

10 person minimum unless noted. * Items can be customized to meet dietary needs.

Sides & Snacks

Garden Salad 15 cal
4.95 per person

Red Bliss Potato Salad 150 cal
4.95 per person

Fruit Salad 40 cal
6.50 per person

Assorted chips, popcorn, pretzel bags
220 cal
1.75 each

Rebecca's house made sea salt chips 175 cal
25. serves 15-20

Soups 15 person minimum

Soup & Salad 370 cal
includes 2 varieties of rebecca's house made soup, green salad, rolls, butter, freshly baked dessert platter and assorted cold beverages
19.95 per person

Chili Bar up to 1360 cal
Rebecca's house made beef, turkey or vegetarian chili served with tortilla chips, shredded cheese, sour cream, scallions, corn bread, freshly baked dessert platter and assorted cold beverages
19.95 per person

Broth, Vegetarian or Cream Soup 200 cal | 49.50 gallon, serves 15
New England Clam Chowder or Chili up to 270 cal | 59.50 gallon, serves 15

To view Rebecca's seasonal soup selections visit rebeccascafe.com

Hot Bars

Rebecca's buffet-style specialties are a great choice for your next meeting or event. **All of our food is made from scratch so please allow 48 hours when placing your order. Minimum of 10 people per item. We are happy to accommodate any dietary needs!**

Mac & Cheese Bar up to 1625 cal
house made macaroni and cheese served with crispy bacon, grilled chicken, steamed broccoli, sautéed mushrooms, roasted chopped red onion, and crispy bread crumbs with a house or Caesar salad, freshly baked dessert platter and assorted cold beverages
20.95 per person

Quesadilla Bar up to 1400 cal
chicken & veggie quesadillas with salsa and sour cream, Mexican rice, freshly baked dessert platter and assorted cold beverages
20.95 per person

Taco Bar up to 1100 cal
grilled chicken, ground beef or vegetarian black bean and corn with crisp corn tortilla shells, lettuce, tomato, cheese, salsa, sour cream, guacamole, Mexican rice, dessert platter and assorted cold beverages
20.95 per person

The Lighter Side up to 630 cal
choice of grilled steak tips or chicken on a bed of roasted vegetables with rice pilaf, wild mixed greens salad, fruit skewers and assorted cold beverages
20.95 per person

Build-Your-Own Italian Subs up to 1275 cal
choice of house made meatballs, chicken parmesan or eggplant parmesan served with marinara sauce, mozzarella cheese and sub rolls, with a house or Caesar salad, freshly baked dessert platter and assorted cold beverages
20.95 per person

Chicken Italiano up to 1345 cal
chicken parmesan with marinara, chicken marsala with wild mushrooms or chicken piccata served over pasta, served with house or Caesar salad freshly baked rolls, butter, dessert platter and assorted cold beverages
20.95 per person

Desserts

Created FRESH in our bakery!
Here are just a few of our signature items. Be sure to ask Rebecca's Catering Specialist for the most current menu and prices

Cookies 325 cal
chocolate chip, mocha chip, oatmeal raisin and hermits
2.50 each | mini 18.50 dozen

Brownies and Congo Bars 395 cal
3.50 each | mini 19.95 dozen

Chocolate Dipped Biscotti 145 cal
27.95 dozen | mini 21.95 dozen

Cupcakes 365 - 170 cal
chocolate, vanilla, red velvet and seasonal specials
3.50 each | mini 32. dozen

Whoopie Pies 375 - 185 cal
chocolate, vanilla, red velvet and seasonal specials
2.95 each | mini 31. per dozen

Let us all eat cake!
when it comes to party cakes, custom-shaped cakes, and cupcakes, if you dream it... we can make it!

Beverages

Ecogrounds Coffee
freshly brewed ecoGrounds house blend, decaf or flavored coffee
29. serves 10

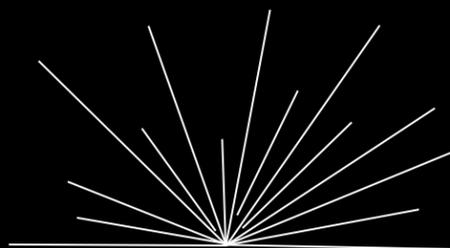
Assorted Bewley's Teas
includes black, green and herbal teas with honey and lemon
29. serves 10

Orange Juice
2.75 per person | 22. half gallon

Assorted Soft Drinks, Juices and Waters
2.75 each

Bottled Iced Tea
2.90 each

save \$10!
Order soft drinks and water by the case!



Ask about our all inclusive
Simple Choice Menu
It's something everyone will love!

Place Your Order

Don't see what you are looking for? Just ask, we can make it!

Tell us a little about your upcoming event and we'll send you personalized suggestions that will turn it into something truly special.

rebecca's



eat fresh . eat local

We deliver throughout Boston, Cambridge, Longwood and the Greater Boston Suburbs!

Cambridge
617.624.9621
catering@rebeccascafe.com
rebeccascafe.com

catering

rebecca's



eat fresh . eat local



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

Breakfast

10 person minimum unless noted. Items can be customized to meet dietary needs.

bakery

Bagels & Pastries 288 cal
an assortment of muffins, bagels and sweet breakfast pastries served with cream cheese, butter and preserves
3.25 per person

Tea Breads 220 cal
blueberry, cranberry, apple, banana, lemon, seasonal specials
small 24. serves 6-8 | large 34. serves 10-12

Coffee Cake 275 cal
sour cream coffee cake
34. serves 10-12

Mini Pastry Continental 290 – 320 cal
an assortment of mini muffins, mini bagels, petite pastries and croissants served with cream cheese, butter and preserves, fruit salad, orange juice, ecoGrounds coffee and Bewley's tea
15.50 per person

eggs-cetera

Individual Frittata 420 – 490 cal
ham & cheese, mushroom & spinach, seasonal specials
4.75 per person, 1/2 dozen minimum, 6 per flavor

The Big Scrambler 660 cal
scrambled eggs, breakfast potatoes, crisp bacon, sausage patties, mini croissants, butter, preserves, ecoGrounds coffee and Bewley's tea
18.95 per person

Sunrise Sandwich 330 – 520 cal
egg and cheese on English muffin, croissant or bagel
4.25 per person
ham, bacon, sausage or turkey sausage add 1. per person

Breakfast Burrito 545 – 692 cal
eggs, cheese, potatoes, onions, and peppers wrapped in a soft flour tortilla
5.25 per person
ham, bacon, sausage or turkey sausage add 1. per person

light starts

Build-Your-Breakfast Bowl 230 -330 cal
9.95 per person

Choose Your Base
plain yogurt . strawberry yogurt . blueberry yogurt . cottage cheese

Choose a Sweet or Savory Topping Mix
Sweet Topping Mix
includes granola, fresh fruit, cinnamon sugar, honey, dried cranberries, raisins and toasted walnuts

Savory Topping Mix
includes ancient grains, chopped tomatoes, avocado, hot sauce, chopped hardboiled eggs and sunflower seeds

Sliced Fruit Platter 40 cal
6.95 per person

Whole Fruit 90 cal
1.50 per person

Fruit Salad 40 cal
6.50 per person

Yogurt Cups 110 cal
3.50 per person

Mini Fresh Fruit Skewers 35 cal
with yogurt dip
35. dozen

Breakfast Parfaits 350 cal
layered with yogurt, granola and fruit
4.95 per person



Salads

10 person minimum unless noted.

Individual Bowls 9.95 per person
Buffet 7.50 per person

Asian Spinach Salad 82 cal
spinach with carrots, edamame, oranges, mushroom, peppers and sesame seeds

Caesar Salad 289 cal
crisp romaine with house made croutons and parmesan

Greek Salad 75 cal
romaine, olives, onions, pepperoncini, feta, tomatoes and cucumbers

House Salad 28 cal
mixed greens, carrots, cucumbers, peppers and tomatoes

Cobb Salad 168 cal
mixed greens with crumbled blue cheese, avocado, tomato, bacon and hard-boiled egg

Countryside Salad 455 cal
mixed greens, **spiced pecans**, dried cranberries and fresh goat cheese

Soba Noodle Salad 199 cal
buckwheat soba noodles with cucumbers, julienne red peppers, carrots and cremini mushrooms tossed with a ginger dressing

Brown Rice & Chickpea Salad 176 cal
brown rice with chopped carrots, cucumbers, celery, chickpeas, fresh mint, basil and parsley tossed with lemon-Dijon vinaigrette

Kale & Quinoa Salad 139 cal
fresh kale tossed with quinoa, roasted fennel, tomatoes, red onion and orange vinaigrette

Curried Israeli Couscous Salad 266 cal
Israeli couscous mixed with sweet and spicy piquante peppers, raisins, red onions, herbs and curry honey dressing

Grilled Vegetable Crudit  64 cal
eggplant, peppers, asparagus, carrots, broccoli, zucchini, onion and balsamic glaze (items subject to change based on seasonality)

Toppers

Chicken 160 cal 2.95 per person
Chicken Salad 280 cal 2.95 per person
Flank Steak 280 cal 4.95 per person
Albacore Tuna Salad 235 cal 2.95 per person
Tofu 100 cal 3.95 per person
Bacon 190 cal 1.75 per person
Shrimp 90 cal market 48 notice required
Salmon 290 cal market 48 notice required

Dressings

Greek 135 cal
Buttermilk Ranch 125 cal
Honey Mustard 125 cal
Lite Raspberry 30 cal
Lite Italian 40 cal
Parmesan Peppercorn 150 cal
Caesar 140 cal
Thousand Island 125 cal
Blue Cheese 155 cal
Balsamic Vinaigrette 110 cal
Russian 130 cal
Sesame Oriental 90 cal

Sandwiches

10 person minimum unless noted.

Rebecca's Sandwich Favorites 440 cal
a selection of our favorite wraps and sandwiches
9.50 per person

Rebecca's Chicken Salad with Grapes 450 cal
Full of tender chicken, fresh sliced red grapes, celery and light mayo in a flour tortilla

Smoked Turkey and Apple 694 cal
smoked turkey, thinly sliced granny smith apple, cheddar cheese and honey mustard on multi-grain bread

Tuscan Turkey 586 cal
roast turkey, spinach, roasted peppers, fresh mozzarella, tomatoes, pesto and Italian vinaigrette on ciabatta

Rebecca's BLT 700 cal
bacon, arugula, tomato, provolone, sun dried tomatoes and mayo on ciabatta

Chipotle Chicken 709 cal
grilled chicken, chipotle mayo, arugula, pickles, tomato, red onion, pepper Jack on a sourdough roll

Buffalo Chicken Wrap 531 cal
grilled chicken, mayo, buffalo sauce, mixed green, celery, tomato and blue cheese in a flour tortilla

Chilled Cheese Steak 620 cal
roast beef, horseradish mayo, Boursin cheese, red onion, roasted pepper, arugula, lettuce, tomato in a flour tortilla

California Turkey Club 680 cal
smoked turkey breast, crisp bacon, guacamole, lettuce, tomato, pepper Jack cheese and garlic mayo on ciabatta

Beef & Blue 444 cal
thinly sliced roast beef with horseradish mayo, arugula, caramelized onions, blue cheese and tomatoes on ciabatta

Smoked Ham & Swiss 550 cal
thinly sliced smoked ham, Swiss, lettuce and tomato on artisan sliced bread

Albacore Tuna Club 561 cal
tuna salad, bacon, tomato and green leaf lettuce on brioche

Caprese 625 cal
fresh mozzarella, tomatoes, arugula and pesto on ciabatta

B nh-Mi 613 cal
sesame tofu with pickled carrot, red radish, red onion, cucumber, bean sprouts and Sriracha mayo on a baguette

Hummus and Vegetable Wrap 442 cal
mixed greens, carrots, hummus feta, tomato, cucumber, red onion and roasted red peppers in a flour tortilla

Greek Vegetarian Wrap 605 cal
lettuce, tomato, red onion, crumbled feta, banana peppers, red onion, cucumbers, olives and Greek dressing in a flour wrap



**Don't see what you are looking for?
Just ask, we can make it!**

Lunch Platters

Sandwich Sampler 1352 cal
an assortment of specialty sandwiches and wraps, served with pasta or garden salad, assorted chips, cold beverages, freshly baked cookies, dessert bars and brownies
19.75 per person

Rebecca's Deli 773 cal
Build your own sandwiches with an assortment of meats, cheeses, condiments and freshly baked breads served with Rebecca's house made chips, freshly baked desserts and assorted beverages
19.95 per person

Grilled Marinated Chicken Breast 752 cal
served with lettuce, tomato, an assortment of bread, your choice of marinated, buffalo or Cajun chicken
10.95 per person

Simple Choice Boxes 20.95 per person

This delicious all inclusive lunch is displayed in our stylish BottleBox® made from recycled plastic bottles.

Salads 450 – 840 cal
Includes your choice of green, grain and pasta salads, artisan bread, seasonal fruit, signature dessert and beverage.
top with grilled chicken, steak, shrimp, salmon or tofu at no additional cost.

Sandwiches 950 – 1650 cal
Includes your choice of sandwiches served on artisan breads, an assortment of chips and pretzels, seasonal fruit, signature dessert and beverage.

Totes

Classic Tote 1226 cal
includes sandwich or wrap, potato chips, freshly baked cookie or fruit and a cold beverage
15.95 per person

Executive Tote 1071 cal
includes sandwich or wrap, garden salad, fruit salad cup, brownie or dessert bar and cold beverage
21.95 per person

Before placing your order, please inform your server if you have a food allergy. Items are produced in a facility that contains tree nuts, peanuts, milk, egg, wheat, soy, fish and shellfish allergens.

Nutritionals are based upon an average range.