



To place a catering order or view our menus and specials visit [rebeccascafe.com](http://rebeccascafe.com)

Before placing your order, please inform your server if you have a food allergy

vegetarian **V**

vegan **VG**

gluten friendly **GF**

dairy friendly **DF**

Menu items are subject to change without notice.



## MONDAY, October 14

<b>Soup from-scratch</b>	Beef Chili <b>GF DF</b>	Roasted Pumpkin <b>GF V</b>
	Italian Wedding	Wild Mushroom Barley <b>DF VG V</b>
Chef's Table Entrées	<b>Teriyaki Pork Loin</b>	
	<b>Sweet and Sour Grilled Chicken</b>	
Panini	<b>Chicken Caesar salad Wrap</b>	

## TUESDAY, October 15

<b>Soup from-scratch</b>	Beef Chili <b>GF DF</b>	Roasted Pumpkin <b>GF V</b>
	Split Pea & Pancetta <b>DF</b>	Tomato Thyme <b>GF V</b>
Chef's Table Entrées	<b>Plain Chicken Fingers</b>	
	<b>Pasta Carbonara</b>	
Panini	<b>Italian Chicken</b>	

## WEDNESDAY, October 16

<b>Soup from-scratch</b>	Beef Chili <b>GF DF</b>	Roasted Pumpkin <b>GF V</b>
	French Onion <b>GF DF</b>	Chicken Noodle <b>DF</b>
Chef's Table Entrées	<b>Curried Turkey Tips</b>	
	<b>Cajun Salmon</b>	
Panini	<b>Vegetarian Caprese</b>	

## Thursday, October 17

<b>Soup from-scratch</b>	Beef Chili <b>GF DF</b>	Roasted Pumpkin <b>GF V</b>
	Chicken, Chard & Pinto Bean <b>GF DF</b>	Asparagus & Wild Rice <b>GF DF VG V</b>
Chef's Table Entrées	<b>Chicken Enchilada</b>	
	<b>Sloppy Joe</b>	
Panini	<b>Spicy Turkey Club</b>	

## Friday, October 18

<b>Soup from-scratch</b>	Beef Chili <b>GF DF</b>	Roasted Pumpkin <b>GF V</b>
	Sweet Potato & Maple Bacon <b>GF</b>	New England Clam Chowder
Chef's Table Entrées	<b>Fish and Chips</b>	
	<b>Falafel Pockets</b>	
Panini	<b>Black and Blue</b>	

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