

FRESH  LOCAL

REBECCA'S

 EST. 1989 

HOLIDAY CATERING MENU



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

Holiday Buffet

Minimum of 20 guests

Rebecca's Scratch-Made Chinese Take Out | 52. pp

PORK POT STICKERS

CRAB RANGOON

VEGETABLE SHU MAI

PORK BELLY BAO BUN

with hoisin glaze and house made pickles

Choose 1 Main:

GENERAL GAU'S CHICKEN

BEEF WITH SCALLION | ADD 5.

Choose 1 Side:

FRIED RICE OR VEGETABLE LO MEIN

Dipping Sauce Include:

TAMARI GINGER

SWEET CHILI

Winter Warmer | 50. pp

Choose 1 Main:

APPLE CIDER BRINED TURKEY BREAST

with cranberry orange chutney

TUSCAN STYLE PORCHETTA

prosciutto, sage and fresh mozzarella

stuffed pork loin

BOURBON AND ROSEMARY

BRAISED SHORT RIBS

add 5.

MAPLE BUTTER SEARED SALMON | ADD 5.

with kumquat relish

Sides Include:

LEMON THYME-ROASTED

MARBLE POTATOES OR SAVORY BREAD

PUDDING

ROOT VEGETABLE GRATIN

OR CAULIFLOWER GRATIN

ROASTED ASPARAGUS WITH GRILLED

SHALLOTS AND POMEGRANATE REDUCTION

OR GRILLED BABY CARROTS WITH

ARUGULA MINT PESTO

Holiday Reception | 55. pp

HOLIDAY CROSTINI

heirloom tomato bruschetta; whipped goat cheese with cranberry

orange chutney ; mustard crusted beef tenderloin with

horseradish cream and caramelized onion jam

BAKED BRIE

topped with figs, cranberry, blueberries, pecans and

fresh herbs. served with assorted crackers and breads

UNDER THE SEA

choice of lobster and crab fried deviled egg with avocado

mousse, lobster crab cakes or classic shrimp cocktail with

horseradish lemon cocktail sauce

GRILLED VEGETABLE PLATTER

TUSCAN ANTIPASTO PLATTER

Italian cured meats and cheeses, marinated vegetables

and spreads

ASSORTED HOLIDAY COOKIES, DESSERTS AND BEVERAGES

Holiday Receptions

Minimum of 20 guests | 2 dozen minimum of each hors D'oeuvres. Some items may require 48 hours notice.

Hot Hors D'oeuvres

PORCINI ARANCINI | 28. dozen
with Truffle Crème Fraiche

BUTTERNUT SQUASH ARANCINI | 28. dozen
with Cranberry Sage Jam

FRIED GOAT CHEESE PUFF | 29. dozen
with lavender honey

SHORT RIB EMPANADA | 32. dozen
cranberry barbecue dipping sauce

**CHORIZO MANCHEGO
STUFFED MUSHROOM | 30. dozen**
with red wine honey

CLASSIC ITALIAN MEATBALL | 32. dozen
stuffed with prosciutto and salami with pomodoro sauce

CHICKEN LEMONGRASS DUMPLINGS | 28. dozen
with tamari ginger dip

THANKSGIVING MEAT BALL | 30. dozen
stuffing spiced turkey meatball with cranberry orange reduction

BUFFALO BLUE CHEESE CHICKEN FRITTER | 29. dozen
with herb ranch dipping sauce

MINI OPEN-FACE LOBSTER GRILLED CHEESE | 40. dozen

SCALLOP AND PORK BELLY SKEWER | 42. dozen
with hoisin pineapple rum glaze and chili aioli

CRAB POTATO AND GRUYERE PUFF | 38. dozen
with caper basil aioli

CRAB AND LOBSTER CAKE | 44. dozen
with Cajun remoulade sauce and avocado mousse

Cold Hors D'oeuvres

CAPRESE SKEWER | 28. DOZEN
with balsamic reduction and herb pesto

SWEET POTATO CHIPS | 27. DOZEN
with beet hummus and beet greens

**KOREAN STYLE CRISPY BRUSSEL
SPROUT SKEWER | 28. DOZEN**
with gochujang aioli

HEIRLOOM TOMATO BRUSCHETTA | 27. DOZEN
with basil garlic on grilled crostini

ANTIPASTO SKEWER | 30. DOZEN
with homemade zesty Italian vinaigrette

DUCK L'ORANGE CROSTINI | 36. DOZEN
on brown butter pretzel with pickled shallot and cornichon

**MUSTARD CRUSTED
BEEF TENDERLOIN | 38. DOZEN**
on baguette with horseradish cream and caramelized shallot jam

PROSCIUTTO CROSTINI | 32. DOZEN
with gorgonzola spread, fig spread, arugula and truffle oil

FRIED LOBSTER DEVEILED EGG | 42. DOZEN
with avocado mousse

**SMOKED SALMON
ON TRUFFLE POTATO CHIP | 36. DOZEN**
with lemon chive crème fraiche and salmon roe

**CRANBERRY CHICKEN SALAD ON
PUMPERNICKEL TOAST POINT | 29. DOZEN**
with chive oil

Stationary Displays

COUNTRY CHEESE SELECTION | 8. pp

FRESH VEGGIE CRUDITE | 6.5 pp

TUSCAN ANTIPASTO PLATTER | 13. pp
Italian cured meats and cheeses, marinated
vegetables and spreads

WARM NEW ENGLAND SEAFOOD DIP | 12.5 pp
served with crostini and pita chips

ULTIMATE MEZZE | 12. pp
red pepper hummus, tabbouleh, grape leaves, marinated
kalamata olives, marinated feta, baba ghanoush, tzatziki,
Israeli salad and spicy tomato dip, served with pita chips
and soft pita

BAKED BRIE | 9. pp
topped with figs, cranberry, blue berries, pecans
and fresh herbs. served with assorted crackers and breads

Holiday Desserts

STICKY TOFFEE | 7.50 EACH

PUMPKIN ROULADE | 40. SERVES 8-10 PP

PECAN TART | 7.50 EACH

PUMPKIN PIE | 30. SERVES 8-10 PP

PECAN PIE | 33. SERVES 8-10 PP

CHEESECAKE | 9. EACH

INDIVIDUAL GINGERBREAD BITES | 7.5 EACH

APPLE TART | 9. EACH