





FRESH  LOCAL

REBECCA'S

 EST. 1989 

CATERING

Spring menu has sprung!

As many of our menu options are made from scratch, we provide endless options for special dietary needs. Please discuss these selections with your catering specialist.

 617.731.1300  catering@rebeccasculinarygroup.com  rebeccasculinarygroup.com

BREAKFAST

10 person minimum

The Spartan Bowl

hard boiled egg, whipped feta, steamed spinach, roasted Greek oregano potatoes, tomato and olive onion salsa with herb yogurt drizzle and pita crisps

11.95 pp | **V**



SANDWICHES

10 person minimum

TOTES

16.50 pp

Rebecca's easy to carry totes include choice of sandwich, potato chips, cookie or whole fruit add 2.20 per person with water or soft drink

Just Beet It

spring pea hummus, roasted mushrooms, beet honey Dijon, arugula, pickled onion, sliced cucumber, sliced beefsteak tomato, and crumbled feta on focaccia

V

Chimi Chicken Sandwich

chimichurri grilled boneless chicken thighs, caramelized shallots, minty spring herb salad, marinated grape tomatoes, lemon and roasted garlic spread on mini baguette

SALADS & BOWLS

10 person minimum

Spring Thai Salad

diced mango, chili, red bell pepper, red onion, edamame, cucumber, shaved cabbage, mixed greens and crispy shallots with Thai basil lime vinaigrette

11.95 pp | **VG**

Spring Veggie Milanese Salad

grilled asparagus, snow peas, green peas, roasted radish, mint, basil, green leaf lettuce, arugula with a Calabrian chili and preserved lemon vinaigrette and balsamic drizzle

11.95 pp | **VG GF**

Lean & Green Bowl

edamame hummus base, herbed couscous, roasted sesame green beans, sauteed ginger garlic spinach and kale, cucumber, cilantro, chive, wasabi peas and a rice wine scallion tahini dressing

13.95 pp | **VG**

Add

Grilled Salmon	+9.95 pp VG
Grilled Tofu	+5.50 pp VG GF
Grilled Shrimp	+8.95 pp GF
Black Bean & Sweet Potato Falafel	+5.50 pp GF
Grilled Lemon Herb Chicken	+6.50 pp GF
Classic Tuna Salad	+5.50 pp GF
Rosemary Garlic Sliced Skirt Steak	+9.95 pp GF

LUNCH BUNDLE

20 person minimum

Spring Bistro Bundle 26.95 pp

Choose 1 Main

Crispy-Skin Chicken Thigh **GF**

with orange shallot vinaigrette and fresh thyme

Chimichurri Flank Steak **GF**

with grilled citrus and marinated cilantro red onions

Pea and Pesto Falafel **V**

with Greek yogurt drizzle

Choose 3 Sides

Wild Mushroom Ravioli **V**

stuffed with mushrooms and herbed ricotta tossed with blistered tomatoes in garlic broth stock

Gem Lettuce Salad **VG GF**

shaved fennel, radish, cucumber, pomegranate seeds and a lemon herb vinaigrette

Grilled Carrot Salad **V GF**

grilled carrots, shallots and radishes with feta, oregano and sumac

Fava Bean Bruschetta **VG**

with heirloom tomatoes and pickled vegetables

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V Vegetarian **VG** Vegan **GF** Gluten Friendly

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