





#### Catering

#### **Boston**

tel: 888.563.8334 fax: 888.810.2261 catering@sebastians.com

#### Cambridge

tel: 617.758.0112 fax: 617.758.0117 catering@sebastians.com

#### Retail Cafés

#### **Boston**

100 Summer Street1 Devonshire Place126 High Street157 Seaport Boulevard

#### Cambridge

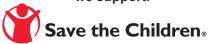
7 Cambridge Center (Kendall Square)

#### Connect

customerservice@sebastians.com www.sebastians.com

@sebastianscafe facebook.com/sebastianscafes

Together with our customers we support:



www.savethechildren.com

We donate leftover food to the Boston Rescue Mission

www.brm.org/

### A TRADITION IN HOSPITALITY.



## SEBASTIANS

CATERING

Whether hosting an office breakfast meeting, luncheon or reception, you will notice the difference even before you take your first bite.

Sebastians food is fresh, wholesome and delicious.

We explore new recipes and flavor combinations to create fresh dishes inspired by regional and seasonal ingredients.

With each order, you know you can trust the quality and consistency of our food and service.

We promise you and your guests that your next event will be full of flavor.



## Breakfast

8 Person Minimum

#### **Bakers Medley**

An arrangement of freshly baked Danish, croissants, muffins, yogurt loaf, bagels and scones. Sebastians freshly brewed orgainic and fair trade coffee and assorted juices. Sweet butter, cream cheese and preserves 8.50 per person | Add Fresh Fruit Salad 3.00 per person

#### Bagel Nosh

A medley of freshly baked bagels. Sebastians freshly brewed orgainic and fair trade coffee and assorted juices. Sweet butter, vegetable and plain cream cheese and preserves

7.25 per person | Add Fresh Fruit Salad 3.00 per person

#### The Boardroom

Assorted bite size pastries including Danish, croissants, muffins, sliced bagels and scones. Sebastians freshly brewed orgainic and fair trade coffee and assorted juices. Sliced fresh fruit platter.

Sweet butter, cream cheese and preserves 12.50 per person

#### Rise & Shine

A medley of individual quiche and fresh baked pastries
Choose one side: ham, bacon or sausage.
Sebastians freshly brewed orgainic and fair trade coffee
and assorted juices
Served temperate
14.50 per person

#### Individual Size Quiche

Quiche Lorraine

Ham and Swiss

Roasted tomato and spinach { Vegetarian }

Broccoli and Vermont cheddar cheese { Vegetarian }

Served temperate

7.25 per person

#### **Breakfast Wraps**

Choose 2 from these:

- -Egg substitute with peppers and mushrooms { Vegetarian }
- -Scrambled eggs with sausage and American cheese
- -Scrambled eggs with bacon and American cheese
- -Egg and cheddar cheese

Served temperate

4.95 per person

#### **Granola Bar Mixings**

Crunchy granola, fresh diced fruit, raisins, honey, low-fat plain yogurt and fruit yogurt 6.95 per person

#### **Yogurt Cups**

A selection of individual 6 oz. yogurt cups with assorted fruit fillings 2.25 per person

#### Fresh Fruit Salad

Seasonal fruit salad ripened to perfection 4.50 per person

#### Sliced Fresh Fruit Platter

Hand-picked selection of seasonal fruits and berries

Small serves 10 - 15 persons 39.00 per platter

Large serves 20 - 25 persons 70.00 per platter

Pastries Provided By:





# Sandwiches

8 Person Minimum

#### Sebastians Signatures

#### Assortment of our most popular sandwiches served with the following:

Choice of two salads

Fresh fruit salad

Cookie, brownie and dessert bar tray

Assorted cold beverages

17.00 per person

Add assorted bags of kettle chips for

1.95 per Person

#### Deluxe Sandwich Platter

### Assortment of our sandwiches accompanied by the following:

Choice of one salad

Fresh fruit salad

Cookie, brownie and dessert bar tray

Assorted cold beverages

16.00 per person

Add assorted bags of kettle chips for

1.95 per person

#### Sandwich Board

#### Simple assorted sandwiches served with:

Assorted Bags of Chips
Cookie, brownie and dessert bar tray
Assorted cold beverages
15.00 per person

#### Sandwiches A La Carte

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

8.75 per person, per sandwich



#### **Poultry**

#### **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, and sliced tomato served on sliced sourdough

#### **Honey Mustard Chicken**

Sliced, roasted chicken breast with lettuce and tomato topped with honey mustard sauce on a roll

#### Rustico

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

#### Roaster

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

#### Chicken Caesar Salad Wrap

Thinly sliced roasted chicken breast, parmesan cheese, romaine lettuce and Caesar dressing in a soft wrap

#### **Buffalo Chicken**

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

#### Chicken Salad

Diced chicken with celery and onions tossed with mayonnaise and served with lettuce on wheat bread

#### Turkey

Roast turkey, lettuce and tomato on 7-grain bread

#### Seafood

#### **Tuna Salad**

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

#### Meat

#### Devonshire

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

#### **Corned Beef**

Lean corned beef, Swiss cheese, lettuce, tomato and Russian dressing on rye

#### **Roast Beef**

Roast beef with lettuce and tomato on wheat

#### **Boston Italian**

Genoa salami, mortadella, capicola, provolone and roasted peppers with extra virgin olive oil on rosemary foccacia

#### **Honey Ham and Swiss**

Shaved honey ham and Swiss with lettuce and tomato on rye

#### B.L.T.T.G.

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

#### vegetarian

#### Romano

tomatoes, fresh mozzarella, spinach, pesto and balsamic on rosemary foccacia

#### **Roasted Portobello**

Roasted portobello, basil, sliced fresh mozzarella, sliced tomato with balsamic vinegar and olive oil on focaccia

#### **Tomato and Mozzarella**

Fresh mozzarella, tomatoes and basil with a pesto spread on ciabatta

#### **Cucumber Smash**

Thinly sliced cucumbers, radishsprouts, sliced yellow pepper, shaved red onion and hummus on wheat bread

Sandwiches Handcrafted With:



## Salads

8 Person Minimum

#### Strawberry Spinach Salad

Baby spinach with fresh sliced strawberries and crumbled blue cheese accompanied by balsamic vinaigrette 6.50 per person

#### Caesar Salad

A classic mix of romaine lettuce, parmesan cheese and garlic croutons served with a creamy Caesar side dressing 6.00 per person

Add roasted chicken for 2.50 per person

#### Greek Salad

Romaine lettuce, tomatoes, cucumbers, green peppers, grape leaves, red onions and feta cheese served with an Aegean dressing on the side 6.50 per person

#### Tomato and Mozzarella

Beefsteak tomato and fresh mozzarella over mixed field greens drizzled with balsamic reduction 6.50 per person

#### Mixed Field Greens

Mixed field greens with walnuts, dried cranberries, goat cheese and balsamic vinaigrette on the side 5.95 per person

Add roasted chicken or tuna salad for 2.50 per person

#### Garden Salad

A crisp mix of iceberg and romaine lettuce, tomatoes, cucumber slices, and croutons served with your choice of balsamic vinaigrette, Caesar, ranch, blue cheese or low-fat Italian on the side

5.75 per person

Add roasted chicken or tuna salad for 2.50 per person

#### Orzo Salad

Orzo pasta tossed with wilted spinach, green peppers, steamed asparagus and lemon vinaigrette 5.75 per person

#### Tri-Colored Tortellini

Tri-colored cheese tortellini blended with cherry tomatoes, fresh basil pesto and grated parmesan cheese 5.75 per person

#### Israeli Couscous

Israeli couscous with chopped portobello mushrooms, caramelized onions, sun-dried tomatoes, parsley and tossed in sun-dried tomato vinaigrette 5.75 per person

#### Chef Pasta Salad

4.75 per person

Sebastians chef prepares a special pasta salad daily.

#### Chef Potato Salad

4.75 per person

Sebastians chef prepares a special potato salad daily.

## Tote Bags

Sebastians' tote bags are an easy-to-carry, individual meal perfect for meetings, conferences and company outings. Includes paper goods and condiments.

We will customize any tote for an additional surcharge of 1.00 each.

#### Sandwich Tote

Your choice of sandwich Bag of kettle chips, popcorn or pretzels Whole fruit, cookie or granola bar Cold beverage 13.75 per person

#### Salad Tote

Your choice of the following salads

- Strawberry Spinach Garden Greek
- Tomato & Mozzarella Mixed Field Green Caesar

Bag of kettle chips, popcorn or pretzels

Whole fruit, cookie or granola bar

Cold beverage

13.75 per person

Add roasted chicken or tuna salad for 2.50 per person

#### Sampler Tote

Your choice of 1/2 sandwich and 1/2 salad (Please see Salad Tote selections listed above)
Bag of kettle chips, popcorn or pretzels
Whole fruit, cookie or granola bar
Cold beverage
14.25 per person



## Tossed Salads

### Make Your Own Signature Salad

\$9.95 per person | 8 person minimum

1

### Choose Any Two Greens

Mixed Greens - Sebastians - Romaine

2

### Choose Your Salad Toss-ins

#### Select 10

**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

3

### Add a Dressing

#### Select 2

Balsamic Vinaigrette

Balsamic Vinegar & Olive Oil

Bleu Cheese

Caesar

Fat-Free Sun-Dried Tomato

Vinaigrette

Low Fat Italian

Ranch

Russian

Sesame Vinaigrette



# Light Entrées

8 Person Minimum

These family style entrées are served temperate in Sebastians signature trays and accompanied by freshly baked rolls, assorted cold beverages and a tray of cookies, brownies and dessert bars

#### Chicken Cobb Salad

Blackened chicken laid atop a mixture of Sebastians blended greens with avocado, sliced hard-boiled eggs, crispy bacon, crumbled blue cheese and ripe tomatoes served with a red wine and dijon vinaigrette on the side 17.95 per person

#### Mediterranean Chicken

Sliced pan-roasted Mediterranean herb chicken breast laid atop mesclun greens and served with lemon hummus, cucumber, tomato and feta cheese salad, tabbouleh, marinated olives, and pita wedges 17.95 per person { Vegetarian }

#### Firecracker Shrimp

Skewered shrimp marinated in sweet chili, soy and oyster sauce served with mesclun greens, basmati rice, baby bok choy, red peppers and sprinkled with sesame seeds 17.95 per person

#### Cumin-Lime Crusted Chicken

A delectable combination of cumin and lime-crusted boneless chicken breast sliced and served over a black bean and fire-roasted corn salad 17.95 per person

#### Roasted Salmon Salad

Pesto marinated roasted salmon served over mesclun greens, provençal vegetables with Kalamata olives and fresh lemon slices 17.95 per person

#### Roasted Sirloin Salad

Sliced roasted sirloin, portabello mushrooms and cherry tomatoes served over mixed greens with a side of chunky blue cheese vinaigrette
17.95 per person

#### Stuffed Portobello Mushroom (Vegetarian)

Roasted portobello mushrooms stuffed with seasonal vegetables and goat cheese over rice pilaf 15.95 per person

#### Stuffed Chicken with Spinach and Ham

Plump, boneless chicken breast bursting with fresh sautéed spinach and savory ham 17.95 per person



## Hot Entrées

Prices listed per person. 8 person minimum

All hot entrées to be served with rolls, cold beverages, and a cookie & brownie tray

#### **Vegetarian Entrées**

Vegetable or Beef Lasagna served with your choice of one salad 15.95 / 16.95 (Garden, Mixed Field Greens or Caesar)

Marinated Tofu over Stir Fried Vegetables 15.95

Eggplant Parmesan served with Penne Pasta 15.95

Stuffed Portobello Mushrooms with Goat Cheese served with Rice Pilaf 15.95

#### Chicken Entrées

Kalamata Crusted Chicken served over ratatouille vegetables and roasted tomato 17.95

Chicken Parmesan served with Penne Pasta and marinara sauce 17.95

Chicken Marsala served with Linguini and Haricot Vert with sauteed mushrooms 17.95

Lime Curry Chicken served with fire roasted corn and blackbean salsa 17.95

#### **Beef/Pork Entrées**

Meatloaf with Garlic Mashed Potatoes and Chef's choice of vegetables 17.95

Cajun Marinated Roasted Pork Ioin served with Yukon gold wedges and Chef's choice of vegetables 17.95

BBQ Steak Tips served with Rice Pilaf and Chef's choice of vegetables 18.95

Cilantro Adobo Flank Steak served with Dirty Rice and Cumin scented vegetables 18.95

#### Seafood Entrées

Baked Haddock with Herb Cream Sauce served with basmati rice, roasted squash and asparagus 17.95

Broiled Salmon with Tomato Vierge served with a Polenta Cake 17.95

Swordfish Kebabs served with Sardinian Cous Cous and Mango Salsa 17.95

Blackened Shrimp served with Jasmine Rice and Pineapple Salsa 18.95

Cornmeal Crusted Catfish over herb mash with pesto and roasted tomato sugar snap peas 17.95



# Receptions

#### Hors D'Oeuvres Baskets 24-hour notice required

#### Mediterranean

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

Small Platter Serves 8–12 persons 95.00 Large Platter Serves 12–20 persons 135.00

#### **Tuscan Antipasto**

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 90.00 Large Platter Serves 12–20 persons 130.00

#### Southwestern

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 145.00 Large Platter Serves 20–30 persons 175.00

#### 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 160.00 Large Platter Serves 20–30 persons 185.00

#### Provence

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 165.00 Large Platter Serves 20–30 persons 185.00

#### **Artisan Cheese**

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

Small Platter Serves 8–12 persons 60.00 Large Platter Serves 12–20 persons 95.00

#### Fresh Garden Crudité

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

Small Platter Serves 8–12 persons 50.00 Large Platter Serves 12–20 persons 65.00

#### Chips and Salsa

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

Small PlatterServes 8–12 persons38.00Large PlatterServes 12–20 persons53.00

Add guacamole and sour cream

Small Platter Serves 8–12 persons 55.00 Large Platter Serves 12–20 persons 65.00



# Desserts & Snacks

#### Sliced Fresh Fruit Platter

Bountiful selection of sliced seasonal fruits and berries

39.00 each Small Serves 8–12 persons70.00 each Large Serves 12–20 persons

#### Chocolate Heaven

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

120.00 each Serves 12-15 persons

#### Light and Bright

Light lemon cloud cake, individual fruit tarts, mini cheesecakes, and assorted French cookies

95.00 each Serves 12-15 persons

#### Espresso Pick Me Up

Cappuccino hazelnut torte, mini mocha bites, expresso towers, and chocolate dipped s-cookies

95.00 each Serves 12–15 persons

#### Cupcakes

Mini chocolate or vanilla
Large chocolate or vanilla
Mini assorted seasonal
Large assorted seasonal
Mini 25.00 or Large 37.50 per dozen (2 dozen minimum)

#### Mini French Pastries

A selection of individual French pastries
25.00 per dozen 2 dozen minimum

#### Mini Cookie Tray

A delicious assortment of bite-size cookies 2.50 per person

#### Cookies, Brownies and Dessert Bars

Medley of freshly baked cookies, brownies and dessert bars 3.00 per person

#### Ice Cream Sundae Bar

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

8.25 per person

#### Snack Attack

Assorted bowls of classic trail mix, yogurt dipped pretzels, honey roasted peanuts, M&M's® and Goldfish® 4.50 per person

#### Veggie Snack Packs

Carrot and celery sticks with hummus in individual cups 5.25 per person

PRASTRANS

#### **Snack Pods**

Individual 4oz. pod containers of assorted snacks 3.00 per person



## Cakes & Tortes

24 hour notice required

**Boston Creme Pie** 

**Cappuccino Torte** 

**Carrot Cake** 

**Lemon Cloud** 

**Raspberry Truffle Torte** 

**Fresh Fruit Tart** 

**Strawberry Grand Marnier** 

Flourless Chocolate Cake

Available in:

8 inch Serves 10–15 persons 38.00 10 inch Serves 15–20 persons 51.00

Larger sizes and other flavors available upon request

48 hour notice required



# Beverages

#### **Assorted Beverages**

A variety of cold sodas, water and juices 2.50 per person

#### Water

A selection of still and carbonated waters 2.50 per person

#### Soda

An assortment of regular and diet sodas 2.00 per person

#### Ice Tea and Lemonade

3.50 per person

#### Naked Juice

15.2 ounce bottles of assorted juices 4.50 each

#### **Breakfast Juice**

An assortment of cranberry, apple and orange juices 2.00 per person

#### Sebastians Coffee

Freshly brewed house and decaf blends delivered in our insulated portable carafe box. Includes cups, lids, half & half, sugar, sugar substitute, and stirrers.

Carafe serves 10-12.
2.25 per person

#### **Gourmet Tea**

A variety of premium tea blends including Earl Grey supreme, Darjeeling, English breakfast, herbal and Irish breakfast. 2.25 per person





# Ordering Guidelines



#### **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 and shellfish.

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

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

This brochure is printed on 10% post consumer recylced paper from a FSC Certified Source.

Please work with us in doing our part for a healthier environment.



reduce. reuse. recycle.

#### **Ordering Guidelines**

All prices are subject to change without notice.

#### Payment

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

#### Cancellations

We request 24 hours notice on cancellations.

#### Contact

Boston

tel: 888.563.8334 fax: 888.810.2261

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Cambridge

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#### **Hours of Operation**

Monday – Friday 7:00 am - 5:00 pm Night and Weekend Catering Available Upon Request

#### Helpful tips when placing an order:

Prices do not include state/local tax

There will be a \$10.00 service charge applied to orders under \$75.00.

\$500 minimum order for weekend catering.

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 3pm the day before your event.

Same day orders are accommodated to the best of our abilities.

Again, please inform your catering representative of any special dietary requirements or allergies.













# Special Events

rom innovative concepts to classic presentations, Sebastians brings you fresh, creative cuisine and superior service for corporate and social events. Sebastians is now affiliated with Currier & Chives Catering, giving us the ability to handle any occasion, regardless of size.

Currier & Chives has a reputation for excellence in food and service.

We guarantee an experienced staff of catering professionals who are ready to assist in every aspect of planning to make sure your event is truly a memorable experience.

Currier & Chives can tailor any event to reflect the style and taste you have a vision for.

We are the preferred caterer at historic landmarks and other spectacular settings.

Currier & Chives is certified as a Women Business Enterprise (WBE)

through the Women's Business Enterprise National Council.

Meetings
Corporate Events
Fundraisers

Social Gatherings
Barbecues
Holiday Parties

Weddings & Receptions
Bridal Luncheons
Baby Showers

## WE CATER TO YOUR IMAGINATION









Trust Currier & Chives for the freshest and finest foods. Always in good taste.

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

call 877-424-4837 or visit www.currier-chives.com

SCAN WITH SMART PHONE





#### **WEEKDAYS • NIGHTS • WEEKENDS**

\$500 minimum for weekends

#### Retail Cafés

#### Boston

100 Summer Street1 Devonshire Place126 High Street157 Seaport Boulevard

#### Cambridge

7 Cambridge Center (Kendall Square)

customerser vice@sebastians.com

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