUTTER | \$13.95 DOZEN

TACO BAR

1 main \$21.95 per person
2 mains \$29.95 per person
3 mains \$35.95 per person

MAINS

Chipotle Chicken Tinga

GF DF

Beer Braised Pork Carnitas

DF

Beef Birria

GF DF

Sofrito Tofu

V

TOPPINGS INCLUDE

Salsa Verde

Lettuce

Pico De Gallo

Sour Cream

Pickled Onions

Guacamole

Queso Chihuahua

SIDES INCLUDE

Corn Tortillas and

Flour Tortillas

Mexican Black Beans

White Rice

CHINA TOWN

1 main \$23.95 per person
2 mains \$31.95 per person
3 mains \$37.95 per person

MAINS

General Tso's Chicken

DF

Mongolian Beef
with Scallions

GF DF

Sweet and Sour Tofu

V GF

SIDES INCLUDE

Ginger Garlic Broccoli

Hong Kong Style Fried Rice

Asian Chopped Salad with
Orange Ginger Dressing

CHOOSE 1

ADDITIONAL SIDE

Chicken Lemongrass

Potsticker

Pork Dumpling

Kale and Vegetable

Dumpling

CARIBBEAN FEAST

1 main \$21.95 per person
2 mains \$29.95 per person
3 mains \$35.95 per person

MAINS

Cuban Style Ropa Vieja
shredded braised beef with
peppers and onions in a
creole sauce

GF DF

Cuban Style Garlic Citrus
Grilled Chicken Thighs

GF DF

Cuban Eggplant Ropa Vieja
shredded eggplant with
peppers and onions in a
creole sauce

V

SIDES INCLUDE

Cuban Black Beans and Rice

Fried Sweet Plantains

Caribbean Salad with
Orange Cilantro Dressing

FRENCH BISTRO

1 main \$21.95 per person
2 mains \$29.95 per person
3 mains \$35.95 per person

MAINS

Chicken Paillard

Tournedo Steak Au Poivre

GF

Vegan Lentil Cassoulet

V

SIDES INCLUDE

Potatoes Lyonnaise

Arugula Milanese Salad with
Shaved Parmesan Cheese

Green Beans tossed in
Brown Butter and Lemon Zest

SWEET ENDINGS
 10 person minimum

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
 \$55.00 / serves 12-14

STRAWBERRY CREAM CAKE (SEASONAL)

vanilla sponge cake with fresh strawberries, topped with whipped cream frosting and chocolate dipped strawberries
 \$65.00 / serves 12-14

LEMON CAKE

lemon cake filled with lemon curd and topped with a lemon buttercream frosting
 \$55.00 / serves 12-14

RED VELVET CAKE

layer cake with vanilla buttercream frosting
 \$55.00 / serves 12-14

BLACK FOREST CAKE

devil's food cake, tart cherry filling, whipped cream frosting and chocolate dipped cherries
 \$55.00 / serves 12-14

CHOCOLATE CAKE

devil's food cake iced with vanilla frosting and garnished with chocolate curls
 \$55.00 / serves 12-14

VANILLA CAKE

classic vanilla cake filled with buttercream and topped with vanilla frosting
 \$55.00 / serves 12-14

CELEBRATION CAKES

chocolate, vanilla, lemon
 1/4 sheet cake
 \$110.00 / 15-25 guests

1/2 sheet cake

\$190.00 / 30-50 guests

Full sheet cake

\$295.00 / 75-100 guests

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

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

CUPCAKES

chocolate, red velvet and vanilla
 mini \$32.50 / dozen
 regular \$45.50 / dozen
 2 dozen minimum

FRUIT TART

sweet butter crust brushed with a thin layer of white chocolate, filled with vanilla custard and berries, finished in an apricot glaze
 \$43.50 / serves 6-8

APPLE TART

crisp apples and cinnamon sugar baked in a flaky crust
 \$37.95 / serves 6-8

MINI DESSERT PASTRIES

assorted seasonal variety
 \$39.00 / dozen
 2 dozen minimum
 24 hour notice

DESSERT PLATTER

brownies, dessert bars and cookies
 \$46.75 dozen

COOKIES

chocolate chip, m&m®, oatmeal raisin, seasonal
 \$3.65 each

GLUTEN FREE COOKIES

\$4.95 each

BROWNIES AND DESSERT BARS

brownies, dessert bars, congo bars, Rice Krispie treats
 regular \$4.25 each

POUND CAKE

marble, vanilla, chocolate
 \$37.95 serves 10-12

MINI WHOOPIE PIES

vanilla, chocolate, red velvet
 \$34.95 / dozen
 2 dozen minimum

BEVERAGES

BEVERAGES

COFFEE

freshly brewed ecoGrounds®
 house blend or decaf coffee
 \$27.75 coffee tote serves 10-12
 \$57.00 half cambro* serves 25
 \$114.00 full cambro* serves 50

BEWLEY'S® TEAS

assorted black and herbal teas
 \$27.75 tea tote serves 10-12
 \$57.00 half cambro* serves 25
 \$114.00 full cambro* serves 50

*An additional charge may be required
 for cambro pick-up

INDIVIDUAL SOFT DRINKS

\$3.50 each

WATER

\$2.65

CANADA DRY®

SPARKLING WATER

assorted varieties
 \$3.50 each

GOLD PEAK ICED TEA®

assorted varieties
 \$4.95 each

HOT CHOCOLATE

\$30.00 hot chocolate tote serves 10
 \$62.00 half cambro serves 25
 \$120.00 full cambro serves 50

HOT CIDER

\$36.50 cider tote
 \$67.50 half cambro serves 25
 \$125.00 full cambro serves 50

CHILLED CIDER

\$36.50 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.



EVENTS BY

FRESH * LOCAL

REBECCA'S

— EST. 1989 —

STATIONARY HORS D'OEUVRES

20 person minimum. 24 hour notice required on select items

EXECUTIVE CHEESE SELECTION

chefs' selection of artisanal New England and imported farmstead cheeses served with fig jam, honey, seasonal fresh and dried fruit, homemade crostini, and gourmet crackers
 \$11.50 per person / **VG**

COUNTRY CHEESE SELECTION

imported and domestic cheeses with assorted crackers and French bread
 \$8.50 per person / **VG**

MEDITERRANEAN MEZZE

red pepper hummus, tabbouleh, vegetarian grape leaves and marinated Kalamata olives served with pita crisps and soft pita
 \$11.00 per person / **VG**
 add marinated feta, baba ghanoush, tzatziki, and spicy tomato dip
 \$12.50 per person / **VG**

CRISP VEGETABLE CRUDITÉS

seasonal vegetables with red pepper hummus
 \$7.50 per person / **V GF**

BAKED BRIE

topped with figs, cranberry, blueberries, pepitas, and fresh herbs served with assorted crackers and breads
 \$9.50 per person / **VG**

MARINATED GRILLED VEGETABLE PLATTER

eggplant, asparagus, red and green peppers, red onion, yellow squash and zucchini
 \$9.75 per person / **V GF**

ANTIPASTO PLATTER

salami, prosciutto, marinated artichoke hearts, mushrooms, fresh mozzarella, roasted red peppers and Italian olives served with sliced French bread
 \$13.50 per person

CORN CHIPS

with guacamole, sour cream and salsa
 \$6.75 per person / **VG GF**

SWEET CURRIED FRIED WONTON CRISPS

with orange chili dip
 \$7.25 per person / **V**

BUFFALO CAULIFLOWER

with zesty herb aioli
 \$6.75 per person / **V GF**

POTATO SKINS

with bacon, cheddar cheese, scallions and sour cream
 \$7.50 per person / **GF**

CHIPS AND ONION DIP

classic match of house fried potato chips and French onion dip
 \$4.50 per person / **VG GF**

HUMMUS AND PITA CHIPS

traditional hummus served with freshly toasted pita chips
 \$6.75 per person / **V**

SMOKED SALMON

served with capers, crème fraîche and assorted breads
 \$12.50 per person

MASHED POTATO BAR

mashed potatoes with broccoli florets, cheddar cheese, bacon, scallions, caramelized onions and sour cream
 \$7.25 per person / **GF**

WARM PRETZEL STICKS

warm pretzel with salt and/or warm pretzel with cinnamon sugar
saucers include:
 • beer cheese dip
 • ale mustard
 • cinnamon bun glaze
 \$7.25 per person

CHICKEN WINGS

(boneless or bone-in)
 • garlic parmesan
 • sweet chili
 • classic buffalo
 • smokey barbecue
 • sriracha honey
 \$11.50 per person

STATIONARY HORS D'OEUVRES

20 person minimum. 24 hour notice required on select items

MINI PANINIS AND SLIDERS

Choose by the each: \$9.95 per person

Choose 2: \$12.50 per person

Choose 3: \$14.50 per person

CAPRESE PANINI / VG

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

CUBAN PANINI

Cuban style braised pork, mustard, Swiss, pickles and ham

BAHN MI PANINI

pork loin, pickled vegetables, and pate

GOBBLE GOBBLER PANINI

turkey, cranberry sauce, and smoked gouda

PULLED PORK SLIDER

sweet and smokey beer braised pulled pork with classic coleslaw, carolina bbq sauce and pickles

NASHVILLE HOT CHICKEN SLIDER

pickle-brined fried chicken, roost sauce, herb coleslaw and pickles

BISTRO BURGER SLIDER

beef and bacon patty, pub mustard, sauteed mushrooms, onions, and Swiss cheese

GREEK LAMB SLIDER

spiced lamb burger, tzatziki sauce, sauteed spinach and roasted red pepper and whipped feta spread

FLATBREADS

Choose by the each

Choose 2: \$12.50 per person

Choose 3: \$14.50 per person

6-CHEESE AND GARLIC

\$9.95 per person / VG

BUTTERNUT SQUASH, CARAMELIZED ONION AND SAGE

\$10.50 per person / VG

BUFFALO CHICKEN

\$10.75 per person

PROSCIUTTO, FIG, ARUGULA AND BLUE CHEESE

\$10.95 per person

TRUFFLE MUSHROOM AND RICOTTA

\$10.50 per person / VG

ITALIAN SAUSAGE, BROCCOLI RABE AND BANANA PEPPERS

\$10.95 per person

DIM SUM

Choose by the each

Choose 2: \$10.50 per person

Choose 3: \$12.50 per person

CRAB RANGOON

\$8.95 per person

CHICKEN LEMONGRASS POTSTICKER

\$7.95 per person

EDAMAME VEGETABLE DUMPLING

\$7.50 per person / VG

PORK POTSTICKER

\$7.95 per person

EGG ROLL

\$7.50 per person

SPRING ROLL SELECTIONS

Maui shrimp

\$9.95 per person

VEGETABLE

\$7.25 per person / VG

THAI CHICKEN

\$8.50 per person

DUCK

\$9.50 per person

STATIONARY HORS D'OEUVRES

20 person minimum. 24 hour notice required on select items

BAO BUNS

Choose by the each

Choose 2: \$12.50 per person

Choose 3: \$14.50 per person

PORK BELLY BAO

with chili pickled cucumbers,
onions and honey hoisin
glaze

\$10.95 per person

KOREAN FRIED

CHICKEN BAO

with gochujang aioli, pickled
bean sprouts and carrots

\$10.50 per person

STICKY TOFU BAO

with sweet sriracha glaze and
roasted sesame seeds

\$9.95 per person / **VG**

CRISPY SHRIMP BAO

with fresh cucumber, lettuce,
and tomato with sweet
Japanese mayo

\$11.50 per person

QUESADILLA BAR

Choose 1: \$14.50 per person

Choose 2: \$16.50 per person

Choose:

- chicken
- beef
- pulled pork
- vegetables

served with fiery salsa roja,
tomatillo garlic salsa verde,
cilantro lime crema, pico de
gallo and guacamole

WARM DIPS

includes pita chips, crostini
and vegetable sticks

BUFFALO CHICKEN DIP

\$9.50 per person

SPINACH AND ARTICHOKE DIP

\$8.50 per person

QUESO FUNDIDO WITH CHORIZO

\$9.50 per person

WARM NEW ENGLAND SEAFOOD DIP

\$11.50 per person

PUB GRUB

LOADED TATER TOTS

topped with cheese sauce,
bacon, jalapenos, and
shredded cheddar

\$6.75 per person / **GF**

SHORT RIB POUTINE

topped with cheese curd and
stout gravy

\$8.50 per person

FRIED PICKLES

with zesty dipping sauce

\$6.75 per person

PASSED HORS D'OEUVRES - COLD

2 dozen minimum, 24 hour notice required on select items

BEEF & MORE

CHIMICHURRI FLANK STEAK

on grilled crostini
 \$36.50 dozen

ANTIPASTO SKEWER

with homemade zesty Italian vinaigrette
 \$31.25 dozen / GF

DUCK L'ORANGE ON BROWN BUTTER PRETZEL CROSTINI

with pickled shallot and cornichon
 \$37.50 dozen

MUSTARD CRUSTED BEEF TENDERLOIN

on baguette with horseradish cream and caramelized shallot jam
 \$39.50 dozen

PROSCIUTTO CROSTINI

with gorgonzola, fig spread, arugula and truffle oil
 \$35.50 dozen

SEAFOOD

FRIED LOBSTER DEVEILED EGG

with avocado mousse
 \$43.75 dozen

SMOKED SALMON ON TRUFFLE POTATO CHIP

with lemon chive crème fraîche and salmon roe
 \$39.50 dozen / GF

TUNA POKE

with pineapple chili soy glaze on 5-spice wonton chip
 \$39.50 dozen

SHRIMP AND SCALLOP CEVICHE

on tortilla chip with strawberry, kiwi, serrano salsa fresca
 \$40.50 dozen / GF

SHRIMP COCKTAIL (select from the variety below)

TRADITIONAL
 poached shrimp with cocktail sauce / GF

SOUTH OF THE BORDER
 chili lime cilantro shrimp with tequila lime cocktail sauce / GF

ASIAN
 lemon ginger shrimp with sweet chili cocktail sauce / GF

MEDITERRANEAN
 garlic herb grilled shrimp with green goddess creamy cocktail sauce / GF

VEGETARIAN

BASIL LEMON WHITE BEAN AND SPRING PEA SPREAD

on toast with lemon zest, and micro basil
 \$28.00 dozen / VG

SPICY WHIPPED FETA ON A PITA CHIP

with lemon parsley oregano pesto
 \$29.25 dozen / VG

CAPRESE SKEWER

with cherry tomato, mozzarella, basil, balsamic reduction and summer herb pesto
 \$29.25 dozen / VG

AVOCADO TOAST POINT

with pickled radish, pomegranate seed, and chive oil
 \$30.25 dozen / V

SWEET POTATO CHIPS AND BEET HUMMUS

with beet greens
 \$28.00 dozen / V GF

HEIRLOOM TOMATO BRUSCHETTA

with basil garlic on grilled crostini
 \$28.00 dozen / V

SESAME CRUSTED TERIYAKI MARINATED TOFU BITES

with honey ginger sweet chili dip
 \$30.25 dozen / V GF

HERBED GOAT CHEESE STUFFED PEPPADEW

\$30.25 dozen / VG GF

CHICKEN

CRANBERRY CHICKEN SALAD ON PUMPERNICKEL TOAST POINT

with chive oil
 \$30.25 dozen

SMOKED CHICKEN SALAD ON ENDIVE

with mint and parsley pesto
 \$31.25 dozen / GF

POLYNESIAN CHICKEN SKEWER

with grilled pepper, onion, pineapple and orange chili dip
 \$33.25 dozen / GF

PASSED HORS D'OEUVRES - HOT

2 dozen minimum, 24 hour notice required on select items

BEEF & PORK

SHORT RIB OR PORK CARNITAS EMPANADA

with garlic herb dipping sauce
 \$33.25 dozen

SPANISH STYLE CHORIZO INSIDE FRESH DATES

\$33.25 dozen

CUBAN GARLIC PULLED PORK CIGAR

with pickles, Swiss cheese and mustard
 \$33.25 dozen

CANDIED PORK BELLY WRAPPED IN BACON

with jalapeno relish
 \$35.50 dozen

MINI BIRRIA BEEF TOSTADA

with braised beef, queso fresco, cumin cilantro lime crema and micro cilantro
 \$34.50 dozen / GF

CHORIZO AND MANCHEGA STUFFED MUSHROOM

with red wine honey
 \$31.25 dozen

PORK POTSTICKER

with ginger scallion tamari dip
 \$30.25 dozen

CLASSIC ITALIAN MEATBALL

stuffed with prosciutto, salami and served with pomodoro sauce
 \$33.25 dozen

SEAFOOD

SCALLOP PORK BELLY SKEWER

with hoisin pineapple rum glaze and chili crisp
 \$43.75 dozen / GF

CRAB POTATO AND GRUYERE PUFF

with caper basil aioli
 \$39.50 dozen

MAINE LOBSTER STUFFED INSIDE MINI BRIOCHE GRILLED CHEESE

\$41.75 dozen

COCONUT CRUSTED SHRIMP

with chili guava dipping sauce
 \$41.75 dozen

MINI SHRIMP PO' BOY STACKER

fried baby shrimp, Cajun remoulade and frisée salad stacked on brioche
 \$39.50 dozen

SPANISH-STYLE SEARED SHRIMP

with smoked paprika, saffron and rosemary aioli
 \$41.75 dozen / GF

CRAB AND LOBSTER CAKE

with Cajun remoulade sauce and avocado mousse
 \$43.95 dozen

CHICKEN

MINI NASHVILLE HOT CHICKEN AND WAFFLE

with spicy maple drizzle
 \$34.50 dozen

CHICKEN LEMONGRASS DUMPLING

with ginger scallion tamari dip
 \$29.50 dozen

CHICKEN EMPANADA

with mango pineapple barbecue sauce
 \$31.25 dozen

THANKSGIVING MEATBALL

stuffing spiced turkey meatball with cranberry orange reduction
 \$31.25 dozen

VEGETARIAN

VEGETABLE SAMOSA

with Indian green chutney
 \$27.00 dozen / V

CREAMY SPINACH, ARTICHOKE AND ROASTED GARLIC FILLED INSIDE FLAKY TARTLET SHELL

\$30.25 dozen / VG

CAULIFLOWER FALAFEL

with harissa spiced yogurt dip
 \$29.25 dozen / VG GF

PORCINI ARANCINI

with truffle crème
 \$29.25 dozen / VG

BUTTERNUT SQUASH ARANCINI

with basil crème fraîche
 \$29.25 dozen / VG

EDAMAME DUMPLING

with soy ginger ponzu
 \$27.00 dozen / V

WILD MUSHROOM TARTLET

with garlic herb mascarpone
 \$30.25 dozen / VG

TRUFFLE POTATO CROQUETTES

with honey lavender glaze
 \$30.25 dozen / VG

SWEET PLANTAIN AND CHEESE FRITTER

with guava dipping sauce
 \$30.25 dozen / VG