



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.

Sebastian's/catering

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INDIVIDUALLY PACKAGED MENU

All items come pre-packaged per guest for easy service and clean up. Items are displayed in compostable box. **All prices are per person, minimum of 10 guests** unless otherwise noted.

All orders require a minimum 3 day business notice. Please note substitutions may occur based on availability and will be communicated to you prior to your event.

BREAKFAST

Breakfast menus include Peet's Regular and Decaffeinated Coffee, Mighty Leaf Teas, and bottled juices.

Continental Breakfast 7.50

A Selection of Breakfast Pastries, Jam and Butter; Chef's Daily Selection of Croissants, Scones, Muffins, or Coffee Cake

+ Add Fruit Salad for 3.75 pp

Healthy Start Continental Breakfast 14.50

Greek Yogurt, House-Made Granola and Seasonal Fruit Parfaits, Fresh Fruit Salad, Assorted Tea Breads and Chilled Hard-Boiled Eggs, Salt & Pepper, Assorted Juices

MORNING SNACKS ALA CARTE

Mini Fruit Cups	3.25
Assorted Bars	2.50
Mini Parfaits	3.50
Assorted Danishes and Scones	2.50-3.00
Seasonal Coffee Cakes	2.95



LUNCH & DINNER

ARTISAN SANDWICHES

Our Sandwiches are served boxed with potato chips, whole fruit, signature cookies or brownies, and assorted beverages. Sandwiches can be made on gluten-free bread for an additional .50 per person. Include Chef's Choice side salad for an additional \$2.25.

Classic Sandwiches 16.75 each

Served on assorted rolls with lettuce and tomato

- Turkey and Cheese
- Ham and Swiss
- Classic Chicken Salad
- Classic Tuna Salad
- Roasted Vegetable and Hummus Wrap

Signature Sandwiches 17.25 each

Served on assorted specialty 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

Mediterranean Salad 18.50

Artichokes and Roasted Pepper, Kalamata Olives, Cucumbers, Tomatoes, Feta Cheese over Mixed Greens, Balsamic Vinaigrette
+ Grilled Chicken or Tofu

Roasted Balsamic Glazed Salmon or Tofu 18.50

Served Over Mixed Greens with Shredded Broccoli & Carrot Slaw Vinaigrette, Brown Rice Salad

ENTRÉE SALADS

Our salads are served in boxes with Whole Wheat Pita Bread, Signature Cookies or Brownies, Assorted Cold Beverages.

Traditional Garden Salad 16.25
Mixed Greens, Tomatoes, English Cucumbers, Shredded Carrots, Lemon Shallot Vinaigrette
+ Grilled Chicken or Tofu

Kale Caesar Salad 18.25
Romaine Lettuce and Chopped Kale, Cherry Tomatoes, Herbed Croutons, Parmesan Cheese, Classic Caesar Dressing
+ Grilled Chicken or Tofu

Asian 17.50
Baby Spinach and Romaine, Oranges, Slivered Almonds, Edamame, Green Onions, Wonton Strips, Lemon Tahini Vinaigrette
+ Marinated Chicken or Tofu

Southwestern Chopped Salad 18.25
Mixed Greens, Roasted Corn & Black Bean Salad, Cotija Cheese, Tomatoes, Sliced Avocados, Chipotle Ranch Dressing
+ Grilled Chicken or Tofu

BREAKS

Deluxe Trail Mix 5.25
Dried Fruit, Mixed Nuts, and Dark Chocolate Chips

Sweet and Salty 6.50
Assorted Bags of Chips and Pretzels, Moody Bars, Assorted Soft Drinks

ALA CARTE BREAK ITEMS

Individual Trail Mix 2.75
Nature Valley Granola Bar 2.00
Assorted Kind Bars 2.50
Whole Fruit 1.50
Assorted Salty Snacks 2.00
(Chips, Pretzels, Popcorn)

ALA CARTE BEVERAGES

Freshly Brewed Pete's Coffee
(regular & decaf), **Mighty Leaf Teas**
and Accompaniments 3.00
Sparkling Still and Spring 2.25
Assorted Juices 2.25
Assorted Soda 1.95

RECEPTIONS

Traditional Cheeses 6.75
 A selection of Local Cheeses and Imported Cheeses Served with Grapes & Strawberries, Sliced Baguettes and Crackers

Crudité Cup 4.50
 Sliced Cucumber, Carrot Sticks, and Cherry Tomato Skewer
 Served with Hummus

Mediterranean Display 8.75
 • Hummus, Tabbouleh, Marinated Olives
 • Sliced Cucumber, Roasted Artichokes
 • Cherry Tomatoes, Pita Wedges

Vegetarian Antipasto Display 10.25
 • Roasted Mushrooms
 • Artichoke Hearts, Roasted Peppers,
 • Marinated Olives, Fresh Mozzarella,
 • Tomatoes & Grilled Eggplant served over Field Greens
 • Balsamic Reduction, served with Focaccia

+ Add Sliced Prosciutto 3.50 pp

Chef's Choice Hors D'oeuvres Platter
 Selection of four delicious bites, served cold and individually packaged

Seafood Box Market Price
 • Fresh Lobster Profiterole
 • Smoked Salmon Canape
 • Crab Cake with Lemon Aioli
 • Classic Shrimp Cocktail

Vegan Box 10.25
 • Fresh Vegetable Spring roll with Sweet Chili Sauce
 • Vegan Canape Phyllo Star with Pine nuts
 • Mini Mushroom Quiche
 • Tofu Satay

Gluten and Dairy Free Box 10.50
 • Fresh Melon wrapped with Serrano Ham
 • Asian Chicken Satay
 • Bacon Wrapped Date with Chorizo
 • Soy Ginger Beef Satay

Sebastian's Signature Box 10.75
 • Quinoa and Zucchini Fritter
 • Fire Roasted Empanada with Salsa
 • Sesame Chicken Skewer with Sweet Chili Sauce
 • Grilled Shrimp with Mango Chutney

Mini Upscale Dessert Box 9.75
 • Chef's Choice of Two Mini Pastries
 • Dark Chocolate Dipped Strawberry
 • Grape Cluster

