

FRESH * LOCAL

REBECCA'S

EST. 1989

CATERING

Spring Catering Menu



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BREAKFAST

10 person minimum

Prosciutto & Burrata Panini

scrambled eggs, thin sliced Parma prosciutto, burrata cheese, sundried tomatoes, no nut basil pesto mayo, baby arugula, crusty baguette

11.50 pp



SANDWICHES

10 person minimum

Fried Chicken Caesar Sandwich

crispy chicken breast, romaine lettuce, sliced beef steak tomatoes, red onions, shaved parmesan cheese and Caesar dressing on a brioche bun

12.25 pp

Sushi Burrito Wrap

English cucumbers, shredded carrots, bean sprouts, pickled red onions, red & green cabbage, sushi rice, sriracha soy vegan mayonnaise in a flour tortilla wrap

12.25 pp | VG

SALADS & BOWLS

10 person minimum | individually packaged

Spring Cobb Salad

chopped romaine, sliced watermelon radish, snap peas, hard boiled egg, avocado, crispy chickpeas, turkey bacon, zesty lemon dill dressing

15.50 pp | GF

Spring Greens Market Salad

watercress, little leaf crisp lettuce, dill, green onions, English cucumbers, crumbled feta cheese, savory flax seed granola, apricot vinaigrette

15.50 pp | V GF

NYC Street Cart Bowl

curry spiced farro, heirloom cherry tomatoes, red onions, shredded iceberg lettuce, harissa roasted cauliflower, tangy tahini garlic dressing

15.50 pp | V

Add

Grilled Citrus Dill Salmon +11.95 pp | GF DF

Honey Lime Grilled Shrimp +10.95 pp | GF DF

Rosemary Garlic Sliced Skirt Steak +10.95 pp | GF DF

Grilled Lemon Herb Chicken +7.50 pp | GF DF

Black Bean & Sweet Potato Falafel +7.50 pp | VG GF

Herb Crusted Grilled Tofu +6.95 pp | VG GF

Classic Tuna Salad +7.25 pp | GF DF

Cranberry Herb Chicken Salad +7.50 pp | GF DF

SPRING BUFFET

20 person minimum

1 main 29.50 pp

2 mains 37.95 pp

3 mains 44.25 pp

Mains

Mediterranean Baked Haddock

artichokes, caperberries, olives, tomato, parsley, lemon, seasoned breadcrumbs

Chicken Brochettes GF

Parma prosciutto, fontina cheese & asparagus, creamy Dijon leek sauce

Wild Mushroom & Rice Stuffed Cabbage

herb tomato sauce, sunflower seeds, leeks, goat cheese V GF

Includes your choice of 3 Sides

Shaved Fennel Salad

Cara Cara orange segments, sliced red onion, English cucumber, dill sprigs, tossed in agave lemon vinaigrette VG GF

Papas Bravas

Crispy fried potatoes in a tomato onion sauce, finished with creamy garlic aioli V GF

Grilled Broccolini

Topped with parmesan breadcrumbs and lemon zest V

Roasted Garlic & Spinach Orzo

Pecorino Romano cheese, chili flakes, and Greek extra virgin olive oil V