

FRESH LOCAL

# REBECCA'S

EST. 1989

CATERING

# SPRING MENU



BOSTON  
BUSINESS JOURNAL

**THE LIST**

**LARGEST  
CATERERS  
IN MASSACHUSETTS**

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REBECCA'S CULINARY GROUP  
RANKED #1

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**2023**



# Spring Catering Specials

## BREAKFAST

10 person minimum

### Sweet Quinoa Breakfast Bowl

lemon zest, grilled figs, strawberries, blackberries, red quinoa, house made sweet ricotta cheese, gluten and nut free granola, chia seeds, agave

13.50 pp | VG



## SANDWICHES

10 person minimum

### TOTES 17.25 pp

Rebecca's easy to carry totes include choice of sandwich, potato chips, cookie or whole fruit add 2.25 per person with water or soft drink

### Not SO Falafel Wrap

chickpea salad, lemon dill aioli, celery, butter lettuce, beefsteak tomatoes, red onions, whole wheat tortilla wrap

VG

### Spring Chicken Panini

shredded chicken, baby spinach, shaved asparagus, provolone cheese, pesto mayo, honey Dijon mustard, grilled sourdough bread

## SALADS & BOWLS

10 person minimum

### Baby Spinach Salad

sliced strawberries, goat cheese crumble, spicy pickled red onions, toasted pepitas, shaved fennel, raspberry lemon vinaigrette

12.50 pp | VG

### Super Green Pasta Salad

spinach, edamame, green peas, English cucumbers, fresh herbs, toasted sunflowers seeds, avocado, jalapeno, capers, lime vinaigrette, fresh Garganelli pasta

12.50 pp | VG

### Spring Roll Salad Bowl

seasoned rice noodles, bean sprouts, shredded carrots, green onions, cilantro, red cabbage, Thai sweet chili sun butter dressing, crispy shallots

13.50 pp | V

### Add

Grilled Salmon	+10.95 pp   GF
Grilled Tofu	+6.50 pp   V GF
Grilled Shrimp	+8.95 pp   GF
Black Bean & Sweet Potato Falafel	+6.95 pp   GF
Grilled Lemon Herb Chicken	+6.95 pp   GF
Classic Tuna Salad	+6.75 pp   GF
White Meat Cranberry, Celery, Chicken Salad	+6.50 pp   GF
Rosemary Garlic Sliced Skirt Steak	+9.95 pp   GF

## LUNCH BUNDLE

20 person minimum

### Choose 1 Main

#### Braised Garlic Herb Lamb Shoulder

harissa aioli, baby arugula, caramelized onions, Grana Padano cheese

27.95 pp | GF

#### Chicken Primavera

baby pearl onions, asparagus, spring peas, dill, Dijon cream sauce

25.95 pp

#### Green Chickpea Chana Masala Fritter

tomato chutney, cilantro pesto, Aleppo pepper

22.95 | VG

### Includes your choice of 3 Sides

#### Fava Bean and Fennel Salad

fava bean, fennel salad with parmesan cheese, mint, extra virgin olive oil, lemon zest

VG GF

#### Honey Glazed Carrots

VG GF

carrot top gremolata, golden raisins, diced dried black mission figs

#### Sour Cream and Onion

#### Smashed New Potatoes

crispy pancetta, scallion, parsley, sea salt

GF

### Local Burrata Ravioli

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

VG Vegetarian V Vegan GF Gluten 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