



SEBASTIAN'S
HARVARD SCHOOL OF PUBLIC HEALTH
CATERING

CATERED EVENTS MENU

We are pleased to present the following culinary creations for your next catered event. There are many varied selections to choose from to please even the most discerning palate. We offer exciting menu choices, featuring regional and international cuisines, as well as lighter food offerings and vegetarian specialties.

We appreciate you selecting Sebastian's Catering at HSPH Longwood for your catered event, and our entire team takes great pride in meeting and exceeding your event planning needs.

The Food Literacy Project

Sebastian's Catering participates in Harvard University Dining Services' Food Literacy Project, which endeavors to cultivate an understanding of food from the ground up. Efforts focus on four integrated areas of food and society: agriculture, nutrition, food preparation and community. Ultimately, the project goal is to promote enduring knowledge, enabling consumers to make informed food choices.

In your catering experience, this would be demonstrated in our ability to work with you on tailored menus and program features that separate a Sebastian's experience from any other.

This might include "green" practices such as recycling and composting. We can also work with you to provide menus that are local, sustainable, or even organic. You might enjoy an action station that allows your guests to see an items preparation from its whole ingredients to a finished dish. Or you may wish to highlight nutritional benefits, such as our zero trans-fats policy, or a menu high in Omega-3s.

It is our pleasure to share our passion for all the aspects of food, and to extend that passion to creating a full experience for your guests.

BREAKFAST

All prices are per person.

Minimum of 10 servings per selection, unless otherwise noted.

Traditional Hot Breakfast

Fluffy scrambled eggs with fresh herbs, crisp bacon or maple sausage links, seasoned home fries and mini croissants
*Turkey sausage and egg beaters are available upon request
\$8.25

Smoked Salmon Presentation

Thinly sliced smoked salmon, accompanied by shaved Bermuda onions, tomatoes, chopped egg, capers, mini bagels and cream cheese
\$9.95

Baked Frittatas

Vegetarian Frittata – fresh eggs blended and baked with seasonal grilled vegetables, parmesan cheese and fresh herbs, and served with savory home fries
\$8.25

Meat Frittata – fresh eggs blended and baked with smoked ham, farmhouse cheddar cheese and fresh herbs, and served with savory home fries
\$9.25

Filled French Toast

Sweet bread layered with seasonal fruit and baked to golden brown, served with sweet creamery butter and maple syrup
\$7.95

Crispy Potato Pancakes

Topped with sour cream and applesauce
\$3.25

Healthy Start

Fresh fruit salad with seasonal berries, homemade granola, unsweetened-non fat yogurt, whole grain muffins, chilled juices and brewed coffee
\$8.25

Continental Breakfast

Start your day with Starbucks premier brewed coffee and tea selections, assorted chilled juices, and fresh baked goods to include muffins, bagels, tea breads, and danish, accompanied with butters, jams, and cream cheeses
\$6.75 *(no minimum required)*

Add seasonal fresh fruit salad
\$2.50

A la Carte

Assorted Cereal and Milk	\$1.75
Seasonal Fresh Fruit Salad	\$3.75
Low Fat Yogurt and Crunchy Granola	\$2.25
Mini Quiche (Vegetarian or Classic Lorraine)	\$1.25
Granola Bars	\$1.00
Seasonal Whole Fruit	\$1.00
Assorted Mini Scones	\$1.25
Individual Yogurts	\$1.50
Mini Croissants	\$1.25
Cinnamon Swirl Coffee Cake	\$1.75
Dried Fruit and Nuts	\$2.25
Sweet Danish	\$1.50
Freshly Baked Muffin	\$1.50
Bagel	\$1.50
Individual Oatmeal Package	\$1.25

Beverages

Starbucks Brewed Coffee and Tea Selections <i>(minimum of 8 servings)</i>	\$2.25
Assorted Chilled Juices	\$1.35
Chilled Water, Still or Sparkling	\$1.50
Assorted Cold Sodas	\$1.35
Nantucket Nectars	\$1.95

LUNCH

All prices are per person.

Sebastian's Sandwich Selections

All our sandwiches are made with the finest selections of meats and cheeses, crisp vegetables and bakery fresh breads and wraps. Choose from our Classic or Signature Sandwich selections, and enjoy your lunch as a grab and go bag lunch or as a luncheon buffet.

Classic Sandwiches

on assorted bakery fresh breads

- Honey cured virginia baked ham and swiss cheese
- Oven roasted turkey breast
- Albacore tuna salad
- Egg salad
- Tender chicken salad
- Thinly sliced rare roast beef
- Crisp julienne vegetables with hummus

Signature Sandwiches and Wraps

- Roast turkey breast, sun dried cranberry and herbed boursin cheese with peppery baby spinach on a trans fat free wrap
- Rare roast beef with zesty horseradish sauce, red onions, marinated roast peppers ,plum tomato, and mesclun greens on a trans fat free wrap
- Pesto grilled chicken breast with plum tomatoes, artichoke hearts and aged provolone cheese on herbed foccacia
- Balsamic glazed portobello mushrooms with caramelized shallots, thyme, marinated fresh mozzarella and sun dried tomatoes on herbed focaccia
- Seasoned shrimp salad with a lemon herb dressing, tomato and crisp shredded lettuce on a trans fat free wrap
- Wild Alaskan smoked salmon with capers, tomato and red onion with yogurt dill spread on a trans fat free wrap

Classic Sandwich Bag Lunch

Lunch includes your choice of a Classic sandwich, bag of chips, cookie or brownie, fresh fruit, and an individual chocolate mint
\$9.75

Classic Sandwich Buffet Lunch

Lunch includes your choice of Classic sandwiches, bags of chips, cookie and brownie platter and your choice of 2 of the following salads:

Crisp Garden
Fresh Fruit with Berries
Red Bliss Potato
Tortellini
Asian Noodle
Chick Pea
Curried Cous Cous
Beet and Onion

\$13.25

Signature Sandwich Bag Lunch

Includes your choice of Signature sandwich, bag of chips, cookie or brownie, and your choice of 1 of the following salads:

Fresh Fruit with Berries
Red Bliss Potato
Tortellini
Asian Noodle
Chick Pea
Curried Cous Cous
Beet and Onion

\$10.75

Signature Sandwich Buffet Lunch

Includes your choice of Signature sandwich, bag of chips, cookie or brownie, and your choice of 2 of the following salads:

Crisp Garden
Fresh Fruit with Berries
Red Bliss Potato
Tortellini
Asian Noodle
Chick Pea
Curried Cous Cous
Beet and Onion

\$14.00

COLD LUNCH SPECIALTIES

All prices are per person.

Minimum of 10 servings, unless otherwise noted.

Spa Luncheon

Marinated grilled chicken breast topped with a zesty pineapple chili salsa, accompanied by seasonal grilled vegetables, and Santa Fe black bean and rice salad, multigrain rolls, butter, and olive oil
\$12.50

Substitute Grilled Tuna Steak or Grilled Salmon for \$3.00

Fiesta Taco Salad

Crispy tortilla shells with all the fixings: shredded lettuce, cheddar cheese, salsa, sour cream, guacamole and Santa Fe black bean and rice salad, with your choice of:

Grilled Chicken \$10.25

Lime Cilantro Shrimp \$13.25

The Gourmet Grill

Marinated flank steak, thinly sliced and presented over baby field greens with seasonal grilled vegetables, finished with a drizzle of white balsamic vinaigrette, accompanied by grilled flat breads
\$14.25

GOURMET SALAD LUNCHES

All prices are per person.

Minimum of 10 servings, unless otherwise noted.

Boxed salads include a roll and butter, and a cookie or brownie. Buffet salads include the above plus your choice of 2 of the following side salads:

Fresh Fruit with Berries
Red Bliss Potato
Tortellini
Asian Noodle
Chick Pea
Curried Cous Cous
Beet and Onion

To enhance any salad selection:
Add Chicken for \$2.50
Add Grilled Shrimp for \$3.00

Greek Salad

Crisp greens with plum tomatoes, cucumbers, red onions, feta cheese, black olives, and pepperoncini
\$8.50 Box/\$12.50 Buffet

Chef's Salad

Black forest ham, roast turkey breast, and Swiss cheese presented on a bed of baby lettuce greens and garden fresh vegetables, served with a fresh herb vinaigrette
\$9.50 Box/\$13.50 buffet

Asian Chicken Salad

Teriyaki glazed grilled chicken breast served over baby greens with mandarin oranges, edamame, toasted almonds, sugar snap peas, shredded carrots and crispy won tons, served with a miso soy vinaigrette
\$9.50 Box/\$13.50 Buffet

Caesar Salad

Crisp romaine lettuce topped with seasonal roasted vegetables, herb croutons, parmesan cheese, and tangy caesar dressing
\$7.50 Box/\$11.50 Buffet

Caprese Salad

Marinated fresh mozzarella, with a chiffonade of basil, thinly sliced roma tomatoes, and roasted red peppers, layered on a bed of field greens, finished with cracked black pepper and balsamic vinaigrette
\$8.00 Box /\$12.00 Buffet

Classic Tuna Niçoise Salad

Crisp romaine lettuce topped with grilled tuna steak, potato salad vinaigrette, green beans, olives, cherry tomatoes, cucumbers, and artichoke hearts, with zesty lemon caper vinaigrette
\$9.25 Box/\$13.25 Buffet

HOT LUNCH

All prices are per person.

Minimum of 10 servings, unless otherwise noted.

The following can be served as a buffet or plated meal.

Select 1 Starter Course:

Crisp Garden Salad

Caesar Salad with Herbed Croutons

Classic Spinach Salad

Grilled Salmon Filet

\$14.75

Marinated Grilled Breast of Chicken

\$13.25

Grilled Tofu Steak

\$11.25

Served with your choice of one of the following sauces:

- Teriyaki glaze with scallions – *sweet ginger soy with scallions*
- Lemon herb white wine sauce – *sautéed shallots and lemon zest, white wine, fragrant stock and fresh herbs*
- Pesto, tomato and kalamata olives – *sautéed onions and garlic, roma and sun dried tomatoes, and white wine, finished with pesto and kalamata olives*

- Smoky chipotle barbecue – *traditional southern barbecue with smoky chipotle peppers and citrus*
- Saffron cream sauce – *sweet leeks with cream, saffron and fresh thyme*
- Mango chile with lime – *mangoes blended with fresh lime juice, sriracha chile sauce and cilantro*

Select 2 Side Dishes:

- Brown rice pilaf with sautéed vegetables
- Basmati rice with red pepper flakes and scallions
- Multigrain pasta tossed with olive oil and fresh herbs
- Green beans with caramelized shallots
- Glazed carrots
- Broccoli florets with red peppers
- Wheat berries with sun dried cranberries

Hearty Vegetable Lasagna

Lasagna is layered with vegetables and cheeses, baked until golden brown and served with house salad and rolls
\$10.75

Multigrain Pasta Primavera

Pasta tossed with seasonal grilled vegetables, olive oil and fresh herbs, served with house salad and multigrain rolls
\$12.25

Stuffed Portobello Mushroom

Portobello mushroom cap filled with savory vegetable barley risotto, accompanied by a house salad and multigrain rolls
\$11.50

Chicken Broccoli Alfredo

Tender chicken, penne pasta and crispy broccoli, tossed in a creamy alfredo sauce, served with house salad and multigrain rolls
\$14.25

A Lighter Version of Our Chicken Alfredo

Grilled chicken, multigrain pasta, and broccoli tossed with olive oil, garlic, and fresh basil, served with house salad and multigrain rolls
\$14.25

London Broil

Thinly sliced steak topped with a mushroom and red wine gravy with oven roasted red bliss potatoes
\$15.75

PIZZA

All prices are per 8-slice pie.

Multigrain Pizza Dough and Low Fat
Cheese Available Upon Request

Cheese \$13.00

Pepperoni \$13.75

Sausage \$13.75

Grilled Mushroom \$13.50

Margarita – Fresh Mozzarella,
Tomato, and Basil \$14.95

Pesto Chicken \$14.95

Special of the Day \$14.95

Shrimp Scampi \$15.25

White – Ricotta, Mozzarella,
and Provolone Cheese \$14.95

Additional Toppings \$1.00/each

Broccoli

Bacon

Onions

Peppers

Olives

Artichokes

Spinach

Pineapple

Anchovies

AFTERNOON BREAKS AND SWEET TREATS

All prices are per person.

Minimum of 10 servings, unless otherwise noted.

Afternoon Tea

Brewed tea selection with thin lemon slices, accompanied by mini scones, jams, crème fraiche, mini spiral sandwiches, and assorted mini pastries

\$8.25

Sweet And Salty Break

Individual bags of salty snacks and snack size candies

\$3.25

Domestic Cheese Platter

Cubed domestic cheese served with crisp crackers

\$3.75

Traditional Crudite Platter

Garden vegetables to include: crisp carrot sticks, cauliflower and broccoli florets, cucumbers and cherry tomatoes with seasonal dips

\$3.50

New England Break

Local apples, apple cider, toasted pecans, sun dried cranberries and apple strudel

\$8.95

Mini Spiral Sandwiches

A selection of mini sandwiches including:

Egg Salad

Albacore Tuna Salad

Pesto Chicken Salad

Smoked Salmon with Capers

Crisp Vegetables with Hummus

\$1.35 (20 person minimum)

Dried Fruit and Nuts

Selection of cashews, pecans, walnuts and almonds with dried apricots, raisins, blueberries, and apples

\$6.25

Hot Pretzels

Baked pretzels with sweet, pommery and hot mustards

\$3.75

Party Mix

A crunchy combo of mini pretzels, seasoned peanuts, salsa triangles, honey barbecue pretzels, Cajun corn sticks, and zesty peas

\$2.00

Warm Artichoke and Spinach Dip

With specialty crackers and sliced baguette
\$4.00 (15 person minimum)

Classic French Onion Dip

With ruffled potato crisps
\$2.75 (15 person minimum)

Sundried Tomato, Northern Bean and Basil Dip

With pita chips
\$4.00 (15 person minimum)

Fire Roasted Corn and Green Onion Dip

With tortilla chips
\$4.00 (15 person minimum)

Sicilian Caponata

A savory blend of garlic, roasted eggplant and onions, tomato, anchovy, cured olives, pine nuts, capers, and vinegar, served with crisp cracker breads and herbed crostini
\$4.50 (15 person minimum)

Sweet Garlic Mascarpone Torta

Layered with sundried tomatoes and pesto, and garnished with sliced baguettes and specialty crackers
\$4.50 (15 person minimum)

Sweet And Savory Nibbles

Freshly Baked Cookie	\$1.50
Freshly Baked Brownie	\$1.50
Assorted Specialty Bars	\$1.75
Fruit Kebobs with Raspberry Sauce (15 person minimum)	\$2.50
Hummus and Pita Chips	\$3.00
Assorted Biscotti	\$1.50
Tortilla Chips and Salsa	\$3.95
Assorted Mixed Nuts	\$2.00

Specialty Sweets

(minimum of 24 per selection)

Assorted Chocolate Truffles	\$2.00
Chocolate Dipped Strawberries	\$2.25
Assorted Mini Pastries	\$2.00

Special Occasion Cakes

Double Layer Vanilla Special Occasion Cake Serves 50	\$115.00
Lemon Cloud Cake Serves 30	\$60.00
Chocolate Cake Serves 30	\$60.00

HORS D'OEUVRES

The following hors d'oeuvres are priced per piece and can be served either passed or stationary. We request a minimum of 25 pieces per order. Hot hors d'oeuvres require an attendant.

Hot Hors D'oeuvres

Spinach and Cheese Spanakopita	\$1.50
Lobster Pot Pie	\$2.75
Wild Mushroom Empanada	\$1.50
Chicken Sate with Peanut Sauce	\$1.75
Wild Mushroom Risotto in a Phyllo Cup with White Truffle Oil	\$2.50
Chicken Quesadilla Trumpet with Guacamole	\$1.75
Shrimp Spring Roll with Asian Dipping Sauce	\$2.25
Mini Chicken Saltimbocca with Prosciutto and Sage	\$1.75
Cubano Mini Pressed Sandwich with Layered Smoked Ham, Swiss Cheese and Chive Mustard	\$1.75
Scallops Wrapped in Bacon	\$2.00
Brie en Croute with Spiced Walnuts	\$1.50

Cold Hors D'oeuvres

Sesame Shrimp Summer Roll with Plum Sauce	\$2.50
Belgian Endive Spear Filled with Boursin Cheese	\$1.75
California Rolls with Soy Scallion Dipping Sauce	\$1.75
Parma Prosciutto and Melon Canapé	\$2.25
Asparagus Tips Wrapped with Smoked Salmon	\$2.25
Beef Tenderloin Canapé with Zesty Horseradish Cream	\$2.25
Sweet Potato Cake Topped with Crème Fraiche and Caviar	\$2.25
Smoked Salmon Canapé with Capers and Red Onion	\$2.50
Mini Portobello Cake with Red Pepper Cream	\$2.00
Asian Mandarin Chicken Salad Canapé	\$2.00
Sweet Lobster and Herb Salad in a Mini Cream Puff	\$2.75

SPECIALTY HORS D'OEUVRES DISPLAYS

Crimson Brie En Croute

Triple crème brie filled with your choice of spiced pears and cranberries or sauteed wild mushrooms and herbs, wrapped in flaky puff pastry and baked until golden brown, served with sliced french baguettes and crispy crackers

\$85.00/20 Servings

Antipasto Display

A bountiful selection of sweet capicola, genoa salami, tuna drizzled with extra virgin olive oil, accompanied by marinated mushrooms, artichoke hearts, roasted peppers, assorted olives, fresh mozzarella, roma tomatoes, and grilled asparagus served over a bed of greens and drizzled with white balsamic vinaigrette, accompanied by a basket of sliced baguettes and specialty crackers

\$9.25/10 person minimum

Dim Sum

An exotic array to include: mini vegetable egg rolls, Thai cozy shrimp, chicken shumai, teriyaki beef skewers, and vegetable dumplings, with plum sauce, soy sauce, and sriracha sauce for dipping, garnished with fortune cookies, pineapple and chopsticks (2 pieces of each item per person)
\$10.25/10 person minimum

Sate Trio

Trio of sates to include:

- Chile Lime Salmon with Mango Cilantro Sauce
- Chicken with Thai Peanut Sauce
- Beef with Teriyaki Scallion Glaze

Accompanied by crispy Asian veggie slaw and sesame ginger wild rice salad

(2 pieces of each item per person)

\$9.75/20 person minimum

International Cheese Platter

Wedges of imported and domestic cheeses garnished with grapes and strawberries, served with specialty crackers and sliced baguettes

\$4.75/20 person minimum

The Ivy Basket

Crisp vegetable display to include: asparagus spears, baby carrots, sugar snap peas, red and green bell peppers, and teardrop tomatoes, served with 2 seasonal homemade dips

\$4.75/15 person minimum

Mediterranean

Hummus, tabouleh, Mediterranean chutney, stuffed grape leaves, and tapenade served with toasted pita crisps, cucumber rounds, carrot and celery sticks, and Greek olives

\$8.50/10 person minimum

Southern Tortilla Display

Blue, yellow and white tortilla chips served with pico di gallo, guacamole, and sour cream

\$5.95/10 person minimum

Seasonal Sliced Fruit

Garnished with grapes and strawberries

\$3.75/10 person minimum

DINNER

Dinner service includes your choice of a starter, a feature course, and side accompaniments, rosemary artisan bread basket, a sweet finale, and brewed coffee and tea. A minimum of 10 orders is required. All prices are per person.

Starter Course - Choose 1

- Mixed greens, marinated fresh mozzarella, and plum tomatoes with a shallot and white balsamic vinaigrette
- Mesclun greens with red and yellow tear drop tomatoes, shaved Bermuda onions, and gorgonzola cheese with a mango salsa vinaigrette
- Caesar salad with garlic parmesan croutons and roasted red peppers
- Baby spinach greens with julienned jicama, oranges, Bermuda onions and a red chile dressing
- Field greens with crumbled blue cheese, grilled pears, and toasted walnuts

Appetizers

\$6.25

- New England crab cakes, lemon aioli and upland cress
- Angolotti of wild mushrooms with saffron cream sauce

- Gravalax of salmon with sweet mustard and watercress
- Grilled shrimp cocktail with horseradish and lime sauce

Feature Course

Rosemary Seared Breast of Chicken with Wild Mushroom and Fresh Herb Ragout \$24.50

Grilled Halibut with a Tomato Saffron Bourride \$27.95

Roast Statler Chicken Breast with a Honey Crisp Apple and Boursin Stuffing \$26.00

Poached Filet of Salmon with Pernod Flambéed Wild Leek and Wine Reduction \$26.50

Filet Mignon with Natural Sauce \$34.50

Roasted Vegetable Wellington with Romesco Sauce \$22.50

Grilled Portobello Filet with Balsamic Glaze \$21.25

Seared Breast of Duck with a Sour Cherry Demi Glace \$29.00

Spicy Shrimp Fra Diablo over a Nest of Linguine \$26.50

Roast Cornish Game Hen on Crispy Sage Polenta \$27.25

Starch Selections – Choose 1

- Roasted sweet potatoes with pecans
- Wild rice pilaf with wheatberries and confetti vegetables
- Couscous with caramelized shallots and tri colored peppers
- Sautéed herbed orzo with roasted sweet garlic
- Medley of roasted potatoes with fresh herbs
- Double whipped boursin potatoes
- Classic rice pilaf with sun dried tomatoes and chives

Vegetable Selections – Choose 1

- Asparagus spears with lemon zest
- Haricot vertes with sautéed almonds
- Sautéed zucchini, summer squash, and tomatoes with fresh basil
- Glazed baby carrots
- Medley of roasted seasonal vegetables
- Brussel sprouts with crispy pancetta
- Butternut squash with sweet and sour red onions

Sweet Finale – Choose 1

- Chocolate mousse cake
- Individual seasonal fresh fruit tarts
- Creamy cheesecake with fresh berries
- Petite Boston cream pie
- Fresh ripe berries topped with raspberry crème fraiche
- Chocolate lava cake
- Tiramisu
- Vanilla bourbon cake
- Checkerboard cake topped with bourbon vanilla mousse
- Seasonal fruit compote topped with spiced nuts
- Tropical fruit mousse and almond shortcake
- Traditional petit apple pie with cinnamon cream

SPECIALTY DINNER BUFFETS

All dinner buffets include brewed coffee and tea. All prices are per person. Minimum of 15 servings.

The North End

- Composed salad of mixed greens topped with marinated fresh mozzarella and plum tomatoes
- Grilled vegetable salad
- Penne pasta puttanesca
- Grilled breast of chicken with fresh basil, garlic, sun dried tomatoes and sprinkled with freshly grated parmesan cheese
- Focaccia triangles
- Tiramisu

\$26.00

Athena's Table

- Classic Greek salad with roma tomatoes, cucumbers, feta cheese, pepperoncini, and red onions drizzled with a kalamata olive vinaigrette
- Mediterranean orzo salad
- Grilled eggplant, artichoke and pepper salad
- Pesto grilled breast of chicken
- Lemon oregano grilled shrimp
- Tzatziki sauce and pita bread
- Assorted baklava and almond cookies

\$28.50

A Touch Of Chinatown

- Crunchy vegetable slaw with orange and cilantro
- Thai noodle salad with sesame and ginger
- Stir fried chicken and vegetables
- Beef sate with teriyaki glaze
- Vegetarian fried rice
- Mini vegetarian spring rolls
- Sweet and sour sauce, soy sauce, fortune cookies
- Vanilla cake with sour cherry sauce

\$27.25

The Neighborhood Grill

- Farmers market garden salad
- Grilled vegetables skewers brushed with herb oil
- Quinoa salad with fire roasted peppers and toasted almonds
- Grilled flank steak with a roasted tomato and corn relish
- Lemon garlic grilled chicken breast
- Cornbread with honey butter
- Pineapple upside down cake

\$25.00

Tapas

- Gazpacho salad of crunchy cucumbers, ripe tomatoes, red onions, bell peppers and red wine garlic herb vinaigrette
- Grilled chorizo and shrimp in a tomato wine sauce
- Saffron rice
- Wild mushroom empanadas
- Crusty rustic bread, soft cheese, vine ripe tomatoes, and pickled red onion relish
- Assorted mini pastries

\$26.25

The Tandoori

- Salad of baby greens topped with a cool cucumber mint dressing
- Tandoori chicken with toasted coconut and cilantro chutney
- Lemongrass basmati rice
- Saag paneer
- Curried madras vegetables
- Grilled naan with dipping oils
- Lemon tartlets with mango coconut cream and fresh berries

\$22.50

French Bistro

- Salad of frisee and mache tossed with a sun dried tomato and tarragon vinaigrette, and garnished with Montrachet cheese croutés
- Poulet cordon bleu
- Flank steak au poivre
- Pomme lyonnaise
- Haricot vertes with crispy garlic frites
- Crusty baguettes
- Normandy apple tart with caramel

\$27.25

Traditional Carving Station Receptions

All carving stations must be presided over by a uniformed chef (fee \$160.00).

Sage rubbed breast of turkey with cranberry orange chutney, honey dijon, or shallot and thyme mayonnaise, served on a sliced petit crusty roll
\$7.25

Slow roasted prime tenderloin of beef with zesty horseradish sauce, pommerey mustard and romesco sauce, served on a sliced petit crusty roll
\$11.25

Norwegian smoked salmon with garnitures of dark and light rye canapés, tomato, capers and egg, served on a sliced petit crusty roll
\$10.95

CHEF'S TABLE

DISPLAY COOKING STATIONS

All prices are per person.

Minimum of 15 servings.

Uniformed chef fee of \$160.00

Pasta Sauté

An array of seasonal pastas, sautéed a la minute with savory topping selections and sauces

- Penne pasta and tri colored tortellini
- Marina sauce and pesto alfredo sauce

Sauté selections to include:

- Grilled mushrooms
- Broccoli florets
- Asparagus tips
- Artichoke hearts
- Spinach leaves
- Roma tomatoes

\$8.25

Risotto Station

Savory creamy risotto with sautéed selections to include:

- Wild mushrooms with fresh herbs
- Gorgonzola cheese
- Grilled asparagus
- Saffron shrimp
- Artichoke hearts

\$9.50

Mashed Potato Bar

Yukon Gold and Purple Peruvian potatoes, served in martini glasses, with toppings to include:

- Caramelized onions
- Applewood smoked bacon
- Snipped chives
- Cheddar cheese
- Savory gravy
- Sautéed mushrooms
- Roasted corn
- Sour cream

\$8.75

Le Creperie

Crepes sautéed to order, filled with the following selections:

- Maine crabmeat with spinach béchamel
- Grilled wild mushrooms with saffron sauce
- Seasonal vegetables with a fresh tomato basil sauce

10.25

ORDERING GUIDELINES

Menu and Event Planning

To ensure proper service to our customers, orders should be placed Monday through Friday, 9:00am-5:00pm. Fax and email orders received after 5:00pm will be subject to availability. For larger and specialty events, we require 5 business days notice. Smaller events require 1 business day notice.

Event Staffing

The Sales Office will help you determine appropriate staffing levels for your event. The attendant or bartender rate is \$27.50 per hour per person, with a 4 hour minimum. We estimate a 2 hour set-up and 2 hour breakdown time per event, plus event time.

Open Flames and 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

Our Sales Office can offer references for bartending services. A TIPS-certified bartender is required for all alcoholic beverage service, with a minimum of 4 hours per bartender.

Service and Rental Items

The cost for upscale recyclable serviceware is \$.65 per person. China service is available for between \$5.00-7.00 per person. These charges are based on your final guest count.

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.

Payment

We accept checks, money orders, Visa, Mastercard, and 33-digit billing codes. We cannot accept Harvard purchasing cards.

SEBASTIAN'S CATERING

Harvard 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