

CATERING BY

FRESH \* LOCAL

REBECCA'S

— EST. 1989 —





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## OUR COMMITMENTS

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

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

## BREAKFAST

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, ciligiene 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, craisins,  
 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,  
 craisins, 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*

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

## SALADS AND BOWLS

individually packaged, 10 person minimum

### BOWLS

#### HARVEST SALAD BOWL

roasted butternut squash with roasted red beets, kale, pepitas, pickled onion, craisins, 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 INCLUDE

Reuben Pretzel Bread Pudding  
with Sam Adams Cheddar Sauce

Poutine-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 Include

French 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 Napolean  
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

Mustard Herb Glazed Pork Loin

Wild Rice Stuffed Acorn Squash

#### SIDES INCLUDE

Roasted Brussels Sprouts with  
Butternut Squash, Craisins,  
Shallots and Pomegranate Glaze  
Roasted Cauliflower with  
Parmesan and Rosemary

Warm Quinoa Salad  
with Mint, Kale, Pumpkin Seeds  
and Pomegranate

### 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 Cheese  
Watermelon Queso Fresco  
Salad with Mint

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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

**TOPPING 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 | **V**

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 | **VG**

**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 / V

**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 / V

**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 / V

**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 / **V**

### **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 / **VG**

### **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 / **VG**



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)  
 \$39.50 dozen

#### 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 / V

### 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 GF

### 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 | GF

### 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 | GF

### 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