

SEBASTIANS CATERING MENU

Simply Put...We Have Good Taste.



## Special Events

### We Cater to Your Imagination

**F**rom innovative concepts to classic presentations, Sebastians brings you creative cuisine and superior service in corporate and social events.

Sebastians has a reputation for excellence. Regardless of size or the occasion, we guarantee an experienced staff of catering professionals ready to assist you in every aspect of planning to make your event a success.

We take care of the details and create tailored events to reflect your style and taste, making each event a truly memorable experience. Sebastians is the preferred caterer at various historic landmarks and other spectacular settings.

**Meetings**

**Social Gatherings**

**Bridal Luncheons**

**Corporate Events**

**Summer Outings**

**Baby Showers**

**Fundraisers**

**Holiday Parties**

**Birthday Parties and  
much more**

Trust Sebastians for the freshest and finest foods. Always in good taste.

For information on how we can make your next event a tasteful experience, call 1.888.563.8334

## Breakfast Combinations

8 person minimum except where noted

### Bakers Medley

An arrangement of freshly baked Danish, Croissants, Muffins, Yogurt Loaf, Bagels, Scones, Sebastians freshly brewed Coffee and assorted Juices. Served with Sweet Butter, Cream Cheese and Preserves.

\$6.50/person

Fresh Fruit Salad add \$3.00/person

### Bagel Nosh

A medley of freshly baked Bagels served with Sweet Butter, Vegetable and Plain Cream Cheese, Preserves, assorted Juices and Sebastians freshly brewed Coffee.

\$6.00/person

Fresh Fruit Salad add \$3.00/person

### The Boardroom

A selection of miniature breakfast Pastries including Danish, Croissants, Muffins, sliced Bagels, Scones, Sebastians freshly brewed Coffee and assorted Juices, accompanied by a sliced Seasonal Fresh Fruit platter. Served with Sweet Butter, Cream Cheese and Preserves.

\$10.25/person

### Rise and Shine

A medley of Pastries, individual Quiche or Cheese Blintzes served temperate. Blintzes are accompanied by Sour Cream, Apple Compote and Blueberry Topping. Also includes choice of Ham, Bacon or Sausage. Served with Sebastians freshly brewed Coffee and assorted Juices.

\$12.95/person

## Healthy Starts

### Fresh Fruit Yogurt and Granola Parfait

Individual 16 oz Parfait Cups layered with Low Fat Yogurt, Crunchy Granola and Seasonal Fresh Fruit.

\$3.75/person

### Yogurt Cups

A selection of individual 8 oz Yogurt cups with assorted Fruit Fillings.

\$2.00/person

### Granola Mixings and Fixings

Make your own delicious Granola mix from our selection of toppings including Crunchy Granola, Seasonal Berries, Bananas, Honey, Plain and Fruit Yogurt.

\$6.25/person

### Sliced Fresh Fruit Platter

An assortment of sliced Melons, Pineapple, Citrus, Grapes and Seasonal Berries. Accompanied by a Honey Yogurt dressing.

Small Serves 10–15 persons \$35.00

Large Serves 20–25 persons \$65.00

### Fresh Fruit Salad

5 person minimum

A rainbow of fragrant Fruits including Melon, Pineapple and Seasonal Berries.

\$4.25/person

## Specialties

### Individual Quiches

An assortment of personal size Quiche including Quiche Lorraine, traditional Ham and Swiss, Roasted Tomato and Spinach, and Broccoli and Vermont Cheddar Cheese, served temperate.

\$5.95/person

### Low Carb Breakfast Wraps

Choice of 2- served temperate

\* Egg Beaters folded with Roasted Asparagus tips

\* Scrambled Eggs blended with Smoked Salmon and Scallions

\* Scrambled Eggs mixed with Smoked Bacon and Swiss Cheese

\$4.50/person

### Atlantic Smoked Salmon Platter

Thinly sliced Smoked Salmon served with sliced Tomatoes, Cucumbers, Lemon, Capers and assorted Mini Bagels. Accompanied by Vegetable and Plain Cream Cheese.

\$11.25/person



# Sandwich Combinations

8 person minimum

## Sebastians Signatures

A selection of Sebastians most popular Sandwiches served with your choice of two Side Salads, a variety of Cookies, Brownies, Dessert Bars, Seasonal Fruits and assorted Cold Beverages.

\$14.50/person

## Deluxe Deli Platter

An arrangement of Sandwiches served with your choice of one Side Salad, Fresh Fruit Salad, a tray of Cookies, Brownies, Dessert Bars and assorted Cold Beverages.

\$13.50/person

## Sandwich Board

A beautifully displayed selection of assorted Sandwiches with your choice of two Side Salads, a tray of Cookies, Brownies, Dessert Bars and assorted Cold Beverages.

\$12.50/person

### Side Salad selections include choice of:

Chef's Special Pasta and Potato Salad, Caesar Salad, Garden Salad, Greek Salad, Beefsteak Tomato and Fresh Mozzarella Salad, and Mixed Field Greens.

## Choose up to 8 Sandwiches for any of the Sandwich Combination packages

### Mediterraneo

Beefsteak Tomatoes, Cucumbers, Sweet Peppers, Eggplant, Hummus and Feta on Parmesan Cheese Bread.

### Devonshire

Roast Beef, Vermont Cheddar Cheese, Tomatoes, Spinach and Balsamic Onions with Horseradish Cream on Sourdough.

### San Italiano

Genoa Salami, Mortadella, Capicola, Provolone and Roasted Peppers with Olive Tapenade on Rosemary Focaccia.

### Rustico

Grilled Chicken, Toasted Eggplant, Artichoke Hearts, Basil, Sun-dried Tomato and Roasted Garlic Aioli on Hearty Rustique.

### Seaport

White Albacore Tuna, Capers, Bermuda Onion, Olive Oil and Lemon on a Sourdough Roll.

### SBLT

Smoked Bacon, Lettuce, Tomato and Blue Cheese spread on Brioche.

### Roaster

Roasted Turkey Breast, Radish Sprouts, Roasted Peppers and Caramelized Onions with Herbed Cheese spread on a Sourdough Roll.

### Grilled Chicken Caesar Salad Wrap

Diced Grilled Chicken Breast, Parmesan Cheese, Romaine Lettuce and Caesar Dressing in a Tortilla.

### Honey Ham and Swiss

Shaved Honey Ham and Swiss Cheese with Lettuce and Tomato on Rye Bread.

### Grilled Honey Mustard Chicken

Char-grilled Chicken Breast glazed with Honey Mustard Sauce with Lettuce and Tomato on a Bulkie Roll.

### Roasted Vegetable Wrap

A mix of Seasonal Roasted Vegetables topped with Provolone Cheese in a Spinach Wrap.

### Turkey Breast

Oven Roasted Turkey Breast thinly sliced with Lettuce and Tomato on Grain Bread.

### Tomato and Mozzarella

Fresh Mozzarella and Tomatoes with a Pesto Spread on Ciabatta.

### Buffalo Chicken

Crispy Coated Chicken Breast covered with Sebastians Spicy Buffalo Sauce on a Wrap.

## Light Entrées

These family style entrées are served temperate and accompanied by Freshly Baked Rolls, a selection of Cold Beverages, and a tray of assorted Cookies, Brownies and Dessert Bars.

\$16.95/person  
8 person minimum

### Grilled Salmon Salad

Fresh Herb-Crusted Grilled Salmon with Roast Tomatoes, Kalamata Olives, and Red Onion served over Mixed Greens with Creamy Vinaigrette.

### Roasted Sirloin Salad

Sliced Roasted Sirloin, Portabello Mushrooms and Cherry Tomatoes served over Mixed Greens with Chunky Blue Cheese Vinaigrette.

### Fire-Grilled Shrimp

Fire-Grilled Shrimp over a bed of Lo Mein Noodles marinated in a Stir Fry Sauce and tossed with sautéed Sugar Snap Peas.

### Cumin-Lime Crusted Chicken

Delectable combination of Cumin and Lime-Crusted Boneless Chicken Breast sliced and served over a Black Bean and fire-roasted Corn Salad.

### Stuffed Chicken with Spinach and Ham

Plump, Boneless Chicken Breast bursting with fresh sautéed Spinach and savory Ham.

### Grilled Tofu Salad

Grilled Tofu over Field Greens, Roasted New Potatoes, Marinated Green Beans and Kalamata Olives tossed in a Lemon Vinaigrette.

\$12.95/person

## Totes and Boxes

Sebastians totes and boxes are an easy-to-carry, individual meal perfect for meetings, conferences and company outings. All totes and boxes include paper goods, condiments and Cold Beverages.

We will customize any tote or box for an additional surcharge of \$2.00 each.

8 person minimum

### Sandwich Tote

Your choice of:

- \* Sandwich
- \* Potato Chips, Popcorn, or Pretzels
- \* Whole Fruit, Cookie or Granola Bar

\$12.50/person

### Salad Tote

Your choice of:

- \* Chef, Greek, Garden or Caesar Salad
- \* Potato Chips, Popcorn, or Pretzels
- \* Whole Fruit, Cookie or Granola Bar

\$11.50/person

Grilled Chicken or Tuna Salad add \$1.75/person

### Executive Box Lunch

Your choice of:

- \* 3 Light Entrées
- \* Freshly Baked Roll
- \* Whole Fruit, Cookie or Granola Bar

\$19.00/person



# Sebastians Signature Tossed Salads

\$9.95/person  
8 person minimum

1

## Choose Any 2 Greens

Mixed Greens • Sebastians Blend • Romaine

2

## Choose Your Salad Toss-Ins

### Select 12

Beets	Feta Cheese	Tomatoes
Bell Peppers	Garbanzo Beans	Water Chestnuts
Black Olives	Grilled Chicken Breast	Marinated Artichoke Hearts, add \$1.00
Crumbled Blue Cheese	Mushrooms	Oven Roasted Salmon, add \$2.25
Carrots	Onions	Oven Roasted Vegetables, add \$1.50
Chow Mein Noodles	Parmesan Cheese	White Albacore Tuna, add \$2.25
Corn Salsa	Raisins	
Croutons	Sunflower Seeds	
Cucumbers	Tofu	

3

## Add a Dressing

### Select 3

Balsamic Vinaigrette	Caesar	Ranch
Balsamic Vinegar & Olive Oil	Fat-Free Sun-Dried Tomato Vinaigrette	Russian
Blue Cheese	Low Fat Italian	Sesame Vinaigrette



## Entrée Salads

These family style Salads are designed for large groups of 8 or more. Your choices are served in large bowls and on large platters with select dressings featured on the side.

8 person minimum

### Grilled Salmon Salad

Fresh Herb-Crusted Grilled Salmon with Roasted Tomatoes, Kalamata Olives, and Red Onions served over Mixed Greens with Creamy Vinaigrette.

\$12.00/person

### Roasted Sirloin Salad

Sliced Roasted Sirloin, Portabello Mushrooms and Cherry Tomatoes served over Mixed Greens with Chunky Blue Cheese Vinaigrette.

\$12.00/person

### Classic Tuna Nicoise

Solid White Albacore Tuna, Marinated Green Beans, Roasted Red Potatoes and Nicoise Olives over Mixed Greens and drizzled with Lemon Vinaigrette.

\$12.00/person



### Chef's Special Pasta and Potato Salad

Sebastians chef prepares a different Pasta and Potato Salad daily, based upon seasonal ingredients. Please ask for today's offerings.

\$3.25/person

### Caesar Salad

A classic mix of Romaine Lettuce, Parmesan Cheese and Garlic Croutons. Served with a Creamy Caesar dressing on the side.

\$5.50/person

Grilled Chicken add \$1.75/person

### Garden Salad

A crisp mix of Iceberg and Romaine Lettuce, Tomatoes, Cucumber Slices, and Croutons. Served with your choice of Balsamic Vinaigrette, Balsamic Vinegar & Olive Oil, Blue Cheese, Caesar, Fat-Free Sun-Dried Tomato Vinaigrette, Low Fat Italian, Ranch, Russian or Sesame Vinaigrette.

\$5.00/person

Grilled Chicken add \$1.75/person

### Greek Salad

Romaine Lettuce, Tomatoes, Cucumbers, Green Peppers, Grape Leaves, Red Onions and Feta Cheese. Served with an Aegean dressing on the side.

\$5.50/person

### Beefsteak Tomato and Fresh Mozzarella Salad

Beefsteak Tomato and Fresh Mozzarella over Mixed Field Greens drizzled with Extra Virgin Olive Oil and Basil Leaves.

\$5.50/person

### Mixed Field Greens

Mixed Field Greens with Walnuts, Dried Cranberries, Goat Cheese and Balsamic Vinaigrette.

\$5.50/person

## Desserts and Snacks

8 person minimum

### Sliced Fresh Fruit Platter

Seasonal Fruit artfully arranged on a platter and served with Honey Yogurt Dip.

Small Serves 8–12 persons \$35.00  
Large Serves 12–20 persons \$65.00

### Chocolate Heaven

Home-style Chocolate Layer Cake, Triple Chocolate Mousse Cups, Fudge Brownie Bites, Mini Chocolate Dacquoise and Chocolate Cookies.

Serves 12–15 persons \$90.00

### Lemon Citrus Breeze

Light Lemon Torte, Individual Lemon or Lime Tarts, Mini Lemon Cakes, Lemon Dacquoise and Lemon Poppy Seed Cookies.

Serves 12–15 persons \$80.00

### Espresso Pick Me Up

Cappuccino Hazelnut Torte, Individual Tiramisu, Mini Espresso Cheesecakes, Mini Opera Cakes and Cappuccino Biscotti.

Serves 12–15 persons \$80.00

### Mini French Pastries

A selection of individual French Pastries garnished with Fresh Fruit.

2 dozen minimum \$20.00/dozen

### Cookies, Brownies and Dessert Bars

Medley of freshly baked Cookies, Brownies and Dessert Bars, garnished with Seasonal Fruits.

\$2.00/person

### Ice Cream Sundae Bar

Vanilla Ice Cream served with Chocolate Fudge, Butterscotch, Whipped Cream, Nuts and Maraschino Cherries.

\$6.95/person

### Snack Attack

Classic Trail Mix, Yogurt Dipped Pretzels, Honey Roasted Peanuts, M&M's® and Goldfish®.

\$4.00/person

## Specialty Cakes and Tortes

24 hour notice required

Available in:

8 inch Serves 10–15 persons \$35.00  
10 inch Serves 15–20 persons \$48.00

Home Style Chocolate Layer Cake

Cappuccino Hazelnut Torte

Classic Carrot Cake

Lemon Torte

Chocolate Grand Marnier

Chocolate Raspberry Gateau

Gateau Concorde Dacquoise

Opera Cake

Fresh Fruit Tart

Larger sizes available on request -  
48 hour notice required



## Beverages

8 person minimum

### Assorted Beverages

A variety of Cold Sodas, Water and Juice.

\$2.00/person

### Water

A selection of Still and Carbonated Waters.

\$2.00/person

### Soda

An assortment of Pepsi, Diet Pepsi, Sierra Mist and Ginger Ale.

\$1.75/person

### Nantucket Nectars®

An assortment of Nantucket Nectar Juices and Teas.

\$2.00/person

### Fresh Squeezed Orange Juice

\$2.50/person

### Breakfast Juice

An assortment of Cranberry, Apple and Grapefruit Juices.

\$1.25/each

### Sebastians Coffee

Sebastians freshly brewed House and Decaf Blends are wonderfully fragrant, and stay hot and fresh in our state-of-the-art insulated portable carafe box. Includes cups, lids, half & half, sugar, sugar substitute and stirrers. Carafe serves 10-12.

\$2.00/person

### Harney and Sons Tea

A variety of premium Tea blends including Earl Grey Supreme, Darjeeling, English Breakfast and Irish Breakfast, as well as more unique blends such as Tropical Green Tea.

\$2.00/person

## Ordering Guidelines

### Payment

We accept many forms of payment, including corporate checks, major credit cards (Diners Club, MasterCard, Visa and American Express) and Sebastians Corporate accounts.

### Cancellations

We request 24 hours notice on cancellations.

### Catering

tel: 617.385.5642

fax: 617.385.5630

Monday – Friday 7:00 am-5:00 pm

### Helpful tips when placing an order:

- \* Orders can be placed at [www.sebastians.com](http://www.sebastians.com).
- \* Prices do not include a meal tax.
- \* There will be a \$10.00 service charge applied to orders under \$75.00.
- \* We will accept cancellations if made within 24 hours of delivery time.
- \* Many of our specialty items require 24-hour preparation, so we request that you place your orders by 3 pm the day before your event.
- \* Same day orders are accommodated to the best of our abilities.
- \* Please inform your catering representative of any special dietary requirements or allergies.

# Corporate Receptions

Sebastians offers first class design and event coordination ranging from outdoor picnics and barbecues for 100 people to corporate receptions for thousands. Whatever the occasion, we promise to cater to your imagination.

## Hors D'Oeuvres Baskets

### Mediterranean Display

Coriander-Crusted Chicken Skewers served with Stuffed Grape Leaves, Hummus, Raita, Herbed Olives and Toasted Pita Chips.

Small Platter	Serves 8–12 persons	\$80.00
Large Platter	Serves 12–20 persons	\$120.00

### Tuscan Antipasto Display

Sliced Prosciutto, Capicola, Genoa Salami, Provolone, Fresh Mozzarella, Grilled Vegetables, Roasted Peppers and Herbed Olives accompanied with Hearth Baked Breads.

Small Platter	Serves 8–12 persons	\$80.00
Large Platter	Serves 12–20 persons	\$120.00

### Southwestern Basket

Chipotle Chicken Skewers, Coriander and Lime Shrimp Skewers and Yellow and Blue Corn Tortilla Chips served with Tomato and Corn Salsa, Pico de Gallo, Guacamole and Sour Cream.

Small Platter	Serves 12–20 persons	\$135.00
Large Platter	Serves 20–30 persons	\$165.00

### Pan Asian

Ginger-Lemongrass Shrimp Skewers, Peanut-Crusted Chicken Satay, Spring Rolls with Mango Dipping Sauce, Shrimp Chips and Wasabi Peas.

Small Platter	Serves 12–20 persons	\$150.00
Large Platter	Serves 20–30 persons	\$175.00

### Provence Basket

Steak au Poivre and Artichoke Skewers, Lavender and Honey Chicken Skewers, Vegetable Skewers, Red Pepper Rouille, Black Olive Tapenade and Herbed Cheese Dip, Toasted Baguette Slices and Marinated Olives.

Small Platter	Serves 12–20 persons	\$150.00
Large Platter	Serves 20–30 persons	\$175.00

### Baked Brie En Croute

Brie wrapped in Puff Pastry, layered with Slivered Almonds and Dried Apricots served with Toasted Baguettes and Crackers.

Serves 12–25 persons	\$65.00
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### Artisan Cheese

Selection of Artisanal Cheeses from around the world showcasing a variety of styles, textures and flavors. Garnished with Seasonal Fruits and Nuts. Accompanied by Hearth Baked Breads and Crackers.

Small Platter	Serves 8–12 persons	\$55.00
Large Platter	Serves 12–20 persons	\$90.00

### Domestic Cheese

A selection of Domestic Cheeses, garnished with Seasonal Fruit. Accompanied by sliced Breads and assorted Crackers.

Small Platter	Serves 8–12 persons	\$45.00
Large Platter	Serves 12–20 persons	\$70.00

### Fresh Garden Crudite

Seasonal Garden Vegetables cut into strips and served with Herbed Cheese Dip.

Small Platter	Serves 8–12 persons	\$45.00
Large Platter	Serves 12–20 persons	\$60.00

### Chips and Salsa

Yellow and Blue Corn Tortilla Chips served with Sebastians own freshly made Salsa.

Small Platter	Serves 8–12 persons	\$36.00
Large Platter	Serves 12–20 persons	\$50.00

With Guacamole and Sour Cream

Small Platter	Serves 8–12 persons	\$50.00
Large Platter	Serves 12–20 persons	\$60.00

## Hors D'Oeuvres

2 dozen minimum. A la carte Hors D'oeuvres are served temperate and by the dozen.

### Group 1

Marinated Beef Skewer with Roasted Garlic Dip • Asian Chicken Satay with Spicy Peanut Sauce • Artichoke and Goat Cheese Fritters with Sun-dried Tomato Dip • Cocktail Vegetable Samosas with Tamarind Dipping Sauce • Grilled Chicken and Smoked Gouda Salad with Apple in a Phyllo Cup • Smoked Salmon Points with Dilled Cream Cheese on Pumpernickel Bread

\$26.00/dozen

### Group 2

Signature Coconut Chicken with Mascarpone and Fig Puree • Pesto Marinated Mozzarella wrapped with Tasso Ham • Spicy Crab, Mango and Avocado Quesadilla with Chipotle Salsa • Vietnamese Spring Rolls filled with Fresh Mango and Vegetable with Thai Dipping Sauce • Maple Glazed Scallop wrapped in Bacon • Maine Crab Salad with Wasabi Aioli on a Cucumber Rosette • Cashew-Crusted Chicken with a Curry Coconut Dip

\$31.00/dozen

### Group 3

Classic Shrimp Cocktail with Horseradish Cocktail Sauce • New England Style Crab Cake served with Roasted Corn and Black Bean Salsa • Baby Lamb Chop served with Grain Mustard Sauce • Peppered Crusted Tenderloin and Artichoke Skewer with Roasted Red Pepper Aioli • Pan Seared Sea Scallops with Pumpkin Ginger Coulis

\$36.00/dozen

All items are beautifully presented on high grade disposable platters. Hot Hors D'oeuvres are available per request and are served in wire chafers. Please inquire with your catering representative.

