



CATERING BY

FRESH \* LOCAL

REBECCA'S

— EST. 1989 —

BC High

## GENERAL INFO

### ORDERING IS EASY!

1. Contact Rebecca's Catering Specialists at 617.474.5074, [bchigh@rebeccasculinarygroup.com](mailto:bchigh@rebeccasculinarygroup.com)  
Office hours: 8:00 am - 5:00 pm
2. Customization is our specialty! We can help create the perfect menu for your next meeting or event.
3. Need help planning a large event? Whether you are planning a large event at your office or need help finding the perfect venue at one of our exclusive locations, our team of expert sales managers are here to help.

### TASTING THE SEASONS

Our food focuses on fresh ingredients from our partner vendors and local farmers, reflecting the tastes of every season and staying true to our values, resources and regional roots. Our commitment to seasonality creates the best dishes and dining experience for our guests.

### INFORMATION & POLICIES

#### ACCOMMODATING DIETARY NEEDS

Rebecca's is committed to meeting the needs of guests who have special dietary restrictions (such as a food allergy, intolerance or other medically restricted diet) and recognizes that many of our guests may also adhere to a vegetarian or vegan diet. With your help we can make this event memorable and delicious for everyone.

- Rebecca's makes every effort to label all allergens at catered functions.
- With advance notice, we can generally accommodate guests who must avoid the most common food allergens, as well as gluten.
- Rebecca's catering is unable to accommodate a guests individual dietary preferences during an event. Any dietary restrictions should be communicated to Rebecca's Catering prior to the event date.
- Items are produced in a facility that contains tree nuts, peanuts, milk, egg, wheat, soy, fish and shellfish allergens. Please inform Rebecca's if you have a food allergy.

#### NOTICE

Rebecca's accommodates same day orders however, advance notice may be required on specific items.

#### DELIVERY INFORMATION AND CHARGES

All deliveries at BC High will be considered "drop-offs".  
An additional fee will be added if set-up is required or the event takes place off campus.

#### EQUIPMENT RENTAL

Rebecca's can provide a complete range of equipment.

#### STANDARD SERVICES

Our standard packaging for corporate orders are disposable platters, and compostable plates. Service may be upgraded with china, linen, silverware, bar service and staff for additional costs.

#### CANCELLATION | CHANGES

48-hour advance notice is required. For events of 100 people or more 72-hour notice is required. The client may be held responsible for unrecoverable charges and deposits.

#### LOST EQUIPMENT

Client is responsible for loss of any Rebecca's catering equipment within 24-hour delivery.

#### DEPOSITS

Events in excess of \$500 require a 50% deposit upon confirmation of the event; the balance is due prior to event date.

#### PAYMENT TERMS

Rebecca's accepts BC High budget numbers, checks, MasterCard, Visa and American Express.

#### TAXES

All costs are subject to applicable state sales tax.

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## OUR COMMITMENTS

**Rebecca's tries to make a difference every day by integrating environmentally conscious practices in every facet of our operations.**

From the containers we purchase to the lighting we use, we bring new ideas and concepts to our green goals. Through purchasing and handling practices, careful preparation, storage and good housekeeping, we continually strive to reduce waste, save money and protect the environment each day.

For more information please [visit rebeccasculinarygroup.com](http://rebeccasculinarygroup.com)

BREAKFAST

## BAKERY

### MUFFINS

(gf selections available)

### MUFFIN TOPS

### TURNOVERS

apple or raspberry

### DANISH

### CROISSANTS

with butter and jam

### BAGELS

with butter, jam and cream  
cheese

### SOUR CREAM COFFEECAKE

### TEA BREADS

lemon, pineapple carrot,  
banana, cranberry orange,  
blueberry and pumpkin spice  
*small, serves 6-8*  
*large, serves 12-14*

## MINI PASTRIES

### MINI BREAKFAST PASTRIES

assortment may include:  
Danish twists, butter  
croissants, cinnamon swirls  
and fruit lattices  
*1/2 dozen/dozen*

### MINI CROISSANTS

with butter and jam  
*1/2 dozen/dozen*

### MINI BAGELS

with butter, jam and cream  
cheese  
*1/2 dozen/dozen*

## HEALTHY OPTIONS

### YOGURT AND TOPPINGS

5 person minimum

with granola / **V**  
with fruit salad / **V**  
with fresh berries / **V**

### INDIVIDUAL YOGURT

regular or lite

### GREEK YOGURT

### BREAKFAST PARFAIT

5 person minimum  
yogurt, granola and fresh  
berries

**V**

### HARD BOILED EGGS

### SLICED FRUIT PLATTER

5 person minimum

**VG GF DF**

### FRESH FRUIT SALAD

5 person minimum

**VG GF DF**

### FRESH FRUIT SKEWER

with honey yogurt dip

**V**

### WHOLE FRUIT

**VG GF DF**

### LOW FAT COTTAGE CHEESE

with pineapple / **V**

### GRANOLA BARS

BREAKFAST

**HOT BREAKFAST** 10 person minimum

**SCRAMBLED EGGS BREAKFAST**

scrambled eggs, home fries, bacon and sausage patties

**SCRAMBLED EGGS BREAKFAST DELUXE**

scrambled eggs, home fries, bacon and sausage patties, juice and house blend coffee

**FRENCH TOAST**

with maple syrup

**STUFFED FRENCH TOAST**

stuffed with strawberries and cream cheese, served with maple syrup

**FRITTATA**

requires 24 hours notice  
 du jour or vegetarian

**HOMEMADE QUICHE**

requires 24 hours notice

- lorraine
- mushroom and cheddar / **V**
- spinach and broccoli / **V**
- goat cheese, oven dried tomatoes and scallion / **V**
- monthly special

serves 6

**EGG & CHEESE SANDWICH**

choice of croissant, English muffin or bagel  
*add ham, sausage or bacon*

**STUFFED CROISSANTS**

- ham and cheese
- spinach and Swiss / **V**

**BREAKFAST BURRITO**

breakfast wrap with eggs, cheese and seasoned beans  
*add sausage or bacon*

**COMBINATION BREAKFASTS** 10 person minimum

**BAKERY PLATTER**

assortment of Danish, muffins, bagels and breakfast pastries with butter, jam and cream cheese

**CONTINENTAL**

breakfast pastries, bagels and muffins, sliced fruit, orange juice and house blend coffee

**EXPRESS**

breakfast pastries, bagels, orange juice and house blend coffee

**FRITTATA BREAKFAST**

requires 24 hours notice  
 baked vegetable frittata with Monterey Jack cheese, homemade salsa, home fries, bacon, sausage patties, fruit salad, orange juice and house blend coffee

**SMOKED SALMON PLATTER**

requires 24 hours notice  
 smoked salmon, chopped red onion, capers, cream cheese and bagels

**SIDES**

**SCRAMBLED EGGS**

**HOME FRIES**

**V VG GF**

**BACON, SAUSAGE PATTY OR TURKEY SAUSAGE**

**BREAKFAST BEVERAGES**

**COFFEE**

freshly brewed ecoGrounds®  
 house blend or decaf coffee  
*pump pot serves 10*  
*half cambro serves 25*  
*full cambro serves 50*

**BEWLEY'S® TEAS**

assorted black and herbal teas  
*pump pot serves 10*  
*half cambro serves 25*  
*full cambro serves 50*

**ORANGE JUICE**

1/2 gallon, serves 8-10

**JUICE**

apple, orange or cranberry juices

**WATER**

**MILK**

**FILTERED WATER**

*half cambro serves 25*  
*full cambro serves 50*

**ecogrounds**

At ecoGrounds, they say “consciously great coffee” because quality comes from attention to detail. They invest in certified sustainable coffees and teas, responsible sourcing and better business practices because they make a difference for our trading partners and our environment, today and tomorrow.

LUNCH COMBOS

All entrées are served buffet style with rolls, butter, brownies, dessert bars and assorted cold beverages. Add a side house salad or Caesar salad for \$2.95 per person. 10 person minimum.

\*Selections which do not include rolls.

**HOT ENTRÉES** *24 hour notice required*

**THE LIGHTER SIDE**

veggie brochettes with chicken or lean beef, rice pilaf, house salad and a dessert of fresh fruit skewers

**TACO BAR\***

grilled chicken or braised beef with crisp corn taco shells, spicy black beans, lettuce, tomato, shredded cheese, salsa, sour cream and guacamole

**FAJITA BAR\***

thin sliced grilled chicken or flank steak with tortillas, roasted peppers, black beans, onions, sour cream, salsa, guacamole and shredded cheese

**THE MEXICAN FIESTA\***

our signature chicken enchilada, Mexican rice, sour cream, salsa and chopped salad

**CHICKEN QUESADILLA\***

seasoned chicken, sautéed peppers and onions, black beans and cheese tucked inside a large tortilla with salsa, sour cream and house salad

**VEGETARIAN QUESADILLA\***

sautéed peppers and onions, black beans and cheese tucked inside a large tortilla with salsa, sour cream and house salad



**THE ITALIANO**

chicken or eggplant parmesan with marinara sauce over pasta and Caesar salad  
*eggplant parmesan* /

**CHEESE RAVIOLI\***

with house oven dried tomatoes, fresh spinach and Asiago cream sauce served with garlic bread



**CHICKEN NAPOLI**

boneless, skinless pan seared chicken breast topped with tomato, prosciutto and mozzarella with pasta and marinara sauce

**SOUTHERN FRIED CHICKEN\***

crispy hand-battered bone-in chicken with mashed potatoes, gravy and buttermilk biscuits

**COLD ENTRÉES** *24 hour notice required*

**TANDOORI CHICKEN BREAST**

sliced tandoori spiced chicken breast served with a cucumber and golden raisin couscous salad and yogurt tzatziki sauce

**GRILLED FLANK STEAK**

sliced flank steak with a roasted corn quinoa salad and chimichurri sauce



**HOISIN GLAZED SALMON**

hoisin glazed salmon over Asian lo mein noodle salad

**GARLIC HERB ROAST CHICKEN**

garlic and herb roast sliced chicken breast with a black bean and chickpea salad and chipotle aioli



## LUNCH COMBOS

Require 24 hours notice.

## SANDWICH & SALAD PLATTERS

10 person minimum

### EXECUTIVE DELI PLATTER

ham, smoked turkey, roast beef, salami, albacore tuna salad, chicken salad, fresh mozzarella, Swiss and cheddar cheeses, served with marinated artichoke hearts, roasted red peppers, olives, lettuce, sliced tomatoes, pickles, mayonnaise, mustard, honey mustard, balsamic vinaigrette and assorted breads

### DELI PLATTER

ham, smoked turkey, roast beef, salami, tuna salad, Swiss and cheddar cheese with lettuce, sliced tomatoes, pickles, mayonnaise, mustard and assorted breads

### GRILLED SLICED CHICKEN PLATTER

choice of buffalo, herb, teriyaki or Cajun chicken served with lettuce, tomato, mayonnaise, mustard and assorted breads

### THE VIP

specialty sandwich and wrap platter, chips, pasta or potato salad, brownies and dessert bars and assorted cold beverages

### THE BOARDROOM

deli platter with assorted breads and condiments, house salad or Caesar Salad, potato chips, jumbo cookies and assorted cold beverages

### ON THE RUN

deli sandwiches, chips, jumbo cookies and assorted cold beverages

### SALAD PLATTER

Caesar salad or house salad topped with chicken and accompanied by fresh fruit salad, rolls, butter and assorted cold beverages

## TOTES

Totes include sandwich, chips, dessert, bottled still water, condiments and paper products in an easy to carry bag.

### THE CLASSIC

deli or specialty sandwich, potato chips, cookie or whole fruit and cold beverage

### HALF AND HALF

half deli sandwich with a side garden salad, cookie and cold beverage

### EXECUTIVE

deli or specialty sandwich, potato or pasta salad, fruit salad, cupcake and cold beverage

### WRAP ON THE RUN

deli or specialty sandwich, potato chips, cookie or whole fruit and cold beverage

### PERSONALIZED TOTE

We will gladly customize a tote with your favorite items and price it accordingly .

## SANDWICHES

gluten free bread is available

## POULTRY

### **SMOKED TURKEY AND APPLE**

smoked turkey, thinly sliced granny smith apple, cheddar cheese and honey mustard on multi-grain bread

### **CALIFORNIA GRILLED CHICKEN CLUB**

marinated grilled chicken breast, guacamole, tomato, romaine lettuce, cheddar cheese and cilantro mayonnaise on multi-grain bread

### **SPICY GRILLED CHICKEN**

grilled chicken with habanero hot sauce, lettuce, cucumber, roasted red peppers and Swiss cheese on French baguette

### **GRILLED TUSCAN CHICKEN**

grilled chicken breast, spinach, roasted red peppers, fresh mozzarella, tomato and Italian dressing on focaccia

### **ITALIAN TURKEY**

smoked turkey, salami, pepperoni, provolone cheese, lettuce, red onion, olives and Italian dressing on focaccia

### **TUSCAN TURKEY**

smoked turkey, mozzarella cheese, roasted red peppers, mixed greens and nut free pesto mayonnaise on focaccia

### **TURKEY, AVOCADO AND BACON**

smoked turkey, lettuce, tomato, guacamole, bacon and caramelized onions on ciabatta

### **GREEK CHICKEN WRAP**

grilled chicken breast, lettuce, tomato, red onion, feta cheese, roasted red peppers, cucumber and olives with Greek dressing in a flavored wrap

### **CALIFORNIA TURKEY CLUB WRAP**

smoked turkey, bacon, guacamole, mixed greens and tomato with garlic mayonnaise in a plain wrap

### **BUFFALO CHICKEN WRAP**

grilled chicken breast, hot sauce, Monterey Jack cheese, mixed greens, tomato, red onion with blue cheese dressing in a plain wrap

### **SOUTHWEST TURKEY WRAP**

smoked turkey, cheddar cheese, lettuce, tomato, guacamole with chipotle mayonnaise in a tomato wrap

### **CHICKEN CAESAR WRAP**

grilled chicken, parmesan cheese, romaine lettuce, croutons with Caesar dressing in a plain wrap

### **THE REBECCA ROLL**

smoked turkey, bacon, scallions, dill havarti cheese, cranberry sauce and chipotle mayonnaise in a plain wrap

### **COBB SALAD WRAP**

grilled chicken, bacon, guacamole, mixed greens, tomato and red onion in a plain wrap

## SPECIALTY SANDWICH PLATTER

Our customers favorite specialty sandwiches and signature wraps



SANDWICHES

gluten free bread is available

## BEEF AND PORK

### COLD STEAK AND CHEESE WRAP

roast beef, Boursin cheese, roasted red peppers, mixed greens, tomato and red onion in a plain wrap

### FLANK STEAK WRAP

thinly shaved flank steak, feta cheese, olives and mixed greens with Greek dressing in a plain wrap

### THE BISTRO

smoked ham, grilled chicken, roasted asparagus, caramelized onions and mozzarella cheese with garlic mayonnaise on sourdough bread

### CLASSIC ITALIAN GRINDER

ham, capicola, salami, red onion, tomato, roasted red peppers, hot peppers, pickles and provolone cheese on French baguette

### BLT REBECCA'S STYLE

smoked bacon, romaine lettuce, tomato, provolone cheese and sun-dried tomato spread on focaccia

### STEAKHOUSE ROAST BEEF

roast beef, horseradish mayonnaise, caramelized onion and cheddar cheese on French baguette

## VEGETARIAN

### FALAFEL WRAP

falafel, red onion, cucumber, tomato, lettuce and tzatziki sauce in a plain wrap



### TABBOULEH WRAP

tabbouleh, lettuce, cucumber, tomato, black olives and roasted garlic dressing in a flavored wrap



### CAPRESE

fresh mozzarella, beef steak tomatoes, arugula and nut free basil pesto on focaccia



### GREEK VEGETARIAN WRAP

lettuce, tomato, red onion, roasted red peppers, cucumber, feta cheese, black olives and hummus with Greek dressing in a flavored wrap



### COUNTRYSIDE WRAP

mixed greens, tomato, goat cheese, spiced pecans, red onion and lite raspberry vinaigrette in a plain wrap



### HUMMUS AND VEGGIE WRAP

hummus, lettuce, tomato, roasted red peppers, cucumber and feta cheese in a flavored wrap



### THE PORTOBELLO

slow roasted portobello mushrooms, Swiss cheese, tomato, lettuce and pesto on focaccia



### TOFU WRAP

crispy sesame tofu with carrots, roasted red peppers, cucumbers, tomato, lettuce and sesame dressing in a flavored tortilla



## DELI SANDWICHES

Rebecca's Chicken Salad  
 Smoked Turkey  
 Grilled Chicken Breast  
 Roast Beef  
 Smoked Ham

Tuna Salad  
 Egg Salad  
 Three Cheese   
 Hummus

## COLD SIDE ACCOMPANIMENTS

5 person minimum

### COLD SIDES

#### ROASTED RED BLISS POTATO SALAD

red bliss potatoes, bell peppers, white and red onions and fresh rosemary tossed in balsamic vinaigrette

**VG GF**

#### HOMESTYLE POTATO SALAD

traditional creamy red bliss potato salad with celery and onions

**V GF**

#### CHEF'S SPECIAL PASTA SALAD

**V**

#### TORTELLINI SALAD

selection rotates

**V**

#### ISRAELI COUSCOUS SALAD

tomato, black olives, onions, feta and lemon dressing

**V**

#### GOLDEN BEET SALAD

red radish, shaved fennel and orange dressing

**VG GF**

#### GOLDEN QUINOA SALAD

organic red rice, roast corn, scallions and sherry vinaigrette

**VG GF**

#### BLACK BEAN AND CHICK-PEA SALAD

corn, peppers, scallions and coriander vinaigrette

**VG GF**

#### FRUIT SALAD

fresh bite sized seasonal fruit

**VG GF**

#### MIXED GREEN SALAD

arugula, radicchio, red leaf lettuce, cherry tomatoes and mandarin oranges with balsamic vinaigrette

**VG GF**

#### CAESAR SALAD

crisp romaine lettuce, homemade croutons and shaved parmesan cheese with traditional Caesar dressing

**V**

### CHIPS

individual bags of assorted chips and pretzels, selections vary

### PICKLE SPEARS

### ROLLS AND BUTTER

selections vary

SALADS/SOUP

## ENTRÉE SALADS

### GRILLED SALMON SALAD

grilled salmon on a bed of wild mixed greens with lemon vinaigrette

GF

### SPINACH SALAD

fresh spinach leaves, crisp bacon, sliced mushrooms, red onion, mandarin oranges, boiled eggs and honey mustard dressing

GF

### BUFFALO CHICKEN SALAD

breaded chicken tenders in a spicy buffalo sauce over a bed of mixed greens, shredded carrots, cherry tomatoes and red onion with blue cheese dressing

### COBB SALAD

romaine hearts, avocado, cherry tomatoes, bacon, grilled chicken, sliced hard boiled egg and blue cheese dressing

GF

### REBECCA'S CAPRESE SALAD

sliced tomatoes and buffalo mozzarella cheese on a bed of greens, with balsamic vinaigrette or lite olive oil

V GF

## SIDE SALADS

5 person minimum. Available in entree size.

### HOUSE SALAD

mixed greens with tomatoes, cucumbers, bell peppers, shredded carrots and choice of dressing

V VG GF

### COUNTRYSIDE SALAD

mixed greens, spiced pepitas, dried cranberries and fresh goat cheese with balsamic vinaigrette

GF

### CHOPPED SALAD

chopped romaine lettuce and fresh herbs tossed with chopped cucumbers, red and yellow peppers, sliced cherry tomatoes, red onions, black olives and hard boiled eggs with vinaigrette dressing

V GF

### WILD MIXED GREEN SALAD

arugula, radicchio, red leaf lettuce, cherry tomatoes and mandarin oranges with balsamic vinaigrette

V VG GF

### FLORENTINO SALAD

baby spinach, roasted red peppers, crumbled gorgonzola cheese, caramelized onions and crispy bacon bits with balsamic vinaigrette

GF

### CAESAR SALAD

crisp romaine lettuce, homemade croutons and shaved parmesan cheese with traditional Caesar dressing

V

### GREEK SALAD

lettuce, cherry tomatoes, cucumbers, feta cheese, Kalamata olives, pepperoncini and red onions with Greek dressing

V GF

## ADD-ONS

### GRILLED SLICED CHICKEN

### GRILLED SLICED FLANK STEAK

### GRILLED SALMON

### CHICKEN SALAD

### TUNA SALAD

### DELI HAM

### DELI TURKEY

### DELI ROAST BEEF

## SOUP

We serve a variety of soup, chili and chowders which rotate and change daily.

They are offered by the gallon in an insulated disposable container (16 - 8 oz servings).

Please check with 'Sales' for our selections. 24 hour notice required.

GRILL

Includes assorted condiments. 72 hour notice required.

## BURGERS AND MORE

Beef Burger  
Turkey Burger  
Veggie Burger  
Chicken Sandwich  
Sausage and Peppers  
All Beef Hot Dogs

## SIDES

### ROASTED RED BLISS POTATO SALAD

red bliss potatoes, bell peppers, white and red onions and fresh rosemary tossed in balsamic vinaigrette

VG GF

### HOMESTYLE POTATO SALAD

traditional creamy red bliss potato

### CHEF'S SPECIAL PASTA SALAD

V

### TORTELLINI SALAD

selection rotates

V

### FRUIT SALAD

fresh bite sized seasonal fruit

VG GF

### HOMESTYLE COLESLAW

V

### CHIPS

### PICKLE SPEARS

## Ask about our seasonal specials

HOT ENTRÉES

Served piping hot, buffet style. 10 person minimum - 24 hour notice required.

## CHICKEN

### CHICKEN PARMESAN

with pasta and marinara sauce

### CHICKEN MARSALA

in a wild mushroom sauce

### CHICKEN NAPOLI

boneless, pan seared chicken topped with tomato, prosciutto and mozzarella

### CHICKEN FRANÇAISE

lemon and egg battered chicken breast sautéed to a golden brown, served with lemon velouté sauce

### PROSCIUTTO, MOZZARELLA AND ASPARAGUS STUFFED CHICKEN

in a bechamel cream sauce with white and wild rice

### CHICKEN QUESADILLA

seasoned chicken, sautéed peppers and onions, black beans and cheese tucked inside a large tortilla with salsa and sour cream

### CHICKEN ENCHILADA

spice braised pulled chicken, with peppers, onions and cheese filled inside a large tortilla topped with a traditional sauce and side of sour cream and salsa

### SPINACH AND SWISS STUFFED CHICKEN BREAST

roasted chicken breast stuffed with spinach and Swiss cheese

GF

### SOUTHERN FRIED CHICKEN

crispy hand battered and breaded chicken with mashed potatoes, gravy and buttermilk biscuits

GF

### TERIYAKI CHICKEN

with white rice

## BEEF | PORK

### MOLASSES AND ROSEMARY BRAISED BONELESS BEEF SHORT RIBS

with mashed potatoes

GF

### BEEF STROGANOFF

with buttered egg noodles

### GRILLED GARLIC AND HERB MARINATED FLANK STEAK

grilled flank steak marinated in garlic and herbs

GF

### STEAK QUESADILLA

Southwest seasoned beef, sauteed peppers and onions, black beans and cheese tucked inside a large tortilla with salsa, sour cream and Mexican rice

### STEAK TIPS

marinated in olive oil, garlic, basil and parsley; choice of mashed or roasted potatoes

GF

### SHEPHERD'S PIE

layered casserole with seasoned ground meat, corn, peas, carrots and topped with mashed potatoes

serves 8-10 | GF

### BEEF BOURGUIGNON

tender steak and vegetables sautéed in a red wine demi-glaze and served with buttered egg noodles

### SPICED TOMATO GLAZED MEATLOAF

with mushroom gravy and truffle mashed potatoes

### FRIED PORK SCHNITZEL

breaded and pan fried pork loin cutlets with a brandy mustard cream sauce and buttered egg noodles

### SLOW BRAISED PORK LOIN

with peppers, onions and herbs served with mashed potatoes

HOT ENTRÉES

Served piping hot, buffet style. 10 person minimum - 24 hour notice required.

**PASTA**

**EGGPLANT INVOLTINI**

ricotta, basil and pomodoro sauce, served with pasta



**EGGPLANT PARMESAN**

with marinara sauce and served with pasta

serves 8-10 /

**BAKED ZITI AND BROCCOLI**

penne pasta, broccoli, bechamel and pomodoro sauce topped with mozzarella cheese

serves 8-10 /

**CHICKEN, BROCCOLI AND ZITI**

chicken, broccoli and pasta tossed in a parmesan cream sauce

**NORTHERN ITALIAN LASAGNA**

layered pasta sheets with meat sauce, ricotta cheese and topped with mozzarella cheese

serves 8-10

**VEGETABLE LASAGNA**

layered pasta sheets with roasted onions, peppers, ricotta cheese and pomodoro sauce, topped with mozzarella cheese

serves 8-10 /

**CHEESE TORTELLINI PRIMAVERA**

ricotta filled tortellini tossed with plum tomatoes, zucchini, marinara and béchamel sauce topped with mozzarella cheese

serves 8-10 /

**MAC AND CHEESE**

elbow macaroni tossed in a velvety cheese sauce of cheddar, parmesan and mozzarella cheese

serves 8-10 /

**GRILLED VEGETABLE STUFFED RAVIOLI**

in a roasted garlic tomato sauce

serves 8-10 /

**RICOTTA AND SPINACH RAVIOLI**

roast eggplant and pepper sauce

serves 8-10 /

**CHEESE RAVIOLI**

with house oven dried tomatoes, fresh spinach and Asiago cream sauce

serves 8-10 /

**ORECCHIETTE PASTA**

cherry tomatoes, oil cured black olives, arugula and garlic tossed in olive oil and grated parmesan cheese

serves 8-10 /

**VEGETARIAN**

**VEGETABLE QUESADILLA**

sautéed peppers and onions, black beans and cheese tucked inside a large tortilla with salsa and sour cream



**BAKED STUFFED PEPPER**

quinoa and red rice stuffed pepper served with a rustic garlic tomato sauce



**TOFU SKEWER**

grilled teriyaki tofu-pineapple skewer



**SEAFOOD**

**GRILLED SALMON**

with cucumber salad and cous cous

**SAUTEED SHRIMP SCAMPI**

with linguine

**BLACKENED CATFISH**

with creole aioli, red beans and rice

**CHILI ORANGE GLAZED SALMON**

with white rice

**BAKED HADDOCK**

with crumb topping and rice pilaf

**GRILLED SHRIMP SKEWER**

with grilled pineapple, shrimp and red pepper served with jasmine rice

**TILAPIA PAPRIKASH**

baked tilapia in a roasted vegetable sauce of tomatoes, peppers and garlic served with white rice

SIDES

## HOT SIDES

10 person minimum

**GREEN BEANS** V VG GF

**STEAMED BROCCOLI WITH BUTTER** V GF

**GARLIC SPINACH** V VG GF

**ASPARAGUS** V VG GF

**HERBED VEGETABLES** V VG GF

**BUTTERNUT SQUASH PUREE** V GF

**BUTTERED PEAS AND CARROTS** V GF

**ROASTED BRUSSEL SPROUTS** V VG GF

**MASHED POTATOES** V GF

**OVEN ROASTED POTATOES** V VG GF

**MASHED SWEET POTATOES** V GF

**COUS COUS** V

**RICE PILAF** V

**RED RICE** V VG GF

**ROLLS AND BUTTER**

SWEET ENDINGS

Rebecca's Cafe has earned a reputation as Boston's premiere bakery. Our "from scratch" baked goods are made with the finest ingredients. The endless style, creativity and flavor of our decadent desserts will enhance any occasion

**DESSERTS & CAKES** 24-48 hour notice required. Please inquire with a Catering Associate.

**DOLCE DE LECHE**

layers of Devil's food and butter cake filled with Spanish caramel, fresh whipped cream and iced in a vanilla buttercream topped with chocolate curls  
*serves 12-14*

**TUSCAN CREAM CAKE**

vanilla cake filled with vanilla pastry cream and lush berries, iced in a vanilla buttercream  
*serves 12-14*

**FRUIT TART**

sweet butter crust brushed with a thin layer of white chocolate, filled with vanilla custard and berries, finished in an apricot glaze  
*serves 6-8 people*

**TRADITIONAL CHOCOLATE CAKE**

Devil's food cake, iced with vanilla frosting and garnished with chocolate curls  
*serves 12-14*

**CHOCOLATE RASPBERRY CAKE**

Devil's food cake filled with chocolate ganache, raspberry jam and ruby raspberries topped with a web of white chocolate  
*serves 12-14*

**CHOCOLATE MOUSSE CAKE**

velvety chocolate mousse nestled between layers of Devil's food cake topped with chocolate abstracts  
*serves 12-14*

**CARROT PATCH CAKE**

traditional carrot cake iced in cream cheese frosting, trimmed in toasted coconut and topped with a carrot patch of buttercream "carrots"  
*serves 12-14*

**STRAWBERRY FIELDS CAKE**

butter cake filled with sliced strawberries, cupcake cream and topped with strawberries and pink shavings  
*serves 12-14*

**LEMON DROP CAKE**

lemon cake filled with lemon curd, whipped cream and topped with a buttercream frosting  
*serves 12-14*

**CLASSIC APPLE PIE**

crisp apples and cinnamon sugar baked in a flaky pie crust  
*serves 6-8*

**REBECCA'S CUPCAKE COLLECTION**

(gf selections available)  
chocolate, raspberry, black forest, lemon, carrot, red velvet and vanilla  
*regular  
mini / dozen*



DESSERTS & BEVERAGES

24-48 hour notice required. Please inquire with a Catering Associate.  
Ask about our seasonal specials!

## DESSERTS

### CELEBRATION CAKES

decadent chocolate mousse,  
sweet strawberry fields,  
traditional Tuscan cream,  
dolce de leche chocolate  
raspberry, carrot and devil's  
food

*1/4 sheet cake*  
15-25 people

*1/2 sheet cake*  
30-50 people

*Full sheet cake*  
50-100 people

*Custom edible cake topper*  
*logos, photo and designs*  
*available for an additional*  
*cost*

### MINIATURE DESSERT PASTRIES

a variety of delicious baked  
mini pastries that change  
with the seasons. Please  
call for details about the  
selections.

*dozen | 24 hour notice*

### DESSERT PLATTER

homemade brownies, dessert  
bars and jumbo cookies  
*regular | dozen*  
*mini dozen*

### COOKIES

rich chocolate chip,  
bittersweet chocolate mocha,  
chewy oatmeal raisin, m&m®,  
lemon chip  
*regular*  
*mini dozen*

### BROWNIES AND DESSERT BARS

homemade brownies and  
dessert bars  
*regular*  
*mini dozen*

### BISCOTTI

chocolate dipped, cranberry  
chocolate dipped  
*large dozen*  
*mini dozen*

### POUND CAKE

marble, lemon, red velvet,  
orange poppy or plain  
*serves 8-10*  
*add berries and whipped*  
*cream*

### WHOOPIE PIES

vanilla, chocolate, red velvet,  
vanilla peppermint,  
chocolate peppermint  
*regular dozen*  
*mini dozen*

### GLUTEN FREE COOKIES

24 hour notice required  
chocolate chip

## BEVERAGES

### COFFEE

freshly brewed ecoGrounds®  
house blend or decaf coffee  
*pump pot serves 10*  
*half cambro serves 25*  
*full cambro serves 50*

### BEWLEY'S® TEAS

assorted black and herbal teas  
*pump pot serves 10*  
*half cambro serves 25*  
*full cambro serves 50*

### INDIVIDUAL SODA

*each*

### WATER

Dasani® water  
*sparkling plain or flavored*  
*water*

### FILTERED WATER

*half cambro serves 25*  
*full cambro serves 50*

### SEASONAL BEVERAGES

please inquire about our  
seasonal specials

### ICED TEA OR LEMONADE

*half cambro serves 25*  
*full cambro serves 50*

### HOT CHOCOLATE

*half cambro serves 25*  
*full cambro serves 50*

### HOT OR CHILLED CIDER

*half cambro serves 25*  
*full cambro serves 50*  
*gallon serves 15 (cold only)*

## ecogrounds

At ecoGrounds, they say "consciously great coffee" because quality comes from attention to detail. They invest in certified sustainable coffees and teas, responsible sourcing and better business practices because they make a difference for our trading partners and our environment, today and tomorrow.

EVENTS BY

FRESH \* LOCAL

REBECCA'S

— EST. 1989 —

BC High

STATIONARY HORS D'OEUVRES

10 person minimum. 24 hour notice required on select items

**COUNTRY CHEESE SELECTION**

imported and domestic cheeses with assorted crackers and French bread  
*sliced fruit/additional*

**CRISP VEGETABLE CRUDITÉS**

cherry tomatoes, broccoli, summer squash, red and green peppers, carrots, celery and zucchini with creamy herb dip

V VG GF

**MARINATED GRILLED VEGETABLE PLATTER**

eggplant, asparagus, red and green peppers, red onion, yellow squash and zucchini

V VG GF

**ANTIPASTO PLATTER**

salami, prosciutto, marinated artichoke hearts, mushrooms, fresh mozzarella, roasted red peppers and Italian olives served with sliced French bread

**CORN CHIPS**

with guacamole, sour cream and salsa

GF

**SWEET CURRIED FRIED WONTON CRISPS**

with orange chili dip

**HUMMUS AND PITA CHIPS**

traditional hummus served with freshly toasted pita chips

V VG

**MEDITERRANEAN MEZZE**

red pepper hummus, tabbouleh, vegetarian grape leaves and Kalamata olives served with pita crisps and soft pita

**SPINACH AND ARTICHOKE DIP**

with toasted pita chips

**BUFFALO CHICKEN DIP**

with homemade potato chips

**ONION DIP**

with homemade potato chips

**STUFFED BRIE EN CROUTE (SEASONAL)**

brie en croute baked with a layer of brown sugar and raspberry preserves, served with French bread and assorted crackers  
*serves 15 - 20*

**SMOKED SALMON**

served with diced red onion, capers, crème fraiche and assorted breads

**FRESH FRUIT SKEWERS**

with honey yogurt dip

**MINIATURE SANDWICHES**

chicken, tuna salad, egg salad, deli meats or grilled chicken on ficelle rolls  
*dozen minimum per type*

**MINIATURE PINWHEEL WRAPS**

cool cheese steak, buffalo chicken, southwest turkey, tuna fish or hummus vegetable wraps  
*dozen minimum per type*

**TEA SANDWICHES**

1 dozen minimum of each type chicken, tuna or egg salad, cucumber and Boursin or smoked salmon  
*dozen minimum per type*

**CRISPY FRIED CHICKEN WINGS OR BUFFALO WINGS**

choice of bbq sauce, honey mustard or blue cheese dip  
*(3 per person)*

**HAMBURGER SLIDERS**

served with shaved pickles, chopped onions, smokey barbecue sauce, ketchup, coleslaw and slider buns  
*(2 per person)*

**POTATO SKINS**

with bacon bits, shredded cheese, scallions and sour cream

GF / *(2 per person)*

**SPICED CHICKEN TACOS**

with shredded lettuce, diced tomato, Monterey Jack cheese, salsa, flour tortillas and hot sauce  
*(2 per person)*

**CRAB RAGOON**

with duck sauce and spicy mustard  
*(3 per person)*

**DUMPLING STATION**

pork dumplings and/or edamame dumplings with soy ginger dipping sauce

**BUFFALO TENDERS**

with celery, carrots and blue cheese dip  
*(3 per person)*

**SUSHI STATION**

a variety of sushi and maki rolls served with soy, wasabi and pickled ginger  
 minimums apply  
 48 hour notice required

PASSED HORS D'OEUVRES - COLD

1 dozen minimum, 24 hour notice required on select items

## BEEF & PORK

### PEPPERED TENDERLOIN BRUSCHETTA

with horseradish cream and caramelized onion  
*dozen*

### PROSCIUTTO AND PICKLE ROULADE

thin sliced pickle layered with cream cheese and prosciutto rolled into a roulade  
*dozen* **GF**

## SEAFOOD

### SMOKED SALMON CANAPÉS

with chive cream cheese on deli pumpernickel  
*dozen*

### SHRIMP COCKTAIL

large shrimp with a spicy cocktail sauce  
*dozen* **GF**

### GRILLED MARINATED JUMBO SHRIMP

with lemon garlic dip  
*dozen* **GF**

### CRAB CAKES

with lemon aioli  
*dozen*

## VEGETARIAN

### PHYLLO TARTS WITH WHIPPED CHÈVRE

topped with red pepper relish  
*dozen* **V**

### VIETNAMESE SPRING ROLLS

with ginger scallion dip  
*\$25.45 dozen* **V**

### GREEK "SUSHI"

hummus, Kalamata olives, tomato, onion, lemon and feta cheese in a hand rolled cucumber ribbon  
*\$26.80 dozen* **V**

### DEVEILED EGGS

*dozen*

### CHERRY TOMATO, MOZZARELLA AND BASIL KEBOBS

drizzled with vinaigrette  
*dozen* **V GF**

### GRILLED PORTOBELLO CROSTINI

**V VG GF**

## CHICKEN

### SCALLION CHICKEN

*dozen*

PASSED HORS D'OEUVRES - HOT

1 dozen minimum, 24 hour notice required on select items

## BEEF & PORK

### PIGS IN A BLANKET

with whole grain mustard  
dozen

### CHORIZO STUFFED DATES

wrapped in applewood  
smoked bacon  
dozen

### STEAK AND CHEESE SPRING ROLL

Philadelphia style cheese  
steak  
dozen

### MINI CUBAN SANDWICH

shredded roast pork, smoked  
ham and Swiss cheese  
topped with pickles on petite  
bread  
dozen

### SOUTHWEST BEEF AND VEGETABLE EMPANADA

turnover with southwest  
seasoned beef and fire  
roasted vegetables  
dozen

### SAVORY PORK DUMPLINGS

soy ginger dipping sauce  
dozen

### VENEZUELAN STYLE CORN AREPAS

stuffed with chorizo sausage  
and manchego cheese  
dozen

### MINI QUICHE LORRAINE

traditional tartlet with ham  
and Swiss cheese  
dozen

## CHICKEN

### CHICKEN YAKATORI

tender chicken slow  
marinated with Asian spices  
dozen

### CHICKEN SATAY

chicken skewers in a teriyaki  
glaze  
dozen

### SOUTHWEST CHICKEN AND VEGETABLE EMPANADA

turnover with southwest  
seasoned chicken and fire  
roasted vegetables  
dozen

### CHICKEN QUESADILLA

filled with seasoned chicken,  
sautéed peppers and onions,  
black beans and cheese  
topped with guacamole  
dozen

### TANDOORI CHICKEN SKEWERS

tzatziki dipping sauce  
\$28.15 per dozen | GF

### BUFFALO CHICKEN SPRING ROLLS

blue cheese dipping sauce  
\$29.30 per dozen

## SEAFOOD

### SCALLOPS WRAPPED IN BACON

dozen

### CRAB CAKES

Maryland lump crab meat  
with Old Bay aioli  
dozen

### MAUI SHRIMP SPRING ROLL

spiced with chili and curry  
dozen

## VEGETARIAN

### MUSHROOM TARTLET

filled with wild mushrooms  
and Asiago cheese  
dozen | V

### SPINACH AND FETA TRIANGLES

phyllo stuffed with baby  
spinach and feta cheese  
dozen | V

### FRIED VEGETABLE SPRING ROLLS

with duck sauce and spicy  
mustard dip  
dozen | V

### STUFFED MUSHROOM CAPS

with spinach, red pepper and  
feta  
dozen | V GF

### ASSORTED MINI QUICHE

wild mushroom, mixed  
vegetable, mascarpone and  
caramelized onion, and  
goat cheese and red pepper  
dozen | V

### FRIED MAC AND CHEESE BITES

with marinara dip  
dozen | V

### VEGETARIAN QUESADILLA

filled with sautéed peppers  
and onions, black beans and  
cheese topped with  
guacamole  
\$27.00 per dozen | V

### RISOTTO CROQUETTE

asparagus, mushroom and  
Asiago cheese  
dozen | V

### FLAKY PHYLLO ROLL

filled with cranberries,  
walnuts and brie  
dozen | V

### TOFU SKEWER

fried tofu with red pepper  
and pineapple chunks in a  
sweet and sour sauce  
dozen | V GF

### VEGETABLE DUMPLINGS

edamame dumplings with  
soy ginger dip  
dozen | V