

FRESH LOCAL

REBECCA'S

EST. 1989

CATERING

WINTER SPECIALS



Winter Catering Specials

BREAKFAST

10 person minimum

Brunch Sliders

angus all beef grilled patty, American cheese, applewood smoked bacon, fried egg, Cholula aioli, baby arugula and sliced tomato on brioche bun

13.50 pp | 2 pp

Broccoli & Asparagus Frittata Sandwich

roasted red pepper pesto, sharp provolone cheese, egg and kale no nut pesto on ciabatta bread

9.95 pp

SANDWICHES

10 person minimum

Muffaletta

salami, capicola, mortadella, provolone, olive tapenade, giardiniera relish, roasted red peppers, round muffaletta bread

11.75 pp

Mexican Fajita Grilled Cheese

red onions, tri-colored peppers, zucchini ribbons, pepper jack cheese, chimichurri sauce, thick sliced multi-grain bread

11.75 pp | VG

Add on Creamy Tomato Soup Tote VG GF

Serves 16 / 55. each

SALADS & BOWLS

10 person minimum

Cranberry Apple Quinoa Salad

chopped kale, red onions, savory granola, dried cranberries, granny smith apples, red quinoa, feta cheese, spicy lemon vinaigrette

12.95 pp | VG GF

Mardi Gras Salad

roasted sweet potatoes, purple potatoes & red beets, green & red cabbage, scallions, creole mustard vinaigrette, pomegranate seeds

12.95 pp | V GF

Winter Veggie Grain Bowl

black wild rice, roasted Brussels sprouts, grilled red onions, butternut squash, dried cherries, goat cheese, crispy chickpeas, blackberry balsamic vinaigrette

14.95 pp | VG GF

Add

Grilled Salmon +11.50 pp | GF DF

Grilled Shrimp +10.50 pp | GF DF

Rosemary Garlic Sliced Skirt Steak +10.50 pp | GF DF

Grilled Lemon Herb Chicken +7.25 pp | GF DF

Black Bean & Sweet Potato Falafel +7.25 pp | V

Herb Crusted Grilled Tofu +6.75 pp | V

Classic Tuna Salad +6.95 pp | GF DF

White Meat Cranberry, Celery, Chicken Salad +6.50 pp | GF DF

LUNCH BUNDLE

20 person minimum

Choose 1 Main

Casarecce Pasta with Short Ribs

cremini mushrooms, leeks, caramelized onions, Grana Padano cheese, truffle salt

27.95 pp

Roasted Lamb Chops with Brown Butter

Maderia Sauce rosemary, garlic confit, Dijon mustard

29.95 pp

Mozzarella Schnitzel

grilled eggplant, breaded mozzarella, no nut basil pesto, roasted cherry tomatoes, aged balsamic vinegar, extra virgin olive oil

24.95 pp | VG

Includes your choice of 3 Sides

Cacio & Pepe Brussel Sprouts

cracked black pepper, parmesan cheese, pecorino Romano cheese, sea salt, extra virgin olive oil | VG

Housemade Ricotta Gnudi

brown butter, sage, parmesan cheese | VG

Sauteed Green Beans with Pomegranate

shallots, sliced garlic, fresh ginger, parsley | V GF

Local Burrata Ravioli

heirloom cherry tomatoes, imported speck prosciutto, Vidalia onion, basil, parmesan cheese

VG Vegetarian V Vegan GF Gluten Friendly DF Dairy Friendly

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