





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

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

Sebastians Boutique Team

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breakfast

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 bottles, 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, fresh brewed organic & fair trade coffee.

Boutique Continental Breakfast V 24 hour notice

Freshly baked mini European pastries, muffins, scones and croissants. Served with cream cheese, preserves and sweet whipped butter.

Boutique Deluxe Continental Breakfast V

24 hour notice

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

Our bread and pastries are baked fresh each morning and contain no preservatives. 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 Large serves 50

European Breakfast 24 hour notice.

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

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 V

Assorted seasonal berries.

Healthy Yogurt bar V

Everything you need to make your own parfait, including vanilla and fruit yogurt, crunchy granola, diced fresh fruit, raisins, and honey. 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.

hors d'oeuvres after hours Priced per dozen | 3 Dozen minimum

Vegetarian V

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 vo Cucumber and Hummus To 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 @

Maryland Crab Cakes

with remoulade sauce.

Coconut Shrimp

Maple Glazed Scallops and Bacon

Chicken

Chicken Dumpling

Chicken Satay @

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, and green chiles. Toasted until crispy and served with lime spiked sour cream and salsa roja.

Vegetarian option available!





Made to order and includes chop sticks, soy sauce and ginger slices. Select from the following options.

Priced per platter

Avocado Roll Avocado Cucumber Roll California Roll Eel California Roll Salmon Maki Roll Salmon Sashimi Spicy Salmon Roll Spicy Tuna Roll* Tuna Sashimi*

Small platter | 68 pieces Large platter | 100 pieces

*Our Soy Sauce is not Gluten-Free. *Consuming raw or uncooked shellfish may increase your risk of foodborne illness especially if you have certain medical conditions.









| Small serves up to 15 people | 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, spring rolls with mango dipping sauce, shrimp chips and wasabi peas.

House-made Hummus & Pita Chips V 15 10

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 chicken 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 V

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

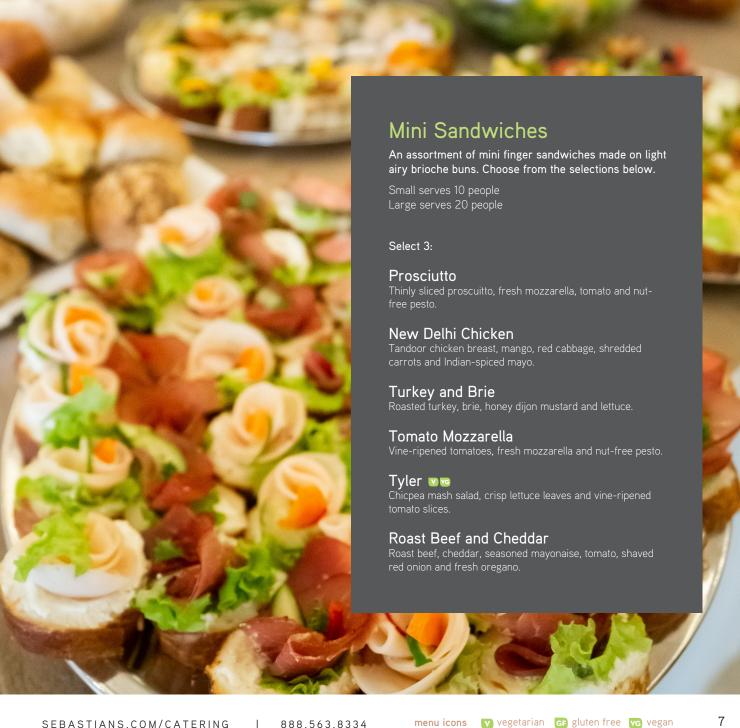
A fresh brie layered with almonds, fruit chutney, and encased in a warm pastry. Served with crackers. Serves 25 people.

Fresh Garden Crudité 🛛

Seasonal garden vegetables cut into strips and served with herbed cheese dip.

™ Try it with house-made hummus for a gluten-free and vegan friendly option.

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



boutique salads

Gourmet Salads

Our gourmet salads are made from the freshest ingredients. All salad dressings are served on the side.

10 Person minimum | Priced per person

Caesar

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

Boutique House Salad VV

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.

Add protein to any salad!

Herb Roasted Chicken

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.

hot entrees

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 seasonal vegetables and choice of 1 side.

Stuffed Breast of Chicken

Baby Spinach, mozzarella, and cranberry. 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 seasonal vegetables and choice of 1 side. Vegetarian option is available.

Boston Baked Scrod

With butter bread crumbs. Served with seasonal vegetables and choice of 1 side.

Broiled Salmon

With tomato vierge. Served with seasonal vegetables and choice of 1 side.

boutique sides

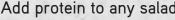
Great additions to any entrée or station!

Starch ...

Mashed Potatoes Potato Wedges vo Sweet Potatoes Rice Pilaf Basmati Rice

Vegetable

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



Herb Roasted Salmon Citrus Glazed Salmon Lemon and Herb Grilled Tofu VG Grilled Steak



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

Served with cranberry sauce, whole grain mustard and mayo.

Beef Tenderloin

Served with horseradish sauce, whole grain mustard and mayo.

Roasted Pork Loin

Served with mango chutney and apple sauce.

Themed Stations

10 Person minimum | Priced per person

Lettuce Wraps

Chicken breast strips sautéed in a teriyaki sauce and wrapped in tender lettuce 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 | Priced per person

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 VG

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.











desserts

Priced per dozen

Mini French Pastries

A selection of individual French pastries.

French Macaroons @

Assorted French macaroons.

Cupcakes V

Available in chocolate, vanilla, red velvet and seasonal.

heverages

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 | serves 15 3 Gallon | serves 45

5 Gallon | serves 60

Infused Spring Water Tower

Choice of Infused Flavor: Orange, lemon, lime, raspberry, or cucumber

Spring Water Tower

Lemonade / Iced Tea Towers

Your choice of house-made lemonade or fresh brewed iced tea.

Iced 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.

Beer. Wine &

Includes:

White Wine

Rose Wine

Domestic Beer

Imported Beer

Sparkling Water

Assorted Soda

- 2 hour minimum -

Flat Water

Red Wine

Soft Beverages

Assorted Craft Beer

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 | priced per person

Spirits, Beer, Wine & Soft Beverages

Includes:

Vodka Gin Whiskey Tequila Red Wine

White Wine Rose Wine Assorted Craft Beer

Domestic Beer Imported Beer Sparkling Water Flat Water Assorted Soda

- 2 hour minimum -

Liquor Liability Insurance

Event Professionals

Our highly trained staff is sure to enhance your event. Our Professionals include:

4 hour minimum

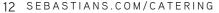
Catering Manager On-Site Chef Bar Staff Server

Floral

Floral Arrangements

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







catering policies

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.





order online!

WWW.SEBASTIANS.COM/CATERING | 888.563.8334







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