SEBASTIAN’S CATERING MENU
Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked eggs, meat, poultry, seafood, and shellfish may increase your risk of foodborne illness.
BREAKFAST

All prices are per person (pp)

Minimum of 10 servings, unless otherwise marked

TRADITIONAL HOT BREAKFAST 8.65
Fluffy Scrambled Eggs
with Fresh Herbs, choice of Crispy Bacon or Maple Sausage Links, Seasoned Home Fries & Mini Croissants

Egg Beaters available upon request
+ add Turkey Sausage Links 1.00

Baked Frittatas

VEGETARIAN FRITTATA (v) 8.25
Fresh Eggs blended and baked with Seasonal Vegetables, Parmesan Cheese & Fresh Herbs, served with Mini Croissants & Seasoned Home Fries

HAM & CHEDDAR FRITTATA 9.25
Fresh Eggs blended and baked with Country Smoked Ham, Farmhouse Cheddar Cheese & Fresh Herbs, served with Mini Croissants & Seasoned Home Fries

HEALTHY START (v) 8.95
Minimum of 5 servings
Fresh Fruit Salad, Crunchy Granola, Greek Yogurt, Assorted Muffins to include Raisin Bran Muffins, Starbucks Premier Brewed Coffee & Tea Selections

CONTINENTAL BREAKFAST (v) 6.95
Minimum of 5 servings
Start Your Day with Starbuck’s Premier Brewed Coffee and Tea Selections, Assorted Chilled Juices & Fresh Baked Goods to Include: Muffins, Bagels, Tea Breads and Mini Croissants, Accompanied with Butter, Jam & Cream Cheese

+ add Seasonal Fresh Fruit Salad (v) 3.00

Breakfast Enhancements

ASSORTED CEREAL & MILK (v) 1.95

GREEK YOGURT & CRUNCHY GRANOLA (v) 2.50

MINI QUICHES: VEGETARIAN OR CLASSIC QUICHE LORRAINE 1.50
Minimum of 25 pieces
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Granola Bars (v)</td>
<td>1.00</td>
</tr>
<tr>
<td>Seasonal Whole Fruit (v)</td>
<td>1.25</td>
</tr>
<tr>
<td>Assorted Mini Scones (v)</td>
<td>1.30</td>
</tr>
<tr>
<td>Individual Yogurts (v)</td>
<td>1.65</td>
</tr>
<tr>
<td>Individual Chobani Yogurts (v)</td>
<td>2.50</td>
</tr>
<tr>
<td>Mini Croissants (v)</td>
<td>1.50</td>
</tr>
<tr>
<td>Cinnamon Swirl Coffee Cake (v)</td>
<td>1.95</td>
</tr>
<tr>
<td>Freshly Baked Muffin (v)</td>
<td>2.00</td>
</tr>
<tr>
<td>Bagels &amp; Cream Cheese (v)</td>
<td>1.75</td>
</tr>
<tr>
<td>Belvita Breakfast Snack (v)</td>
<td>2.00</td>
</tr>
<tr>
<td>Steel Cut Oats (vGN)</td>
<td>3.00</td>
</tr>
<tr>
<td>with Assorted Toppings to include:</td>
<td></td>
</tr>
<tr>
<td>Raisins, Brown Sugar &amp; Cranberries</td>
<td></td>
</tr>
<tr>
<td><strong>Minimum of 10 Servings</strong></td>
<td></td>
</tr>
<tr>
<td>Kashi Pilaf Hot Cereal (v)</td>
<td>2.25</td>
</tr>
<tr>
<td>with Assorted Toppings to include:</td>
<td></td>
</tr>
<tr>
<td>Raisins, Brown Sugar &amp; Cranberries</td>
<td></td>
</tr>
<tr>
<td><strong>Minimum of 10 Servings</strong></td>
<td></td>
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</tbody>
</table>

**Beverages**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Starbucks Brewed Coffee &amp; Tea Selections</td>
<td>2.35</td>
</tr>
<tr>
<td><strong>Minimum of 10 Servings</strong></td>
<td></td>
</tr>
<tr>
<td>Assorted Chilled Juices</td>
<td>1.50</td>
</tr>
<tr>
<td>Sparkling Or Still Waters</td>
<td>1.75</td>
</tr>
<tr>
<td>Assorted Cold Sodas</td>
<td>1.35</td>
</tr>
</tbody>
</table>
LUNCH

All prices are per person
Minimum of 10 servings

Sandwich Selections

Choose from our Classic Sandwiches or Signature Wraps. 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
- Oven Roasted Turkey Breast
- Albacore Tuna Salad
- Egg Salad (v)
- Tender Chicken Salad
- Thinly Sliced Medium Rare Roast Beef
- Roasted Seasonal Vegetables with Hummus (v)

CLASSIC SANDWICH TOTE BAG  10.95
Lunch includes your choice of Classic Sandwich, Bag of Chips, Cookie or a Brownie, Fresh Fruit & a Chocolate Mint

CLASSIC SANDWICH BUFFET  14.25
Lunch includes your choice of Classic Sandwiches, Bags of Chips, Cookie & Brownie Platter and your choice of two 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)
SIGNATURE WRAPS
ON ASSORTED FLAVORED TORTILLAS:

· Peppered Turkey Breast, Green Onion Dijonnaise, Diced Tomatoes & Romaine Lettuce

· Chicken Caesar- Marinated Grilled Chicken Breast, Romaine Lettuce, Diced Tomatoes Crunchy Croutons, Parmesan Cheese & Zesty Caesar Dressing

· Albacore Tuna Salad with Sliced Red Onion, Sliced Pickles, Diced Tomatoes & Field Greens

· Seasonal Roasted Vegetables, Mushrooms with Fresh Herbs, Hummus, Baby Spinach & Diced Tomatoes (v)

· Hoisin & Cilantro Shrimp with Romaine, Red Cabbage, Shredded Carrots, Edamame & Romaine Lettuce

· Seasonal Pasta Salad (v)
· Asian Noodle Salad (v)
· Chick Pea Salad (v)
· Chef’s Choice Grain Salad of the Day (v)

SIGNATURE WRAP BUFFET 14.50
Includes your choice of Signature Sandwiches, Bag of Chips, Cookie & Brownie Platter and your choice of two 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)

SIGNATURE WRAP TOTE BAG 11.45
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 (v)
Gourmet Salads

Minimum 10 servings

Boxed Salads Include: Roll & Butter and a Cookie

Buffet Salads include: Roll & Butter, Cookie or Brownie and a choice of *two* of the Side Salads listed below:

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

CHEF’S SALAD  9.95 BOX
                        14.25 BUFFET
Julienned Baked Virginia Ham, Oven Roasted Turkey Breast & Swiss Cheese, served on Crisp Greens, with Tomatoes, Cucumbers & Hard Boiled Egg Wedges, served with an Italian Vinaigrette

ASIAN CHICKEN SALAD  10.50 BOX
                        14.50 BUFFET
Teriyaki Glazed Chicken Breast served over Crisp Greens with Mandarin Oranges, Edamame, Toasted Almonds, Sesame Cilantro Green Beans, Shredded Carrots & Crispy Wontons, served with a Miso Soy Vinaigrette

CHICKEN CAESAR SALAD  10.00 BOX
                        14.25 BUFFET
Crisp Romaine topped with Marinated Grilled Chicken, Seasonal Roasted Vegetables, Herb Croutons, Parmesan Cheese & Tangy Caesar Dressing

COBB SALAD  10.95 BOX
                        14.50 BUFFET
Crisp Greens topped with Grilled Chicken, Smoked Bacon, Hard Boiled Eggs, Tomatoes, Cucumbers, Blue Cheese & Avocado with a Creamy Italian Dressing
TUNA NIÇOISE SALAD  
11.50 BOX  
14.95 BUFFET

Crisp Romaine topped with Albacore Tuna, Potato Salad, Green Beans, Olives, Tomatoes, Cucumbers, served with a Zesty Lemon Caper Vinaigrette

MEDITERRANEAN SALAD (v)  
9.50 BOX  
12.50 BUFFET

Roasted Chick Pea Salad, Roasted Seasonal Vegetable Salad, Chef’s Choice Grain Salad, Served over Mixed Greens, with Balsamic Vinaigrette

Cold Lunch Buffet

All prices are per person (pp)

Minimum of 10 servings

SPA LUNCHEON

MARINATED GRILLED CHICKEN BREAST  12.50
Topped with a Zesty Pineapple Chili Salsa, accompanied by Seasonal Grilled Vegetables, Farro Salad, Served with Whole Wheat Rolls & Olive Oil

SUBSTITUTE GRILLED TOFU STEAK FOR GRILLED CHICKEN UPON REQUEST

SUBSTITUTE GRILLED SALMON FILET  $3.75PP

FIESTA TACO SALAD

CHOOSE FROM:
MARINATED GRILLED CHICKEN BREAST  10.25
LIME CILANTRO SHRIMP  13.25

All salads accompanied by the following fixings: Crispy Greens, Cheddar Cheese, Salsa, Sour Cream, Guacamole, Santa Fe Black Bean & Corn Salad, garnished with Crispy Tortilla Chips
KIMCHI GLAZED SALMON  13.25
Poached Lime Infused Salmon, Crunchy Orange Zested Asian Slaw, Brown Rice Salad with Grilled Pineapple & Scallion, served with Whole Wheat Rolls

ORANGE AGAVE GRILLED SALMON  15.50
· Spinach Salad with Mandarin Oranges, Water Chestnuts & Crispy Wontons with Kimchi Vinaigrette
· Orange Agave Grilled Sustainable Salmon Filet with Teriyaki Scallion Glaze
· Gingered Brown Basmati Rice (v)
· Chili Oil Seared Green Beans with Shiitake Mushrooms (v)
· Whole Wheat Rolls

Hot Lunch Buffet
All prices are per person
Minimum of 10 servings

MEDITERRANEAN GRILLED CHICKEN  14.75
· Greek Salad with Local Tomatoes, Cucumbers, Pepperoncini, Queen Olives and Feta Cheese (v)
· Mediterranean Grilled Chicken with Sun-dried Tomatoes, Spinach, Sweet Garlic and Basil
· Roasted Eggplant, Red Peppers & Artichoke Hearts (v)
· Lemon Caper Kashi (v)
· Whole Wheat Pita

MULTI GRAIN PASTA PRIMAVERA (V)  12.00
· Crispy Greens with Local Tomatoes, Cucumbers and Carrots with Sundried Tomato Vinaigrette
· Multigrain Pasta Primavera Tossed with Seasonal Vegetables, Olive Oil, Parmesan Cheese and Fresh Herbs
· Whole Wheat Rolls

ADD MARINATED GRILLED CHICKEN  3.00
CHICKEN, BROCCOLI & PENNE PASTA 13.50

(Can also be made vegetarian)

• Crispy Greens with Roasted Mushrooms, Red Peppers, Asparagus & Balsamic Vinaigrette (v)
• Chicken, Broccoli & Whole Wheat Penne Pasta
• Tender Chicken, Penne Pasta & Crispy Broccoli tossed with Garlic, Olive Oil, Fresh Basil & Parmesan Cheese
• Whole Wheat Rolls

Please inquire about our Seasonal Plated Luncheons

Pizza (8 slices)

CHEESE (v) 13.00
PEPPERONI 13.75
SAUSAGE 13.75
GRILLED MUSHROOMS (v) 13.50
GRILLED PEPPERS & ONIONS (v) 13.75
MARGHERITA (v) 14.95
Fresh Mozzarella, Tomato & Basil
PESTO CHICKEN 14.95
SPECIAL OF THE DAY 14.95
WHITE (v) 14.95
Ricotta, Mozzarella & Provolone Cheese
BUFFALO CHICKEN WITH BLUE CHEESE 14.95
HAWAIIAN 14.95

ADDITIONAL TOPPINGS 1.25 EACH
Broccoli, Bacon, Roasted Garlic, Olives, Artichokes, Spinach, Jalapeños

Whole Grain Pizza Dough available upon request
### Afternoon Breaks & Sweet Treats

All prices are per person

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Afternoon Tea (v)</strong></td>
<td>9.75</td>
</tr>
<tr>
<td>Minimum of 15 servings</td>
<td></td>
</tr>
<tr>
<td>Premier Tea Selection with thinly sliced Lemon, accompanied by Mini Scones, Jams, Crème Fraîche, Assorted Mini Sandwiches (2pp) &amp; Mini Pastries (1pp)</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sweet &amp; Salty Break (v)</strong></td>
<td>3.25</td>
</tr>
<tr>
<td>Assorted Bags of Salty Snacks &amp; Sweet Snack Size Candies</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Domestic Cheese Platter (v)</strong></td>
<td>3.75</td>
</tr>
<tr>
<td>Minimum of 10 servings</td>
<td></td>
</tr>
<tr>
<td>Cubed Domestic Cheese served with a Cracker Assortment</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Traditional Crudité (VGN)</strong></td>
<td>3.50</td>
</tr>
<tr>
<td>Minimum of 10 servings</td>
<td></td>
</tr>
<tr>
<td>Crisp Garden Vegetables with Hummus</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Dried Fruit &amp; Nuts (VGN)</strong></td>
<td>6.75</td>
</tr>
<tr>
<td>Selection of Cashews, Pecans, Walnuts, Almonds with Dried Apricots, Raisins &amp; Cranberries</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Warm Artichoke &amp; Spinach Dip (v)</strong></td>
<td>4.25</td>
</tr>
<tr>
<td>Minimum of 15 servings</td>
<td></td>
</tr>
<tr>
<td>with Specialty Crackers &amp; Sliced Baguette</td>
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</tr>
</tbody>
</table>
## Sweet & Savory Nibbles

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Baked Cookie</td>
<td>1.85</td>
</tr>
<tr>
<td>Freshly Baked Brownie</td>
<td>1.85</td>
</tr>
<tr>
<td>Assorted Specialty Bars</td>
<td>1.90</td>
</tr>
<tr>
<td>Hummus &amp; Pita Chips</td>
<td>3.00</td>
</tr>
<tr>
<td>Tortilla Chips &amp; Salsa</td>
<td>3.25</td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td>2.50</td>
</tr>
<tr>
<td>Fancy Assorted Tea Cookies</td>
<td>1.75</td>
</tr>
<tr>
<td>(Minimum 3 Dozen)</td>
<td></td>
</tr>
<tr>
<td>Assorted Mini Pastries</td>
<td>2.50</td>
</tr>
</tbody>
</table>

## Special Occasion Cakes

(All are vegetarian)

<table>
<thead>
<tr>
<th>Cake Type</th>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Double Layer Vanilla Cake</td>
<td>30</td>
<td>85.00</td>
</tr>
<tr>
<td>Lemon Chiffon Cake</td>
<td>30</td>
<td>85.00</td>
</tr>
<tr>
<td>Chocolate Chiffon Cake</td>
<td>30</td>
<td>85.00</td>
</tr>
</tbody>
</table>

*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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BUFFALO CHICKEN SPRING ROLLS WITH BLUE CHEESE DIPPING SAUCE</td>
<td>2.50</td>
</tr>
<tr>
<td>RISOTTO ARANCINI WITH PESTO OIL (v)</td>
<td>1.75</td>
</tr>
<tr>
<td>COZY SHRIMP</td>
<td>2.75</td>
</tr>
<tr>
<td>CHICKEN QUESADILLA TRIANGLES WITH AVOCADO DIP</td>
<td>2.50</td>
</tr>
<tr>
<td>SPINACH &amp; CHEESE SPANIKPITA (v)</td>
<td>1.75</td>
</tr>
<tr>
<td>WILD MUSHROOM EMPANADAS (v)</td>
<td>2.25</td>
</tr>
<tr>
<td>MARYLAND CRAB CAKES WITH LEMON DILL AÏOLI</td>
<td>2.50</td>
</tr>
<tr>
<td>SCALLOPS WRAPPED IN BACON</td>
<td>2.25</td>
</tr>
</tbody>
</table>

### Cold Hors d’oeuvres

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CALIFORNIA ROLLS WITH SOY SCALLION DIPPING SAUCE (v)</td>
<td>2.00</td>
</tr>
<tr>
<td>MINI SESAME</td>
<td></td>
</tr>
<tr>
<td>SOBA NOODLE BASKETS (v)</td>
<td>2.75</td>
</tr>
<tr>
<td>SMOKED SALMON ROSETTE ON PUMPERKNICKEL CANAPÉ</td>
<td>3.00</td>
</tr>
<tr>
<td>QUINOA BRUSCHETTA WITH BALSAMIC GLAZE (v)</td>
<td>2.75</td>
</tr>
<tr>
<td>ROASTED TOMATO &amp; CILANTRO BRUSCHETTA (v)</td>
<td>2.85</td>
</tr>
<tr>
<td>SPINACH &amp; GOAT CHEESE FLATBREAD (v)</td>
<td>2.00</td>
</tr>
</tbody>
</table>
Stationary
Reception Display

CRIMSON BRIE EN CROÛTE (v) 85.00
Serves 20

Triple Crème Brie filled with Spiced Pears & Cranberries, wrapped in Flaky Puff Pastry and baked until golden brown, served with Sliced French Bread & Crispy Crackers

ANTIPASTO DISPLAY 11.95

A bountiful selection of Sweet Capicola, Genoa Salami, Marinated Mushrooms, Artichoke Hearts, Roasted Peppers, Assorted Olives, Fresh Mozzarella, Roma Tomatoes & Grilled Asparagus served over Field Greens drizzled with Balsamic Vinaigrette, served with Sliced Baguette

15 person minimum

INTERNATIONAL CHEESE PLATTER (v) 5.50

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

10 person minimum

CRUDITÉS & DIPS (v) 5.95

Crisp Seasonal Vegetable display to include: Asparagus Spears, Carrots, Sugar Snap Peas, Red & Green Peppers and Cherry Tomatoes, served with Hummus & a Roasted Red Pepper Dip

15 person minimum

MEDITERRANEAN DISPLAY (v) 9.50

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

10 person minimum

SOUTHWESTERN CHIPS & DIPS (v) 5.95

Tortilla Chips served with Salsa, Guacamole & Sour Cream with Scallions

10 person minimum

SEASONAL SLICED FRUIT (v) 3.75

Garnished with Grapes & Strawberries

10 person minimum
HOT DINNER BUFFETS

All prices are per person

15 person minimum

THE NORTH END 27.50

· Mixed Green Salad topped with Basil Garlic Marinated Fresh Mozzarella & Plum Tomatoes
· Seasonal Grilled Vegetable Salad (v)
· Three Cheese Lasagna (v)
· Grilled Breast of Chicken with Sun-dried Tomato Au Jus & Parmesan Cheese
· Herbed Parmesan Garlic Bread (v)
· Tiramisu (v)

CRUISING THE CARIBBEAN 35.75

· Jicama Slaw (v)
· Rice & Peas (v)
· West Indian Vegetable Curry (v)
· Citrus Marinated Grilled Shrimp with Mango Salsa
· Grilled Flatbreads (v)
· Rum Spice Cake (v)
· Premier Brewed Coffee & Tea Selections

ATHENA’S TABLE 29.75

· Classic Greek Salad with Roma Tomatoes, Cucumbers, Feta Cheese, Pepperoncini & Red Onions with Kalamata Olive Vinaigrette (v)
· Mediterranean Orzo Salad (v)
· Pesto Grilled Breast of Chicken
· Lemon Oregano Grilled Shrimp
· Tzatziki Sauce & Pita Bread (v)
· Vanilla Poached Peaches with Minted Yogurt & Almond Drop Cookies (v)
· Premier Brewed Coffee & Tea Selections
SOUTHERN BARBECUE  36.25
· 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  36.75
· 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)
· Premier Brewed Coffee & Tea Selections

FRENCH BISTRO  31.25
· Salad of Frisée & Mâche, 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)
· Haricots Verts with Crispy Garlic Frites (v)
· Crusty Baguettes
· Normandy Apple Tart with Caramel (v)
Chef’s Table Display
Cooking Stations

*Chef Fee 250.00*

**MASHED POTATO MARTINI BAR** 9.75

Yukon Gold & Purple Peruvian Potatoes, served in martini glasses with toppings to include:

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

**PASTA SAUTÉ (v)** 9.25

Penne Pasta, Tri-Colored Tortellini & Multigrain Spaghetti with Marinara Sauce & Pesto Alfredo Sauce with sautéed selections to include:

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

**RISOTTO STATION** 13.50

Savory Creamy Risotto with sautéed selections to include:

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

Phone: 617-432-4624
Fax: 617-432-0318

· Delivery hours between 7am-5pm
· Additional delivery charges may 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 48 hours prior 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 24-72 hours’ notice.
· Events held after business hours shall be subject to fees.
· Minimum Order $25.00
· 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.
Staff Rates per hour (4 hr Minimum)

Bartender $31/hr
Wait staff $31/hr
Chef $45/hr
Utility $31/hr

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. $11 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 85¢ per person
Upscale recyclables $1.10 per person
China service $7.50-$11 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.

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

Thank you for supporting a Harvard based business.
SEBASTIAN’S CATERING
Harvard T.H. Chan School of Public Health
677 Huntington Avenue
Boston, MA 02115

Phone: 617-432-4624
Fax: 617-432-0318

www.dining.harvard.edu/campus-dining/cafes/locations/sebastians

Serving the Longwood Campus Community