



SEBASTIANS

CATERING MENU



SEBASTIANS

CAFÉ AND CATERING

Order Online

www.sebastians.com/catering

Catering

Boston

tel: 888.563.8334

Cambridge

tel: 617.758.0112

Retail Cafés

Boston

100 Summer Street
157 Seaport Boulevard

Cambridge

7 Cambridge Center
(Kendall Square)

Connect

customerservice@sebastians.com

www.sebastians.com/catering

 [@sebastianscafe](https://twitter.com/sebastianscafe)

 facebook.com/sebastianscafes

Together with our customers
we support:



Save the Children®

www.savethechildren.com

We donate leftover food to the
Boston Rescue Mission

www.brm.org/

Breakfast

8 Person Minimum

Bakers Medley

An arrangement of freshly baked Danish, croissants, muffins, yogurt loaf, bagels and scones. Sebastians freshly brewed organic and fair trade coffee and assorted juices. Sweet butter, cream cheese and preserves
8.50 per person | Add Fresh Fruit Salad 3.50 per person

Bagel Nosh

A medley of freshly baked bagels. Sebastians freshly brewed organic and fair trade coffee and assorted juices. Sweet butter, vegetable and plain cream cheese and preserves
7.25 per person | Add Fresh Fruit Salad 3.50 per person

The Boardroom

Assorted bite size pastries including Danish, croissants, muffins, sliced bagels and scones. Sebastians freshly brewed organic 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 organic 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
Greek
2.95 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:



Gluten free and vegan options are available upon request

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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

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 ciabatta

Cucumber Smash

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

Roasted Vegetable Wrap

Roasted Vegetables, Lettuce, Tomato, herb cheese spread on spinach wrap

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 red leaf, green leaf & Arugula, tomatoes, cucumbers, red onions, carrots, bean sprouts with your choice of balsamic vinaigrette, Caesar, Ranch, Blue cheese, 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



Gluten free and vegan options are available upon request

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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	Mushrooms	Marinated Artichoke Hearts <i>Add 1.00</i>
Bell Peppers	Onions	Roasted Chicken Breast <i>Add 2.50</i>
Black Olives	Parmesan Cheese	Oven Roasted Salmon <i>Add 2.50</i>
Crumbled Bleu Cheese	Raisins	Oven Roasted Vegetables <i>Add 1.50</i>
Carrots	Sunflower Seeds	White Albacore Tuna <i>Add 2.50</i>
Chow Mein Noodles	Tofu	
Corn Salsa	Tomatoes	
Croutons	Water Chestnuts	
Cucumbers	Hard Boiled Egg <i>Add 2.00</i>	
Feta Cheese		
Garbanzo Beans		

3

Add a Dressing

Select 2

Balsamic Vinaigrette	Caesar	Ranch
Balsamic Vinegar & Olive Oil	Fat-Free Sun-Dried Tomato Vinaigrette	Russian
Bleu Cheese	Low Fat Italian	Sesame Vinaigrette



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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
18.95 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
18.95 per person
16.95 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
18.95 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
18.95 per person

Roasted Salmon Salad

Pesto marinated roasted salmon served over mesclun greens, provençal vegetables with Kalamata olives and fresh lemon slices
18.95 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
18.95 per person

Stuffed Portobello Mushroom { Vegetarian }

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

Stuffed Chicken with Spinach and Ham

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



Mediterranean Chicken



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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 16.95

Eggplant Parmesan served with Penne Pasta 16.95

Stuffed Portobello Mushrooms with Goat Cheese served with Rice Pilaf 16.95

Chicken Entrées

Kalamata Crusted Chicken served over ratatouille vegetables and roasted tomato 18.95

Chicken Parmesan served with Penne Pasta and marinara sauce 18.95

Chicken Marsala served with Linguini and Haricot Vert with sauteed mushrooms 18.95

Lime Curry Chicken served with fire roasted corn and blackbean salsa 18.95

Beef/Pork Entrées

Meatloaf with Garlic Mashed Potatoes and Chef's choice of vegetables 18.95

Cajun Marinated Roasted Pork loin served with Yukon gold wedges and Chef's choice of vegetables 18.95

BBQ Steak Tips served with Rice Pilaf and Chef's choice of vegetables 19.95

Cilantro Adobo Flank Steak served with Dirty Rice and Cumin scented vegetables 19.95

Seafood Entrées

Baked Haddock with Herb Cream Sauce served with basmati rice, roasted squash and asparagus 18.95

Broiled Salmon with Tomato Vierge served with a Polenta Cake 18.95

Swordfish Kebabs served with Sardinian Cous Cous and Mango Salsa 18.95

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 18.95



Stuffed Portobello Mushrooms



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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	100.00
Large Platter	Serves 12–20 persons	150.00

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	100.00
Large Platter	Serves 12–20 persons	150.00

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	155.00
Large Platter	Serves 20–30 persons	185.00

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	165.00
Large Platter	Serves 20–30 persons	195.00

Provence

Steak au poivre and artichoke skewers, rosemary & garlic 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	170.00
Large Platter	Serves 20–30 persons	195.00

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	65.00
Large Platter	Serves 12–20 persons	100.00

Fresh Garden Crudité

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

Small Platter	Serves 8–12 persons	55.00
Large Platter	Serves 12–20 persons	70.00

Chips and Salsa

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

Small Platter	Serves 8–12 persons	38.00
Large Platter	Serves 12–20 persons	53.00

Add guacamole and sour cream

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



Pan Asian Reception Basket



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Desserts & Snacks

Sliced Fresh Fruit Platter

Bountiful selection of sliced seasonal fruits and berries

39.00 each Small Serves 8–12 persons

70.00 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

120.00 each

Serves 12–15 persons

Espresso Pick Me Up

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

120.00 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

Snack Pods

Individual 4oz. pod

containers of assorted snacks

3.50 per person



Chocolate Heaven



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Cakes & Tortes

24 hour notice required

Carrot Cake

Lemon Cloud

Fresh Fruit Tart

Flourless Chocolate Cake

Passion Fruit Cake

Othello Cake

Black Forest Cake

Red Velvet 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
2.50 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.
25.00 per box

Gourmet Tea

A variety of premium tea blends including Earl Grey supreme, Assam Breakfast, British Decafe, Green, and herbal.
25.00 per box



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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 minimum of 165° F / 74° C only once.

Discard after 48 Hours.

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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
email: catering@sebastians.com

Cambridge
tel: 617.758.0112
fax: 617.758.0117
email: catering@sebastians.com

Order Online!

www.sebastians.com/catertrax

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

\$750 minimum order for weekend catering plus a \$50 delivery fee

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.



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