FRESH LOCAL

REBECCA'S

EST. 1989

CATERING

p 617.731.1300

e catering@rebeccasculinarygroup.com

w rebeccasculinarygroup.com

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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.

FRESH LOCAL
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BREAKFAST

10 person minimum

Ask about our seasonal specials!

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 | V
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 | V

BREAKFAST BURRITO
breakfast wrap with egg and cheese | V
$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 V

$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 | V

GLUTEN FRIENDLY BREAKFAST BENTO
hard-boiled egg, gluten-free granola, Greek yogurt and mixed berries
$11.95 per person | V 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

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Items are produced in a facility that contains tree nuts, peanuts, milk, egg, wheat, soy, sesame, 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.

V Vegetarian
GF Gluten Friendly
VG Vegan
DF Dairy Friendly

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BREAKFAST
10 person minimum

BAKERY

CONTINENTAL
mini breakfast pastries, mini croissants, mini muffins, fruit salad, juice, coffee, butter and jam
$13.50 per person | V

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 | V

ASSORTED TEA BREADS
$50.50, serves 12-14 | V

BAGELS BY THE DOZEN
served with butter, cream cheese, and jam
$40.00 dozen

FRUIT, YOGURT AND MORE

ASSORTED YOGURT CUPS
$3.75 each | V GF

VEGAN YOGURT CUPS
$5.50 each | VG GF

BREAKFAST PARFAIT
Greek yogurt, granola and fresh berries
$6.95 each | V 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 house blend or decaf coffee
$29.95 coffee tote serves 10-12
$61.25 half cambro serves 25*
$123.75 full cambro serves 50*

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

BOTTLED JUICE
apple, orange or cranberry juices
$4.25 each

WATER
$2.95 each

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

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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 | V 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 | VG

CAPRESE PENNE PASTA SALAD
penne pasta with nut free basil pesto, ciligiene mozzarella, grape tomatoes, basil, extra virgin olive oil, balsamic vinegar
$7.25 per person | V

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 | V

KALE & CHICKPEA SALAD
curly kale, shredded red beets and carrots, watermelon radishes, spiced pepitas, dried cranberries, toasted chickpeas, avocado, carrot ginger dressing
$7.50 person | VG 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 | V

GREEK GODDESS SALAD
arugula, cherry tomatoes, English cucumbers, asparagus, feta cheese, and Greek green goddess dressing
$7.95 per person | V 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 | V

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 | VG GF

COUNTRYSIDE SALAD
Little Leaf Farms greens, spiced pepitas, dried cranberries, fresh goat cheese crumbles, balsamic vinaigrette
$8.75 per person | V 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 | V 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 | V 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 | VG

BABY SPINACH SALAD
baby spinach, strawberries, sliced avocado, red onions, toasted sunflower seeds, raspberry balsamic vinaigrette
$7.50 per person
VG GF

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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, dijonnaisse 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 / V

CAPRESE
fresh mozzarella, beefsteak tomatoes, baby arugula, no nut pesto, balsamic reduction, ciabatta bread / V

ROASTED SHIITAKE MUSHROOM
roasted shiitake mushrooms, caramelized onions, roasted sweet potatoes, baby arugula, sriracha aioli, ciabatta bread / V

VEGAN

HUMMUS AND VEGGIE
grilled zucchini, summer squash, onions, red peppers, Little Leaf Greens, beefsteak tomatoes, cucumbers, hummus, flour tortilla wrap / VG

CHIPOTLE BLACK BEAN FRITTER
chipotle black bean fritter, chopped romaine lettuce, roasted corn salsa, vegan chipotle mayo, flour tortilla wrap / VG

CURRIED CHICKPEA SALAD
curried chickpeas, baby spinach, shredded carrots, celery, raisins roasted shallots, vegan mayo, garlic & herb lavash / VG

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

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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 | VG GF

COUNTRYSIDE SALAD
Little Leaf Farms greens, spiced pepitas, dried cranberries, fresh goat cheese crumbles, balsamic vinaigrette
$13.50 per person | V 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 | V 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 | V 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 | VG

BABY SPINACH SALAD
baby spinach, strawberries, sliced avocado, red onions, toasted sunflower seeds, raspberry balsamic vinaigrette
$13.50 per person | VG 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 per person | VG 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 | VG GF

CRANBERRY HERB CHICKEN SALAD
$7.50 per person | GF DF

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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, craisins, crumbled goat cheese, apple cider vinaigrette
$15.50 per person | V GF

SOBA NOODLE BOWL
soba noodles, shredded red cabbage, cilantro, scallions, shredded carrots, edamame, red peppers, ginger tamari dressing
$15.50 per person | VG 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 | VG 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 | V

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 | V

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 | V 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 | V 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 | V 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 | V 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 | V DF

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
$15.50 per person | VG 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 | VG GF

ADD-ONS

HERB CRUSTED GRILLED TOFU
$6.95 per person | VG 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 | VG GF

CRANBERRY HERB CHICKEN SALAD
$7.50 per person | GF DF

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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 (V)
Impossible Burger +$2.50 (VG)

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
(VG) (GF)

Little Leaf Farms Greens Gem Salad
with choice of dressing
(VG) (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
(VG) (GF)

SIDES INCLUDE
Twice Fried Smashed Baby
Yukon Potatoes
with rosemary, lemon and bearnaise
aioli
(V) (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
(VG)

SIDES INCLUDE
Fennel and Basil Risotto
(V) (GF)

Grilled Broccoli Rabe
with lemon zest and extra virgin
basil olive oil
(VG) (GF)

Belgian Endive Salad
with roasted pear and citrus
pomegranate dressing
(VG) (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
(V)

SIDES INCLUDE
Black-Eyed Pea Salad
(VG) (GF)

Creole Style Red Beans
and Dirty Rice
(VG)

Southern Baked Creamed Corn
with cheddar cheese and bacon

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(VG) Vegan (DF) Dairy Friendly

BUFFET BUNDLES

20 person minimum

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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
VG GF

SIDES INCLUDE

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

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

Vermont Cheddar Mac and Cheese
V

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 kielbasa sausage
GF

Gullah fried corn cakes, heirloom cherry tomato salsa
V GF

SIDES INCLUDE

Carolina Peas & Rice with smoked ham
GF

Classic Green Cabbage Coleslaw
VG GF

Lowcountry Potato Salad
V GF

Creamy Sharp Cheddar Cheese Grits
V 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
VG GF

SIDES INCLUDE

Traditional Island Macaroni Salad
V

Hawaiian Papaya & Cucumber Salad
VG GF

Coconut Pineapple Fried Rice
VG GF

Crispy Taro Chips with mango jalapeno salsa
VG 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
V GF

SIDES INCLUDE

Summer Street Corn Salad with cotija cheese and avocado lime dressing
V GF

Mexican Long Grain White Rice
VG GF

Tomato Brodo with serrano peppers, roasted garlic and cumin
VG GF

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

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V Vegetarian
GF Gluten Friendly
VG Vegan
DF Dairy Friendly

FRESH LOCAL
REBECCA'S
EST. 1989

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
V GF

SIDES INCLUDE

Warm Farro and Chickpea Pilaf
VG

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

Garlic and Herb Naan Bread

House Made Tzatziki Sauce
V GF

Olive and Red Pepper Tapenade
VG 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
VG GF

CHOOSE 3 SIDES

Bulghur Wheat
VG

Tabbouleh Salad
VG

Middle Eastern Spiced Fries
VG GF

Grilled Eggplant Salad with za'atar pita crisps
VG GF

Spinach and Feta Cheese Mini Pies
V

SIDES INCLUDE

Warm Pita

Stuffed Grape Leaves
VG GF

Roasted Garlic Sauce
VG GF

House Made Roasted Red Pepper Hummus
VG 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 Braciole with cherry tomato sauce

Grilled Eggplant Rollatini filled with ricotta cheese, spinach and mozzarella
V GF

SIDES INCLUDE

Rigatoni Pasta with Pomodoro Sauce
VG

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

Grilled Rosemary and Parmesan Cheese Focaccia
V

AMALFI 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
V GF

SIDES INCLUDE

Fried Zucchini with lemon zest and parmesan cheese
V

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

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

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20 person minimum

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GLOBAL SPECIALTIES

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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
VG GF

TOPPINGS INCLUDE

Salsa Verde
VG GF

Lettuce
VG GF

Pico De Gallo
VG GF

Sour Cream
V GF

Pickled Onions
VG GF

Guacamole
VG GF

Queso Chihuaha
V GF

SIDES INCLUDE

Corn Tortillas
VG GF

Flour Tortillas
VG

Mexican Black Beans
VG GF

White Rice
VG 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
VG GF

SIDES INCLUDE

Ginger Garlic Broccoli
VG GF

Hong Kong Style
Fried Rice
VG GF

Asian Chopped Salad
with orange ginger dressing
VG GF

CHOOSE 1 ADDITIONAL SIDE

Chicken Teriyaki Dumpling
DF

Pork Dumpling
DF

Kale and Vegetable Dumpling
VG

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
VG GF

SIDES INCLUDE

French Onion Potato
Dauphinoise
V GF

Grilled Asparagus
with hollandaise sauce
V GF

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

HAVANA NIGHTS

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

MAINS

Flank Steak 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
VG GF

SIDES INCLUDE

Cuban Black Beans and Rice
VG GF

Fried Sweet Plantains
VG GF

Caribbean Salad with
Orange Cilantro Dressing
VG GF

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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

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BEVERAGES

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

TEA
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 each

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

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EVENTS BY

FRESH LOCAL

REBECCA'S

EST. 1989

CATERING

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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 | V

FARMHOUSE CHEESES
imported and domestic farmstead cheeses, grapes, berries, house made crostini, grilled bread
$9.30 per person | V

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 VG GF
- artichoke white bean hummus dip VG GF
- parmesan herb dip V 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 | VG 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 | V

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 | VG
2 dozen minimum

SMOKED SALMON PLATTER
served with everything bagel cream cheese, grilled marble rye and pumpernickel 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 | V GF

SWEET CURRIED FRIED WONTON CRISPS
with orange chili dip
$7.95 per person | VG

HOUSE MADE POTATO CHIPS
house fried potato chips and French onion dip
$4.95 per person | V GF

PITA CHIPS
with traditional hummus served with freshly toasted pita chips
$7.25 per person | VG

BUILD-YOUR-OWN BRUSCHETTA

ROASTED HEIRLOOM CHERRY TOMATO
with burrata cheese, no-nut basil pesto, served with grilled focaccia bread
$7.50 per person | V

WILD MUSHROOM
with truffle cheddar cheese, caramelized shallots, scallion, served with grilled brioche toast
$7.50 per person | V

WHIPPED HERBED RICOTTA WITH HOT HONEY
cucumber, red endive and fennel, served with grilled crusty baguette slices
$7.95 per person | V

PUB BITES

BUFFALO CAULIFLOWER
with herbed blue cheese aioli
$7.25 per person | V

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 | V

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

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STATIONARY HORS D'OEUVRES

20 person minimum. 24 hour notice required on select items

MINI SLIDERS
2 per order | 10.95 pp

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

VEGAN SLIDER | VG
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 | V

MUSHROOM DUXELLES
sliced mushrooms, mozzarella, truffle oil, and herbs
$19.50 each | V

HOT HONEY, ZUCCHINI AND RICOTTA
grilled zucchini, hot honey, ricotta, and fried red onions
$19.50 each | V

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 | VG

SHIITAKE DUMPLING
$9.95 per person | VG

SCALLION PANCAKE
$8.25 per person | V

MAUI SHRIMP SPRING ROLL
$9.50 per person

VEGETABLE SPRING ROLL
$7.75 per person | V

THAI CHICKEN SPRING ROLL
$9.25 per person

Dipping sauces include Thai Sweet Chili Sauce and Tamari Ginger Sauce

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STATIONARY HORS D'OEUVRES

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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 | VG

FIRECRACKER SHRIMP BAO
sweet and spicy yellow peppers, red peppers, snow peas, sriracha mayo, crunchy toasted sunflower seeds
$12.50 per person

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

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 | V 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 | V GF

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 | V

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 | V

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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 / V

HOUSE MADE VIETNAMESE SUMMER ROLL
with cucumber dip
$32.00 dozen / VG GF

MINI PIMENTO CHEESE BITES
sharp cheddar cheese, chives and wheat thins
$30.50 dozen / V

DEVILED 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 / VG GF

HERBED GOAT CHEESE STUFFED PEPPADEW PEPPERS
$32.50 dozen / V 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

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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 / V

PORCINI ARANCINI
with truffle crème
$31.50 dozen / V

FONTINA CHEESE ARANCINI
with spicy pomodoro sauce
$31.50 dozen / V

WILD MUSHROOM TARTLET SHELLS
with gruyere cheese, mushroom duxelles, and truffle oil
$32.50 dozen / V

BAKED PARMESAN BRUSSELS SPROUTS
with sour cream & onion dipping sauce
$31.50 dozen / V GF

VEGAN

VEGETABLE SAMOSA
with onion tomato chutney
$28.75 dozen / VG

CAULIFLOWER FALAFEL
with vegan coconut tzatziki sauce and harissa spice
$31.50 dozen / VG GF

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, sesame, 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.

V Vegetarian
GF Gluten Friendly
VG Vegan
DF Dairy Friendly