

## Breakfast <sup>8 Person Minimum</sup>

### Bakers Medley

An arrangement of freshly baked Danish, croissants, muffins, yogurt loaf, bagels and scones. Sebastians freshly brewed orgainic and fair trade coffee and assorted juices. Sweet butter, cream cheese and preserves 7.50 per person | Add Fresh Fruit Salad 3.00 per person

### **Bagel Nosh**

A medley of freshly baked bagels. Sebastians freshly brewed orgainic and fair trade coffee and assorted juices. Sweet butter, vegetable and plain cream cheese and preserves

6.75 per person | Add Fresh Fruit Salad 3.00 per person

### The Boardroom

Assorted bite size pastries including Danish, croissants, muffins, sliced bagels and scones. Sebastians freshly brewed orgainic and fair trade coffee and assorted juices. Sliced fresh fruit platter.

Sweet butter, cream cheese and preserves 10.75 per person

### **Rise & Shine**

A medley of individual quiche and fresh baked pastries Choose one side: ham, bacon or sausage. Sebastians freshly brewed orgainic and fair trade coffee and assorted juices *Served temperate* 13.25 per person

### **Breakfast Wraps**

Choose 2 from these: -Egg substitute with peppers and mushrooms { Vegetarian } -Scrambled eggs with sausage and American cheese -Scrambled eggs with bacon and American cheese -Egg and cheddar cheese *Served temperate* 4.95 per person

### Granola Bar Mixings

Crunchy granola, fresh diced fruit, raisins, honey, low-fat plain yogurt and fruit yogurt 6.50 per person

### Yogurt Cups

A selection of individual 6 oz. yogurt cups with assorted fruit fillings 2.25 per person

### Fresh Fruit Salad

Seasonal fruit salad ripened to perfection 4.50 per person

### Sliced Fresh Fruit Platter

Hand-picked selection of seasonal fruits and berriesSmall serves 10 - 15 persons38.00 per platterLarge serves 20 - 25 persons68.00 per platter



### Sandwiches 8 Person Minimum

### Sandwich Board

Simple assorted sandwiches served with:

Assorted Bags of Chips Cookie, brownie and dessert bar tray Assorted cold beverages 15.00 per person 2.00 extra for Signatures Selection

### Sandwiches A La Carte

Choose your favorite combination of sandwiches to create your own array: 8.50 per person, per sandwich



### Sandwich Selection & Signature Sandwiches **Rustico** Devonshire

Grilled chicken, roasted eggplant, artichoke hearts, basil, sun-dried tomato and roasted garlic aioli on hearty rustique

### Roaster

Roasted turkey breast, radish sprouts, roasted peppers, caramelized onions, herbed cheese spread on sourdough

### **Chicken Caesar Salad Wrap**

Thinly sliced roasted chicken breast, parmesan cheese, romaine lettuce and Caesar dressing in a soft wrap

### **Buffalo Chicken**

Thinly sliced roasted chicken breast with spicy buffalo sauce, blue cheese dressing, and lettuce in a sun-dried tomato wrap

### **Chicken Salad**

Diced chicken with celery and onions tossed with mayonnaise and served with lettuce on wheat bread

### Turkey

Roast turkey, lettuce and tomato on 7-grain bread

# Pizza Party

### Pizza Party

Accompanied by the following: Choice of one salad Assorted cold beverages Assorted bags of chips Cookie, brownie, and dessert bar tray Includes cheese pizza 11.95 per person .75 extra per topping

Roast beef, Vermont cheddar cheese, tomato, spinach and balsamic onions with horseradish cream on sourdough

### **Roast Beef**

Roast beef with lettuce and tomato on wheat

### San Italiano

Genoa salami, mortadella, capicola, provolone and roasted peppers with olive tapenade on rosemary foccacia

### **Honey Ham and Swiss**

Shaved honey ham and Swiss with lettuce and tomato on rye

### **Mediterraneo**

Beefsteak tomatoes, cucumbers, sweet peppers, eggplant, hummus and feta on parmesan cheese bread

### **Tuna Salad**

White albacore tuna with celery and onions mixed with mayonnaise and served with lettuce on wheat

### **Deluxe Pizza Party**

Accompanied by the following: Choice of one salad Assorted cold beverages Assorted bags of chips Cookie, brownie, and dessert bar tray Choose from: -Buffalo Chicken pizza -Meat lovers -Greek Mediterranean

14.95 per person

## Salads 8 Person Minimum

A classic mix of romaine lettuce, parmesan cheese and garlic croutons served with a creamy Caesar side dressing 5.75 per person Add roasted chicken for 2.50 per person

### **Greek Salad**

Romaine lettuce, tomatoes, cucumbers, green peppers, grape leaves, red onions and feta cheese served with an Aegean dressing on the side 5.95 per person

A crisp mix of iceberg and romaine lettuce, tomatoes, cucumber slices, and croutons served with your choice of balsamic vinaigrette, Caesar, ranch, blue cheese or low-fat Italian on the side 5.50 per person

Add roasted chicken or tuna salad for 2.50 per person

### Chef Pasta Salad

4.50 per person Sebastians chef prepares a special pasta salad daily.

### Chef Potato Salad

4.50 per person Sebastians chef prepares a special potato salad daily.

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Sebastians' tote bags are an easy-to-carry, individual meal perfect for meetings, conferences and company outings. Includes paper goods and condiments.

We will customize any tote for an additional surcharge of 2.00 each.

### Sandwich Tote

Your choice of sandwich Bag of kettle chips, popcorn or pretzels Whole fruit, cookie or granola bar Cold beverage 12.75 per person

### Salad Tote

Your choice of the following salads - Strawberry Spinach - Garden - Greek - Tomato & Mozzarella - Mixed Field Green - Caesar Bag of kettle chips, popcorn or pretzels Whole fruit, cookie or granola bar Cold beverage 12.75 per person Add roasted chicken or tuna salad for 2.50 per person



# Light Entrées

8 Person Minimum 48 hour notice required

These family style entrées are served temperate in Sebastians signature trays and accompanied by freshly baked rolls, assorted cold beverages and a tray of cookies, brownies and dessert bars

### Blackened Chicken Cobb Salad

Blackened chicken laid atop a mixture of Sebastians blended greens with avocado, sliced hard-boiled eggs, crispy bacon, crumbled blue cheese and ripe tomatoes served with a red wine and dijon vinaigrette on the side 16.95 per person

### Mediterranean Chicken

Sliced pan-roasted Mediterranean herb chicken breast laid atop mesclun greens and served with lemon hummus, cucumber, tomato and feta cheese salad, tabbouleh, marinated olives, and pita wedges 15.95 per person 14.95 per person { Vegetarian }

### **Firecracker Shrimp**

Skewered shrimp marinated in sweet chili, soy and oyster sauce served with mesclun greens, basmati rice, baby bok choy, red peppers and sprinkled with sesame seeds 16.95 per person

### **Cumin-Lime Crusted Chicken**

A delectable combination of cumin and lime-crusted boneless chicken breast sliced and served over a black bean and fire-roasted corn salad 16.95 per person

### Pesto Marinated Salmon

Pesto marinated roasted salmon served over mesclun greens, provençal vegetables with Kalamata olives and fresh lemon slices 16.95 per person

### **Roasted Sirloin Salad**

Sliced roasted sirloin, portabello mushrooms and cherry tomatoes served over mixed greens with a side of chunky blue cheese vinaigrette 17.95 per person

### Stuffed Portobello Mushroom { Vegetarian }

Roasted portobello mushrooms stuffed with seasonal vegetables and goat cheese over rice pilaf 14.95 per person

### Stuffed Chicken with Spinach and Ham

Plump, boneless chicken breast bursting with fresh sautéed spinach and savory ham 16.95 per person





# Hot Entrées

Prices listed per person. 8 person minimum

All hot entrées to be served with rolls, cold beverages, and a cookie & brownie tray

### Vegetarian Entrées

Marinated Tofu over Stir Fried Vegetables 15.95 Eggplant Parmesan served with Penne Pasta 15.95 Stuffed Portobello Mushrooms with Goat Cheese served with Rice Pilaf 15.95

### **Chicken Entrées**

Kalamata Crusted Chicken served over ratatouille vegetables and roasted tomato 17.95 Chicken Parmesan served with Penne Pasta and marinara sauce 17.95 Lime Curry Chicken served with fire roasted corn and blackbean salsa 17.95

### **Beef/Pork Entrées**

Cajun Marinated Roasted Pork loin served with Yukon gold wedges and Chef's choice of vegetables 17.95 BBQ Steak Tips served with Rice Pilaf and Chef's choice of vegetables 18.95 Cilantro Adobo Flank Steak served with Dirty Rice and Cumin scented vegetables 18.95

### **Seafood Entrées**

Baked Haddock with Herb Cream Sauce served with basmati rice, roasted squash and asparagus 17.95 Broiled Salmon with Tomato Vierge served with a Polenta Cake 17.95 Blackened Shrimp served with Jasmine Rice and Pineapple Salsa 18.95

# Desserts & Snacks

### Sliced Fresh Fruit Platter

Bountiful selection of sliced seasonal fruits and berries38.00 eachSmall Serves 8–12 persons68.00 eachLarge Serves 12–20 persons

### Home Style Layer Cakes

All cakes serve 12 - 15 people Chocolate 35.00 each Carrot 35.00 each New York Style Cheese Cake 45.00 each with fruit topping 55.00

## Cookies, Brownies and Dessert Bars

Medley of freshly baked cookies, brownies and dessert bars 3.00 per person

### Ice Cream Sundae Bar

Vanilla ice cream served with chocolate fudge, butterscotch, whipped cream, sprinkles, nuts, M&M's®, Reeses®, and maraschino cherries 7.25 per person

### **Snack Attack**

Assorted bowls of classic trail mix, yogurt dipped pretzels, honey roasted peanuts, M&M's® and Goldfish® 4.50 per person









### Ordering Guidelines All prices are subject to change without notice.

### Payment

We accept many forms of payment, including corporate checks, major credit cards (MasterCard, Visa and American Express) and Sebastians Corporate Accounts.

Cancellations We request 24 hours notice on cancellations.

Contact 781-332-7582

### Hours of Operation

Monday – Friday 6:30am - 2:30pm after hours catering available upon special request

### Helpful tips when placing an order:

### Prices do not include state/local tax

We will accept cancellations if made within 24 hours of delivery time.

Many of our specialty items require 24-hour preparation, so we request that you place your orders by 3pm the day before your event.

Same day orders are accommodated to the best of our abilities.

Again, please inform your catering representative of any special dietary requirements or allergies.

# Beverages

### Assorted Beverages

A variety of cold sodas, water and juices 2.50 per person

### Water

A selection of still and carbonated waters 2.00 per person

### Soda

An assortment of regular and diet sodas 1.85 per person

> Ice Tea and Lemonade 3.50 per person

### **Breakfast Juice**

An assortment of cranberry, apple and orange juices 1.75 per person

### Gourmet Tea

A variety of premium tea blends including Earl Grey supreme, Darjeeling, English breakfast, herbal and Irish breakfast. 2.00 per person

### Coffee

Comes in insulated portable carafe box. includes cups, lids, half & half, sugar, sugar substitute and stirrers. Carafe serves 10 - 12

Pierce Brothers Coffee: 2.00 per person

















781-332-7582 CLIENTS.SEBASTIANS.COM/150ROYALLSTREET