

Boutique

CATERING MENU

 SEBASTIANS *Boutique*

www.sebastians.com/catering

888.563.8334



platters

Smoked Salmon

\$10.95 (per serving)

Smoked salmon served with dill cream cheese, freshly baked bagels, tomatoes, capers, red onion and lemon wedges. Please order in increments of 8 servings.

Fresh Fruit Platter

\$46 (serves 10-15) \$85 (serves 20-25) \$140 (serves 30-40)

Seasonal cut fruit garnished with berries and fresh mint.

European Breakfast Platter

\$9.50 (per serving)

Thinly-sliced prosciutto and salami together with brie and Swiss cheese. Served with croissants, French bread and traditional accompaniments.

Please order in increments of 10 servings.

breakfast packages

Continental Breakfast \$5.00 (per serving)

An assortment of freshly baked pastries and bagels with orange juice.

Deluxe Continental Breakfast \$8.50 (per serving)

An assortment of freshly baked pastries and bagels, orange juice, and freshly cut seasonal fruit.

a la carte breakfast

Harney and Sons Fine Teas \$24 (10 cups)

Freshly Brewed Coffee \$24 (10 cups)

Pierce Brothers air roasted organic coffee beans.

Fresh From the Bakery

\$4.50 each (8 pastry minimum)

A selection of freshly baked pastries from the Danish Pastry House. The pastries are baked fresh each morning and include assorted muffins, bagels and other European pastries.

Individual Juice Bottles \$2.50 each

Choose from orange, cranberry, or apple.

Individual Fruit Cups \$4.50 (per serving)

A seasonal assortment of freshly sliced fruit.

Yogurt \$3.00

An assortment of Greek yogurts.

Yogurt and Granola Parfait \$4.50

Organic yogurt with fresh berries topped with crunchy granola.

Egg White Frittata \$60 for half, \$110 for full pan

Fresh whipped egg whites, roasted potatoes, spinach and cheddar cheese.

boxed lunches

8 box minimum

Sebastian boutique's boxed lunches deliver a perfect meal in our easy-to-use custom designed boxes. All of the boxes include cutlery, paper goods, condiments and a cold beverage.

Binney Box \$17.00 per person

- Sandwich, wrap, or entrée salad
- Fresh cut fruit, house salad or Caesar salad
- Kettle chips or piece of whole fruit
- Pastry or cookie
- Beverage (see beverage options)

Apple Box \$16.00 per person

- Sandwich or wrap
- Piece of whole fruit
- Kettle chips, Lays, or Cape Cod Chips
- Pastry or cookie
- Beverage (see beverage options)

Basics Box \$14.00 per person

- Sandwich or wrap
- Cape Cod chips
- Cookie
- Beverage (see beverage options)



Beverage Options

Our standard beverages include: soda and water. For an additional \$1 per person you can also choose from our range of specialty beverages (see the list on last page).

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sandwich platters

8 box minimum



Longfellow Lunch Platter

Side Salad Options

Sebastians Boutique's house salad
Sebastians Boutique's Greek salad
Caesar salad with our own seasoned croutons
Mixed greens with apples, walnuts and blue cheese

Our sandwich platters are a source of pride in the kitchen. They are carefully arranged and garnished and then entrusted to our drivers to be delivered intact - no sudden breaking or sharp turns!
Choose from 3 options.

Longfellow Lunch \$18.50 per person

Assorted sandwiches and wraps
Side salad (see side salad options)
Fresh cut seasonal fruit
Chips
Pastry platter
Assorted beverage (see beverage options)

Kendall \$16.50 per person

Assorted sandwiches and wraps
Side salad (see side salad options)
Chips
Pastry platter
Assorted beverage (see beverage options)

Essentials \$15.50 per person

Assorted sandwiches and wraps
Whole fruit or bags of chips
Cookie platter
Assorted beverage (see beverage options)

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sandwiches

for platters and boxes

Boston Italian

Genoa salami, deli-sliced pepperoni, capicola, provolone cheese and hot pepper relish.

Prosciutto

Our prosciutto sandwich is back! Thinly sliced prosciutto, fresh mozzarella, tomato and nut-free pesto.

New Delhi Chicken

Tandoor chicken breast, mango, red cabbage, shredded carrots and Indian-spiced mayo on naan bread.

Turkey & Brie

Roasted turkey, brie, honey Dijon mustard and lettuce on 3-grain bread.

Roast Beef and Cheddar

Roast beef, cheddar, seasoned mayonnaise, tomato, shaved red onion and fresh oregano on Italian bread.

Tomato Mozzarella

Vine-ripened tomatoes, fresh mozzarella and nut-free pesto.

Italian Eggplant

Breaded eggplant, provolone, roasted red peppers, basil oil, sage mayo, and red pepper relish.

Tuna Cranberry

Albacore tuna salad with cranberry chutney on 3-grain bread.

wraps

for platters and boxes

Cranberry Chicken

A cranberry chicken salad tossed with dried cranberries, walnuts, cucumbers and lettuce. This sandwich contains nuts.

The Boutique BLT

Smoked bacon, crisp lettuce, vine-ripened tomatoes and mayo dressing. Simple but delicious.

The “Thanksgiving” Wrap

Roast turkey with cranberry-sage stuffing, cranberry sauce, sage mayonnaise and Swiss cheese in a wheat wrap.

Spiced Butternut Squash & White Bean

Spiced pumpkin, white beans, sage mayonnaise, lettuce and tomato in a wheat wrap.

Chicken Bacon Wrap

Grilled chicken, smoked bacon, crisp lettuce, vine-ripened tomatoes and fresh guacamole.

Vegan Hummus Wrap

Roasted eggplant, hummus, roasted red pepper, cucumber, lettuce and tomato.

Smoked Stack Wrap

Roasted turkey, bacon, lettuce, tomato, chipotle mayonnaise, and smoked gouda cheese on a wheat wrap.

fresh salads

8 person minimum / salad

Entrée Salads

Caesar Salad

\$6.50 per person (\$4.50 as a side salad)

Romaine Lettuce, croutons and parmesan cheese with a Caesar dressing (contains anchovies). Add roasted chicken for \$2 supplement per person.

Apple and Blue Cheese Salad

\$7.50 per person (\$4.50 as a side salad)

Mixed apples, blue cheese, celery and walnuts. Served with balsamic dressing. Note: this salad contains nuts. Add roasted chicken for \$2 supplement per person.

Side Salads

Greek Salad \$5.50 per person

Salad greens with cucumbers, tomatoes, chickpeas, red onions, olives and feta cheese.

Boutique House Salad \$4.50 per person

Leaf lettuce, carrots, cucumbers and tomatoes with balsamic vinaigrette. This dish is designed as a side salad.

Seasonal Vegetables with Feta

\$5.50 per person

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



Specialty Salads

Wild Rice and Sweet Potato Salad

\$6.50 per person

Wild rice and sweet potato salad with pecans, cranberries, fall spices and a hint of orange. This salad changes seasonally.

Quinoa Salad

\$6.50 per person

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

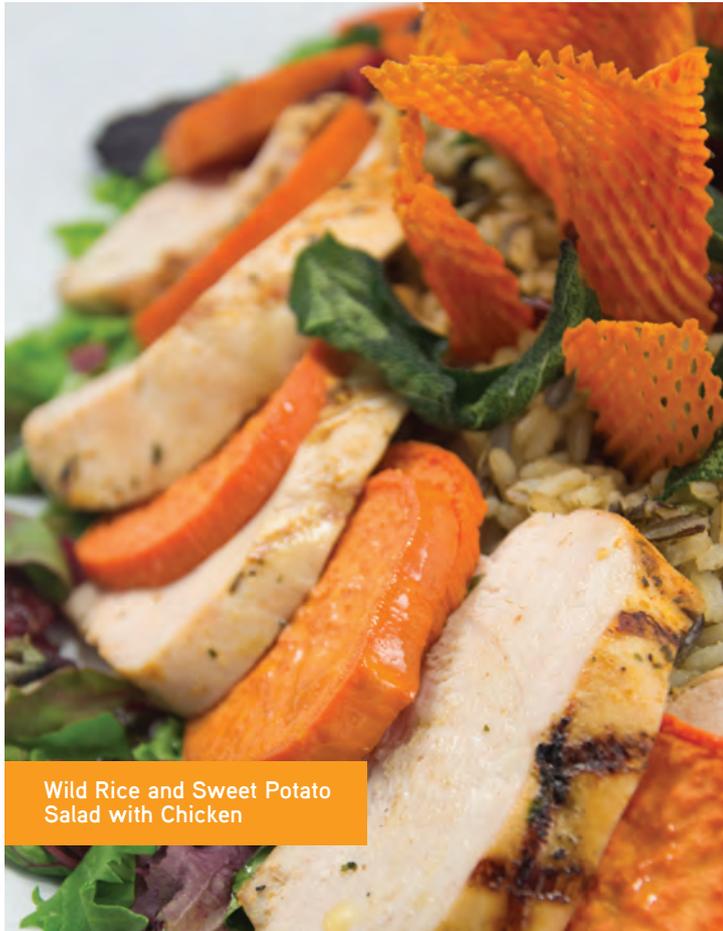
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entrée platters

8 person minimum / platter

These entrées are designed to be served and eaten immediately, making them ideal for locations that lack cooking facilities. Please order entrée platters 48-hours in advance.



Quinoa Salad with Chicken, Salmon or Tofu

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

Herb Roasted Chicken \$12.50 per person

Herbed Roasted Salmon \$14.50 per person

Lemon and Herb Grilled Tofu \$11.50 per person

Wild Rice and Sweet Potato Salad

Wild rice tossed with sweet potatoes, cranberries, pecans, fall spices and a hint of orange.

Herbed roasted chicken breast \$10.95 per person

Citrus glazed salmon \$13.95 per person

Tofu \$8.50 per person

Seasonal Tortellini \$12.50 per person

A ring-shaped pasta tossed with seasonal vegetables.

This popular dish can be ordered in three different ways:

As a vegetarian entrée, served with a choice of Caesar salad or house salad. \$12.50 per person

As a side dish, accompanied by herb roasted chicken breast. \$14.00 per person

As a side dish on its own. \$5.95 per person

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party platters

Mini Finger Sandwiches

\$68 (serves 8-12) \$105 (serves 16-20)

An assortment of mini finger sandwiches made on light, airy brioche buns. Choices include chicken curry salad, classic tuna salad, farm egg salad, cucumber tomato and dill cream cheese, and cucumber hummus and roasted red pepper. Either choose your own assortment or we will select the perfect combination.

Cheese Platter

\$65 (serves 8-12) \$98 (serves 16-20)

Selection of local cheeses garnished with fruit and accompanied by crackers.

Fresh Fruit Platter

\$40 (serves 10-15) \$75 (serves 30-40)

Seasonal cut fruit garnished with berries and fresh mint.

Baked Brie en Croute

\$65 (serves 18-25)

A French brie, layered with almonds, fruit chutney and encased in warm pastry. Served with crackers.

Crudite Platter

\$54 (serves 8-12) \$80 (serves 16-20)

Medley of hand cut seasonal vegetables served with dressing and garnishing.

Mediterranean Platter

\$60 (serves 8-12) \$98 (serves 16-20)

House made hummus, cumin scented pita chips, marinated olives, stuffed grape leaves, shredded carrots and feta salad.

Cinco de Mayo Platter

\$68 (serves 8-12) \$98 (serves 16-20)

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



hot entrées

hors d'oeuvres

3 dozen minimum per selection

All entrées are packaged straight from the oven into aluminum pans. Each pan serves 10 people.

Grilled Airline Chicken Breast \$170
with roasted root vegetables and wilted spinach.

Marinated Pork Loin \$170
with roasted Yukon gold potatoes and chef's vegetables.

Roasted Rib Eye \$200
with potato gratin and chef's vegetables

Butternut Squash Lasagna \$100

Traditional Lasagna Bolognese \$105

Baked Haddock \$180
over Sardinian couscous with black olive and grape tomato salsa.



Quesadillas \$60 (serves 10-12)

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. Available with chicken or vegetable.

Sweet and Sour Meatballs \$60 per half pan

Juicy all beef meatballs with a sweet and spicy piquant sauce.

Wild Mushrooms \$25 per dozen

Plump crimini mushrooms hand-filled in our kitchen with a three seed bread stuffing, parmesan cheese, fresh herbs and a hint of sherry wine.

Barbeque Pork \$25 per dozen

Pulled pork drenched in a tangy barbeque sauce, stuffed into cornbread. Perfectly proportioned comfort food.

Spanakopita \$25 per dozen

Buttery filo dough filled with seasoned spinach and feta cheese.

Mini Quiche \$16 per dozen

Individual rich egg custard shells, three cheese, broccoli and cheese, and classic quiche lorraine.

beverages

treats

Poland Spring Water \$2.50

Poland Sparkling Water \$2.50

Plain, Lemon or Lime

Soda \$2.50

Coke, diet Coke, diet ginger ale, or Fresca

San Pellegrino Soda \$2.50

Aranciata (orange) or Limonata (lemon).

Naked Juice \$4.50

15.2 ounce bottles of assorted juices.

Honest Iced Tea \$3.50

Peach White, Half and Half, Honey Green, or Sweet Tea.



Pastry Platters

Authentic European pastries, including 7-layer bars, coconut macaroons and brownies.

Boutique Cookies \$2.50 per cookie

Cookies that melt in your mouth. Our chocolate chip cookies feature Belgian Callebaut chocolate.

Cupcakes \$3.50 per cupcake

Our cupcakes are freshly baked and hand decorated by the clever bakers at the Danish Pastry House. Please order cupcakes 48-hours notice in advance.

Salty Snacks \$2.00

Kettle chips, Cape Cod chips, and a rotating selection of other items.

Boutique Snacks \$4.00

Wasabi peas and other fun snacks individually packaged. Availability varies, but generally includes wasabi peas, chocolate covered nuts, and other novelty candies.

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catering policies

Our bread and pastries are baked fresh each morning and they have no preservatives in them. This ensures perfect freshness and fabulous flavor. However, it also means that we need to finalize our bread and pastry orders by noon of the previous day.

We have a minimum catering order size of \$75 or eight people. Standard delivery hours are from 7am through 5pm. Our delivery charges are based upon distance and quantities. Our drivers will be happy to setup your order at no additional charge. However, there will generally be an additional charge if we need to return after the event to pick up equipment.

The prices in this menu are correct at the time of printing. Our prices sometimes change to reflect the cost of ingredients. You can always check for changes by downloading the current menu from our website: **www.sebastians.com/catering**

