

Catering

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SEBASTIANS
CAFÉ AND CATERING

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call 888.563.8334



index

good morning

3 **breakfast**

good afternoon

4 **salads**

5 **sandwich selections**

6 **sandwiches / tote bags**

good evening

9 **light entrées**

10 **hot entrées**

good all the time

11 **desserts & snacks**

12 **cakes & tortes / beverages**

special events

13 **reception**

14 **hors d'ouvres / sushi**

15 **order guidelines**

breakfast

bakers medley | 9.25 pp

An arrangement of freshly baked danish, croissants, muffins, yogurt loaf, bagels & scones. Sebastians freshly brewed organic & fair trade coffee & assorted juices. Sweet butter, cream cheese & preserves *Add Fresh Fruit Salad 3.75 pp*

bagel nosh | 7.50 pp

A medley of freshly baked bagels. Sebastians freshly brewed organic & fair trade coffee & assorted juices. Sweet butter, vegetable & plain cream cheese & preserves *Add Fresh Fruit Salad 3.75 pp*

the boardroom | 14.00 pp

Assorted bite size pastries including danish, croissants, muffins, sliced bagels & scones. Sebastians freshly brewed organic & fair trade coffee & assorted juices. Sliced fresh fruit platter. Sweet butter, cream cheese & preserves

rise & shine | 16.00 pp *served temperate*

A medley of individual quiche & fresh baked pastries. Choice of one side: ham, bacon or sausage. Sebastians freshly brewed organic & fair trade coffee & assorted juices

breakfast wrap | 5.25 pp *served temperate*

Choice of 2

- Scrambled eggs with peppers & mushrooms | *vegetarian*
- Scrambled eggs with sausage & american cheese
- Scrambled eggs with bacon & american cheese
- Scrambled egg & cheddar cheese | *vegetarian*

individual size quiche | 7.25 pp *served temperate*

- Lorraine
- Ham and swiss
- Tomato & spinach | *vegetarian*
- Broccoli and Vermont cheddar cheese | *vegetarian*

yogurt bar | 6.95 pp

Crunchy granola, fresh diced fruit, raisins, honey, low-fat plain yogurt & fruit yogurt

yogurt cups | 2.25 pp

A selection of individual 6 oz. yogurt cups with assorted fruit fillings *Greek Yogurt 2.95 pp*

yogurt & granola parfait | 5.50 pp

Plain, vanilla or strawberry yogurt with granola & fresh berries

pastries a la carte | 4.50 pp

Assorted pastries including danish, croissants, muffins, sliced bagels & scones

mini pastries a la carte | 4.50 pp

Assorted mini pastries including danish, muffins, croissants & mini bagels

oatmeal bar | 6.95 pp

Oatmeal raisins, granola, honey, brown sugar & cinnamon

fresh fruit salad | 5.00 pp

Seasonal fruit salad ripened to perfection

sliced fruit platter

Hand picked selection of seasonal fruits & berries
45.00 per platter | serves up to 15 people
80.00 per platter | serves up to 25 people

tea breads

Assorted tea breads served with sweet butter, cream cheese & preserves
25.00 per platter | serves up to 10 people
35.00 per platter | serves up to 15 people

salads

strawberry spinach salad | 6.50 pp

Baby spinach with fresh sliced strawberries & crumbled bleu cheese, served with balsamic vinaigrette on the side

caesar salad | 6.00 pp

A classic mix of romaine lettuce, parmesan cheese & garlic croutons, served with a creamy caesar dressing on the side
Add Roasted Chicken 2.50 pp

greek salad | 6.50 pp

Romaine lettuce, tomatoes, cucumbers, green peppers, grape leaves, red onions & feta cheese, served with aegean dressing on the side

tomato & mozzarella | 6.50 pp

Beefsteak tomato & fresh mozzarella over mixed field greens drizzled with balsamic reduction

garden salad | 5.75 pp

A crisp mix of red leaf, green leaf & arugula, tomatoes, cucumbers, red onions, carrots, bean sprouts & choice of dressing on the side

Add Roasted Chicken or Tuna Salad 2.50 pp

alexander salad | 6.50 pp *vegan*

Baby spinach, romaine lettuce, bell peppers, mandarin orange slices, sun flower seeds, craisins, black beans & choice of dressing on the side

mixed field greens | 5.95 pp

Mixed field greens with walnuts, dried cranberries, goat cheese & balsamic vinaigrette on the side
Add Roasted Chicken or Tuna Salad 2.50 pp

orzo salad | 5.75 pp

Orzo pasta tossed with wilted spinach, green peppers, steamed asparagus & lemon vinaigrette

tri-colored tortellini | 5.75 pp

Tri-colored cheese tortellini blended with cherry tomatoes, fresh basil pesto & grated parmesan cheese

israeli cous cous | 5.75 pp

Israeli cous cous with chopped portobello mushrooms, caramelized onions, sundried tomatoes & parsley tossed in sun-dried tomato vinaigrette

chef pasta salad | 4.75 pp

Sebastians chef prepares a special pasta salad daily

chef potato salad | 4.75 pp

Sebastians chef prepares a special potato salad daily

salad a la carte | 8.00 pp *seven people or less*

dressings: balsamic vinaigrette • balsamic vinegar & olive oil • bleu cheese • caesar • low fat italian ranch • russian • sesame vinaigrette

Tossed salads

make your own signature salad | 9.95 pp *eight people or more*

choose any two greens

mixed greens | sebastians | romaine

add a dressing

balsamic vinaigrette
balsamic vinegar & olive oil
bleu cheese

caesar
low fat italian
ranch
russian
sesame vinaigrette

choose your salad toss-ins

beets
bell peppers
black olives
crumbled bleu cheese
carrots
chow mein noodles
corn salsa
croutons
cucumbers
feta cheese
garbanzo beans
mushrooms
onions
parmesan cheese
raisins
sunflower seeds
tofu
tomatoes

water chestnuts
hard boiled egg *Add 2.00*
marinated artichoke hearts *Add 1.00*
roasted chicken breast *Add 2.50*
oven roasted salmon *Add 2.50*
oven roasted vegetables *Add 1.50*
white albacore tuna *Add 2.50*

sandwich selections

b.l.t.t.g | *specialty sandwich*

Smoked bacon, lettuce, tomato, turkey, guacamole, sun-dried tomato aioli & red onion on a french baguette

boston italian | *specialty sandwich*

Genoa salami, mortadella, capicola, provolone & roasted peppers with extra virgin olive oil on rosemary focaccia

buffalo chicken

Thinly sliced roasted chicken breast with spicy buffalo sauce, bleu cheese dressing & lettuce in a sun-dried tomato wrap

chicken caesar salad wrap

Thinly sliced roasted chicken breast, parmesan cheese, romaine lettuce & caesar dressing in a white wrap

chicken salad

Diced chicken with celery & onions tossed with mayonnaise & served with lettuce & tomato in a white wrap

cucumber smash | *vegan*

Thinly sliced cucumbers, radish sprouts, sliced green pepper, shaved red onion & hummus in a wheat wrap

devonshire | *specialty sandwich*

Roast beef, Vermont cheddar cheese, tomato, spinach & balsamic onions with horseradish cream on sourdough

honey ham & swiss

Shaved honey ham & swiss with lettuce & tomato on rye

honey mustard chicken

Sliced roasted chicken breast with lettuce & tomato topped with honey mustard sauce on a french roll

roast beef

Roast beef with lettuce & tomato on wheat

roaster | *specialty sandwich*

Roasted turkey breast, radish sprouts, roasted peppers, caramelized onions, herbed cheese spread on sourdough

roasted portobello

Roasted portobello, basil, sliced fresh mozzarella, tomato with balsamic vinegar & olive oil on ciabatta

roasted vegetable wrap

Roasted vegetables, lettuce, tomato, herb cheese spread in a spinach wrap

romano | *specialty sandwich*

tomatoes, fresh mozzarella, spinach, pesto & balsamic on rosemary focaccia

rustico | *specialty sandwich*

Grilled chicken, roasted eggplant, artichoke hearts, basil, sun-dried tomato & roasted garlic aioli on hearty rustique bread

thai-curry chicken salad

Thai-curry chicken salad mixed with bean sprouts, shredded carrots, curry spice, ground ginger, cayenne pepper, diced red onion, green leaf lettuce, & tomato served in a white wrap

tuna salad

White albacore tuna with celery & onions mixed with mayonnaise & served with lettuce on wheat bread

turkey

Roast turkey, lettuce & tomato on 7-grain bread

tyler | *vegan*

Chicpea mash salad, crisp lettuce leaves & vine-ripened tomato slices served on ciabatta

sandwiches

sebastians signatures | 20.00 pp

Assortment of our most popular sandwiches served with the following:

Add assorted bags of kettle chips 1.95 pp

- Choice of two salads
- Cookie, brownie & dessert bar tray
- Fresh fruit salad
- Assorted cold beverages

deluxe sandwich platter | 18.00 pp

Assortment of our most popular sandwiches served with the following:

Add assorted bags of kettle chips 1.95 pp

- Choice of one salad
- Cookie, brownie & dessert bar tray
- Fresh fruit salad
- Assorted cold beverages

sandwich board | 16.00 pp

Simple assorted sandwiches served with:

- Assorted bags of kettle chips
- Cookie, brownie & dessert bar tray
- Assorted cold beverages

office meeting | 16.00 pp

Assorted wraps served with the following:

- Choice of salad
- Cookie, brownie & dessert bar tray
- Assorted cold beverages

sandwiches a la carte

Choose your favorite combination of sandwiches to create your own array:

8.25 *per sandwich*

9.25 *per specialty sandwich*



featured sandwich: b.l.t.t.g

tote bags

Sebastians tote bags are an easy-to-carry, individual meal perfect for meetings, conferences & company outings. Includes paper goods & condiments. *We will customize any tote for an additional surcharge of 1.00*

sandwich tote | 15.00 pp *Your Choice of Sandwich*

- Bag of kettle chips, popcorn or pretzels
- Whole fruit, cookie or granola bar
- Cold beverage

salad tote | 15.00 pp *Your Choice of Salad*

- Bag of kettle chips, popcorn or pretzels
- Whole fruit, cookie or granola bar
- Cold beverage

sampler tote | 15.50 pp *Your Choice of 1/2 Sandwich & 1/2 Salad*

- Bag of kettle chips, popcorn or pretzels
- Whole fruit, cookie or granola bar
- Cold beverage

salad selection

strawberry spinach | garden | greek | tomato & mozzarella | mixed field greens | caesar



featured hors d'oeuvre:
fennel & prosciutto crostini pg. 14



featured salad:
tomato & mozzarella pg. 4



featured:
sandwich deluxe platter pg. 6



featured:
sandwich board pg. 6



featured light entrée:
mediterranean chicken pg. 9

light entrées

These family style entrées are served temperate in Sebastians' signature trays & accompanied by fresh fruit salad & assorted drinks. *8 or more people

chicken cobb salad | 18.95 pp

Blackened chicken laid atop a mixture of Sebastians blended greens with avocado, sliced hard-boiled eggs, crispy bacon, crumbled blue cheese & ripe tomatoes served with dressing of your choice

mediterranean chicken | 18.95 pp

Sliced pan-roasted mediterranean herb chicken breast laid atop mixed greens & served with lemon hummus, cucumber, tomato, and feta cheese, tabbouleh, marinated olives, & pita wedges

Make it Vegetarian includes roasted eggplant | 17.95 pp

firecracker shrimp | 19.95 pp

Skewered shrimp marinated in sweet chili, soy & oyster sauce served with mixed greens, basmati rice, baby bok choy, red peppers & sprinkled with sesame seeds

cumin-lime crusted chicken | 18.95 pp

A delectable combination of cumin & lime-crusted boneless chicken breast sliced & served over a black bean & fire-roasted corn salad

roasted salmon salad | 18.95 pp

Pesto marinated roasted salmon served over mixed greens, provençal vegetables with kalamata olives & fresh lemon slices

roasted sirloin salad | 18.95 pp

Sliced roasted sirloin, portobello mushrooms, asparagus & cherry tomatoes served over mixed greens with a side of chunky bleu cheese vinaigrette

stuffed portobello mushroom | 17.95 pp *vegetarian*

Roasted portobello mushrooms stuffed with seasonal vegetables & goat cheese over rice pilaf

stuffed chicken with spinach and ham | 18.95 pp

Plump, boneless chicken breast bursting with fresh sautéed spinach & savory ham

hot entrées

All family style entrées are served with a garden or Caesar salad & fresh fruit salad. *8 or more people

vegetarian entrées

vegetable lasagna | 16.95 pp

curried chickpeas | 16.95 pp

with roasted cauliflower & potato served with basmati rice

eggplant parmesan | 17.95 pp

served with penne pasta & marinara sauce

butternut squash ravioli | 18.95 pp

with sage parmesan cream sauce

chicken entrées

chicken tikka masala | 18.95 pp

served with basmati rice

chicken parmesan | 18.95 pp

served with penne pasta & marinara sauce

chicken marsala | 18.95 pp

served with linguini & haricot vert with sautéed mushrooms

chicken shish kebab | 18.95 pp

served with sardinian cous cous

beef & pork entrées

braised beef | 19.95 pp

with root vegetables served with rice pilaf

cajun marinated roasted pork loin | 18.95 pp

served with yukon gold wedges & chef's choice of vegetables

bbq steak tips | 18.95 pp

served with rice pilaf & chef's choice of vegetables

cilantro adobo flank steak | 19.95 pp

served with spanish rice, peppers & onions

beef lasagna | 17.95 pp

seafood entrées

baked haddock | 18.95 pp

with herb cream sauce served with basmati rice, roasted squash & asparagus

broiled salmon | 18.95 pp

with tomato vierge served with polenta cake

swordfish kebabs | 19.95 pp

served with basmati rice & mango salsa

blackened shrimp | 18.95 pp

served with jasmine rice & pineapple salsa

desserts & snacks

sliced fresh fruit platter

Bountiful selection of sliced seasonal fruits & berries

45.00 | serves up to 12 people

80.00 | serves up to 20 people

chocolate heaven

Home-style chocolate mousse cake, triple chocolate mousse cups, fudge brownie bites, chocolate tarts & mini chocolate cakes

45.00 | serves up to 12 people

light & bright

Light lemon cloud cake, individual fruit tarts, mini cheesecakes, & assorted french cookies

125.00 | serves up to 12 people

espresso pick me up

Cappuccino hazelnut torte, mini mocha bites, espresso tower & chocolate dipped cookies

125.00 | serves up to 12 people

mini french pastries

A selection of individual french pastries

25.00 per dozen | 2 dozen minimum

sebastians cookie platter | 2.50 pp

An assortment of fresh baked cookies

cupcakes

Mini chocolate or vanilla

Large chocolate or vanilla

Mini assorted seasonal

Large assorted seasonal

25.00 per dozen | mini cupcakes

45.00 per dozen | large cupcakes

cookies, brownies, & dessert bars | 3.00 pp

Medley of freshly baked cookies, brownies & dessert bars

ice cream sundae bar | 8.25 pp *12 person minimum*

Vanilla ice cream served with chocolate fudge, butterscotch, whipped cream, sprinkles, nuts, M&M's®, Reeses® & maraschino cherries

snack attack | 4.50 pp

Assorted bowls of classic trail mix, yogurt dipped pretzels, honey roasted peanuts, M&M's® & Goldfish®

veggie snack packs | 5.25 pp

Carrot and celery sticks with hummus in individual cups

snack packs | 4.50 pp

Individual bags of nuts & assorted snacks

cakes & tortes

black forest cake

carrot cake

flourless chocolate cake

fresh fruit tart

lemon cloud

othello cake

passion fruit mousse cake

red velvet cake

45.00 | 8 inch

60.00 | 10 inch

Larger sizes & other flavors available upon request | 48 hour notice required

beverages

assorted beverages | 2.50 pp

A variety of cold sodas, water & juices

water | 2.50 pp

A selection of still and carbonated waters

soda | 2.50 pp

A selection of assorted sodas

ice tea & lemonade | 3.50 pp

breakfast juice | 2.50 pp

An assortment of cranberry, apple & orange juices

sebastians coffee | 25.00 per box

Freshly brewed house & decaf blends delivered in our insulated portable carafe box. Includes cups, lids, half & half, sugar, sugar substitute & stirrers
Carafe serves 10-12

gourmet tea | 25.00 per box

A variety of premium tea blends including earl grey supreme, assam breakfast, british decaffe, green & herbal

featured dessert: mini french pastries

reception

mediterranean

Coriander-crusted chicken skewers served with stuffed grape leaves, hummus, raita, herbed olives & toasted pita chips

100.00 | small serves up to 15 people
150.00 | large serves up to 30 people

tuscan antipasto

Sliced prosciutto, capicola, genoa salami, provolone, fresh mozzarella, grilled vegetables, roasted peppers & herbed olives, accompanied by hearth baked breads

100.00 | small serves up to 15 people
150.00 | large serves up to 30 people

southwestern

Chipotle chicken skewers, coriander & lime shrimp skewers and yellow & blue corn tortilla chips served with tomato & corn salsa, pico de gallo, guacamole & sour cream

100.00 | small serves up to 15 people
185.00 | large serves up to 30 people

pan asian

Ginger-lemongrass shrimp skewers, peanut-crusted chicken satay, spring rolls with mango dipping sauce, shrimp chips & wasabi peas

165.00 | small serves up to 15 people
195.00 | large serves up to 30 people

hummus & pita chips

Toasted cumin scented pita chips served with our house-made lemon hummus

42.00 | small serves up to 15 people 55.00 | small with roasted red pepper hummus
55.00 | large serves up to 30 people 68.00 | large with roasted red pepper hummus

provence

Steak au poivre & artichoke skewers, rosemary & garlic chicken skewers, vegetable skewers, sun-dried tomato aioli, black olive tapenade and herbed cheese dip, toasted baguette slices & marinated olives

170.00 | small serves up to 15 people
195.00 | large serves up to 30 people

maharaja basket [the king]

This delicious Indian Inspired basket includes chicken tiki skewers, tandoori shrimp, vegetable samosas & served with house-made mint chili sauce

165.00 | small serves up to 15 people
195.00 | large serves up to 30 people

maharani basket [the queen]

A vegetarian friendly version of our King Basket! The Queen includes vegetable tiki kebabs, vegetable pakoras, roasted vegetables, vegetarian samosas & served with house-made mint chili sauce

100.00 | small serves up to 15 people
150.00 | large serves up to 30 people

artisan cheese

Selection of artisanal cheeses from around the world showcasing a variety of styles, textures & flavors, accompanied by hearth baked breads & crackers

65.00 | small serves up to 15 people
100.00 | large serves up to 30 people

fresh garden crudité

Seasonal garden vegetables cut into strips & served with herbed cheese dip

55.00 | small serves up to 15 people
70.00 | large serves up to 30 people

chips & salsa

Yellow & blue corn tortilla chips served with Sebastians house-made salsa

38.00 | small serves up to 15 people 48.00 | small with guacamole & sour cream
55.00 | large serves up to 30 people 65.00 | large with guacamole & sour cream

hors d'oures

All hors d'oures are priced per dozen

coconut chicken tenders | 25.00

coconut shrimp | 30.00

fennel & prosciutto crostini | 18.50

mini crab cakes | 30.00

mini quesadilla | 25.00

mini quiche | 20.00

mini cubans | 25.00

pecan encrusted chicken satay | 25.00

scallops & bacon | 30.00

seafood stuffed mushrooms | 25.00

short rib empanadas | 25.00

shrimp shooters | market price

spanakopita | 25.00

vegetable spring rolls | 20.00

sushi

135.00 per small platter | 68 pieces 195.00 per large platter | 100 pieces

Select from the following | minimum of 10 each

avocado roll

avocado cucumber roll

california roll

eel california roll

salmon maki roll

salmon sashimi

spicy salmon roll

spicy tuna roll

tuna sashimi

**Consuming Raw or uncooked shellfish may increase your risk of foodborne illness especially if you have certain medical conditions.*

Ordering

order online @

www.sebastians.com/catering

contact us

boston:

tel: 888.563.8334 | catering@sebastians.com

cambridge:

tel: 617.758.0112 | catering@sebastians.com

payment

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

hours of operation

Monday - Friday 7:00am - 5:00 pm

Night and Weekend Catering Available Upon Request

delivery

One less thing to do - we'll bring it to you!
Drop-off catering is available in the Boston & Cambridge area Monday - Friday. Saturday catering is available in Cambridge with minimum purchase of \$750.

cancellations

We request 24 hours notice on cancellations.

food safety tips

Before placing your order, please inform your server (catering representative) if a person in your party has a food allergy.

Our staff will assist in creating an order with your dietary requests.

Our catering production area is not allergen free. Food prepared may contain eggs, dairy, soy, wheat, peanuts, tree nuts, fish & shellfish.

Consume or refrigerate below 41° F / 5° C within 2 hours.

Reheat foods to a minimum of 165° F / 74° C only once.
Discard after 48 Hours.