



Before placing your order, please inform your server  
if a person in your party has a food allergy.

Within this menu listing, items marked with an \* are served raw  
or undercooked, or contain (or may contain) raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness.

**(v), vegetarian**

**(vgn), vegan**

**Sebastian's/catering**

hsph\_catering@harvard.edu

Office: 617-432-4624

Fax: 617-432-0318



# BREAKFAST

All prices are per person, **minimum of 10 guests** unless otherwise noted.

## Vegetable, Cheddar & Herb Frittata (v) 10.95

Cage-Free Eggs blended and baked with Seasonal Vegetables, Cheddar Cheese & Fresh Herbs, served with Mini Croissants & Seasoned Home Fries

## Ham, Cheddar & Herb Frittata 11.25

Cage-Free Eggs blended and baked with Country Smoked Ham, Cheddar Cheese & Fresh Herbs, served with Mini Croissants & Seasoned Home Fries

## Traditional American Breakfast 10.95

Fluffy Scrambled Cage-Free Eggs with Fresh Herbs and your choice of Crispy Bacon or Chicken Sausage, served with Mini Croissants & Seasoned Homefries

**+ Egg Beaters available upon request for all egg dishes**

## Healthy Start (v) 14.50

Fresh Fruit Salad, Crunchy Granola, Non-Fat Greek Yogurt, Hard Boiled Eggs, Tea Bread & Assorted Muffins (to include Bran), Peet's Premier Brewed Coffee & Tea Selections

## Continental Breakfast (v) 8.25

Start Your Day with Freshly Baked Muffins, Bagels, Tea Breads and Mini Croissants, Accompanied with Butter, Jam & Cream Cheese, Assorted Chilled Juices & Peet's Premier Brewed Coffee and Tea Selections

**+ add Seasonal Fresh Fruit Salad (v) 3.75pp**

## BREAKFAST ENHANCEMENTS

Seasonal Whole Fruit (v) 1.50

Assorted Cereal & Milk (v) 2.75

Greek Yogurt & Crunchy Granola (v) 3.00

Individual Yogurts (v) 2.25

Individual Chobani Yogurts (v) 2.75

Mini Quiche (v) *Minimum of 25 pieces* 2.00

Granola Bars (v) 1.25

Assorted Mini Scones with Butter & Jam (v) 2.00

Mini Croissants (v) 2.00

Assorted Tea Breads 1.75

Cinnamon Swirl Coffee Cake (v) 2.95

Assorted Freshly Baked Muffin (v) 2.95

Bagels & Cream Cheese (v) 2.25

Fruit Salad (vgn) 4.25

Steel Cut Oats (vgn) 3.50  
*Minimum of 10 guests*

with Assorted Toppings of: Raisins, Brown Sugar & Cranberries

## BEVERAGES

Peet's Brewed Coffee & Tea Selections 3.00

Assorted Chilled Juices 2.00

Seltzer Water 1.95

Still Water 2.25

Assorted Cold Sodas 1.75



# LUNCH

All prices are per person. **Minimum of 10 servings,** unless otherwise noted.

## SEBASTIAN'S SANDWICH SELECTIONS

Choose from our Classic or Signature Sandwich Selections. Enjoy your sandwich as a Grab & Go Tote Bag or a Luncheon Buffet.

### Classic Sandwiches

served on assorted Bakery Fresh Breads:

- Honey Cured Virginia Baked Ham & Swiss Cheese
- Turkey Breast with Bacon
- Albacore Tuna Salad
- Egg Salad (v)
- Tender Chicken Salad
- Roast Beef and Cheddar
- Roasted Seasonal Vegetables & Hummus (v)

### Classic Sandwich Tote Bag 13.25

Lunch includes your choice of Classic Sandwich, Bag of Chips, Cookie, Fresh Fruit & a Chocolate

### Classic Sandwich Buffet 15.75

Lunch includes your choice of Classic Sandwiches, Bags of Chips, Cookie & Brownie Platter and your choice of **one** of the following salads :

- Crisp Garden Salad (v)
- Fresh Fruit Salad with Seasonal Berries (v)
- Red Bliss Potato Salad (v)
- Seasonal Pasta Salad (v)
- Asian Noodle Salad (v)
- Chick Pea Salad (v)
- Chef's Choice Grain Salad of the Day (v)

**+ Add an Additional Salad 2.75pp**

## Signature Sandwiches

served on assorted Bakery Fresh Breads:

- Turkey Club, Lettuce, Tomato and Bacon
- Roast Beef with Baby Arugula, Caramelized Onions, Cheese
- Pesto Chicken and Tomato
- Ham and Brie with Caramelized Apples and Stone-Ground Mustard
- Mediterranean Tuna
- Vine Ripe Tomato, Mozzarella, and Basil

### Signature Sandwich Tote Bag 13.95

Includes Your Choice of Signature Sandwich, Bag of Chips, Cookie and your choice of **one** of the following salads:

- Fresh Fruit Salad with Seasonal Berries (v)
- Red Bliss Potato Salad with Fresh Herbs (v)
- Seasonal Pasta Salad (v)
- Asian Noodle Salad (v)
- Chick Pea Salad (v)
- Chef's Choice Grain Salad of the Day (v)

### Signature Sandwich Buffet 16.50

Includes your choice of Signature Sandwiches, Bag of Chips, Cookie & Brownie Platter and your choice of **one** of the following salads:

- Crisp Garden Salad (v)
- Fresh Fruit Salad with Seasonal Berries (v)
- Red Bliss Potato Salad (v)
- Seasonal Pasta Salad (v)
- Asian Noodle Salad (v)
- Chick Pea Salad (v)
- Chef's Choice Grain Salad of the Day (v)

**+ Add an Additional Salad 2.75pp**



**Multi Grain Pasta Primavera (V) 14.50**

- Crispy Greens with Tomatoes, Cucumbers and Carrots with Sun-Dried Tomato Vinaigrette
- Multigrain Pasta Primavera Tossed with Seasonal Vegetables, Olive Oil, Parmesan Cheese and Fresh Herbs
- Whole Wheat Pita

**+ Add Marinated Tofu or Grilled Chicken 4.00pp**

**Multi Grain Penne Pasta with Broccoli (v) 12.50**

- Crispy Greens with Roasted Mushrooms, Red Peppers, Red Onions & Balsamic Vinaigrette (v)
- Whole Wheat Penne Pasta and Broccoli tossed with Garlic, Olive Oil, Fresh Basil & Parmesan Cheese
- Whole Wheat Pita

**+ Add Marinated Tofu or Grilled Chicken 4.00pp**

Please inquire about our Seasonal Plated Luncheons!

**PIZZA (8 SLICES)\***

**Cheese (v) 13.50**

**Pepperoni 14.25**

**Sausage 14.25**

**Grilled Mushrooms (v) 14.00**

**Grilled Peppers & Onions (v) 14.50**

**Margherita (v) 15.45**  
Fresh Mozzarella, Tomato & Basil

**Pesto Chicken 15.45**

**Special of the Day 15.45**

**White (v) 15.45**  
Ricotta, Mozzarella & Provolone

**Buffalo Chicken with Blue Cheese 15.45**

**Spinach, Artichoke, Feta & Onion 14.95**

**Additional Toppings 1.75 each**

Broccoli, Bacon, Olives, Artichokes, Spinach, Jalapeños

**\* Whole Grain Pizza Dough available upon request**



# AFTERNOON BREAKS & SWEET TREATS

**Classic Afternoon Tea (v) 12.50**

Minimum of 15 servings

Premier Tea Selection with thinly sliced Lemon, accompanied by Mini Scones (1pp), Assorted Mini Sandwiches (2pp), Mini Pastries (1pp), Jams & Whipped Butter

**Sweet & Salty Break (v) 6.50**

Assorted Bags of Salty Snacks, Moody Bars, Assorted Beverages

**Domestic Cheese Platter (v) 4.50**

Cubed Domestic Cheese garnished with Grapes & Strawberries, served with Assorted Crackers

**Traditional Crudités (vgn) 4.50**

Crisp Garden Vegetables with Hummus

**Dried Fruit & Nuts (vgn) 7.50**

Selection of Cashews, Pecans, Walnuts, Almonds with Dried Apricots, Raisins & Cranberries

**Warm Artichoke & Spinach Dip (v) 5.75**

with Specialty Crackers & Sliced Baguette

## SWEET & SAVORY NIBBLES

Freshly Baked Cookie	2.00
Assorted Brownies	2.00
Assorted Specialty Bars	2.50
Hummus & Pita Chips	4.25
Tortilla Chips & Salsa	3.75
Mixed Nuts	3.50
Fancy Assorted	
Tea Cookies (minimum 3 dozen)	2.00
Assorted Mini Pastries (minimum 3 dozen)	3.00

## SPECIAL OCCASION CAKES

All are vegetarian and serve 30 people.  
Three business day notice required.

Vanilla Cake	115.00
Lemon Chiffon Cake	115.00
Chocolate Raspberry	115.00

For larger or specialty cakes please inquire about pricing.



# HORS D'OEUVRES

The following are priced per piece and can be served either passed or stationery.

**We request a minimum of 25 pieces per type of hors d'oeuvres.** Hot hors d'oeuvres require an attendant.

## HOT HORS D'OEUVRES

Buffalo Chicken Meatballs with Ranch Dip	2.25
Risotto Arancini with Fontina (v)	2.50

Quinoa & Zucchini Fritters	2.75
Tandoori Chicken Skewer with Yogurt Mint Dip	2.25
Asparagus Roll-Up (v)	2.00
Vegetable Empanadas (v)	2.75
Maryland Crab Cakes with Lemon Dill Aioli	3.75
Coconut Chicken with Mango Salsa	2.50
Scallops Wrapped in Bacon	3.50

## COLD HORS D' OEUVRES

**50 piece minimum for each type,**  
48-hours notice required.

California Rolls with Soy Sauce, Wasabi & Pickled Ginger (v)	3.25
Smoked Salmon Canapé	3.75
Crab Salad Profiterole	3.75
Tomato, Mozzarella & Basil Skewer	3.25
Summer Roll with Sweet Chili Sauce	3.50
Artichoke Bottom with Boursin Cheese	3.25

## STATIONARY RECEPTION DISPLAY

All prices are per person. **Minimum of 10 servings,**  
unless otherwise noted.

Crimson Brie en Croûte (v) Serves 20 Baked Triple Crème Brie filled with Spiced Pears & Cranberries, wrapped in Flaky Puff Pastry and served with Sliced Baguettes & Crispy Crackers	85.00
Vegetarian Antipasto Display A bounty of Roasted Mushrooms, Artichoke Hearts, Roasted Peppers, Marinated Olives, Fresh Mozzarella, Tomatoes & Grilled Eggplant served over Field Greens drizzled with Balsamic Vinaigrette, served with Sliced Baguette	11.95
<b>+ add Prosciutto</b>	<b>3.50pp</b>

**Cheese Platter (v)** 7.50

Wedges of Imported & Domestic Cheeses,  
garnished with Grapes & Strawberries,  
served with Crispy Crackers & Sliced Baguette

**Crudité's & Dips (v)** 15 person minimum 7.50

Crisp Vegetable display to include Asparagus Spears,  
Carrots, Sugar Snap Peas, Julienned Peppers and Cherry  
Tomatoes, served with Herbed Ranch Dip & a Red Pepper  
Hummus Dip

**Mediterranean Display (v)** 11.75

Hummus & Tabbouleh, Cucumber Rounds,  
Carrot Sticks, Celery Sticks,  
Greek Olives & Toasted Pita Chips

**Southwestern Chips & Dips Display (v)** 6.25

Tri-Color Tortilla Chips served with Salsa,  
Guacamole & Sour Cream with Scallions

**Seasonal Sliced Fruit (v)** 4.25

Garnished with Grapes  
& Strawberries



# HOT DINNER BUFFETS

All prices are per person. All buffets are served with  
Peet's Premier Brewed Coffee and Tea Selections.  
**15 person minimum.**

**The North End** 30.75

- Mixed Green Salad topped with Basil,  
Garlic Marinated Fresh Mozzarella & Tomatoes (v)
- Seasonal Grilled Vegetable Salad (v)
- Vegetable Lasagna (v)
- Grilled Breast of Chicken with Mediterranean Relish  
& Parmesan Cheese
- Herbed Parmesan Garlic Bread (v)
- Tiramisu (v)

**Cruising the Caribbean** 31.50

- Jicama Slaw (v)
- Rice & Peas (v)
- Roasted Zucchini & Summer Squash (v)
- Marinated Grilled Jerk Salmon
- Grilled Flatbreads (v)
- Coconut Spice Cake (v)

**Athena's Table** 33.00

- Classic Greek Salad  
with Tomatoes, Cucumbers, Feta Cheese,  
Red Onions with Balsamic Vinaigrette (v)
- Mediterranean Multigrain  
Orzo Salad (v)
- Pesto Grilled Breast of Chicken
- Lemon Oregano Grilled Shrimp
- Tzatziki Sauce & Pita Bread (v)
- Minted Greek Yogurt  
drizzled with Honey & Fruit Salad (v)



**Southern Barbecue** 38.25

- Tossed Garden Salad (v)
- Creamy Coleslaw (v)
- Orange Chipotle BBQ Boneless Chicken Breast
- Garlicky Grilled Shrimp
- Jambalaya Rice (v)
- Corn Bread (v)
- Strawberry Shortcake with Whipped Cream (v)

**Moroccan Mélange** 38.75

- Spinach Salad with Olives, Tomatoes, Cucumber and Shredded Carrots with Spiced Lemon Dressing (v)
- Chicken Tagine
- Tandoori Spiced Grilled Salmon
- Grilled Vegetables with Chick Peas (v)
- Couscous with Toasted Pine Nuts (v)
- Pita Triangles with Olive Oil (v)
- Sliced Fresh Fruit & Seasonal Berries (v)

**French Bistro** 37.00

- Field Greens tossed with a Sun-Dried Tomato Tarragon Vinaigrette and garnished with a Montrachet Cheese Croûte (v)
- Poulet Cordon Blue
- Salmon au Poivre
- Pommes Lyonnaise (v)
- Green Beans with Crispy Garlic Frites (v)
- Crusty Baguettes
- Apple Streusel Tart (v)



# CHEF'S TABLE DISPLAY COOKING STATIONS

**Chef Fee \$275.00**

**Pasta Sauté (v) 11.25**

**Choose 2:** Penne Pasta, Tri-Colored Tortellini & Multigrain Spaghetti (v)

**Marinara Sauce & Pesto Alfredo Sauce**

Sautéed selections to include:

- Grilled Mushrooms
- Broccoli Florets
- Roasted Vegetable Medley
- Artichoke Hearts
- Spinach

Served with Whole Wheat Garlic Bread

**Risotto Station 15.25**

Savory Creamy Risotto (v) with sautéed selections to include:

- Wild Mushrooms with Fresh Thyme
- Parmesan Cheese
- Grilled Asparagus
- Saffron Shrimp
- Artichoke Hearts

**Mashed Potato Martini Bar 11.50**

Yukon Gold & Sweet Potatoes (v), served in Martini Glasses with toppings to include:

- Caramelized Onions
- Apple Wood Smoked Bacon
- Snipped Chives
- Cheddar Cheese
- Savory Gravy
- Sautéed Mushrooms
- Sour Cream

# ORDERING GUIDELINES

Our Catering Team is here to help plan your events. We will be happy to help customize a menu that fits into your budget for your event.

Orders can be placed Monday through Friday, 9am-5pm.

Email orders to: [hsph\\_catering@harvard.edu](mailto:hsph_catering@harvard.edu)

Phone: 617-432-4624

Fax: 617-432-0318

- Delivery hours between 7am-5pm
- Additional delivery charges will apply for earlier or later deliveries and pickups.
- Additional labor charges may also apply for large groups and all-day meetings.
- Orders must be received **72 hours prior** (3 business days) to event.
- A limited menu will be available for orders placed less than 48 hours from the event time.
- Please note that certain menu items require 48-72 hours' notice.
- Events held after business hours shall be subject to fees.
- Minimum Order \$25.00 within the T.H. Chan School of Public Health; \$50.00 outside of the T. H. Chan School of Public Health
- For Larger and Specialty events we require 5 business days' notice.

## CANCELLATION

**48 hours notice is required** for all event cancellations. Cancellations received after that time will be liable for any event costs incurred up to that point.

## STAFFING GUIDELINES

Staff is booked for a minimum of 4 hours. We can help determine the appropriate staffing levels for your event.

Set up and break down time shall be included. Premium rates shall apply for events held on Weekends and Holidays. If the party concludes later than scheduled additional charges may be incurred.

## OPEN FLAMES & STERNO

For your guests' safety, we require an attendant to be available at events which use open flames or sterno. The cost for the attendant will be passed on to you at the current rates.

## ALCOHOLIC BEVERAGE SERVICE

A TIPS-certified bartender is required for all alcoholic beverage service, with a minimum of 4 hours per bartender.

## LINEN

House linen is available for your events. \$13 per table.

## SPECIALTY ITEMS

Specialty items such as China, Flowers, Kosher Meals, upscale Linen and Rentals can be provided for your event. Please speak with your event manager when arranging your event.

## SERVICE & RENTAL ITEMS

Compostables	\$1.50-\$2.50 per person
China service	\$8.50-\$15 per person

## SEASONAL MENUS

Please ask to see our Seasonal Selections of Plated Meals, Breaks, Buffets and Hors d'oeuvres that shall feature the freshest local and sustainable ingredients available.

## PAYMENT

We accept Checks, Money Orders, Visa, MasterCard & 33-digit billing codes.

We cannot accept Harvard purchasing cards.