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.
STATIONARY PRESENTATIONS

All displays for minimum of 25 guests.

Tapas

CHARCUTERIE DISPLAY

Salami, Grilled Chorizo Sausage, Prosciutto, Roasted Almonds, Roasted Grapes Clusters, Shaved Manchego Cheese, Marinated Olives, Pear and Ginger Compote, and Assorted Crostini

HOT APPETIZERS

Asparagus Wrapped in Phyllo
Butternut Squash Arancini
Stuffed Dates with Chorizo Wrapped in Bacon

$18.50PP

Mediterranean

Red and Green Lentil Hummus with Toasted Crostini
Quinoa Salad with Shredded Kale, and Sweet Potato with Citrus Vinaigrette
Marinated Mixed Olives

HOT APPETIZERS

Warm Spinach Dip with Pita Chips
Rosemary Lemon Roasted Chicken Tenders
Mini Wild Mushroom Tarts

COLD APPETIZERS

Cherry Tomatoes and Mozzarella tossed with Basil Oil
Smoked Salmon Roll with Boursin

$17.95PP
Little Italy

VEGETARIAN CHARCUTERIE PLATTER
Red and Green Lentil Hummus, Fig Jam, Pear and Ginger Compote with Assorted Crostini
Herb Crusted Goat Cheese, Mixed Olives, Pickled Red Onions and Spiced Nuts

HOT APPETIZERS
Assorted Mini Pizza
Vegan Caponata Phyllo Tart
Scallops Wrapped in Bacon

COLD APPETIZERS
Cucumber Bruschetta with Olive Tapenade
Caprice Shots with Basil Oil

$20.50PP

Taste of Asia

Buckwheat Noodle Salad with Diced Cucumber, Radish, Scallions and Rice Wine Vinegar
Seaweed Salad

HOT APPETIZERS
Crispy Vegetable Spring Roll, Ginger Soy Dipping Sauce
Shrimp Dumplings
Chicken and Lemongrass Dumplings, Soy Reduction Sauce
Kale and Vegetable Dumplings, Ponzu Sauce

$18.25PP
South American Fiesta

Fresh Salsas with Assorted Chips, Guacamole and Sour Cream

Black Bean and Brown Rice Salad, Chipotle Lime Vinaigrette

Shrimp Ceviche Cocktail

HOT APPETIZERS

Pork Carnitas Empanada

Vegetable Empanada

Chicken Quesadilla

DESSERT

Chocolate filled Churros and Caramel Filled Churros

Mexican Hot Chocolate

$24.00PP
HOT BUFFET

Choose 1 Salad
Romaine Salad with Shredded Parmesan, Multi Grain Croutons and Caesar Dressing

OR

Mixed Baby Greens with Dried Cranberries, Goat Cheese, and Balsamic Vinaigrette

Choose 1 Entrée
Seared Statler Chicken Breast with Herbed Pan Sauce
$17.50

Herb Panko Crusted Baked Salmon
$21.50

Whole Grain Pasta and Roasted Seasonal Vegetables with Marinara Sauce
$16.00

Squash and Ricotta filled Ravioli with Sweet Garlic Sauce
$17.50

Choose 2 Sides
Rosemary Roasted Red Bliss Potatoes
Brown Rice Pilaf

OR

Roasted Brussels Sprouts with Citrus Garlic Oil
Chef Choice of Seasonal Vegetables

Choose 1 Bread
Include Whole Wheat Rolls, Butter and Olive Oil

OR

Whole Wheat Pita with Olive oil
New England Cheeses
Cave-Aged Grafton Cheddar and Cranberry, Great Hill Blue and Walnut, and Goat Cheese with Chives

Served with Assorted Crackers, Spiced Nuts and Variety of Dried Fruit

$7.25PP

Baked Brie En croûte

SERVES 25 $80.00
SERVES 50 $125.00

Brie Wrapped in Puff Pastry with Pear and Cranberry Compote

Served with Baguette and Crackers

HORS D’OEUVRES
The following are priced per piece.

STATIONARY OR PASSED

Crab Cake with Dill and Lemon Aioli $2.75
Scallop and Bacon $2.75
Coconut Chicken $2.50
Smoked Salmon Boursin Roll $2.50
Cranberry Arancini $2.50
Fried Ravioli with Marinara Sauce $2.00

Crudités Platter

Asparagus, Tear Drop Tomato, Cucumber Sticks, Celery and Red Peppers

Served with Lentil Hummus and Home Made Ranch Dressing

$5.50PP
SWEETS

The following are priced per piece.

Seasonal Cookies $2.25
Coconut Macaroons $2.50
Festive Mini Cupcakes $2.25
Gingerbread People Cookies $2.25
Cheese Cake Pops $2.95
Fancy Tea Cookies $1.85

ADD DESSERTS TO YOUR BUFFET

Holiday Yule log
Serves 10-15 people
$45.00

ALL INDIVIDUAL SERVINGS

Martini of Fresh Fruit
Macerated in Vanilla Extract and Green Tea $5.00
Chocolate Mousse $6.25
Pear Almond Tart $6.00
Key Lime Cheese Cake $6.25
Seasonal Fruit Tart $6.00
Flourless Chocolate Torte $6.50
Assorted Melon Balls
Macerated in Fresh Mint and Agave $5.00
Fresh Fruit Salad $3.75
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/sebastians.html

Serving the Longwood Campus Community