

FRESH LOCAL

REBECCA'S

EST. 1989

CATERING

# WINTER SPECIALS



# Winter Catering Specials

## BREAKFAST

10 person minimum

### Sweet Potato Hash Bowl

ground breakfast sausage, fried eggs, caramelized onions, baby arugula, shaved parmesan cheese

13.50 pp | GF

### Colombian Breakfast Bowl

seasoned rice & beans, sliced flank steak, scrambled eggs, sweet plantain, arepa con queso, creole sauce, cilantro

13.50 pp | GF

## SANDWICHES

10 person minimum

### Grilled Pear Panini

smoked turkey breast, creamy brie cheese, applewood smoked bacon, rocket greens, thick sliced sourdough bread

12.25 pp

### Hot Capicola & Rabe

thin sliced spicy capicola, sharp provolone cheese, broccoli rabe & garlic pesto, beefsteak tomatoes, soft ciabatta bread

12.25 pp

### Add

Chicken, Vegetable & Rice Soup GF DF

75.00 | serves 8-10

## SALADS & BOWLS

10 person minimum

### Moroccan Couscous Bowl

harissa roasted carrots, raisins, red onions, feta cheese, baby kale, English cucumbers, cilantro, hot honey Dijon vinaigrette

15.50 pp | VG

### Roasted Delicata Squash Salad

creamy burrata cheese, baby arugula, caramelized shallots, roasted pumpkin seeds, pomegranate balsamic vinaigrette

15.50 pp | VG

### Baharat Spiced Grilled Halloumi Bowl

red quinoa, heirloom cherry tomatoes, Persian cucumbers, kalamata olives, mint, tzatziki sauce, baby spinach

15.50 pp | VG

### Add

Grilled Citrus Dill Salmon +11.95 pp | GF DF

Herb Crusted Grilled Tofu +6.95 pp | V GF

Honey Lime Grilled Shrimp +10.95 pp | GF DF

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

Grilled Lemon Herb Chicken +7.50 pp | GF DF

Classic Tuna Salad +7.25 pp | GF DF

Rosemary Garlic Sliced Skirt Steak +10.95 pp | GF DF

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VG Vegetarian V Vegan GF Gluten Friendly DF Dairy Friendly

617.731.1300 | catering@rebeccasculinarygroup.com | rebeccasculinarygroup.com

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.

## LUNCH BUNDLE

20 person minimum

1 main 32.95 pp

2 mains 38.95 pp

3 mains 44.95 pp

### Choose 1 Main

#### Espresso & Bourbon Braised

Short Ribs GF DF

mirepoix, oyster mushrooms, aromatics, chianti red wine

#### Seared Salmon Piccata GF

caperberries, artichoke hearts, lemon, parsley, white wine, butter

#### Vegetarian Wellington VG

cremini mushrooms, butternut squash, Swiss chard, thyme, goat cheese, puff pastry

### Includes your choice of 3 Sides

#### Baked Italian Polenta VG

cracked black pepper, parmesan cheese, pomodoro sauce, basil, extra virgin olive oil

#### Miso Glazed Red Kuri Squash VG

Vermont maple syrup, butter, scallions, apple cider vinegar

#### Classic Creamed Spinach VG

shallots, garlic, parmigiano reggiano, heavy cream, buttered breadcrumbs with herbs

### Local

#### Butternut Squash & Pumpkin Tortelloni

guanciale, roasted butternut squash and pumpkin tortelloni, brown butter, sage, asiago cheese, baby spinach