## ${ }_{3}$ <br> SEBASTIANS boutiquec $A T E R I N G$



Our style is collaborative.
From fresh locally sourced and quality ingredients to sincere and attentive service, we are committed to delivering the best catering service possible.
Much of our success comes from our attention to important details that create a truly welcoming experience. Whether hosting a breakfast or a large upscale cocktail event, creating a custom menu for a unique or everyday occasion, we've got you covered.
Our Sebastians Boutique Team is delighted to work with you to ensure your catering experience is smooth, successful and enjoyable. Whatever your needs, we are dedicated to exceed your expectations every time.

Sebastians Boutique Team
breakfast 3
Breakfast Packages
Breakfast Platters
rs d'oeuvres 4-5
reception 6-7
outique salads 8
hot entrées 9
que sides
ations 10-11
eate Your Own Statio
Themed Stations
desserts 12
beverages 12
additional services 13

$$
\begin{gathered}
\text { Floral } \\
\text { Beverages }
\end{gathered}
$$

catering policies 15

## menu icons

## breakfast <br> 10 Person minimum | priced per person

## Boutique Buffet ${ }^{24}$ Hour notice

The perfect way to start any morning! Sebastians Boutique Buffet includes a variety of hot and cold breakfast selections. Served with individual orange juice botlles, fresh brewed organic, fair trade coffee:

## Included menu selections:

Fresh Sliced Fruit and Seasonal Berries
Fresh Baked Muffins and Croissants
Organic Fruit Preserves and Sweet Whipped Butter
Cage-Free Scrambled Eggs with Fresh Herbs
Breakfast Potatoes
Smoked Pork Bacon
Country Pork Sausage

## Breakfast Packages

## Continental Breakfasts are served with assorted fruit juices, bottled water,

Boutique Continental Breakfast v 24 hour notice reshly baked mini European pastries, muffins, scones and croiss
Served with cream cheese, preserves and sweet whipped butter

Boutique Deluxe Continental Breakfast ©
Seasonal berries, sliced fruit platter, and freshly baked mini European pastries, muffins, scones and croissants. Served with cream cheese, preserves and sweet whipped butter.

## *24 hour notice <br> Our bread and pastries are baked fresh each morning and contain no ar bereat and pastries are baked fresh each morring and contain no preservives. This ensures perfect freshness and fabulous flavor.

## Breakfast Platters

Fresh Sliced Fruit v
Seasonal cut fruit garnished with berries and fresh mint. Small serves 25

European Breakfast $\qquad$
Thinly-sliced prosciutto and salami together with brie and Swiss cheese. Served with mini croissants, french bread, preserves, cream cheese, grain mustard and mayo. Garnished with melon and grapes.
Breakfast à la Carte
Buttermilk Pancakes v
Fresh blueberry topping, $100 \%$ real maple syrup and whipped sweet butter.

English Muffin Breakfast Sandwich Cage-free farm fresh egg, canadian bacon and cheddar cheese

Fresh Berry Bowl
Assorted seasonal berries.

## Healthy Yogurt bar 『

Everything you need to make your own parfait, including vanilla and fruit yogurt, crunchy granola, diced fresh fruit, raisins, and honey. ©G Gluten-free available upon request.

Morning Beverages
Assorted Breakfast Juice Bottled Water
Gourmet Tea
Organic \& Fair Trade Coffee Tea \& Coffee Box serves 10-12 guests.

## Wors choewires after hours Priced per dozen 13 Dozen minimum

Vegetarian ©
Vegetable Skewers With herb cream dips.

Samosas
With cilantro yogurt dip.
Thai Vegetable Spring Roll
With sweet and sour sauce.
Vegetable Dumplings
Spanakopita
Buttery filo dough filled with seasoned
spinach and feta cheese.
Roasted Vegetable Quesadillas
With spicy sour cream.

## Crostini

Select from the following options. Tomato and Basil ©
Cucumber and Hummus
Marinated Fig and Goat Cheese Roasted Butternut Squash and Blue Cheese Crostini

## Mini Quiche

three cheese or broccoli and cheese

Beef, Pork, Lamb
Mini Lollipop Lamb Chops with Mint Market Price
Mini Quiche
classic quiche lorraine.
Beef Teriyaki Skewers
with ginger dipping sauce or fresh lime herb sauce.
Steak and Blue Cheese Crostini
Beef Tenderloin Crostini
with horseradish and roasted red peppers.
Short Rib Empanadas
Sweet \& Sour Meatballs
Juicy all beef meatballs with a sweet and spicy piquant sauce.
Deviled Eggs with Crispy Prosciutto
Fennel and Prosciutto Crostini

Seafood
Seafood Stuffed Mushrooms 다
Maryland Crab Cakes
with remoulade sauce.
Coconut Shrimp
Maple Glazed Scallops and Bacon

Chicken
Chicken Dumpling
Chicken Satay 다 With Thai sweet basil Sauce.

Coconut Chicken Tenders With spicy mango dipping sauce. Mini Chicken Quesadillas Flour tortillas stuffed with melted pepperjack, peppers, onions, tomatoes, ad green chiles. Toasted ur creapy and salsa roja.
V Vegetarian option available!


## reception perfect for conferences and special events. <br> Priced per platter | Small serves up to 15 people I Large serves up to 30 people

## Mediterranean

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

## Tuscan Antipasto

sliced prosciutto, capicola, genoa salami, provolone, fresh mozzarella, grilled vegetables, roasted peppers and herbed olives, accompanied by hearth baked breads.

## Southwestern

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

## Pan Asian

Ginger-lemongrass shrimp skewers, peanut-crusted chicken satay, Gpring rolls with mango dipping sauce, shrimp chips and wasabi peas
s.ers.

House-made Hummus \& Pita Chips Toasted cumin scented pita chips served with our house-made hummus.
Choice of Lemon Hummus or Roasted Red Pepper Hummus

## Provence

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

Maharaja Basket [The King]
This delicious Indian inspired basket includes chicken tiki skewers, tandoori shrimp, vegetable samosas and served with house-made mint chili sauce.

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

## Artisan Cheese vo

Selection of artisanal cheeses from around the world showcasing a variety of styles, textures and flavors, accompanied by hearth baked breads, crackers, dried fruits and nuts. This item contains nuts.

## Baked Brie

A fresh brie layered with almonds, fruit chutney, and encased in a warm pastry. Served with crackers. Serves 25 people.

## Fresh Garden Crudité

Seasonal garden vegetables cut into strips and served with herbed cheese dip.
(2) Try it with house-made hummus for a gluten-free and vegan friendly option.

## Cinco de Mayo

Salsa verde, tropical fruit salsa and black bean dip. Served with tortilla chips.


## boutique salads

Gourmet Salads
All salad dressings are served on the side.
All salad dressings are served on the side.
10 Person minimum I Priced per person

## Caesar

A classic mix of chopped romaine, parmesan cheese, garlic
croutons, and creamy caesar dressing

## Boutique House Salad vve

Leaf lettuce, carrots, cucumbers and tomatoes with balsamic vinaigrette dressing.

## Seasonal Vegetables with Feta

Mixed greens with roasted or grilled seasonal vegetables
and feta cheese with balsamic dressing,

## Apple and Blue Cheese Salad V

 Mixed apples, blue cheese, celery and walnuts. Served with balsamic dressing.Wild Rice and Sweet Potato Salad Wild rice and sweet potato salad with pecans, cranberries, spices and a hint of orange.

Quinoa Salad
Pine nuts, feta cheese, raisins, fresh mint,
and fresh parsley.
This salad contains nuts.

Seasonal Tortellini
A ring-shaped pasta tossed with seasonal vegetables

Add protein to any salad!
Herb Roasted Chicken
Herb Roasted Salmon
Citrus Glazed Salmon
Lemon and Herb Grilled Tofu vg
Grilled Steak

## hotentiées

All entrées are available buffet style or individual. Priced per per person

Grilled Statler Chicken Breast
Served with seasonal vegetables and choice of 1 side

Petite Sirloin
Served with seasona vegetables and choice of 1 side.

Stuffed Breast of Chicken
Saby Spinach, mozzarella, and cranber
Served with seasonal vegetables and a light jus

## Lemon Tahini Chicken

topped with a tomato mint salad. Served with seasonal vegetables.

## Traditional Lasagna Bolognese

 Pasta layered with traditional house-made bolognese sauce, ricotta and mozzarella cheese. Served with sauce, ricotla and mozzarella cheese. Serseasonal vegetables and choice of 1 side. Vegetarian option is available.

## Boston Baked Scrod

With butter bread crumbs. Served with seasona egetables
egd choice of 1 side.

## Broiled Salmon

With tomato vierge. S and choice of 1 side.

## boutique sides

## ny entrée or station!

Starch
Mashed Potatoes Potato Wedges Sotato Wedges Potatoes Sweet Pot Rice Pilaf
Basmati Rice

Vegetable Green Beans Asparagus Seasonal Vegetables Glazed Carrots Brussel Sprouts Brussel Sprouts

Create a memorable experience for you and your guests with Boutique Carving, or Create Your Own Themed Stations. All food stations require a 72 hour notice.

Carving Stations
All Carving Stations are priced for pre-carved meat and accompanied by petite rolls. Hire a chef to carve on site for an additional charge.
Serves approximately 25 people

Smoked Virginia Baked Ham
served with whole grain mustard and mayo.

Sage and Rosemary Roasted
Turkey Breast
erved with cranberry sauce, whole grain mustard and mayo.

## Beef Tenderloin

Served with horseradish sauce, whole grain mustard and mayo.

Themed Stations
10 Person ninimum | Priced per person

## Lettuce Wraps

Chicken breast strips sautéed in a teriyaki sauce and wrapped in tender ettuce leaves. Served with crunchy noodles, almonds, carrot sticks and sprouts on the side.

## Sliders

Your choice of protein served on slider buns and served with choice of condiments. Plant based or gluten free is available upon request for an additional charge.

## Tapas

Tapas represent a style of eating and a way of life that is very Spanish, and
yet very adaptable to American culture. Boutique Tapas are served in small portions on small plates and shared by everyone.

## stations

Create Your Own 10 Person minimum I Priced pér person. .i Designed to be interactive, our Create Your Own stations are the perfect way to please every guest. Menu selections are setup buffet style, allowing each guest to pick and choose what they want.
A chef can be added to your station to enhance your experience.

## Boutique Potato

Create the potato of your dreams with our boutique potato station. Includes the following: Mashed Potatoes
Potato Wedges
Baked Potatoes V Vo

## Mac \& Cheese

Create your own Mac \& Cheese! Made with elbow macaroni and your choice of toppings and seasonings.

## Pasta

Create your own pasta dish! Your choice of pasta, sauces, vegetables, meats, and cheese


## Roasted Pork Loin

Served with mango chutney and apple sauce.


## desserts

Priced per dozen
Mini French Pastries
A selection of individual French pastries.
French Macaroons © 다
Assorted French macaroons.
Cupcakes ©
Available in chocolate, vanilla, red velvet and seasonal.

## beverages

Priced per person
Poland Spring Water
Seltzer Water
Plain, lemon or lime.
Soda
Assorted Can Soda
Iced Tea

## Morning Beverages

Assorted Breakfast Juice
Bottled Water
Gourmet Tea
Organic \& Fair Trade Coffee
Tea \& Coffee Box serves 10-12 guests.

10 Person minimum | Priced per person
House-Made Cookies Assorted freshly baked cookies

Assorted Boutique Desserts Cookies, brownies and 7 -layer bars.

Sebastians Beverage Towers
Priced per Gallon.
Available Tower Sizes:
1 Gallon I serves 15
3 Gallon
5 Gallon $\mid$ serves 45
serves 60

Infused Spring Water Tower Choice of Infused Flavor

Spring Water Tower
Lemonade / Iced Tea Towers
Your choice of house-made lemonade
or fresh brewed iced tea
ced Teas: Available sweet or unsweetened.

## additional services

We offer additional services to help make things easier for you and your guests.
Our Catering Specialists will be happy to design custom menus to suit your special occasion.

Open Bar
Sebastians Open Bar includes complete bar set-up, ice,
cups, and cocktail napkins. Open Bar is based on 2 hours. 15 person mimimum I priced per person

Spirits, Beer, Wine \& Soft Beverages Includes Vodka
Whiskey
Tequila
Red Wine
White Wine
Rose Wine
Assorted Craft B
Assomestic Beer
Domestic Beer
Sparkling Water
Flat Water
Assorted Sod

- 2 hour minimum -

Liquor Liability Insurance

Beer, Wine \& Soft Beverages

Includes:
Red Wine
White Wine
White Wine
Rose Wine
Assorted Craft Beer
Domestic Beer
Imported Beer Sparkling Water Flat Water
Assorted Soda
-2 hour minimum

Event Professionals
Our highly trained staff is sure to enhanc
your event. Our Professionals include:
hour minimum
Catering Manager On-Site Chef
Bar Staff
Server

Floral
Floral Arrangements
Create a simple but elegant touch to your event. Please discuss options with your Catering Specialist.


## Order Online

www.sebastians.catertrax.com

## Contact Us

tel: 888.563.8334 | catering@sebastians.com

## 48 Hour Notice

Please finalize all orders that require a 48 hour notice by noon of the previous day.
Delivery / Drop Off
We have a minimum catering order size of $\$ 100$ or 10 people. Our delivery charges are based upon distance and quantities. Our catering staff will be happy to setup your order at no additional charge.

## Payment

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

## Cancellations

We request 24 hours notice on cancellations.

S SEBASTIANS
boutiqueC $A T E R I N G$ <br> \section*{catering policies} <br> \section*{catering policies}
ring order size of $\$ 100$ or 10 people. Our delivery charg

## sebastians bouttique C A T E R I N G

## order online!

WWW.SEBASTIANS.COM/CATERING | 888.563.8334

0010

