Northeastern University Catering Menu

Before placing your order please inform your server if a person in your party has a food allergy.

FOR CATERING ORDERS

617.373.2479
neucatering@rebeccascafe.com
www.rebeccascafe.com/neu
great tasting and convenient, Rebecca’s Cafe provides everyday meal solutions prepared with care to satisfy your taste buds and suit your busy life. Our meals are inspired by a catering team dedicated to exceeding your expectations.
For catering inquiries: 617.373.2479

Rebecca’s cafe is ranked as #1 Caterer in Massachusetts in number of events catered by Boston Business Journal

Voted “BEST CATERER” by readers of Lawyers Weekly

Our menu is made from scratch . . . . always fresh

Our success is due to the wide variety of our menu. Our “Hot Entrees” are a great alternative to sandwiches.

Need catering service on the weekend? No problem, call 617-373-2479 Monday thru Friday, 8:30AM to 5:00PM to book your event!

Corporate or social, we have you covered. contact your catering representative for details.
In a hurry? No time to spare? Choose from our customer favorites:

**Fresh Fruit Platter**
freshly sliced fruit — ideal for breakfast or afternoon snack

**Cheese and Fruit Platter**
a delicious assortment of imported and domestic cheeses, served with fresh sliced fruit and a selection of crispy crackers and French bread

**Specialty Sandwich Platter**
customer favorite specialty sandwiches served on freshly baked artisan bread

**Entree Salads or Side-Salads**
always made to order — check our complete selection in the salad section of the catering menu

**Totes**
tote meals include condiments, paper products, dessert and beverage — arranged in an easy to carry tote bag a corporate favorite for those on the go

**Soup**
homemade soups available in insulated disposable containers; visit www.rebeccascafe.com/neu for our daily soup menu

**Entrees**
for meetings or special events, Rebecca’s Cafe offers hot entree menus to please everyone’s palette

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**Boston’s Leading Caterer**
Mini Breakfast Pastries
an assortment of bite-sized pastries
that may include Danish, raspberry
puffs, lemon creams, sticky
cinnamon and pecan twists,
mini muffins, coffee cake bites and
petite scones
$10.00 1/2 dozen
$17.85 dozen

Muffins
$1.99 each

Muffin Tops
$1.90 each

Scones
$1.35 each

Turnovers
apple or raspberry
$2.80 each

Danish
$2.40 each

Pecan Twists
$2.35 each

Flaky Croissants
$2.35 each

Bagels
with butter, jam and cream cheese;
specialty cream cheese also available
$2.70 each

Sour Cream Coffeecake
$29.00 serves 10-12

Tea Breads
lemon poppy, pineapple carrot,
banana, cranberry orange and
blueberry
$18 small, serves 6-8
$26 large, serves 10-12

HEALTHY BREAKFAST OPTIONS

Yogurt Cup
lite or non-fat with fresh berries
$2.55 each

Yogurt
regular or lite
$1.80 each

Breakfast Parfait
5 person minimum
yogurt, granola and fresh fruit
$4.05 each 12 oz.

Sliced Fruit Platter
5 person minimum
$4.10 per person

Fresh Fruit Salad
5 person minimum
$4.05 per person

Fresh Fruit Skewer
with yogurt dip
$26.55 dozen

Whole Fruit
$1.20 each

Granola
with yogurt $3.60 per person
with fruit salad $4.35 per person

Granola Bar
$1.60 each

Odwalla Bar
$2.75 each

BAKED GOODS from our handcrafted bakery accompanied by butter and preserves

CUSTOMER FAVORITE

Fresh Bakery Platter
assortment of freshly baked Danish,
muffins, bagels and breakfast pastries
served with cream cheese, preserves and butter
$2.80 per person

BREAKFAST BEVERAGES

Java City Coffee
also available in disposable containers
freshly brewed Java City
house blend or decaf
$16.75 serves 10

Assorted Bewley’s Teas
black and herbal teas
$16.75 serves 10

Freshly Squeezed
Orange Juice
$15.00 1/2 gallon, serves 8-10

Nantucket Nectars
Juice
apple, orange or cranberry juices
$2.50 each

Dasani Water
$1.75 each
HOT BREAKFASTS
10 person minimum

Scrambled Eggs Breakfast
scrambled eggs, home fries, bacon and sausage patties
$10.95 per person

Scrambled Eggs Breakfast Deluxe
scrambled eggs, home fries, bacon and sausage patties, juices and freshly brewed Java City house blend coffee
$13.15 per person

French Toast
served with syrup
$4.05 per person

Stuffed French Toast
served with syrup
$5.05 per person

Frittata
requires 24 hours notice
du jour or vegetarian
$48.00 serves 10

Homemade Quiche
requires 24 hours notice
lorraine, mushroom, spinach and broccoli, rotating specials
$21.45 serves 6

Egg & Cheese Sandwich
choice of croissant, English muffin or bagel
$4.05 each
with ham, sausage or bacon
$4.85 each

Ham & Cheese Stuffed Croissant
$4.50 each

Breakfast Burrito
$5.05 each

Home fries
$3.00 per person

Bacon
$3.00 per person

Sausage Patty
$3.00 per person

Turkey Sausage
$3.00 per person

COMBINATION BREAKFASTS
10 person minimum

Continental
fresh breakfast pastry, bagels and/or muffins, sliced fruit, orange juice and freshly brewed Java City house blend coffee
$7.50 per person

Eye Opener
fresh breakfast pastry, bagels or muffins, fresh fruit salad, juice and freshly brewed Java City house blend coffee
$9.60 per person

Low Fat
bagel with low fat cream cheese, fruit preserves, yogurt cup, orange juice and freshly brewed Java City house blend coffee
$8.15 per person

Express
fresh breakfast pastry or bagel, orange juice and freshly brewed Java City house blend coffee
$6.70 per person

Stuffed French Toast with Sweet Berries
French toast stuffed with strawberries and cream cheese, topped with butter and maple syrup. Served with bacon, sausage patties, orange juice and freshly brewed Java City house blend coffee
$14.50 per person

Frittata Breakfast
requires 24 hours notice
baked frittata with pepper jack cheese, spinach and mushrooms, accompanied by homemade salsa. Served with home fries, bacon, sausage patties, fruit salad, Nantucket Nectars juices and freshly brewed Java City house blend coffee
$18.00 per person

All our breakfast and menu items are trans-fat free.
**SANDWICHES**

**DELI SANDWICHES**

$7.10

**Fillings:**

- famous chicken salad, turkey, grilled chicken breast, roast beef, smoked Virginia ham, albacore tuna salad, egg salad, three cheese or hummus

**Breads:**

- sourdough, marble rye, French baguette, focaccia, bulkie roll, country white, multi-grain, dark rye, pita pocket and a variety of soft tortilla roll-ups

**Cheeses:**

- Swiss, cheddar, American, mozzarella, feta, dill havarti, fresh mozzarella, pepper jack, garlic herb spread or brie

$.25 charge

**Toppings:**

- lettuce, mixed greens, tomato, sliced red onion, roasted red pepper, cucumber, carrot, caramelized onion

**Spreads:**

- mayonnaise, mustard, honey mustard, Russian dressing, garlic mayonnaise, chipotle mayonnaise, guacamole, chutney, balsamic vinaigrette

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**SPECIALTY SANDWICHES**

$7.35

**Smoked Turkey and Apple**

- smoked turkey breast, thinly sliced Granny Smith apple, cheddar cheese and honey mustard on multi-grain bread

**California Grilled Chicken Club**

- 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 pepper, Swiss cheese and balsamic vinaigrette on a French baguette

**Grilled Tuscan Chicken**

- grilled chicken breast, spinach, roasted red pepper, 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 pepper, mixed greens and pesto mayonnaise on focaccia

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**SPECIALTY SANDWICHES**

$7.35

**Steakhouse Roast Beef**

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

**Albacore Tuna Club**

- tuna salad, Swiss cheese, bacon, lettuce and tomato on a croissant

**Greek Vegetarian**

- lettuce, tomato, red onion, sweet peppers, cucumber, feta cheese and hummus on country white or French baguette

**Classic Italian**

- mortadella, capicolla, salami, red onion, tomato, roasted red pepper, hot peppers, pickles and provolone cheese on a French baguette

**Chicken Mistral**

- grilled chicken, Boursin cheese, lettuce, cucumber and chutney on focaccia

**BLT Rebecca’s Style**

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

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**CUSTOMER FAVORITE**

Specialty Sandwich Platter

- the best of our customer favorite specialty sandwiches served on freshly baked artisan bread

$7.35 per person
BREAKFAST WRAPS AND SANDWICHES TOTES

ENTREES

SOUPS AND SALADS

HORS D’OEUVRES

BREAKFAST WRAPS AND SANDWICHES

WRAPS

SPECIALTY SANDWICHES
$7.35

Mediterranean Chicken grilled marinated chicken breast, hummus, red onion, roasted red pepper and lemon vinaigrette on focaccia

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

SPECIALTY WRAPS
$7.35

Greek Chicken Wrap grilled chicken breast, lettuce, tomato, red onion, feta cheese, roasted red pepper, cucumber and olives in a flavored tortilla

California Turkey Club Wrap smoked turkey, bacon, guacamole, mixed greens and tomato with garlic mayonnaise in a plain tortilla

Cool Cheese Steak Wrap roast beef, Boursin cheese, roasted red pepper, mixed greens, tomato and red onion in a plain tortilla

Tuna Wrap marinated tuna, mixed greens, dill havarti cheese and tomato with guacamole in a plain tortilla

Hawaiian Ham Wrap ham, pineapple slices, dill havarti cheese, tomato and wild greens with mango chutney in a plain tortilla

Siciliano Wrap fresh mozzarella, roasted red pepper and julienned basil with sun dried tomato spread in a flavored tortilla

Hummus and Veggie Wrap hummus, lettuce, tomato, roasted red pepper, cucumber and feta cheese in a flavored tortilla

Mixed Green Wrap mixed greens, tomato, goat cheese, spiced pecans, red onion and lite raspberry vinaigrette in a plain tortilla

Chicken Caesar Wrap grilled chicken, parmesan cheese, romaine lettuce, croutons and Caesar dressing in a plain tortilla or pita

The Rebecca Roll smoked turkey, bacon, scallions, dill havarti cheese, cranberry sauce and chipotle mayonnaise in a plain tortilla

Teriyaki Chicken Wrap grilled chicken, teriyaki glaze, lettuce, tomato, cucumber, red onion and julienned carrot in a flavored tortilla

The Wrap and Sandwich Platter
an equal selection of our signature wraps and specialty sandwiches — a customer favorite $7.35 per person

Chips assorted flavors $1.25
Catering Platters
CREATED WITH YOU IN MIND

**Specialty Sandwich Platter**
A mix of our customer favorite specialty sandwiches served on freshly baked artisan bread
$7.35 per person

**Deli Sandwich Platter**
A selection of freshly prepared deli sandwiches that are sure to please
$7.10 per person

**Wrap and Sandwich Platter**
A combination of signature wraps and specialty sandwiches
$7.35 per person
TOTES

tote meals include entree, dessert, beverage, condiments and paper products – arranged in an easy to carry tote bag
A corporate favorite for those on the go!

The Classic
deli or specialty sandwich or wrap with potato chips, homemade jumbo cookie or piece of fruit and cold beverage
$8.85 with a deli sandwich
$9.60 with a specialty sandwich

Half and Half
half deli sandwich with a garden salad, homemade jumbo cookie and cold beverage
$9.10

Executive
deli or specialty sandwich with potato or pasta salad, fruit salad, cupcake and cold beverage
$17.15

Healthy Idea
marinated grilled chicken tortilla wrap, fruit cup and bottled water
$11.70

Wrap on the Run
deli or specialty wrap with potato salad, fruit salad and cold beverage
$13.35

Salad Topper
house salad topped with choice of grilled chicken, albacore tuna salad, chicken salad, deli meats or cheeses; includes pita pocket and choice of fresh fruit cup, brownie or dessert bar and cold beverage
$14.65

Smart Choice
deli sandwich, whole fruit, healthy chips and water or juice
$11.25

Personalized Tote
we will gladly customize a tote with your favorite items and price it accordingly
Luncheon platters include all ingredients to create your own sandwiches

Luncheon Platters
A convenient way to order for group meetings and events

Executive Deli Platter - 10 person minimum
albacore tuna salad, Rebecca’s Café famous chicken salad, thin-sliced ham, turkey, roast beef, salami, fresh mozzarella, Swiss and cheddar cheese, served with marinated artichoke hearts, roasted red peppers, olives, fresh lettuce, sliced tomatoes, pickles, mayonnaise, mustard, honey mustard, balsamic vinaigrette and an assortment of breads
$11.00 per person

Deli Platter - 6 person minimum
thin-sliced ham, turkey, roast beef, salami, tuna salad, Swiss and cheddar cheese with fresh lettuce, sliced tomatoes, pickles, mayonnaise, mustard and an assortment of breads
$7.05 per person

Grilled Marinated Chicken Breast - 6 person minimum
your choice of buffalo, herb, teriyaki or Cajun chicken breast served with lettuce, tomato and an assortment of breads
$9.15 per person

Antipasto - 10 person minimum
salami, prosciutto, marinated artichoke hearts, mushrooms, fresh mozzarella, roasted red peppers and olives, served with balsamic vinaigrette and sliced French bread
$9.45 per person
**LUNCH COMBINATIONS**

**HOT MEALS**
10 person minimum
24 hour notice required

**Chicken Italiano**
chicken parmesan over pasta with fresh rolls and butter, Caesar salad, jumbo cookies and assorted cold beverages
$18.75 per person

**Eggplant Italiano**
eggplant parmesan with fresh rolls and butter, Caesar salad, jumbo cookies and assorted cold beverages
$16.95 per person

**The Lighter Side**
veggie brochettes with chicken or lean beef, rice pilaf, wild mixed green salad, rolls and butter, fresh fruit skewers and assorted cold beverages
$18.35 per person

**The Mexican Fiesta**
our famous chicken enchilada served with sour cream and salsa, Mexican rice, house salad, jumbo cookies and brownies and assorted cold beverages
$18.25 per person

**Taco Bar**
grilled chicken or ground beef, crisp corn taco shells, lettuce, tomato, shredded cheese, salsa, sour cream, guacamole, jumbo cookies and assorted cold beverages
$14.95 per person

**Fajita Bar**
thin-sliced grilled chicken or flank steak, roasted peppers, onions, sour cream, salsa, guacamole, soft flour tortillas, jumbo cookies and assorted cold beverages
$16.95 per person

**Pad Thai**
served with house salad, cookies and beverages

- with chicken $13.50 per person
- with shrimp $14.50 per person
- with tofu $12.50 per person

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**COLD MEALS**
10 person minimum

**The VIP**
specialty sandwich and wrap platter, potato chips, pasta or potato salad, brownies and dessert bars and assorted cold beverages
$16.45 per person

**The Board Room**
deli platter with assorted breads and condiments, house or Caesar Salad, potato chips, jumbo cookies and assorted cold beverages
$15.95 per person

**On the Run**
deli sandwiches, potato chips, jumbo cookies, and assorted cold beverages
$11.95 per person

**The Smart Choice**
chicken Caesar salad or topped house salad, rolls and butter, fresh fruit salad and bottled waters or Nantucket Nectar Juices
$14.45 per person
# SIDE AND COMPOSED SALADS

## HOMEMADE SOUPS

**Broth, Vegetarian or Cream**  
offered by the gallon, served in an insulated disposable container  
$39.50  16 8oz. servings

**Homemade Clam Chowder**  
offered by the gallon, served in an insulated disposable container  
$39.50  16 8oz. servings

**Chili**  
offered by the gallon, served in an insulated disposable container  
$48.50  16 8oz servings

**Chili Bar**  
10 person minimum  
chili, cheese, tortilla chips, sour cream and scallions  
$6.80 per person

## SIDE SALADS

**House Salad**  
mixed greens with tomatoes, cucumbers, bell peppers, shredded carrots and choice of dressing  
$4.05 per person

**Wild Mixed Green Salad**  
arugula, radicchio and red leaf lettuce with ripe cherry tomatoes, mandarin oranges, toasted walnuts and balsamic vinaigrette  
$5.00 per person

**Rebecca’s Caprese Salad**  
grilled tomatoes and buffalo mozzarella cheese on a bed of fresh greens, drizzled with a balsamic vinaigrette or lite olive oil  
$6.10 per person

**Spinach Salad**  
fresh spinach leaves, crisp bacon, sliced mushrooms, red onion, mandarin oranges, hard boiled eggs and honey mustard dressing  
$6.10 per person

**Countryside Salad**  
mixed greens, spiced pecans, dried cranberries and fresh goat cheese with balsamic vinaigrette  
$6.10 per person

**Caesar Salad**  
crisp romaine lettuce, homemade croutons and shaved Parmesan cheese with traditional Caesar dressing  
$4.10 per person

**Greek Salad**  
lettuce, cherry tomatoes, cucumbers, feta cheese, kalamata olives, pepperoncini and red onions served with a light Greek dressing  
$5.90 per person

**Strawberry Spinach Salad**  
baby spinach, sliced strawberries, candied pecans & raspberry vinaigrette  
$6.10 per person

## COMPOSED SALADS

**Roasted Red Bliss Potato Salad**  
roasted red bliss potatoes, bell peppers, white and red onions and fresh rosemary tossed in balsamic vinaigrette  
$4.45 per person

**Homestyle Potato Salad**  
traditional creamy red bliss potato salad with celery and onions  
$3.80 per person

**Rebecca’s Famous Chicken Salad**  
light and dark chicken, red grapes and celery tossed in a mayonnaise-sour cream dressing  
$5.05 per person

**Albacore Tuna Salad**  
traditional tuna salad with mayonnaise, celery, onion and a touch of lemon  
$5.05 per person

**Fresh Fruit Salad**  
bite sized seasonal fruit  
$4.05 per person

**Pasta Salad**  
selection rotates  
$3.80 per person

**Tortellini Salad**  
selection rotates  
$3.80 per person
<table>
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<th>ENTREE SALADS</th>
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| **Grilled Salmon Salad**  
grilled salmon on a bed of wild mixed greens, drizzled in a lemon vinaigrette  
$10.95 per person |
| **Asian Grilled Salmon Salad**  
romaine and mesclun mix with grilled salmon, carrots, bean sprouts and roasted red peppers, served with an oriental sesame vinaigrette  
$10.95 per person |
| **Asian Linguine Shrimp Salad**  
linguine with baby corn, carrots and julienned red pepper in a soy sesame dressing  
$11.50 per person |
| **Countryside Salad**  
mixed greens, spiced pecans, dried cranberries and fresh goat cheese with balsamic vinaigrette  
$9.45 with chicken  
$9.95 with flank steak |
| **Fiesta Chicken Salad**  
romaine lettuce, black olives, corn, scallion, black beans, tomatoes, grilled chicken and a dollop of guacamole with lite salsa-ranch dressing, garnished with tortilla chips  
$9.15 per person |
| **Waldorf Salad with Chicken**  
romaine lettuce, green apples, red seedless grapes, crumbled walnuts, grilled chicken and Waldorf dressing  
$9.15 per person |
| **Buffalo Chicken Salad**  
breaded chicken tenders in a spicy buffalo sauce over a bed of mixed greens, served with blue cheese dressing  
$8.95 per person |
| **Florentino Salad**  
baby spinach, roasted red peppers, crumbled gorgonzola cheese, caramelized onions and crispy bacon drizzled with balsamic vinaigrette |
| **Rebecca’s Cobb Salad**  
Boston lettuce topped with sliced grilled chicken breast, crumbled blue cheese, black olives and red peppers  
$9.15 per person |
| **Executive Cobb Salad**  
Romaine hearts, avocado, cherry tomatoes, bacon, grilled chicken, sliced egg white, chopped egg yolk and blue cheese dressing  
$9.95 per person |
| **Salad Topper**  
house salad topped with grilled chicken, albacore tuna salad, chicken salad, deli meats or cheeses and choice of dressing  
$8.95 per person |
| **Chicken Caesar Salad**  
our Caesar salad topped with grilled sliced chicken breast  
$8.95 per person  
$9.95 with flank steak per person |
| **Greek Salad with Chicken**  
lettuce, cherry tomatoes, cucumbers, feta cheese, kalamata olives, pepperoncinis, red onions and grilled chicken served with Greek dressing  
$9.15 with grilled chicken per person |
| **Market Salad**  
ham, turkey, dill havarti and cheddar cheese fanned over mixed greens with tomatoes, cucumbers, mushrooms and your choice of dressing  
$8.95 per person |
| **Caprese Salad**  
grilled tomatoes and buffalo mozzarella on a bed of fresh greens drizzled with a balsamic vinaigrette or lite olive oil  
$8.15 per person |
BUFFET CHICKEN ENTREES

- Chicken Cordon Bleu with supreme sauce, served with rice pilaf $12.20 per person
- Chicken Parmesan with marinara sauce, served with pasta $12.20 per person
- Chicken Marsala with wild mushrooms, served with pasta $12.20 per person
- Lemon, Tarragon and Artichoke Chicken served with white rice $12.20 per person
- Prosciutto, Mozzarella and Asparagus Stuffed Chicken with a bechamel cream sauce, served with white rice $12.20 per person
- Chicken Enchilada with sour cream and salsa, served with Mexican rice $12.20 per person
- Chicken Piccata served with white rice $12.20 per person
- Teriyaki Chicken served with white rice $12.20 per person
- Pad Thai with chicken $12.20 per person

BUFFET MEAT ENTREES

- Beef Stroganoff served with egg noodles $12.20 per person
- Asian Beef and Broccoli served with white rice $12.20 per person
- Grilled Flank Steak and Asian Vegetables served with white rice $12.20 per person
- Steak Quesadilla served with Mexican rice, salsa and sour cream $12.20 per person
- Roasted Pork with Apples and Chutney served with garlic mashed potatoes $12.20 per person
- Steak Tips served with mashed or roasted potatoes $12.20 per person
- Beef Stew served with white rice $12.20 per person
- Shepard’s Pie $6.25 per person

WORKING LATE? WE ARE TOO!
for your next evening meeting or event
select from our menu of Hot Entrees
visit our web site www.rebeccascafe.com/neu

10 person minimum — 24 hour notice required
BUFFET ENTREES

BUFFET FISH ENTREES
10 person minimum - market priced

Salmon
with julienned vegetables, served with white rice

Chilled Salmon
with cucumber salad, served with cous cous

Baked Haddock
with plum tomatoes and basil, served with pasta

Sautéed Shrimp Scampi
served with linguine

Baked Scallops
with lemon garlic cream sauce, served with fettuccine

American Fish & Chips
served with crispy french fries, cole slaw, tarter sauce and a wedge of fresh lemon

Baked Haddock Almondine
with white rice

Pad Thai with Shrimp

BUFFET VEGETARIAN AND PASTA ENTREES

Eggplant Involtini
10 person minimum
with ricotta, basil and pomodoro sauce, served with pasta
$9.95 per person

Baked Ziti and Broccoli
$60 serves 8-10

Chicken, Broccoli and Ziti
$65 serves 8-10

Lasagna
Vegetarian
$60 serves 8-10
Northern Italian
$65 serves 8-10

Cheese Tortellini Primavera
$60 serves 8-10

Ravioli with Roasted Red Pepper Alfredo Sauce
$60 serves 8-10

Butternut Squash Ravioli
in a sage brown butter sauce
$60 serves 8-10

Eggplant Parmesan
served with pasta
$60 serves 8-10

Mac and Cheese
$50 serves 8-10

Spinach and Roasted Red Pepper Phyllo Pie
$55 one pie serves 6

Pad Thai with Tofu
10 person minimum
$9.95 per person

BUFFET SIDES

Mashed Potatoes
$31 serves 10

Oven Roasted Potatoes
$31 serves 10

Herbed Vegetables
$35 serves 10

Asparagus
market price serves 10

Cous Cous
$31 serves 10

Rice Pilaf
$31 serves 10

Rolls & Butter
$7.50 serves 10

entrees are always made to order and therefore some require minimum orders
Stationary Hors d’Oeuvres
10 person minimum
24 hour notice required on select items

Country Cheese Selection
imported and domestic cheeses accompanied by a selection of crackers and French bread
$5.90 per person

Cheese and Fresh Fruit
a delicious assortment of imported and domestic cheeses served with fresh sliced fruit and a selection of crackers and French bread
$6.10 per person

Traditional Crisp Vegetable Crudites
cherry tomatoes, broccoli, summer squash, red and green peppers, carrots, celery and zucchini with a creamy herb dip
$5.90 per person

Antipasto Platter
salami, prosciutto, marinated artichoke hearts, mushrooms, fresh mozzarella, roasted red peppers and Italian olives served with sliced French bread
$9.45 per person

White and Blue Corn Chips
with guacamole, sour cream, and traditional salsa
$4.85 per person

Handmade Tomato, Spinach and Plain Giant Flour Tortilla Chips
with guacamole, sour cream and traditional salsa
$6.40 per person

Sweet Curried Fried Wonton Crisps
with an orange chili dipping sauce
$5.40 per person

Hummus and Pita Chips
our homemade hummus served with freshly toasted pita chips
$4.95 per person

Mediterranean Display
hummus, baba ghanoush and tabbouleh served with Kalamata olives, red onion slices, fresh lemon and pita chips, both soft and baked
$8.15 per person

Stuffed Brie en Croute
traditional brie en croute with a layer of brown sugar and walnuts or raspberry preserves, served with French bread and an assortment of crackers
$82 serves 15 - 20

Smoked Salmon
served with red onion, capers, fresh lemon, dill and a selection of crackers and French bread
$11.20 per person

Fresh Fruit Skewers
served with a yogurt dip
$26.55 dozen

Miniature Sandwiches
1 dozen minimum
a selection of deli meats, salads and grilled chicken, served on gourmet rolls
$4.05 each

Miniature Pinwheel Wrap Sandwiches
a selection of your favorite sandwich fillings colorfully arranged in a pinwheel
$22.45 dozen

Tea Sandwiches
delicate offerings such as chicken salad, cucumber and boursin, tuna salad, crab meat or egg salad
$19.90 dozen

Smoked Salmon Mousse
creamy pate-style salmon mousse, served with a selection of light and dark breads
$82 serves 15 - 20

Grilled Crudite
eggplant, asparagus, red and green peppers, red onion, yellow squash and zucchini with a creamy balsamic dip
$7.10 per person

Spinach and Artichoke Dip
with toasted pita or tortilla chips
$3.60 per person
HORS D’OEUVRES

COLD HORS D’OEUVRES
two dozen minimum

- Large Shrimp Cocktail with a spicy cocktail sauce
  - $31.50 dozen
- Jumbo Shrimp Cocktail with a spicy cocktail sauce
  - $39.50 dozen
- Grilled Marinated Jumbo Shrimp with lemon garlic dip
  - $41.50 dozen
- Chevre and Black Olive Tapenade Crostini with roasted red pepper
  - $22.50 dozen
- Roasted Red Pepper and Goat Cheese Crostini
  - $22.50 dozen
- Grilled Portobello Crostini
  - $22.50 dozen
- Tomato, Mozzarella and Basil Bruschetta
  - $22.50 dozen
- Assorted Crostini Platter
  - $22.50 dozen
- Peppered Tenderloin and Caramelized Onion Bruschetta
  - $32.50 dozen
- Phyllo Tarts with Chevre
  - $22.50 dozen
- Vietnamese Spring Rolls with ginger scallion dip
  - $22.50 dozen
- Deviled Eggs
  - $20.50 dozen
- Smoked Salmon Canapés
  - $24.50 dozen
- Asparagus Wrapped with Prosciutto
  - $22.50 dozen
- Cherry Tomato, Mozzarella, Prosciutto and Basil Kebobs drizzled with vinaigrette
  - $24.50 dozen
- Marinated Tortellini and Vegetable Skewers
  - $22.50 dozen

CUSTOMER FAVORITE

Cheese and Fruit Platter
a delicious assortment of imported and Domestic cheeses served with fresh sliced fruit and a selection of crispy crackers and French bread
- $6.10 per person
HOT HORS D’ŒUVRES

two dozen minimum

Grilled Thai Chicken Fingers
with peanut or cilantro dipping sauce
$22.50 dozen

Coconut Shrimp
with lime cilantro or blackberry dipping sauce
$37.50 dozen

Scallops Wrapped in Bacon
$27.00 dozen

Crab Cakes
with lemon aioli
$30.50 dozen

Chicken Teriyaki
with scallion ginger dipping sauce
$22.50 dozen

Chicken Quesadillas
with jalapeno, caramelized onion and pepperjack cheese
$22.50 dozen

Buffalo Tenders
with celery, carrots and blue cheese dressing
$22.50 dozen
Savory Dumplings
pork or veggie
with ginger soy dipping sauce
$22.50 dozen

Assorted Mini Quiche
lorentine, mushroom or crabmeat
$22.50 dozen

Spinach and Feta
Triangles
$22.50 dozen

Spring Rolls
with spicy mustard and
duck sauce
$22.50 dozen

Toasted Ravioli
with marinara dip
$22.50 dozen

Pigs in Blankets
with wholegrain mustard
$22.50 dozen

Potato Skins
with bacon, sour cream
and scallions
$20.50 dozen

Stuffed Mushroom Caps
with spinach, seafood or
sausage
$22.50 dozen

Lollypop Lamb Chops
with mint pesto
$36.50 dozen

Shrimp Shui Mai
with soy ginger sauce
$32.50 dozen

Potato Latkes
with apple compote or sour cream
$22.50 dozen

Wild Mushroom
Profiteroles
$22.50 dozen

Cashew Chicken Tenders
with peanut dipping sauce
$24.50 dozen

Rosemary Skewered
Scallops
$28.50 dozen

Pecan Crusted Chicken Skewers
$24.50 dozen

Fried Macaroni and Cheese Bites
with marinara dip
$20.50 dozen

Coconut Chicken Tenders
with sweet and sour sauce
$24.50 dozen

Chicken skewers:
$22.50 dozen
Choice of:
Teriyaki
Creole with garlic aioli
Satay with peanut sauce

Beef skewers:
$22.50 dozen
Choice of:
Teriyaki
Satay with peanut sauce

visit our web site
www.rebeccascafe.com/neu
SWEET ENDINGS WITH REBECCA’S DESSERTS AND CAKES

Rebecca’s cafe has earned a well-deserved reputation as one of Boston’s premiere bakeries. 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. *Please note that baked goods from Rebecca’s Cafe are made in a facility that processes nuts*

### Dolce De Leche
Layers of devil’s food and butter cake filled with Spanish caramel and fresh whipped cream iced in a vanilla buttercream and topped with chocolate curls
$40 serves 10-12

### Tuscan Cream Cake
Vanilla cake filled with vanilla pastry cream and lush market berries, iced in a vanilla buttercream and garnished with toasted almonds
$40 serves 10-12

### Fruit Tart
Sweet butter crust brushed with a thin layer of white chocolate, filled with vanilla custard and piled with market berries brushed with a shimmering apricot glaze
$33 serves 6-8

### Traditional Chocolate Cake
Devil’s food cake iced with vanilla buttercream frosting garnished with chocolate curls
$40 serves 10-12

### Chocolate Raspberry Cake
Rich Devil’s food filled with creamy chocolate ganache, raspberry jam and ruby raspberries and then topped with a web of white chocolate
$40 serves 10-12

### Chocolate Mousse Cake
Velvety chocolate mousse nestled between layers of Devil’s food cake topped with chocolate abstracts
$40 serves 10-12

### Carrot Patch Cake
Traditional carrot cake iced in a homemade cream cheese frosting, trimmed in toasted coconut and topped with a carrot patch of buttercream “carrots”
$40 serves 10-12

### Classic Apple Pie
A sweet mixture of crisp apples and cinnamon sugar baked to perfection in a flaky pie crust
$20 serves 6-8

### N.Y. Cheesecake
Choose from classic, chocolate marble, strawberry and seasonal specialties
$40 serves 10-12

### Miniature Dessert Pastries
Requires 24 hours notice
A variety of fresh baked mini pastries which may include baby Boston cream pies, chocolate éclairs, wild berry crumbles, key lime tarts, cheesecake bites, chocolate mousse cups and fruit tartlets
$26.75 dozen

visit our web site
www.rebeccascafe.com/neu
DESSERT AND BEVERAGES

BEVERAGES

Java City Coffee
also available in disposable containers
freshly brewed Java City house blend or decaf
$16.75 serves 10

Rebecca’s cafe proudly serves

ECOGROUNDS is a program developed by Java City to offer customers unique coffees produced by farming communities who share our vision for a future where coffee is grown in harmony with the environment using sustainable farming practices.

All coffee sold at Rebecca’s Café is 100% certified as Fair-Trade or Rainforest Alliance under the Eco-Grounds Program.

Assorted Bewley’s Teas
also available in disposable containers
black and herbal teas
$16.75 serves 10

BEVERAGES

Dessert Platter
classic homemade brownies, coconut congo bars and jumbo cookies
$30 dozen

Chocolate Dipped Strawberries
$28 dozen

Rebecca’s Cupcake Collection
Rich Devil’s food and vanilla cupcakes iced in classic icing and topped with colorful abstracts and chocolate curls
$2.55 each

Jumbo Cookies
rich chocolate chip, bittersweet chocolate mocha, chewy oatmeal raisin, peanut butter and the best hermits in town!
$2.30 each

Brownies and Dessert Bar
classic homemade brownies, decadent coconut congo bars and our black forest cream bars
$3.00 each

Chocolate Dipped Biscotti
large $26.75 dozen
mini $20.50 dozen

Mini Cookies
$16.50 dozen

Mini Brownies
$18.50 dozen

Pound Cake
flavors vary monthly
$28.50 serves 8-10

Induction Soda
$1.75 each

Poland Spring Sparkling Water
$1.75 each

Dasani Water
$1.75 each
$19.50 per dozen

Odwalla Orange Juice
$15 half gallon

Seasonal Beverages
also available in disposable containers
hot chocolate, hot mulled cider and eggnog
$27.50 serves 10

iced tea or lemonade
$12.50 serves 10

CELEBRATION CAKES
Decadent Chocolate Mousse, Sweet Strawberry Fields or our traditional Tuscan Cream are just a sampling of the choices our Pastry Chefs can create for your special event.

1/4 sheet cake
15-25 people $71

1/2 sheet cake
30-50 people $132

Full sheet cake
50-100 people $225
INFORMATION AND POLICIES

NOTICE
Rebecca’s Cafe accommodates same day orders, notice may be required on specific items.

HOURS OF OPERATION
7 days a week.

DELIVERY INFORMATION AND CHARGES
Deliveries at Northeastern University are not subject to a delivery charge. All deliveries will be considered “drop-offs” unless set-up is required. There is no fee for general catering orders.

CANCELLATION AND CHANGES
24-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.

DEPOSITS
Events in excess of $500 require a 50% deposit upon confirmation of the event; the balance is due on the day of the event.

EQUIPMENT RENTAL
Rebecca’s Cafe can provide a complete range of equipment for your event, from simple to lavish.

SPECIAL PRESENTATION SERVICES
Our standard packaging for catering orders are black plastic platter ware, paper plates and plastic cutlery.

We are happy to upgrade the presentation with premium black plastic plates and designer napkins. For those extra special meetings, we can present your edibles on ceramic platters and wicker baskets.

PAYMENT TERMS
Rebecca’s Cafe accepts cash, check, MasterCard, Visa and American Express. All companies are welcome to apply for a Rebecca’s cafe house account. Ask your catering manager for details.

TAXES
All costs are subject to applicable state sales tax.

ALLERGIES AND DIETARY REQUIREMENTS
Before placing your order, please inform your catering sales manager if anyone in your party has a food allergy.

PRICES AND MENU ITEMS SUBJECT TO CHANGE
CLIENT IS RESPONSIBLE FOR LOSS OF ANY REBECCA’S CAFE EQUIPMENT WITHIN 24 HOURS OF DELIVERY

CONFERENCES OR MEETINGS

Host your next conference, meeting or event at One Financial Center, in the heart of the financial district, opposite South Station

Schedule a tour today. Contact 857.383.3464 or onefinancial@rebeccascafe.com for more details
Did you know that Rebecca’s Cafe also operates cafes under management agreement at many office-parks or in-house locations in Boston and surrounding suburban areas?

With our local management team, diverse menu and fresh ingredients, we offer a cafe service that sets us apart from the traditional foodservice operators.

We can offer a branded cafe experience at a cost lower than your existing foodservice operator.

All our full-service cafes offer a daily choice of 4 hot entrees, fresh salads, specialty sandwiches and bakery products prepared in our own craft bakery.

For smaller locations such as a lobby or a small 500 sq. ft. space, we can provide a “Rebecca’s Express” program that offers fresh brewed coffee, breakfast pastries, home-made soup and ready-to-go fresh sandwiches & salads.

Upgrade your cafeteria to a cafe and increase your return or lower your cost. Contact Michael McAdam for a no-obligation proposal for Rebecca’s Cafe foodservice in your building.

Thank you for choosing Rebecca’s Cafe.

Michael McAdam
President
mmcadam@rebeccascafe.com
Northeastern University and Rebecca’s Cafe

Call us when you are arranging your next meeting or special event and allow us to provide you with linens, staff, floral arrangements, china, room design, tablescapes and any other special requests.

We look forward to working with you to make your next event a success.

Rebecca’s Cafe Catering at
Northeastern University
Speare Hall
380 Huntington Avenue
Boston, MA

617.373.2479

Tell us online at www.rebeccascafe.com about your last experience at Rebecca’s cafe.