



SEBASTIAN'S CATERING MENU



welcome.
HARVARD UNIVERSITY
DINING SERVICES

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, As-
sorted 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

GRANOLA BARS (v)	1.00
SEASONAL WHOLE FRUIT (v)	1.25
ASSORTED MINI SCONES (v) 1 per person, includes Butter & Jelly	1.30
INDIVIDUAL YOGURTS (v)	1.65
INDIVIDUAL CHOBANI YOGURTS (v)	2.50
MINI CROISSANTS (v)	1.50
CINNAMON SWIRL COFFEE CAKE (v)	1.95
FRESHLY BAKED MUFFIN (v)	2.00
BAGELS & CREAM CHEESE (v)	1.75
BELVITA BREAKFAST SNACK (v)	2.00

STEEL CUT OATS (vgn) 3.00

with Assorted Toppings to include:
Raisins, Brown Sugar & Cranberries

minimum of 10 servings

KASHI PILAF HOT CEREAL (v) 2.25

with Assorted Toppings to include:
Raisins, Brown Sugar & Cranberries

minimum of 10 servings

Beverages

STARBUCKS BREWED COFFEE
& TEA SELECTIONS 2.35

minimum of 10 servings

ASSORTED CHILLED JUICES 1.50

SPARKLING OR STILL WATERS 1.75

ASSORTED COLD SODAS 1.35

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)

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

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

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

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) <i>Fresh Mozzarella, Tomato & Basil</i>	14.95
PESTO CHICKEN	14.95
SPECIAL OF THE DAY	14.95
WHITE (v) <i>Ricotta, Mozzarella & Provolone Cheese</i>	14.95
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

AFTERNOON TEA (v) 9.75

Minimum of 15 servings

Premier Tea Selection with thinly sliced
Lemon, accompanied by Mini Scones,
Jams, Crème Fraîche, Assorted Mini
Sandwiches (2pp) & Mini Pastries (1pp)

SWEET & SALTY BREAK (v) 3.25

Assorted Bags of Salty Snacks
& Sweet Snack Size Candies

DOMESTIC CHEESE PLATTER (v) 3.75

Minimum of 10 servings

Cubed Domestic Cheese
served with a Cracker Assortment

TRADITIONAL CRUDITÉS (vGN) 3.50

Minimum of 10 servings

Crisp Garden Vegetables
with Hummus

DRIED FRUIT & NUTS (vGN) 6.75

Selection of Cashews, Pecans,
Walnuts, Almonds with Dried Apricots,
Raisins & Cranberries

WARM ARTICHOKE & SPINACH DIP (v) 4.25

Minimum of 15 servings

with Specialty Crackers
& Sliced Baguette

Sweet & Savory Nibbles

FRESHLY BAKED COOKIE	1.85
FRESHLY BAKED BROWNIE	1.85
ASSORTED SPECIALTY BARS	1.90
HUMMUS & PITA CHIPS	3.00
TORTILLA CHIPS & SALSA	3.25
MIXED NUTS	2.50
FANCY ASSORTED TEA COOKIES (MINIMUM 3 DOZEN)	1.75
ASSORTED MINI PASTRIES	2.50

Special Occasion Cakes

(all are vegetarian)

DOUBLE LAYER VANILLA CAKE	
<i>Serves 30</i>	<i>85.00</i>
LEMON CHIFFON CAKE	
<i>Serves 30</i>	<i>85.00</i>
CHOCOLATE CHIFFON CAKE	
<i>Serves 30</i>	<i>85.00</i>

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 stationary.

We request a minimum of 25 pieces per type of hors d'oeuvres. Hot hors d'oeuvres require an attendant.

Hot Hors d'oeuvres

BUFFALO CHICKEN SPRING ROLLS WITH BLUE CHEESE DIPPING SAUCE	2.50
RISOTTO ARANCINI WITH PESTO OIL (v)	1.75
COZY SHRIMP	2.75
CHICKEN QUESADILLA TRIANGLES WITH AVOCADO DIP	2.50
SPINACH & CHEESE SPANIKOPITA (v)	1.75
WILD MUSHROOM EMPANADAS (v)	2.25
MARYLAND CRAB CAKES WITH LEMON DILL AIOLI	2.50
SCALLOPS WRAPPED IN BACON	2.25

Cold Hors d'oeuvres

CALIFORNIA ROLLS WITH SOY SCALLION DIPPING SAUCE (v)	2.00
MINI SESAME SOBA NOODLE BASKETS (v)	2.75
SMOKED SALMON ROSETTE ON PUMPERKNICKEL CANAPÉ	3.00
QUINOA BRUSCHETTA WITH BALSAMIC GLAZE (v)	2.75
ROASTED TOMATO & CILANTRO BRUSCHETTA (v)	2.85
SPINACH & GOAT CHEESE FLATBREAD (v)	2.00

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
10 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.

CONTACT

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](http://www.dining.harvard.edu/campus-dining/cafes/locations/sebastians)*

Serving the Longwood Campus Community