



SEBASTIAN'S CATERING

SEASONAL FALL MENU

RECEPTION

TUSCAN ANTIPASTO RECEPTION

sm. 100.00 (serves up to 15)

lrg. 150.00 (serves up to 30)

Sliced prosciutto, capicola, genoa salami, fresh mozzarella, grilled vegetables, roasted vegetables, roasted peppers & herbed olives accompanied by hearth baked breads

BRIE EN CROUTE 65.00

(serves up to 25)

French Brie layered with almond and fruit chutney encased in warm pastry, served with crackers

SEASONAL CROSTINI 18.50 / dozen

Brie, caramelized onion and apple

Roast sweet potato and feta cheese with pomegranate

Roast sirloin and sauteed mushroom

Roast beets with herbed goat cheese and crispy prosciutto

DINNER

PUMPKIN RAVIOLI 18.95pp

Pumpkin ravioli with sage cream sauce, served with choice of garden of caesar salad and fresh fruit salad

BUTTERNUT SQUASH LASAGNA 16.95pp

Butternut squash lasagna, served with choice of garden or caesar salad and fresh fruit salad

MARINATED PORK LOIN 18.95pp

Marinated pork loin with roasted Yukon gold potatoes and Brussel sprouts, served with choice of garden or caesar salad and fresh fruit salad

SANDWICHES

PUMPKIN WRAP 8.25

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

CRANBERRY WALNUT CHICKEN SALAD 8.25

Chicken salad tossed with dried cranberries and walnuts with cucumber and lettuce on multigrain bread

SALAD

ROOT VEGETABLE SALAD 6.95pp

Roasted root vegetables over mixed field greens with feta cheese and balsamic dressing

SOUP

SOUP 5.50pp

Chipotle sweet potato (v)

Butternut squash and apple (v)

Beef and Barley

Add fresh bread rolls 2.00

DESSERTS

APPLE PIES 13.00

CARAMEL APPLES 4.00 each

HOT CIDER 25.00 / box (serves 10-12)

pp = per person
(v) = vegan