



Rebecca's Café Menu Items for Classic Harbor Line

(Below prices include serving utensils, black plastic plates, forks/knives, napkins)

\$25 Delivery and tax not included in below prices

24 Hour Notice required for all catering orders

Breakfast Menu

Continental Breakfast \$12.95 (minimum 10 servings)

- *Rebecca's Classic Continental breakfast includes an assortment our fresh baked breakfast pastry, muffins and bagels served with butter, jam & cream cheese. Also includes a fresh cut fruit and berry platter, assorted yogurts and granola and an assortment of breakfast juices.*

Lunch Menu

Simple Choice Individual Box Lunch - A Rebecca's Café Exclusive \$19.95

- *Our Simple Choice Box lunch includes a mix of assorted specialty sandwiches and wraps OR gourmet salads (or an assortment of each), seasonal fruit & berry salad, assorted salty snacks & gourmet sugar cookies. All packaged in an easy to balance on a boat "Bottle Box" - made from recycled soda and water bottles. Boxes are labeled and have a clear top to see the contents.*

Specialty Sandwich Platter \$19.50

- *Includes a platter of Rebecca's Specialty and Classic Sandwiches and wraps, Pasta salad, assorted salty snacks, and an assortment of our own homemade cookies, brownies and bars*

Social Hour Menu (available all day)

Gourmet Fruit and Cheese Platter \$10.95 pp (minimum 10 servings)

- *A selection of VIP sliced gourmet cheeses, fresh fruits and berries – served with a generous cracker basket*

Mediterranean Display \$10.95 pp (minimum 10 servings)

- *Hummus, Baba Ganoush, Tabouli, Olives & Feta – served with crispy house made sea salted Pita chips and soft pita wedges*

Crispy Vegetable Crudité \$6.95 pp (minimum 10 servings)

An assortment of seasonal fresh vegetables served with a creamy ranch style or blue cheese dip

Hors d'oeuvres - served Temperate (minimum 2 dozen each type) – can be on platter or passed

- *Shrimp Cocktail w/ a spicy cocktail Sauce \$4.95 ea*
- *Jumbo Shrimp with Lemon garlic Dip \$4.95 ea*
- *Peppered tenderloin and caramelized onion crostini \$3.95*
- *Asparagus wrapped with prosciutto \$3.95 ea*
- *Coconut Chicken Skewers w/ sweet coconut curry dip \$3.95*
- *Antipasto Skewers - Tomato, mozzarella, prosciutto and basil w/ balsamic glaze \$3.95*
- *VEGETARIAN options*
- *Grilled Portobello Crostini \$3.50*
- *Roasted Red Pepper and Goat Cheese bruschetta \$3.50*
- *Vegetarian Antipasto skewers - Tomato, mozzarella, olive and basil w/ balsamic glaze \$3.50*

Desserts and snacks

- *Fruit and Berry Platter (minimum 10 servings) \$7.95 pp*
- *Fruit and Berry Skewers w/ Chocolate dipped berry on end (minimum 10 servings) \$4.95 pp*
- *Cookies, brownies and bars (minimum 10 servings) \$3.50 pp*
- *Chocolate dipped strawberries or pineapple (minimum 10 servings) 3.50 pp*
- *Salty Snacks (chips, pretzels) 2.25 pp*

- *Prices as quoted are based on drop off only*
- *Professional waitstaff is available to board the vessel and stay on board to pass appetizers for an additional hourly fee (minimum 5 hours)*
- *Other products & services available upon request. Please speak to your event manager with further questions.*

Bon Voyage!!

Weekday delivery catering orders: Elaine Lizotte caterofc@rebeccascafe.com 857-383-3464

Weekend delivery catering orders: Marita Farrell kendall@rebeccascafe.com 617-494-6688