



FRESH LOCAL

REBECCA'S

EST. 1989

CATERING

# SPRING MENU



# Spring Catering Menu

## BREAKFAST

10 person minimum

### Asparagus & Goat Cheese Frittata Panini

baked eggs, roasted asparagus, caramelized shallots, kale & parmesan pesto with sunflower seeds, roasted red peppers, grilled ciabatta bread

**9.50 pp** | VG



## SANDWICHES

10 person minimum

### Tuscan Chicken Wrap

chopped rotisserie chicken, sliced beefsteak tomatoes, baby spinach, sundried tomato mayo, and fresh mozzarella cheese on a spinach wrap

**11.75 pp**

### Vegetarian Italian Sub

grilled eggplant, zucchini, olive relish, lettuce, tomato, provolone cheese, Calabrian chili mayo, banana peppers, and red onions on a soft torpedo roll

**11.75 pp** | VG

## SALADS & BOWLS

10 person minimum

### Roasted Chickpea & Avocado Salad

chopped romaine, heirloom cherry tomatoes, red onions, crumbled feta cheese, lemon tahini Dijon dressing, herbs

**12.95 pp** | VG

### Farro White Bean Salad

roasted spring leeks, carrots, radicchio, mini sweet pepper rings, grape tomatoes, baby arugula, lemon honey vinaigrette, crumbled goat cheese

**12.95 pp** | VG

### Green Spring New Potato Salad

baby gem lettuce, little leaf greens, asparagus, spring peas, zucchini, savory granola, mint dressing

**12.95 pp** | V

### 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	GF V
Herb Crusted Grilled Tofu	+6.75 pp	GF 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

**1 main 27.50 pp**

**2 mains 35.95 pp**

**3 mains 42.25 pp**

### Mains

#### Feta & Herb Crusted Salmon

Italian parsley, dill, mayo, lemon zest | GF

#### Peruvian-Style Chicken with Green Sauce

skin on chicken thighs, aji Amarillo, jalapeno cilantro sauce | GF

#### Green Chickpea Chana Masala Fritter

tomato chutney, cilantro pesto, Aleppo pepper | V

### Includes your choice of 3 Sides

#### French Carrot Salad

julienned carrots, spring onions, dill, parsley, whole grain mustard hot honey dressing | VG GF

#### Broccoli & Ricotta Cheese Tater Tots

lemon zest, Italian seasoned panko breadcrumbs, parmesan cheese | VG

#### Lemon Oregano Grilled Potato Wedges

house made tzatziki sauce, sea salt | GF VG

#### Trofie Pasta

spring pea pesto, pecorino Romano, extra virgin olive oil | VG

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