

FRESH  LOCAL

# REBECCA'S

— EST. 1989 —

CATERING

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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

10 person minimum

### HOT BREAKFAST

#### HOTEL STYLE BREAKFAST

scrambled eggs, home fries, bacon, sausage links, fruit salad, mini croissants, and pastry, coffee, tea and juice, jams, butter, French toast and syrup  
\$26.75 per person

#### CLASSIC HOT BREAKFAST

scrambled eggs, home fries, bacon and sausage links  
\$16.50 per person / GF

#### EGG & CHEESE SANDWICH

choice of croissant, English muffin or bagel  
\$6.25 each / VG  
with ham, sausage or bacon  
\$7.25 each

#### HEALTHY BREAKFAST SANDWICH

egg white, Swiss cheese, spinach, tomato, and no-nut pesto on whole wheat English muffin  
\$7.25 each / VG

#### BREAKFAST BURRITO

breakfast wrap with egg and cheese / VG  
\$7.75 per person  
with ham, sausage or bacon  
\$9.25 per person

#### HEALTHY BREAKFAST BURRITO

egg white, turkey sausage, salsa, and low-fat cheddar cheese  
\$9.25 per person

#### STUFFED CROISSANTS

- ham and Swiss
- spinach and Swiss / VG

\$7.50 each

#### DAILY FRITTATAS

- broccoli & cheddar cheese
- peppers, onions, potatoes, and mozzarella cheese
- sausage, mushrooms, and Swiss cheese
- zucchini, shallots & asiago cheese

\$47.95 serves 12 / GF  
24 hour notice required

### BUNDLES 20 person minimum

#### MEXICAN BREAKFAST TACOS

Everyone can make their own warm and filling breakfast taco to fuel their day

##### Tortillas Include:

Corn and Flour

##### Fillings Include:

- Mexican scrambled eggs with peppers and onions
- cotija cheese
- fiesta home fries
- chorizo sausage links
- chili spiced bacon
- roasted sweet plantains
- mango and strawberry salad with tajin, lime, mint, agave nectar

##### Finishing Touches

tomatillo salsa, sour cream, pico de gallo, guacamole  
\$19.95 per person

#### SOUTHERN BREAKFAST

Enjoy some southern comfort with a classic low country breakfast

##### Includes:

- boneless crispy fried chicken
- chicken apple sausages
- brown sugar applewood smoked bacon
- scrambled eggs with green onions & pimento cheese aioli
- buttermilk biscuits
- cheddar cheese grits

##### Finishing Touches

honey butter, house blueberry compote, hot sauce, Mikes hot honey  
\$22.95 per person

### BENTO BOXES AND BOWLS 10 person minimum

#### POWER BREAKFAST BENTO

coconut, date and chocolate chip energy bites, house made trail mix, sliced strawberries and sharp cheddar cheese  
\$12.25 per person / VG

#### GLUTEN FRIENDLY BREAKFAST BENTO

hard-boiled egg, gluten-free granola, Greek yogurt and mixed berries  
\$11.95 per person / VG GF

#### BERRY CHIA SEED PUDDING

oat milk, chia seeds, vanilla, honey, blueberry compote, fresh blueberries, coconut, gluten free granola  
\$14.50 per person / V GF

**BREAKFAST**  
 10 person minimum

## BAKERY

### CONTINENTAL

mini breakfast pastries, mini croissants, mini muffins, fruit salad, juice, coffee, butter and jam  
 \$13.50 per person / **VG**

### EUROPEAN BAKERY

mini scones, butter croissants, ham and Swiss croissants, spinach and Swiss croissants, sliced citrus, hard-boiled eggs, sopressata, Parma prosciutto, sharp provolone cheese, coffee, and tea  
 \$16.95 per person

### BAKERY PLATTER

assorted mini Danish, mini muffins, mini croissants, mini breakfast pastries with butter, and jam  
 \$4.50 per person / **VG**

### ASSORTED TEA BREADS

\$50.50, serves 12-14 / **VG**

### BAGELS BY THE DOZEN

served with butter, cream cheese, and jam  
 \$40.00 dozen

## FRUIT, YOGURT AND MORE

### ASSORTED YOGURT CUPS

\$3.75 each / **VG GF**

### VEGAN YOGURT CUPS

\$5.50 each / **V GF**

### BREAKFAST PARFAIT

Greek yogurt, granola and fresh berries  
 \$6.95 each / **VG GF**

### WHOLE FRUIT

\$2.60 each

### FRESH FRUIT SALAD

\$7.50 per person

### KIND BARS

\$5.10 per person

### SMOKED SALMON PLATTER

requires 24 hours notice  
 smoked salmon, capers, cream cheese and bagels  
 \$17.25 per person

### OVERNIGHT OAT CUP

overnight oat cup with oat milk, chia seeds, topped with assorted berries, honey drizzle, and apple cinnamon  
 \$7.50 per person / **V GF**

## BREAKFAST BEVERAGES

### COFFEE

freshly brewed ecoGrounds® house blend or decaf coffee  
 \$29.95 coffee tote serves 10-12  
 \$61.25 half cambro\* serves 25  
 \$123.75 full cambro\* serves 50

### BEWLEY'S® TEAS

assorted black and herbal teas  
 \$29.95 tea tote serves 10-12  
 \$61.25 half cambro\* serves 25  
 \$123.75 full cambro\* serves 50

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

### BOTTLED JUICE

apple, orange or cranberry juices  
 \$4.25 each

### WATER

\$2.95 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

\$17.50 per person

add \$2.50 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

\$18.50 per person

add \$2.50 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  
\$2.60 each

## ROLLS

rolls and butter  
\$13.95 dozen

## SIDES 10 person minimum

### HOME-STYLE POTATO SALAD

traditional red bliss potato salad  
with celery and onions

\$6.95 per person / VG GF

### ROASTED CAULIFLOWER SALAD

roasted cauliflower, lacinato  
kale, Italian farro, caramelized  
shallots, raisins, scallions,  
parsley, toasted sunflower seeds,  
maple turmeric dressing

\$6.75 per person / V

### CAPRESE PENNE PASTA SALAD

penne pasta with nut free basil  
pesto, ciligene mozzarella, grape  
tomatoes, basil, extra virgin  
olive oil, balsamic vinegar

\$7.25 per person / VG

### MEDITERRANEAN TORTELLINI PASTA SALAD

cheese tortellini, grape tomatoes,  
Kalamata olives,  
bell peppers, red onions, English  
cucumbers, feta cheese, and  
Italian vinaigrette

\$7.50 per person / VG

### KALE & CHICKPEA SALAD

curly kale, shredded red beets  
and carrots, watermelon  
radishes, spiced pepitas, dried  
cranberries, toasted chickpeas,  
avocado, carrot ginger dressing

\$7.50 per person / V GF

### COUSCOUS SALAD

pearled Israeli cous cous, ricotta  
salata, sun-dried tomatoes,  
grilled zucchini, red onions,  
capers, mint, lemon herb  
vinaigrette

\$7.50 per person / VG

### GREEK GODDESS SALAD

arugula, cherry tomatoes,  
English cucumbers, asparagus,  
feta cheese, and Greek green  
goddess dressing

\$7.95 per person / VG GF

### GRILLED EGGPLANT SALAD

grilled eggplant, zucchini, red  
peppers, red onions, mint,  
cherry tomatoes, lemon Aleppo  
pepper vinaigrette, feta cheese,  
za'atar pita crisps

\$7.50 per person / VG

### BROCCOLI CRUNCH SALAD

broccoli, bacon, red onions,  
craisins, roasted sunflower  
seeds, creamy apple cider  
vinaigrette

\$7.50 per person / GF

### HOUSE SALAD

Little Leaf Farms greens, cherry  
tomatoes, English cucumbers,  
bell peppers, shredded carrots,  
and your choice of dressing

\$7.75 per person / V GF

### COUNTRYSIDE SALAD

Little Leaf Farms greens, spiced  
pepitas, dried cranberries, fresh  
goat cheese crumbles, balsamic  
vinaigrette

\$8.75 per person / VG GF

### COBB SALAD

romaine lettuce, cherry  
tomatoes, red onions, sliced  
avocado, chopped bacon, blue  
cheese crumbles, hard  
boiled egg, corn, ranch dressing

\$10.25 per person / GF

### CAESAR SALAD

romaine lettuce with homemade  
croutons, parmesan cheese,  
traditional Caesar dressing

\$8.25 per person

### GREEK SALAD

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

\$8.75 per person / VG GF

### SWEET POTATO SALAD

roasted sweet potatoes, red  
onions, dried cranberries,  
crumbled blue cheese, chopped  
parsley, chili spiced apple cider  
Dijon vinaigrette

\$8.75 per person / VG GF

### ASIAN CHOPPED SALAD

Napa & red cabbage, snow peas,  
shredded carrots, red peppers,  
edamame, scallions, mandarin  
oranges, crispy wonton strips,  
and orange ginger dressing

\$8.75 per person / V

### BABY SPINACH SALAD

baby spinach, strawberries,  
sliced avocado, red onions,  
toasted sunflower seeds,  
raspberry balsamic vinaigrette

\$7.50 per person

## SANDWICHES

10 person minimum

\$12.25 per sandwich / gluten free bread, rolls, and wraps are available

## POULTRY

### SMOKED TURKEY AND APPLE

smoked turkey, cheddar cheese, thinly sliced roasted granny smith apple, house made honey mustard, wheat ciabatta bread

### CALIFORNIA SMOKED TURKEY

smoked turkey, muenster cheese, beefsteak tomatoes, baby spinach, pea tendrils, avocado mayo, thick sliced multigrain bread

### BBQ CHICKEN

herb roasted pulled chicken thighs, cheddar cheese, bread and butter pickles, broccoli slaw, hickory smoked bbq sauce, sourdough roll

### GRILLED CHICKEN PESTO

grilled chicken breast, provolone cheese, beefsteak tomatoes, baby spinach, roasted red peppers, no nut pesto, asiago ciabatta bread

### GREEK CHICKEN

grilled chicken breast, feta cheese, lettuce, beefsteak tomatoes, red onions, cucumbers, Kalamata olives, tzatziki, flour tortilla wrap

### THE REBECCA

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

### NEW ENGLAND CHICKEN SALAD

cranberry herb chicken salad, cheddar cheese, celery, bibb lettuce, mayo, large buttery croissant

### BUFFALO CHICKEN

crispy buffalo chicken, pepper Jack cheese, chopped romaine lettuce, diced tomatoes, red onions, Frank's red hot, blue cheese dressing, flour tortilla wrap

### TURKEY BLT

smoked turkey, applewood smoked bacon, Swiss cheese, beefsteak tomatoes, Little Leaf Greens, chipotle mayo, multigrain ciabatta bread

### CHICKEN CAESAR

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

## BEEF AND PORK

### ITALIAN GRINDER

Parma prosciutto, hot capicola, Genoa salami, provolone cheese, giardiniera relish, extra virgin olive oil, artisan sub roll

### PORK KATSU SANDO

crispy panko crusted pork cutlet, shaved green cabbage, Kewpie mayo, tonkatsu sauce, thick sliced sourdough bread

### STEAKHOUSE ROAST BEEF

house roast beef, cheddar cheese, baby arugula, caramelized onions, horseradish aioli, pretzel roll

### NORTH SHORE ROAST BEEF THREE-WAY

thinly sliced house roast beef, American cheese, crispy onions, James River bbq sauce, mayo, onion roll

### DELI HAM

smoked black forest ham, Swiss cheese, bibb lettuce, beefsteak tomatoes, sliced red onions, pickles, dijonnaise spread, brioche roll

### ITALIAN HAM AND CHEESE

sweet capicola, provolone cheese, baby arugula, roasted tomatoes, banana peppers, Calabrian chili mayo, asiago ciabatta bread

## VEGETARIAN

### FALAFEL

house made falafel, feta cheese, red onions, cucumbers, beefsteak tomatoes, chopped romaine lettuce, tzatziki sauce, flour tortilla wrap / **VG**

### CAPRESE

fresh mozzarella, beefsteak tomatoes, baby arugula, no nut pesto, balsamic reduction, ciabatta bread / **VG**

### ROASTED SHIITAKE MUSHROOM

roasted shiitake mushrooms, caramelized onions, roasted sweet potatoes, baby arugula, sriracha aioli, ciabatta bread / **VG**

## VEGAN

### HUMMUS AND VEGGIE

grilled zucchini, summer squash, onions, red peppers, Little Leaf Greens, beefsteak tomatoes, cucumbers, hummus, flour tortilla wrap / **V**

### CHIPOTLE BLACK BEAN FRITTER

chipotle black bean fritter, chopped romaine lettuce, roasted corn salsa, vegan chipotle mayo, flour tortilla wrap / **V**

### CURRIED CHICKPEA SALAD

curried chickpeas, baby spinach, shredded carrots, celery, raisins, roasted shallots, vegan mayo, garlic & herb lavash / **V**

## SEAFOOD

### TUNA SALAD

tuna salad, Swiss cheese, bibb lettuce, sliced tomato, large buttery croissant

### NEW ENGLAND LOBSTER ROLL

Maine lobster meat, bibb lettuce, chopped celery, lemon mayonnaise, brioche hot dog roll  
 market price / seasonal / 10 person minimum

## SALADS

10 person minimum

## SALADS

*Individually packaged. Dressings are served on the side.*

### HOUSE SALAD

Little Leaf Farms greens, cherry tomatoes, English cucumbers, bell peppers, shredded carrots and assorted dressings

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

### COUNTRYSIDE SALAD

Little Leaf Farms greens, spiced pepitas, dried cranberries, fresh goat cheese crumbles, balsamic vinaigrette

\$13.50 per person / **VG** **GF**

### COBB SALAD

romaine lettuce, cherry tomatoes, red onions, sliced avocado, chopped bacon, blue cheese crumbles, hard boiled egg, corn, ranch dressing

\$14.50 per person / **GF**

### CAESAR SALAD

romaine lettuce, homemade croutons, parmesan cheese, traditional Caesar dressing

\$12.95 per person

### GREEK SALAD

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

\$13.50 per person / **VG** **GF**

### SWEET POTATO SALAD

roasted sweet potatoes, red onions, dried cranberries, crumbled blue cheese, chopped parsley, chili spiced apple cider Dijon vinaigrette

\$13.50 per person / **VG** **GF**

### ASIAN CHOPPED SALAD

napa cabbage, red cabbage, snow peas, shredded carrots, red peppers, edamame, scallions, mandarin orange segments, crispy wonton strips, orange ginger dressing

\$13.50 per person / **V**

### BABY SPINACH SALAD

baby spinach, strawberries, sliced avocado, red onions, toasted sunflower seeds, raspberry balsamic vinaigrette

\$13.50 per person / **V** **GF**

## ADD-ONS

### GRILLED CITRUS DILL SALMON

\$11.95 per person / **GF** **DF**

### GRILLED LEMON HERB CHICKEN

\$7.50 per person / **GF** **DF**

### HERB CRUSTED GRILLED TOFU

\$6.95 / **V** **GF**

### CLASSIC TUNA SALAD

\$7.25 per person / **GF** **DF**

### HONEY LIME GRILLED SHRIMP

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

### ROSEMARY GARLIC SLICED SKIRT STEAK

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

### BLACK BEAN AND SWEET POTATO FALAFEL

\$7.50 per person / **V**

### CRANBERRY HERB CHICKEN SALAD

\$7.50 per person / **GF** **DF**



## BOWLS

10 person minimum

## BOWLS

Individually packaged. Dressings are served on the side.

### HARVEST SALAD BOWL

roasted butternut squash, red beets, shredded kale, toasted pepitas, red onions, roasted apples, raisins, crumbled goat cheese, apple cider vinaigrette

\$15.50 per person / **VG GF**

### SOBA NOODLE BOWL

soba noodles, shredded red cabbage, cilantro, scallions, shredded carrots, edamame, red peppers, ginger tamari dressing

\$15.50 per person / **V GF**

### ROASTED VEGGIE BUDDHA BOWL

brown rice, roasted red peppers, cauliflower, Brussels sprouts, red onions, cannellini white beans, cilantro spinach pesto, toasted sunflower seeds

\$15.50 per person / **V GF**

### TACO SALAD BOWL

romaine lettuce, roasted corn, black beans, pico de gallo, queso fresco, crunchy tortilla strips, black olives, pickled jalapenos, cilantro, avocado ranch dressing

\$15.50 per person / **VG**

### MEDITERRANEAN FARRO BOWL

steamed farro, Little Leaf Farms Greens, heirloom cherry tomatoes, red onions, feta cheese, kalamata olives, cucumbers, yellow peppers, parsley, Greek dressing

\$15.50 per person / **VG**

### MEXICAN QUINOA SALAD BOWL

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

\$15.50 per person / **VG GF**

### TIK TOK RICE BOWL

sticky jasmine rice, seaweed salad, pickled ginger, kimchi, sliced english cucumbers, avocado, shredded carrots, unagi sauce, sriracha mayo, scallions and cilantro

\$16.25 per person / **VG GF**

### GREEK CHICKPEA SALAD BOWL

Little Leaf Greens, chickpeas, feta cheese, sliced red onions, heirloom cherry tomatoes, English cucumbers, Kalamata olives, dill, parsley, creamy Greek dressing

\$16.25 per person / **VG GF**

### GARDEN BOWL

baby spinach, arugula, sliced strawberries, roasted corn, grilled zucchini, caramelized onions, red peppers, crumbled goat cheese, grilled summer squash, lemon honey dijon vinaigrette

\$16.25 per person / **VG GF**

### BURRATA BOWL

Little Leaf Greens, roasted red peppers, marinated artichokes, grilled asparagus, roasted tomatoes, parma prosciutto, basil, white balsamic pesto vinaigrette, creamy burrata, grilled focaccia

\$16.25 per person

### BIBIMBAP QUINOA BOWL

crispy garlic red quinoa, chili crisp roasted cauliflower, bean sprouts, edamame, hard boiled egg, fried wonton strips, pickled red onions, gochujang aioli, scallion, cilantro

\$16.25 per person / **VG DF**

### THAI BASIL NOODLE BOWL

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

\$15.50 per person / **V GF**

### ASIAN SUSHI RICE BOWL

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

\$15.50 per person / **V GF**

## ADD-ONS

### HERB CRUSTED GRILLED TOFU

\$6.95 / **V GF**

### CLASSIC TUNA SALAD

\$7.25 per person / **GF DF**

### GRILLED CITRUS DILL SALMON

\$11.95 per person / **GF DF**

### GRILLED LEMON HERB CHICKEN

\$7.50 per person / **GF DF**

### HONEY LIME GRILLED SHRIMP

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

### ROSEMARY GARLIC SLICED SKIRT STEAK

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

### BLACK BEAN AND SWEET POTATO FALAFEL

\$7.50 per person / **V**

### CRANBERRY HERB CHICKEN SALAD

\$7.50 per person / **GF DF**



## BUFFET BUNDLES

20 person minimum

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

## AMERICAN REGIONAL

24 hour notice required.

### BURGER BAR

1 burger \$20.95 per person  
2 burgers \$25.25 per person  
3 burgers \$28.75 per person

### INCLUDES

brioche buns

### BURGERS

Turkey Burger  
Beef Burger  
Veggie Burger **VG**  
Impossible Burger +\$2.50 **V**

### CHOOSE 3 CHEESES

Cheddar  
Swiss  
Pepper Jack  
American  
Provolone

### CHOOSE 6 TOPPINGS

Bacon  
Lettuce  
Tomato  
Onion  
Caramelized Onion  
Pickles  
Sautéed Mushroom  
Pickled Jalapeno  
Crispy Onion String

### CHOOSE 4 SPREADS

Chipotle Mayo  
Ketchup  
Truffle Aioli  
Bbq Sauce  
Sriracha Mayo  
Honey Mustard Sauce  
Whole Grain Mustard

### SIDES INCLUDE

House Cut Steak Fries  
**V GF**

Little Leaf Farms Greens Gem Salad  
with choice of dressing  
**V GF**

### GASTROPUB

1 main \$25.75 per person  
2 mains \$34.25 per person  
3 mains \$40.75 per person

### MAINS

Garlic and Herb Roasted  
Airline Chicken Breast  
with pan jus  
**GF**

Sriracha and Balsamic  
Marinated Grilled Skirt Steak  
with garlic confit  
**GF DF**

Seared Cauliflower Steak  
with shiitake mushrooms,  
charred pearl onions, chimichurri,  
and chili crisp oil  
**V GF**

### SIDES INCLUDE

Twice Fried Smashed Baby  
Yukon Potatoes  
with rosemary, lemon and bearnaise  
aioli  
**VG GF**

Miso Roasted Brussels Sprouts  
with crispy pork belly croutons  
**GF**

Brown Sugar and Hot Honey  
Roasted Baby Carrots  
with salsa verde  
**V GF**

### WEST COAST COOL

1 main \$28.75 per person  
2 mains \$37.75 per person  
3 mains \$43.75 per person

### MAINS

Chili Maple Glazed Salmon  
with pineapple 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  
**VG GF**  
Grilled Broccoli Rabe  
with lemon zest and extra virgin  
basil olive oil  
**V GF**  
Belgian Endive Salad  
with roasted pear and citrus  
pomegranate dressing  
**V GF**

### DEEP SOUTH

1 main \$24.25 per person  
2 mains \$32.75 per person  
3 mains \$39.25 per person

### MAINS

Chicken and Andouille Sausage  
with gumbo, okra and tomato  
Louisiana Style Shrimp Crabcakes  
with whole grain mustard and red  
pepper remoulade  
**DF**

Fried Green Tomato Napoleon  
with pimento cheese  
**VG**

### SIDES INCLUDE

Black-Eyed Pea Salad  
**V GF**  
Creole Style Red Beans  
and Dirty Rice  
**V**  
Southern Baked Creamed Corn  
with cheddar cheese and bacon

## BUFFET BUNDLES

20 person minimum

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

## AMERICAN REGIONAL 24 hour notice required

### NEW ENGLAND

1 main \$26.75 per person  
2 mains \$35.25 per person  
3 mains \$41.75 per person

#### MAINS

Garlic and Butter Ritz Cracker  
Topped Baked Haddock

North Shore Marinated  
and Grilled Steak Tips

GF DF

Wild Mushroom and  
Herb Rice Stuffed Peppers

V GF

#### SIDES INCLUDE

Country Side Salad  
Little Leaf Farms greens, spiced  
pepitas, dried cranberries, fresh  
goat cheese crumbles, balsamic  
vinaigrette

VG GF

Honey Roasted Butternut Squash  
Ragout with leeks, sweet corn and  
sage

V GF

Vermont Cheddar Mac and Cheese

VG

### CAROLINA FAVORITES

1 main \$24.25 per person  
2 mains \$32.75 per person  
3 mains \$39.25 per person

#### MAINS

Slow Cooked BBQ Pulled Pork  
with tangy carolina bbq sauce

GF DF

Frogmore Stew (Lowcountry Boil)  
shrimp, corn, baby potatoes, crab  
claws, old bay seasoning kielbaasa  
sausage

GF

Gullah fried corn cakes, heirloom  
cherry tomato salsa

VG GF

#### SIDES INCLUDE

Carolina Peas & Rice  
with smoked ham

GF

Classic Green Cabbage Coleslaw

V GF

Lowcountry Potato Salad

GF

Creamy Sharp Cheddar Cheese Grits

VG GF

### HAWAIIAN LUAU

1 main \$22.95 per person  
2 mains \$30.95 per person  
3 mains \$38.95 per person

#### MAINS

Grilled Huli Huli Chicken Thighs,  
with charred pineapple relish

GF DF

Char Siu Pork Shoulder  
(Chinese BBQ)

GF DF

Crispy Sweet Hawaiian Tofu

V GF

#### SIDES INCLUDE

Traditional Island Macaroni Salad

VG

Hawaiian Papaya & Cucumber Salad

V GF

Coconut Pineapple Fried Rice

V GF

Crispy Taro Chips  
with mango jalapeno salsa

V GF

## GLOBAL SPECIALTIES

### MEXICAN FIESTA

1 main \$24.25 per person  
2 mains \$32.75 per person  
3 mains \$39.25 per person

#### MAINS

Flame Grilled Carne Asada  
with charred salsa roja and cilantro

GF DF

Tequila Lime Chicken Al Pastor

GF DF

Black Bean and Corn Chile Relleno  
with Monterey Jack cheese

VG GF

#### SIDES INCLUDE

Summer Street Corn Salad  
with cotija cheese and avocado lime  
dressing

VG GF

Mexican Long Grain White Rice

V GF

Tomato Brodo  
with serrano peppers, roasted  
garlic and cumin

V GF

Corn Tortilla Chilaquiles  
with peppers, onions, cotija  
cheese, lime crema and cilantro

VG GF



## BUFFET BUNDLES

20 person minimum

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

## GLOBAL SPECIALTIES

24 hour notice required.

### MEDITERRANEAN BAR

1 main \$25.75 per person  
2 mains \$34.25 per person  
3 mains \$40.75 per person

#### MAINS

Greek Spiced Lemon  
Herb Chicken

GF

Spinach, Feta, Tomato Stuffed  
Baked Salmon

GF

Grilled Long Stem Artichokes  
with halloumi and roasted red  
peppers

VG GF

#### SIDES INCLUDE

Warm Farro and Chickpea  
Pilaf

V

Fregola Sarda Salad  
with cucumbers, tomatoes,  
feta, and Kalamata olives

VG

Garlic and Herb Naan Bread

House Made Tzatziki Sauce

VG GF

Olive and Red Pepper  
Tapenade

V GF

### SHAWARMA

1 main \$25.75 per person  
2 mains \$34.25 per person  
3 mains \$40.75 per person

#### MAINS

Shawarma Spiced Ground  
Beef Kafta

GF DF

Charred Chicken Thighs

GF DF

House Made Falafel

V GF

#### CHOOSE 3 SIDES

Bulgur Wheat

V

Tabbouleh Salad

V

Middle Eastern Spiced Fries

V GF

Grilled Eggplant Salad  
with za'atar pita crisps

V

Spinach and Feta Cheese  
Mini Pies

VG

#### SIDES INCLUDE

Warm Pita

Stuffed Grape Leaves

V GF

Roasted Garlic Sauce

V GF

House Made Roasted Red  
Pepper Hummus

V GF

### ROMA ROMA

1 main \$26.25 per person  
2 mains \$34.75 per person  
3 mains \$41.25 per person

#### MAINS

Hand Breaded Chicken  
Parmesan  
with mozzarella cheese,  
pomodoro sauce

Seasoned Breadcrumb and  
Herb Stuffed Beef Braciola  
with cherry tomato sauce

Grilled Eggplant Rollatini  
filled with ricotta cheese,  
spinach and mozzarella

VG GF

#### SIDES INCLUDE

Rigatoni Pasta with  
Pomodoro Sauce

V DF

Romaine Salad  
with red onions, cherry  
tomatoes, shaved asiago and  
parmesan peppercorn dressing

VG GF

Grilled Rosemary and  
Parmesan Cheese Focaccia

VG

### ALMALFI FAVORITES

1 main \$28.50 per person  
2 mains \$37.25 per person  
3 mains \$43.50 per person

#### MAINS

Crispy Chicken Cutlets  
with lemon, parsley, white  
wine, butter and parmesan

Sauteed Shrimp and Calamari  
with garlic, herbs, cherry  
tomatoes and baby arugula

GF

Spinach and Ricotta Stuffed  
Portobello

VG GF

#### SIDES INCLUDE

Fried Zucchini  
with lemon zest and parmesan  
cheese

VG

Potato Gnocchi Sorrentina  
with fresh mozzarella,  
pomodoro sauce and no nut  
basil pesto

VG

Caprese Salad  
with fresh mozzarella,  
beefsteak tomatoes, basil,  
extra virgin olive oil, oregano,  
basil, aged balsamic vinegar

VG GF

## BUFFET BUNDLES

20 person minimum

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

## GLOBAL SPECIALTIES

24 hour notice required.

### TACO BAR

1 main \$23.75 per person  
2 mains \$32.25 per person  
3 mains \$38.75 per person

#### MAINS

Chipotle Chicken Tinga

GF DF

Beer Braised Pork Carnitas

DF

Beef Birria

GF DF

Sofrito Tofu

V GF

#### TOPPINGS INCLUDE

Salsa Verde

V GF

Lettuce

V GF

Pico De Gallo

V GF

Sour Cream

VG GF

Pickled Onions

V GF

Guacamole

V GF

Queso Chihuahua

VG GF

#### SIDES INCLUDE

Corn Tortillas

V GF

Flour Tortillas

V

Mexican Black Beans

V GF

White Rice

V GF

### CHINA TOWN

1 main \$25.75 per person  
2 mains \$34.25 per person  
3 mains \$40.75 per person

#### MAINS

General Tso's Chicken

DF

Mongolian Beef  
with scallions

GF DF

Crispy Thai Sweet Chili Tofu

V GF

#### SIDES INCLUDE

Ginger Garlic Broccoli

V GF

Hong Kong Style

Fried Rice

V GF

Asian Chopped Salad  
with orange ginger dressing

V GF

#### CHOOSE 1

##### ADDITIONAL SIDE

Chicken Teriyaki Dumpling

DF

Pork Dumpling

DF

Kale and Vegetable Dumpling

V

### FRENCH BISTRO

1 main \$23.75 per person  
2 mains \$32.25 per person  
3 mains \$38.75 per person

#### MAINS

Chicken Fricassee  
with mushroom madeira cream  
sauce

Classic Beef Bourguignon  
with carrots, wild mushrooms,  
pearl onions, and red wine  
demi-glace

GF

Ratatouille  
with eggplant, yellow squash,  
zucchini, sliced tomato and  
herbs

V GF

#### SIDES INCLUDE

French Onion Potato

Dauphinoise

VG GF

Grilled Asparagus  
with hollandaise sauce

VG GF

Haricot Verts  
with caramelized shallots,  
black garlic butter and sea salt

VG GF

### HAVANA NIGHTS

1 main \$23.75 per person  
2 mains \$32.25 per person  
3 mains \$38.75 per person

#### MAINS

Ropa Vieja  
with peppers and onions in a  
creole sauce

GF DF

Cuban Style Garlic Citrus  
Grilled Chicken Thighs

GF DF

Eggplant Ropa Vieja  
with peppers and onions in a  
creole sauce

V GF

#### SIDES INCLUDE

Cuban Black Beans and Rice

V GF

Fried Sweet Plantains

V GF

Caribbean Salad with  
Orange Cilantro Dressing

V GF



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

\$80.00 / serves 12-14

### STRAWBERRY CREAM CAKE (SEASONAL)

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

\$90.00 / serves 12-14

### LEMON CAKE

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

\$80.00 / serves 12-14

### RED VELVET CAKE

layer cake with vanilla buttercream frosting

\$80.00 / serves 12-14

### BLACK FOREST CAKE

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

\$80.00 / serves 12-14

### CARROT CAKE

cinnamon and nutmeg spiced cake with grated carrots and tangy cream cheese frosting

\$80.00 / serves 12-14

### CHOCOLATE CAKE

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

\$75.00 / serves 12-14

### VANILLA CAKE

classic vanilla cake filled with buttercream and topped with vanilla frosting

\$75.00 / serves 12-14

### COCONUT CAKE

rich and moist coconut sponge cake with coconut buttercream and toasted coconut

\$80.00 / serves 12-14

### CELEBRATION CAKES

chocolate, vanilla, lemon 1/4 sheet cake

\$120.00 / 15-25 guests

1/2 sheet cake

\$205.00 / 30-50 guests

Full sheet cake

\$315.00 / 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

an assorted variety of chocolate, red velvet and vanilla flavors

mini \$34.95 / dozen

regular 48.95 / 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

\$46.75 / serves 6-8

### APPLE TART

crisp apples and cinnamon sugar baked in a flaky crust

\$40.75 / serves 6-8

### TIRAMISU

classic Italian tiramisu with house made savoiardi cake, mascarpone, zabaglione, whipped cream, marsala, espresso and cocoa powder

\$75.00 / serves 12-14

### KEY LIME PIE

graham cracker crust with sweetened condensed milk, key lime custard, whipped cream

\$50.00 / serves 6-8

### MINI DESSERT PASTRIES

assorted seasonal variety

\$41.75 / dozen

2 dozen minimum

24 hour notice

### DESSERT PLATTER

brownies, dessert bars and cookies

\$48.75 dozen

### COOKIES

chocolate chip, sugar, oatmeal raisin, seasonal

\$3.95 each

### GLUTEN FREE COOKIES

\$5.50 each

### VEGAN COOKIES

\$4.90 each

### BROWNIES AND DESSERT BARS

brownies, dessert bars, congo bars, Rice Krispie treats

\$4.50 each

### MINI WHOOPIE PIES

chocolate with assorted fillings

\$37.75 / dozen

2 dozen minimum

### RICOTTA FILLED CANNOLIS

\$36.50 / dozen

2 dozen minimum

### CHOCOLATE MOUSSE CUPS

oreo crumble, whipped cream, fresh berries

\$36.50 / dozen

2 dozen minimum

BEVERAGES

## BEVERAGES

### COFFEE

freshly brewed ecoGrounds®  
 house blend or decaf coffee  
 \$29.95 coffee tote serves 10-12  
 \$61.25 half cambro\* serves 25  
 \$123.75 full cambro\* serves 50

### BEWLEY'S® TEAS

assorted black and herbal teas  
 \$29.95 tote serves 10-12  
 \$61.25 half cambro\* serves 25  
 \$123.75 full cambro\* serves 50

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

### INDIVIDUAL SOFT DRINKS

\$3.75 each

### WATER

\$2.95

### CANADA DRY®

#### SPARKLING WATER

assorted varieties  
 \$3.75 each

### GOLD PEAK ICED TEA®

assorted varieties  
 \$5.50 each

### HOT CHOCOLATE

\$32.25 hot chocolate tote serves 10  
 \$66.95 half cambro serves 25  
 \$128.75 full cambro serves 50

### HOT CIDER

\$39.25 cider tote  
 \$72.50 half cambro serves 25  
 \$133.95 full cambro serves 50

### CHILLED CIDER

\$39.25 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 —

CATERING



## STATIONARY HORS D'OEUVRES

20 person minimum. 24 hour notice required on select items

### CHEF'S ARTISAN CHEESE

chef's selection of artisan New England and imported cheeses served with fig jam, local honey, house made crostini, taralli bread sticks and accompanied with seasonal fresh and dried fruit  
**\$12.35 per person / VG**

### FARMHOUSE CHEESES

imported and domestic farmstead cheeses, grapes, berries, house made crostini, grilled bread  
**\$9.30 per person / VG**

### ADD CHARCUTERIE

sweet capicola, Genoa salami, Parma prosciutto, spicy soppressata, mortadella, pickled vegetables, cornichon pickles, whole grain mustard  
 + \$5.95 per person

### SEASONAL VEGETABLE CRUDITÉ

seasonal vegetables **V GF**  
 • artichoke white bean hummus dip **V GF**  
 • parmesan herb dip **VG GF**  
**\$8.25 per person**

### GRILLED VEGETABLE ANTIPASTI

balsamic & herb marinated grilled eggplant, asparagus, red peppers, red onion, portobello mushrooms, yellow squash and zucchini  
**\$10.75 per person / V GF**

### TASTE OF THE MEDITERRANEAN

red pepper hummus, bulgur wheat tabbouleh, house made tzatziki, harissa spiced baba ghanoush, vegetarian stuffed grape leaves, Kalamata olives, whipped feta cheese, crispy za'atar pita chips, grilled soft gyro bread  
**\$12.95 per person / VG**

### ANTIPASTO

sweet capicola, Genoa salami, Parma prosciutto, spicy soppressata, mortadella, sharp provolone cheese, fresh mozzarella cheese, marinated artichoke hearts, roasted red peppers, pickled mushrooms, Mediterranean olives, grilled focaccia bread  
**\$14.50 per person**

### ZUCCHINI FRITTERS

with vegan chipotle mayo  
**\$29.25 dozen / V**  
 2 dozen minimum

### SMOKED SALMON PLATTER

served with everything bagel cream cheese, grilled marble rye and pumpnickel bread, sliced tomato, cucumber, red onion, radish, capers, fresh dill and lemon  
**\$13.50 per person**

### CHIPS & DIPS

#### CORN TORTILLA CHIPS

with house made guacamole, lime sour cream, mild chunky salsa  
**\$7.25 per person / VG GF**

#### SWEET CURRIED FRIED WONTON CRISPS

with orange chili dip  
**\$7.95 per person / V**

#### HOUSE MADE POTATO CHIPS

house fried potato chips and French onion dip  
**\$4.95 per person / VG GF**

#### PITA CHIPS

with traditional hummus served with freshly toasted pita chips  
**\$7.25 per person / V**

#### BUILD-YOUR-OWN BRUSCHETTA

#### ROASTED HEIRLOOM CHERRY TOMATO

with burrata cheese, no-nut basil pesto, served with grilled focaccia bread  
**\$7.50 per person / VG**

#### WILD MUSHROOM

with truffle cheddar cheese, caramelized shallots, scallion, served with grilled brioche toast  
**\$7.50 per person / VG**

#### WHIPPED HERBED RICOTTA WITH HOT HONEY

cucumber, red endive and fennel, served with grilled crusty baguette slices  
**\$7.95 per person / VG**

### PUB BITES

#### BUFFALO CAULIFLOWER

with herbed blue cheese aioli  
**\$7.25 per person / VG**

#### TATER TOTS

stuffed with bacon, chives and cheddar cheese, served with roasted garlic chipotle ketchup  
**\$6.50 per person / GF**

#### WARM PRETZEL BITES

warm buttery soft pretzel bites with sea salt sauces include:  
 • spicy cheese dip  
 • hot honey mustard  
 • house made dill pickle hummus  
**\$7.95 per person / VG**

#### CHICKEN WINGS

boneless or bone-in  
 • Korean BBQ  
 • Thai Sweet Chili  
 • Classic Buffalo  
 • Smokey BBQ  
 • Chipotle Honey  
 includes celery sticks, carrot sticks, and your choice of 2 dipping sauces: blue cheese, ranch or parmesan peppercorn  
**\$12.50 per person**



## STATIONARY HORS D'OEUVRES

20 person minimum. 24 hour notice required on select items

### MINI SLIDERS

2 per order / 10.95 pp

#### CAPRESE PANINI / VG

fresh mozzarella, beefsteak tomatoes, no nut pesto, extra virgin olive oil, baby arugula, aged balsamic vinegar, and oregano on grilled focaccia bread

#### VEGAN SLIDER / V

lentil and chickpea patty with baby arugula, pickled shallots and vegan avocado tzatziki on a wheat roll

#### CHICKEN PARM

crispy Italian chicken cutlet, mozzarella cheese, basil and marinara sauce on grilled focaccia bread

#### PULLED PORK

beer braised pulled pork, classic coleslaw, cheddar cheese, bread & butter pickles and Carolina bbq sauce on a brioche bun

#### BISTRO BURGER

beef patty, Swiss cheese, mushrooms, onions, and tomato jam on a brioche bun

#### GREEK LAMB BURGER

za'atar spiced lamb burger, house made tzatziki sauce, olive tapenade, whipped feta spread, and baby spinach on a brioche bun

#### SHRIMP PO' BOY

crispy Old Bay shrimp, shredded lettuce, tomato and red pepper remoulade on a brioche bun

#### FRIED CHICKEN

buttermilk fried chicken, American cheese, bread and butter pickles, and sriracha mayo on a brioche bun

### FLATBREADS

Each flatbread serves 4

#### MARGHARITA

sliced tomato, fresh mozzarella, and basil

\$18.50 each / VG

#### MUSHROOM DUXELLES

sliced mushrooms, mozzarella, truffle oil, and herbs

\$19.50 each / VG

#### HOT HONEY, ZUCCHINI AND RICOTTA

grilled zucchini, hot honey, ricotta, and fried red onions

\$19.50 each / VG

#### FIG AND PROSCIUTTO

sliced prosciutto, fig, baby arugula, and blue cheese

\$20.50 each

#### ALSATIAN TARTE FLAMBÉE

applewood smoked bacon, caramelized onions, and crème fraîche

\$20.50 each

#### BROCCOLI RABE & SAUSAGE

Italian sausage, broccoli rabe, mozzarella cheese, and banana peppers

\$20.50 each

### DIM SUM

3 per order

Choose by the each

Choose 2 / \$11.25 per person

Choose 3 / 13.50 per person

### CRAB RANGOON

\$9.75 per person

### CHICKEN TERIYAKI DUMPLING

\$8.50 per person

### PORK & NAPA CABBAGE DUMPLING

\$8.50 per person

### EDAMAME DUMPLING

\$8.25 per person / V

### SHIITAKE DUMPLING

\$9.95 per person / V

### SCALLION PANCAKE

\$8.25 per person / VG

### MAUI SHRIMP SPRING ROLL

\$9.50 per person

### VEGETABLE SPRING ROLL

\$7.75 per person / VG

### THAI CHICKEN SPRING ROLL

\$9.25 per person

Dipping sauces include  
Thai Sweet Chili Sauce and  
Tamari Ginger Sauce

## STATIONARY HORS D'OEUVRES

20 person minimum. 24 hour notice required on select items

### BAO BUNS

2 per order

#### PORK BELLY BAO

spicy pickled cucumbers,  
 scallions, cilantro, honey  
 hoisin glaze  
*\$11.95 per person*

#### KOREAN FRIED CHICKEN BAO

Korean bbq sauce, pickled  
 bean sprouts, pickled carrots,  
 cilantro  
*\$11.25 per person*

#### CRISPY TOFU BAO

Thai sweet chili sauce, red  
 cabbage slaw, carrots, scallion  
*\$10.95 per person / V*

#### FIRECRACKER SHRIMP BAO

sweet and spicy yellow  
 peppers, red peppers, snow  
 peas, sriracha mayo, crunchy  
 toasted sunflower seeds  
*\$12.50 per person*

### WARM DIPS

#### BUFFALO CHICKEN DIP

with cheddar cheese, scallion, carrots,  
 celery, ranch dressing, and house  
 made crostini  
*\$10.25 per person*

#### SPINACH AND ARTICHOKE DIP

with mozzarella cheese and crispy  
 pita chips  
*\$9.25 per person / VG*

### NACHO BAR

16.50 per person

#### CHOOSE 2 TOPPINGS

- stewed chicken tinga
- ground beef with peppers,  
 onions, taco seasoning
- pulled pork carnitas
- crispy buffalo chicken

#### INCLUDES

- hand cut, deep fried corn  
 tortilla chips
- spicy Monterey Jack  
 queso sauce
  - house made guacamole
  - mild chunky salsa
  - scallions
  - black olives
  - pickled jalapenos
  - sour cream
  - shredded cheddar cheese

#### CRAB RANGOON DIP

with cream cheese, chives,  
 crispy spiced wonton chips  
*\$10.95 per person*

#### JALAPENO CORN DIP

with Monterey Jack cheese,  
 sweet pepper rings, and corn  
 tortilla chips  
*\$9.25 per person / VG*

### SAVORY SKEWERS

2 dozen minimum

#### HALLOUMI AND VEGGIES

grilled halloumi, zucchini,  
 red onion and cherry tomato  
 with lemon mint vinaigrette  
 and harissa yogurt dip  
*\$32.50 dozen / VG GF*

#### SPICY CUMIN LAMB

with tahini yogurt dip  
*\$48.00 dozen / GF*

#### GRILLED BEEF TENDERLOIN

grilled steakhouse beef  
 tenderloin with cremini  
 mushrooms, vidalia onions,  
 and horseradish crema  
*\$48.00 dozen / GF*

#### HONEY CHIPOTLE CHICKEN

with cilantro garlic  
 chimichurri sauce  
*\$42.00 dozen / GF DF*

#### THAI COCONUT CHICKEN

with red curry dressing  
*\$42.00 dozen / GF DF*

#### CAJUN SHRIMP

with Old Bay aioli  
*\$48.00 dozen / GF DF*

#### ZA'ATAR GRILLED GREEK SHRIMP

with lemon dill yogurt  
 dressing  
*\$48.00 dozen / GF*

#### CHARCUTERIE SKEWER

sliced Genoa salami, sliced  
 capicola, sharp provolone  
 cheese, artichoke hearts,  
 green olives, cherry tomatoes,  
 and basil with Italian  
 dressing dipping sauce  
*\$32.50 dozen / GF*

#### CAPRESE SKEWER

layered with cherry tomatoes,  
 ciliegine mozzarella, and basil  
 dressed with aged balsamic,  
 no-nut basil pesto, and extra  
 virgin olive oil  
*\$32.50 dozen / VG GF*

PASSED HORS D'OEUVRES - COLD

2 dozen minimum, 24 hour notice required on select items

## BEEF & MORE

### GRILLED FLANK STEAK CROSTINI

marinated sliced flank steak with black bean corn relish, and lime crema on grilled garlic crostini  
 \$38.95 dozen

### SPICY KOREAN BEEF

on sliced cucumber, with scallion cream cheese, tamari, kimchi salad and cilantro  
 \$38.95 dozen / GF

### HERB CRUSTED BEEF TENDERLOIN

caramelized shallot tomato jam and horseradish cream on grilled baguette  
 \$42.25 dozen

### PARMA CROSTINI

with Parma prosciutto, crumbled gorgonzola cheese, fig jam, hot honey, and micro arugula on grilled crostini  
 \$37.95 dozen

### PROSCIUTTO WRAPPED ASPARAGUS

with herb goat cheese, shaved Parmesan, lemon zest  
 \$36.95 dozen / GF

## SEAFOOD

### SMOKED SALMON

on English cucumber with chive cream cheese, capers, red onions, lemon zest, dill  
 \$40.50 dozen / GF

### CHILLED SEAFOOD SALAD CUPS

shrimp, calamari, scallops, celery, carrots, peppers, lemon oregano vinaigrette nestled in a crisp lettuce cup  
 \$40.95 dozen / GF DF

### HAWAIIAN TUNA POKE

ahi tuna on a crispy sushi rice cake with pickled ginger, English cucumber, cilantro, sriracha mayo and avocado cream  
 \$42.25 dozen / GF

### SHRIMP CEVICHE

with lime, sweet roasted corn, cilantro, red onions, tomato, jalapeno and crispy corn tortilla chips  
 \$43.50 dozen / GF DF

### SHRIMP COCKTAIL

poached shrimp, cocktail sauce, horseradish, lemon  
 \$42.25 dozen / GF DF

### CHARRED TEQUILA LIME SHRIMP

with pineapple relish, cilantro and chili crisp  
 \$42.25 dozen / GF DF

## VEGETARIAN

### SPICY WHIPPED FETA ON PITA CHIP

with olive tapenade and parsley on a crispy pita chip  
 \$31.50 dozen / VG

### HOUSE MADE VIETNAMESE SUMMER ROLL

with cucumber dip  
 \$32.00 dozen / V GF

### MINI PIMENTO CHEESE BITES

sharp cheddar cheese, chives and wheat thins  
 \$30.50 dozen / VG

### DEVEILED EGGS *choose 2*

- Cacio e Pepe
- Classic
- Everything Bagel
- Dill Pickle

\$32.00 dozen / GF

### CRISPY SESAME TERIYAKI TOFU BITES

with agave ginger sweet chili dip  
 \$32.50 dozen / V GF

### HERBED GOAT CHEESE STUFFED PEPPADEW PEPPERS

\$32.50 dozen / VG GF

## CHICKEN

### CURRIED CHICKEN SALAD

mango chutney, cilantro, toasted naan bread  
 \$31.50 dozen

### HONEY GARLIC CHICKEN KABOB WITH PEPPERS AND ONIONS

served with grilled peach salsa and Thai sweet chili sauce  
 \$32.50 dozen / GF DF

### TZATZIKI CHICKEN SALAD ON PITA CHIP

with sliced cherry tomato and fresh dill on toasted za'atar pita chip  
 \$32.50 dozen

### GRILLED CHICKEN, MANGO AND BLUE CHEESE TORTILLAS

with Greek yogurt lime sauce and cilantro  
 \$32.50 dozen



PASSED HORS D'OEUVRES - HOT  
2 dozen minimum, 24 hour notice required on select items

## BEEF & PORK

### BRAISED SHORT RIB AND MANCHEGO EMPANADA

with traditional mayo  
ketchup dip  
\$35.50 dozen

### CLASSIC BEEF WELLINGTON

with wild mushrooms and  
horseradish crema  
\$35.50 dozen

### CRISPY CHICHARRON BITES

with pickled jicama slaw,  
lime, sriracha mayo, cilantro  
\$34.50 dozen / GF

### PHILLY STEAK & CHEESE EGG ROLLS

with thousand island  
dressing  
\$36.95 dozen

### MINI BIRRIA BEEF TOSTADA

braised beef with queso  
fresco, diced spanish onions,  
and cilantro lime crema  
\$36.95 dozen / GF

### GRILLED LAMB LOLLIPOPS

with mint, garlic, red wine  
vinegar, and olive oil  
\$44.50 dozen / GF DF

### VENEZUELAN AREPAS

pulled pork, queso fresco,  
roasted poblano crema,  
refried black beans  
\$31.50 dozen

### CLASSIC ITALIAN MEATBALL

beef, veal, pork, house made  
pomodoro sauce, basil, asiago  
cheese  
\$35.50 dozen

## SEAFOOD

### APPLEWOOD SMOKED BACON WRAPPED SEA SCALLOPS

with hoisin pineapple rum  
glaze and chili crisp  
\$46.95 dozen / GF DF

### CRAB & ARTICHOKE TOAST

with Greek yogurt, paprika,  
chives, and fontina cheese  
\$42.25 dozen

### PETITE MAINE LOBSTER ROLL

on buttered brioche, mayo,  
and lemon  
market price

### COCONUT CRUSTED SHRIMP

with pineapple relish,  
and agave lime sauce  
\$44.95 dozen

### CRISPY FRIED SOUTHWEST SALMON BITES

with avocado tomato salsa,  
chipotle lime mayo, cilantro  
on a corn tortilla  
\$42.25 dozen / GF DF

### HONEY GARLIC GRILLED JUMBO SHRIMP

with harissa aioli  
and herb salad  
\$43.50 dozen / GF DF

### LUMP MARYLAND CRAB CAKE

with Old Bay remoulade  
and roasted corn relish  
\$45.75 dozen

## CHICKEN

### TANDOORI GRILLED CHICKEN

with cucumber mint raita  
and grilled naan bread  
\$35.95 dozen

### CHICKEN CORDON BLUE BITES

crispy chicken with smoked  
ham, swiss cheese, and Dijon  
mustard aioli  
\$30.75 dozen

### CHICKEN EMPANADA

with cilantro lime yogurt  
sauce  
\$33.50 dozen

### THAI CHICKEN MEATBALL

with cilantro coconut  
curry dip  
\$32.50 dozen / DF

### COCONUT CRUSTED CHICKEN TENDER

with bang bang dip and  
scallions  
\$32.50 dozen

### CORNFLAKE CRUSTED BUFFALO CHICKEN BITES

with ranch dressing  
\$32.50 dozen

## VEGETARIAN

### SPANAKOPITA

with feta cheese and spinach,  
wrapped in phyllo dough  
\$28.75 dozen / VG

### PORCINI ARANCINI

with truffle crème  
\$31.50 dozen / VG

### FONTINA CHEESE ARANCINI

with spicy pomodoro sauce  
\$31.50 dozen / VG

### WILD MUSHROOM TARTLET SHELLS

with gruyere cheese,  
mushroom duxelles, and  
truffle oil  
\$32.50 dozen / VG

### BAKED PARMESAN BRUSSELS SPROUTS

with sour cream & onion  
dipping sauce  
\$31.50 dozen / VG GF

## VEGAN

### VEGETABLE SAMOSA

with onion tomato chutney  
\$28.75 dozen / V

### CAULIFLOWER FALAFEL

with vegan coconut tzatziki  
sauce and harissa spice  
\$31.50 dozen / V GF