



EPICUREAN FEAST
Cafés

A photograph of a buffet table with several white trays of food. In the foreground, there are trays of golden-brown bread rolls, a green salad with red peppers, and a tray of dips with bread. The background shows more trays of food, slightly out of focus.

**CATERING
GUIDE**



EPICUREAN FEAST

Cafés

WELCOME TO EPICUREAN FEAST CATERING

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

ORDER CATERING OR PLAN AN EVENT

please contact your café manager for more information.

ABOUT OUR CATERING SERVICES

as an epicurean feast client, you will receive first class personal service from someone you trust - our café team.

we will guide you through the process of planning each event whether it's board meeting, reception, office party or a last minute breakfast. we are also available to cater large social events or galas, our goal is to exceed your expectations by providing epicurean service, presentation and food.

CATERING GUIDELINES & POLICIES

ordering time requirements

two (2) day notice is requested for catered events. we will do our best to accommodate last minute orders.

cancellations

- one day notice is required to cancel a function
- last minute cancellation of an event for any reason will require reimbursement of any expenses incurred

pricing notes

- all menus are based on a minimum of 10 person unless noted
 - prices do not include applicable state meal taxes
 - additional wait staff may be required for hourly fee
 - wait staff if necessary requires a 4 hour minimum
- all service is on disposable paper unless otherwise noted
 - all service is drop-off unless otherwise noted
- delivery charges may apply for functions after 3pm and/or weekends

BREAKFAST & BRUNCH

GREAT AWAKENINGS

includes our own house blend coffee, assorted teas, assorted chilled juices, spring water.

baker's medley

an arrangement of freshly baked danish, croissants, muffins, yogurt loaf, bagels and scones. served with sweet butter, cream cheese and preserves. with sliced seasonal fruits.

the boardroom breakfast

assorted bite size pastries including danish, croissants, muffins, sliced bagels and scones served with sweet butter, cream cheese, and preserves. includes a sliced fresh fruit platter

a healthy start

pumpkin and flax seed granola, assorted greek yogurts, fresh fruit, whole grain breads, nut butters and assorted jellies.

yogurt parfaits fruit & granola

yogurt parfaits accompanied by sliced fresh fruit, berries, and homemade granola

granola bar mixings

crunchy granola, fresh diced fruit, raisins, honey, low-fat plain yogurt, and fruit yogurt.

yogurt cups

individual 6 oz. yogurt cups with assorted fruit fillings

fresh fruit salad

seasonal fruit salad ripened to perfection

breakfast a la carte

sliced fruit	smoked bacon
fruit salad	home fried potatoes
sausage links	individual fruit yogurt parfait
sausage patties	assorted seasonal whole fruit
griddled ham	cereal cups with milk

whole fresh fruit

assorted fresh fruit	red delicious apple
banana	granny smith apple
orange	pear

fresh fruit display

bountiful selection of sliced seasonal fruits and berries.

- small platter (serves 5-10)
- medium platter (serves 10-15)
- large platter (serves 15-20)

bagel nosh

a medley of freshly baked bagels served with sweet butter, vegetable and plain cream cheese, and preserves.

oatmeal with toppings

hot oatmeal served with brown sugar, fresh and dried fruits & nuts

COFFEE & TEA

includes cream, sugar, sugar substitutes, stirrers, and cups

coffee service

regular coffee with assorted teas and hot chocolate (decaf upon request)

coffee carafe

freshly brewed coffee blends are wonderfully fragrant, and stay hot and fresh in our state-of-the-art insulated portable carafes.

coffee airpot

freshly brewed coffee blends are wonderfully fragrant, and stay hot and fresh in our state-of-the-art insulated portable airpots.

flavored syrup bottles

choice of flavored syrup (per bottle) hazelnut, vanilla flavor

assorted hot tea

a variety of premium tea blends including earl grey supreme, darjeeling, english breakfast, herbal, and irish breakfast.

SUNRISE SELECTIONS

includes our own house blend coffee, assorted teas, assorted chilled juices, spring water, butter and preserves.

breakfast sandwich buffet

- egg substitute with peppers & mushrooms
- scrambled eggs with sausage, american cheese
- scrambled eggs with bacon, american cheese

choice of wraps or english muffins.

country breakfast

scrambled farm fresh eggs, red-skinned home fried potatoes, applewood smoked bacon, maple sausage, and your choice of buttermilk pancakes or thick-sliced french toast.

the boardroom breakfast

breakfast pastries and fresh sliced fruit, scrambled farm fresh eggs, red-skinned home fried potatoes, applewood smoked bacon, maple sausage, and your choice of

buttermilk pancakes or thick-sliced french toast

vegetable frittata

an open-faced omelet topped with pan-roasted sweet peppers, asparagus, mushrooms, and caramelized baby onions smothered in provolone cheese. served with red-skinned home fried potatoes.

ham and cheese strada

layers of country ham and cheddar cheese, baked with scrambled farm fresh eggs and crusty bread. served with red-skinned home fried potatoes and english muffins.

sliced quiche

one quiche serves 6 people, sold in orders of 6. served with red-skinned home fried potatoes.

- spinach and mushroom
- roasted vegetable
- lorraine: *bacon and swiss*
- western: *bell peppers, onions, ham and cheddar cheese*
- greek: *green bell peppers, onion, tomatoes and feta cheese*

individual size quiche

- quiche lorraine with ham and swiss
- roasted tomato and spinach quiche
- broccoli and vermont cheddar cheese quiche

BEVERAGES

assorted beverages

a variety of cold sodas, water and juices

water

a selection of still and carbonated waters

soda

an assortment of regular, diet sodas

ice tea and lemonade

ice tea and lemonade

energy drinks

red bull/sf red bull

breakfast juice

an assortment of cranberry, grapefruit, apple and orange juices

beverage refresh

replenish your order of beverages whether it's coffee, soda, water or juice



BREAKFAST & BRUNCH

BREAKFAST & BRUNCH STATIONS

sunday brunch

includes our own house blend coffee, assorted teas, assorted chilled juices and spring water.

- omelets made-to-order: farm fresh egg omelets with whole eggs, egg whites or egg beaters and mushrooms, onions, spinach, diced tomatoes, scallions, ham, cheddar and jack cheeses
- hand-carved honey baked ham with dijon sauce
- red-skinned home fried potatoes
- applewood smoked bacon
- grilled asparagus w/roasted red peppers, yellow squash, garlic & herbs
- baby field greens, cucumber spaghetti, tomatoes, shaved carrot, 2 dressings
- assorted warm rolls
- choice of lunch entree:
 - » chicken marsala with field mushroom sauce
 - » chicken lo mein with peppers, broccoli, and mushrooms
 - » chicken parmesan with basil pomodoro sauce
 - » cajun fire grilled pork roast with crispy onions
 - » roasted turkey with stuffing and gravy
 - » shrimp scampi
 - » seared atlantic salmon with relish and cilantro vinaigrette

*chef charge is additional.

omelets made-to-order

includes our own house blend coffee, assorted teas, assorted chilled juices and spring water.

farm fresh egg omelets with whole eggs, egg whites or egg beaters and mushrooms, onions, spinach, diced tomatoes, scallions, ham, cheddar and jack cheeses.

*chef charge is additional.

burrito bar made-to-order

includes our own house blend coffee, assorted teas, assorted chilled juices and spring water.

scrambled eggs, ham, bacon, scallions, diced tomatoes, onions, guacamole, sour cream, salsa, chopped cilantro, cheddar and jack cheeses, and assorted tortillas.

*chef charge is additional.

fresh fruit juice and smoothie bar

choice of three smoothie combinations:

- berry madness: blueberries, strawberries, raspberries, vanilla yogurt & orange juice
- pina colada: banana, pineapple juice, vanilla yogurt, and coconut milk
- mango punch: mango, guava, vanilla yogurt, orange & pineapple juices
- mellon aide: watermelon, lemon and a touch of honey
- tomato heaven: fresh tomatoes, carrot and celery
- beet blast: red beets, pears and apple juice
- green goddess: apples, spinach, honeydew, celery and a touch of parsley

SOUP COMBOS

soup and sandwich buffet

includes choice of side salad, pickles, deli chips, assorted chilled beverages and assorted fresh baked cookies.

your choice of soup and petite sandwiches on a variety of breads.

soup selection

soup du jour (*see café menu*)
hearty tuscan minestrone soup **v**
chicken noodle soup
clam chowder

petite sandwich selections

turkey club with maple bacon
ham and cheddar with dijonaise
roast beef and swiss with horseradish chive sauce
old bay seasoned tuna salad with roasted peppers
chicken salad with orange and tarragon
roasted vegetables with aioli sauce

choice of side salad

mixed green salad
caesar salad
greek salad

soup and salad buffet

includes assorted chilled beverages and assorted fresh baked cookies.

choice of soup with an assortment of breads and a choice of 2 of our side or gourmet salads.

soup selections

soup du jour (*see café menu*)
hearty tuscan minestrone **v**
clam chowder
organic cream of mushroom soup **gf**
tomato basil soup **gf**
white chicken chili **gf**

salad selections

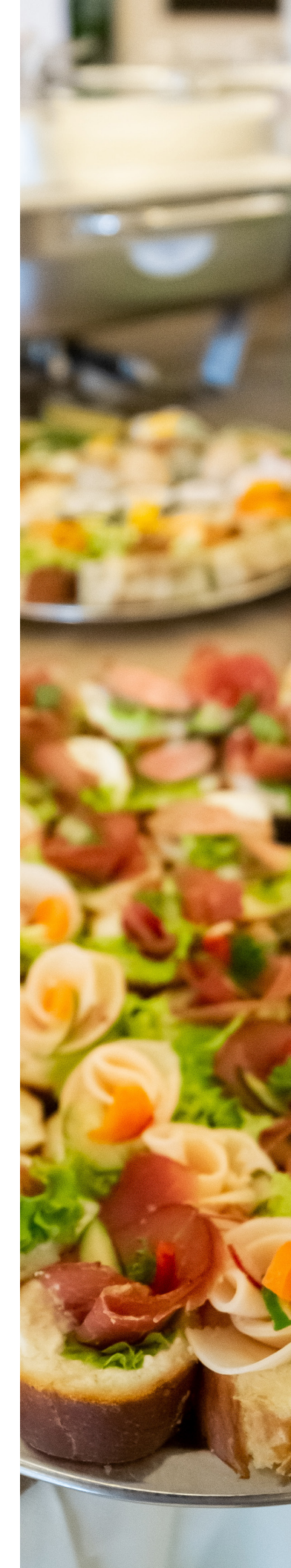
cobb salad
chicken caesar salad
shrimp caesar salad
chef salad
pasta salad with assorted vegetables
insalata caprese
italian panzanella
pad thai noodles
ponzu chicken salad

soup

choice of soup, 12oz. bowl. choose from these selections or check with your café to determine the available soup du jour.

- soup du jour (*see café menu*)
- hearty tuscan minestrone **v**
- clam chowder
- organic cream of mushroom soup **gf**
- tomato basil soup **gf**
- white chicken chili **gf**

*if there is a soup not listed here or in the café, please inquire and our chefs will do their best to accommodate your request.



LUNCH

SANDWICH & WRAP BUFFETS

includes assorted fresh baked cookies and assorted cold beverages

classic sandwich buffet

includes choice of side salad, pickles, deli chips.

all sandwiches are made with leaf lettuce and tomato, on artisan bread.

- shaved country ham and swiss cheese
- oven roasted turkey with provolone
- roast beef with cheddar cheese
- tuna salad
- chicken salad

panini sandwich buffet

includes choice of side salad, pickles, deli chips.

- grilled portobello panini: sliced portobello mushrooms marinated in a balsamic vinaigrette with mozzarella cheese & roasted red peppers
- buffalo chicken salad panini: roasted chicken breast, pepper jack cheese, tomatoes
- tex mex roast beef panini: roast beef, bacon, grilled onions, bbq sauce and jack cheese
- italian cold cut panini: sliced mortadella, salami, capicola, provolone, tomato pickle relish
- oven roasted turkey panini: turkey, pesto, tomatoes, provolone cheese

assorted sub buffet

includes choice of side salad, pickles, deli chips.

all subs come on soft sub rolls, shredded lettuce, tomatoes and cheese.

served with pickles, roasted peppers, hot and sweet peppers, mayonnaise, and oil.

- italian sub
- turkey sub
- roast beef sub
- tuna salad sub
- chicken salad sub
- grilled vegetables sub

gourmet wrap buffet

includes choice of side salad, pickles, deli chips.

- chicken caesar: lettuce, croutons, parmesan cheese and caesar dressing on a flour tortilla
- roasted mediterranean: veggies with feta, black olives, hummus and shredded lettuce on a spinach tortilla
- *roast beef: grilled onion, lettuce and horseradish spread on wheat lavish
- mediterranean chicken salad: sundried tomatoes, cilantro and baby greens on an herb wrap
- turkey: smoked bacon, avocado, sharp cheddar, lettuce and tomato on a flour tortilla
- balsamic vinaigrette marinated tomato: fresh mozzarella and romaine lettuce on a tomato wrap

choice of side salad potato salad pasta salad garden salad caesar salad

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SANDWICH & WRAP PLATTERS

all served with chips and dill pickle spears

middle eastern platter

make your own wrap buffet featuring hand carved turkey, marinated steak and marinated grilled chicken breasts served with lettuce, tomato, hummus, tabbouleh and fresh flat breads.

gourmet sandwich platter

all served with chips and dill pickle spears.

- grilled chicken: pesto mayo, roasted red pepper and romaine lettuce on a focaccia roll
- *roast beef: boursin spread, baby greens and tomato on a bulkie roll
- marinated grilled portobello: mozzarella, grilled onion, baby spinach and herb vinaigrette on an onion roll
- mediterranean chicken salad pocket: baby greens and tomato mixed with feta cheese, sliced olives, red onions and a touch of oregano in a pocket
- italian cold cuts: shredded lettuce, tomato, provolone cheese, red onion and oil & vinegar on french bread
- corned beef: swiss cheese, russian dressing and kraut on marble rye

gourmet wraps platter

all served with chips and dill pickle spears.

- chicken caesar: lettuce, croutons, parmesan cheese and caesar dressing on a flour tortilla
- roasted mediterranean: veggies with feta, black olives, hummus and shredded lettuce on a spinach tortilla
- *roast beef: grilled onion, lettuce and horseradish spread on wheat lavish
- mediterranean chicken salad: sundried tomatoes, cilantro and baby greens on an herb wrap
- turkey: smoked bacon, avocado, sharp cheddar, lettuce and tomato on a flour tortilla
- balsamic vinaigrette marinated tomato: fresh mozzarella and romaine lettuce on a tomato wrap

*finger sandwich platter

platter of pre-made sandwiches on finger rolls to include fresh shaved lean roast beef, roasted turkey, tuna salad, chicken salad, ham salad and egg salad.

*assorted wraps or sandwiches platter

platter of pre-made wraps or deli sandwiches to include fresh shaved lean roast beef, roasted turkey, deli ham, julienned grilled chicken breast, tuna salad, chicken salad with lettuce and tomato. served on assorted wraps or breads.

eating for energy sandwich and salad

minimum quantity of 8 is required. includes assorted fresh baked cookies, assorted cold beverages.

create your assortment of our energy sandwiches. served with choice of one salad, pickles, deli chips.

- grilled chicken on seven grain bread with roasted peppers, pesto, lettuce and tomato
- whole grain pita filled with avocado, hummus, and roasted veggies
- italian style tuna salad (veggies and balsamic dressing) with lettuce and tomato in a spinach wrap

choice of salad garden salad quinoa salad lentil salad

sides a la carte fruit salad brownie and cookie dessert tray
tossed salad bag of chip

SALADS & SIDES

includes assorted fresh baked cookies and assorted cold beverages

caesar salad

a classic mix of romaine lettuce, parmesan cheese and garlic croutons served with a creamy caesar dressing on the side. add roasted chicken.

greek salad

romaine lettuce, tomatoes, cucumbers, green peppers, grape leaves, red onions and feta cheese served with an aegean dressing on the side.

garden salad

a crisp mix of iceberg and romaine lettuce, tomatoes, cucumber slices, and croutons served with your choice of balsamic vinaigrette, caesar, ranch, bleu cheese or low-fat italian dressing on the side.
add roasted chicken or tuna

harvest chicken salad

a platter salad with grilled chicken and traditional seasonal accompaniments.

tomato and mozzarella salad

fresh tomato and mozzarella salad over mixed field greens with balsamic vinaigrette.

broccoli slaw

broccoli, cabbage, red onions and raisins.

tri-colored tortellini salad

tri-colored cheese tortellini blended with cherry tomatoes, fresh basil pesto, and grated parmesan cheese

side salads

side salads
garden salad
tri-colored tortellini salad
chef pasta salad
chef potato salad

sliced fresh fruit platter

bountiful selection of sliced seasonal fruits and berries.

small (serves 5-10) medium (serves 10-15) large (serves 20-25)

fresh fruit salad

seasonal fruit salad ripened to perfection.

TEA SANDWICHES

basic

assorted basic tea sandwiches served on white and wheat breads with creamy butter spread.

*roast beef	cucumber	ham salad
turkey	tomato	seafood salad
ham	tuna salad	egg salad

gourmet

tea sandwiches are made on hearty breads with gourmet ingredients.

*roast beef and boursin spread on white

*dill smoked salmon spread on marble rye

goat cheese and watercress on tomato bread

tomato and guacamole on sourdough

cranberry fingers, cranberry sauce, dijon and roasted turkey on wheat

curried chicken salad with grapes on wheat

ham, brie and honey whole grain mustard spread on wheat

TOTES & BOXES

sandwich tote

includes choice of bag of chips or pretzels, whole fruit, cookie, cold beverage, paper goods and condiments

choice of turkey, roast beef, tuna salad, chicken salad, ham or grilled vegetables sandwich

salad tote

includes choice of bag of chips or pretzels, whole fruit, cookie, cold beverage, paper goods and condiments

choice of caesar salad, greek salad or garden salad.

add roasted chicken or tuna salad for additional cost.

box lunch

includes choice of bag of chips or pretzels, whole fruit, cookie, cold beverage, paper goods and condiments

choice of turkey, roast beef, tuna salad, chicken salad, ham or grilled vegetables sandwich

choice of potato or pasta sala

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HORS D'OEUVRES

HOT

vegetable spring roll with an orange ginger sauce

four cheese mac and cheese stick

mini butternut squash tartlet: garnished with sage and pecans-

mini ratatouille filo star: tomatoes, onions, eggplant, zucchini, peppers and cheeses

mini eggplant crisp: tomato, garlic, onion, pine nuts and feta cheese

coconut chicken fritter with honey mustard sauce

coconut chicken fritter with sweet and sour mango chutney

coconut chicken fritter with sweet and sour apricot sauce

pulled pork wrapped in puff pastry

*steak grilled skewers with teriyaki sauce

*steak grilled skewers with garlic herb sauce

*steak grilled skewers with bbq sauce

*steak grilled skewers with steakhouse dijon marinade sauce

*pork grilled skewers with teriyaki sauce

*pork grilled skewers with garlic herb sauce

COLD

traditional tomato, basil and garlic bruschetta

pita triangles, caramelized onions, feta and diced tomatoes

corn cups: corn tortilla shell, avocado, black bean, spicy cilantro mayo

*roast beef and herb cheese wrapped asparagus

roasted mushroom, red pepper and mozzarella skewer

*melon and prosciutto

portobello canape: boursin cheese mousse, olive tapenade on toasted onion bread

*pork grilled skewers with bbq sauce

*pork grilled skewers with steakhouse dijon marinade sauce

*chicken grilled skewers with teriyaki sauce

*chicken grilled skewers with garlic herb sauce

*chicken grilled skewers with bbq sauce

*chicken grilled skewers with steakhouse dijon marinade sauce

*mini slider biscuits: pulled pork

*mini slider biscuits: sausage, pepper and onion

scallops wrapped in bacon

coconut shrimp: thai sweet chili sauce

coconut shrimp: creamy pineapple chutney

coconut shrimp: honey dijon dip

maryland lump crab cake: with lemon mustard aioli

mini beef wellington with balsamic onion marmalade

chicken parmesan and tortellini skewer: panko crusted chicken, cheese tortellini, marinara

shrimp cocktail

pear, prosciutto, gorgonzola

pancetta wrapped fig, maple glaze

tuscan roulades: sundried tomato goat cheese wrapped in

grilled baby eggplant

caprese bites: tomato, mozzarella, basil

STATIONARY HOR D'OEUVRES

assorted domestic cheeses

cheddar, swiss, pepper jack, dill havarti, gouda and muenster with assorted crackers

vegetable crudité

carrots, celery, broccoli, cucumbers, red & green peppers, cauliflower and tomatoes with buttermilk ranch

chilled spinach and artichoke dip

served with crackers and garlic toasted breads

GOURMET STATIONARY DISPLAYS

crab dip

savory tender crab blended with whipped cream and boursin cheeses. topped with a spicy cocktail sauce and served with assorted crackers.

international and domestic cheese

a combination of bleu stilton, st. andre, port salut, boursin, and cranberry walnut goat cheese, accompanied by seasonal grapes, assorted water crackers and toasted baguette.

mediterranean

assorted grilled vegetables, marinated olives, roasted red pepper hummus, pesto, tomato olive salsa, tabbouleh, baba ghanoush, stuffed grape leaves and herb pita chips.

antipasto

sopressata salami, prosciutto, garlic, basil and extra virgin olive oil, marinated ciliegine mozzarella, marinated sundried tomatoes and roasted artichoke salad, diced melon, focaccia garlic toast with tomato relish, marinated olives.

chicken wings

choose between buffalo, bbq, teriyaki, or plain. served with carrot and celery sticks ranch or bleu cheese dressing

boneless chicken tenders

choose between buffalo, bbq, teriyaki, or plain. served with carrot and celery sticks ranch or bleu cheese dressing.

dim sum

assorted dumplings to include: turkey, pork, vegetable, and shrimp shumai served with ponzu, hoisin, teriyaki, and sweet chili dipping sauces. dumplings are served in bamboo steamers inside of steel woks.

tortilla chip & salsa

homemade tortilla chips with fire roasted tomato salsa served with sour cream

tuscan antipasto

italian meats: salami, sweet capicola, pepperoni. italian meats: salami, sweet capicola, pepperoni.

cheeses: provolone, gorgonzola, smoked gouda.

tuscan grilled vegetables: asparagus, eggplant, zucchini, oven roasted tomato, herb marinated

portobello mushroom, fire roasted peppers.

accompaniments: hummus, tabbouleh, sundried tomato pesto, olive tapenade

served with crostini & artisan breads

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SUSHI

nigiri

tuna
white tuna
salmon
hamachi
snapper
shrimp
imitation crab
surf clam
eel
sweet egg

rolls

avocado roll
avocado cucumber roll
vegetable roll
california roll
tuna roll
spicy crab roll
salmon avocado roll
spicy tuna roll

specialty rolls

rainbow roll
scorpion roll
caterpillar roll
dragon roll
shrimp tempura roll



ENTRÉES

SALADS

garden greens

cucumber, tomato, carrot, peppers and onions

romaine a la caesar

crisp romaine, seasoned croutons, parmesan cheese and caesar dressing

organic spring mix

dried apricots, toasted almonds and goat cheese

baby spinach

grapes, walnuts and croutons with a raspberry vinaigrette dressing

broccoli salad

fresh broccoli, diced red onion, crumbled bacon and raisins with a creamy cider dressing

assorted field greens

strawberries, candied pecans & peppered goat cheese served with a lemon poppy dressing

mini niçoise salad

baby mixed lettuces, green beans, tomatoes, nicoise olives, cucumber and sliced potatoes with a creamy herb balsamic dressing

firecracker baby spinach salad

julienne carrots, jicama, sesame seeds and dried cherries with orange sesame vinaigrette

greek salad

diced tomatoes, green bell peppers, cucumber, red onion, feta cheese and olives over mixed greens

add protein:

grilled chicken

sliced beef

tuna salad

grilled shrimp

POULTRY

served with rolls and butter and choice of one side

chicken and broccoli penne

tossed with your choice of a creamy alfredo sauce or a garlic white wine butter sauce

chicken marquis

bite size portions of chicken breast sautéed with garlic and mushrooms in a white wine sauce

roasted chicken breast

pan roasted chicken breast with a wild mushroom ragout

stuffed chicken breast

bread stuffing with dried cranberries, topped with an herb sauce

chicken wing lollipops

choice of garlic and herb crusted or soy sweet chili glaze

BEEF, PORK, LAMB

served with rolls and butter and choice of one side

marinated grilled savory steak tips

choice of preparation: teriyaki, bbq, garlic herb

savory roasted prime rib au jus

savory roasted prime rib au jus

garlic roasted tenderloin of beef

with a port demi glaze

maple mustard crusted lamb chops

with a zinfandel sage sauce

honey-barbeque double cut pork chop

presented with sweet potato puree, andouille sausage, roasted vegetable relish

sides

chef's seasonal roasted vegetable medley

zucchini squashes, cremini mushrooms with fresh herbs

buttered green beans

green beans almandine

roasted bistro carrots

garlic whipped mashed potatoes

roasted baby red potatoes with rosemary

roasted sweet potatoes with maple and autumn spices

asparagus with lemon and sea salt *(seasonal)*

sage and brown butter roasted butternut squash *(seasonal)*

bread stuffing

rice pilaf

baked potato

scalloped potatoes

sesame scallion jasmine rice

steamed white rice

steamed brown rice



SEAFOOD

served with rolls and butter and choice of one side

fresh sherry baked haddock

with ritz cracker crumb topping, lemon wedges

grilled salmon

choice of preparation: plain, citrus butter, pesto, cajun, white wine caper sauce, teriyaki, maple mustard glaze, tomato basil balsamic glaze

bronzed chilean sea bass

finished in a lemon shallot butter sauce

grilled prawns

tossed in a lemon garlic sauce

PASTA SPECIALTIES

served with rolls and butter and choice of one side

wild mushroom filled jumbo ravioli

tossed with boursin cream sauce, asparagus, spinach, broccoli and red bell peppers

smoked mozzarella filled ravioli

roasted plum tomatoes, spinach, artichokes with basil asiago cream sauce

lasagna *(by the half sheet, 12 servings)*

thin pasta sheets layered with roasted vegetables, ricotta, parmesan, and mozzarella cheeses in a rich tomato sauce. choice of traditional cheese lasagna, meat lovers lasagna, or vegetable lasagna

pasta primavera

sautéed seasonal vegetables in an alfredo sauce or homestyle tomato sauce with bow tie pasta or penne pasta

pasta palermo

penne pasta tossed with toasted pine nuts, roasted red peppers, capers, artichoke hearts, sun dried tomatoes, shredded parmesan cheese, olive oil and chopped parsley (available room temp or hot)

sides

chef's seasonal roasted vegetable medley
zucchini squashes, cremini mushrooms with fresh herbs
buttered green beans
green beans almandine
roasted bistro carrots
garlic whipped mashed potatoes
roasted baby red potatoes with rosemary
roasted sweet potatoes with maple and autumn spices
asparagus with lemon and sea salt *(seasonal)*
sage and brown butter roasted butternut squash *(seasonal)*

bread stuffing
rice pilaf
baked potato
scalloped potatoes
sesame scallion jasmine rice
steamed white rice
steamed brown rice

LIGHT ENTRÉES

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.

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.

mediterranean vegetarian

mesclun greens with lemon hummus, cucumber, tomato and feta cheese salad, tabbouleh, marinated olives and pita wedges.

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.

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.

stuffed chicken with spinach and ham

plump, boneless chicken breast bursting with fresh sautéed spinach and savory ham.

pesto marinated salmon

pesto marinated roasted salmon served over mesclun greens, provençal vegetables with kalamata olives and fresh lemon slices.

roasted sirloin salad

sliced roasted sirloin, portobello mushrooms and cherry tomatoes served over mixed greens with a side of chunky blue cheese vinaigrette.

stuffed portobello mushroom

roasted portobello mushrooms stuffed with seasonal vegetables and goat cheese served over rice pilaf.

classic tuna nicoise salad

solid white albacore tuna, marinated green beans, roasted red potatoes and niçoise olives over mixed greens and drizzled with lemon vinaigrette.



LUNCH BUFFETS & BBQ

BARBECUES

new england bbq

red potato salad
cole slaw garden
salad potato
chips
fresh char broiled angus hamburgers
ball park all beef hot dogs
marinated steak tips
italian mild sausage with peppers and onions
roasted chicken quarters
sliced seedless watermelon

upscale american bbq

broccoli salad with red onion and crumbled bacon
pasta salad
potato salad
potato chips
fresh char broiled angus hamburgers
ball park all beef hot dogs
roasted chicken quarters
sliced seedless watermelon

gourmet seaside clam bake

garden salad
pasta salad
corn bread
new england clam chowder
steamed lobster steamers
red potatoes
corn on the cob
strawberry shortcake
sliced seedless watermelon

all-american bbq

cole slaw
garden salad
potato chips
fresh char broiled angus hamburgers
ball park all beef hot dogs
red potato salad
sliced seedless watermelon

BUFFETS

calzone buffet

assorted fresh hot vegetable, meat, and cheese calzones served with marinara on the side for dipping. accompanied by a tortellini balsamic pepper salad and a caesar salad. includes assorted cold beverages.

classic chicken marsala

classic chicken marsala with field mushroom sauce. includes mixed green or caesar salad, freshly sautéed seasonal vegetable medley, chef's choice of roasted potato or rice pilaf, and dinner rolls with butter. includes assorted fresh baked cookies and assorted cold beverages.

oktoberfest party

assorted sausage buffet with rolls, pretzels and sauerkraut with german potato salad

mexican fiesta

build your own beef or chicken soft and crunchy tacos, with mexican rice, refried beans, and all the toppings: diced tomatoes, shredded lettuce, salsa, guacamole, cheddar cheese and sour cream. includes assorted cold beverages.

chicken lo mein

chicken lo mein with stir fried peppers, broccoli and mushrooms with burnt orange sauce. includes mixed green or caesar salad, freshly sautéed seasonal vegetable medley, sticky white rice, and dinner rolls with butter. includes assorted fresh baked cookies and assorted cold beverages.

chicken parmesan

chicken parmesan with basil pomodoro sauce, mozzarella and shaved parmesan cheeses. includes mixed green or caesar salad, pasta, and dinner rolls with butter. includes assorted fresh baked cookies and assorted cold beverages.

little italy

penne pasta with marinara sauce, baked vegetable lasagna, and italian meatballs. served with garlic bread and a caesar salad. includes assorted cold beverages.

asian stir fry

chicken or beef stir fried with snow peas, bamboo shoots, scallions, bean sprouts, broccoli, peppers and carrots with a teriyaki glaze. vegetable egg rolls and scallion fried rice, served with hot mustard, duck sauce and hoisin sauce. includes assorted cold beverages.

cajun fire-grilled pork roast

cajun fire-grilled pork roast with pineapple jus and crispy onions. includes mixed green or caesar salad, freshly sautéed seasonal vegetable medley, chef's choice roasted potato or rice pilaf, and dinner rolls with butter. included assorted fresh baked cookies assorted cold beverages.

red sox celebration lunch

steamed hot dogs (2 per person) with all condiments, roasted peanuts, cracker jacks, assorted chips, bottled water and assorted soda and cookies.

roasted turkey

roasted turkey with bread stuffing and sage gravy. includes mixed green or caesar salad, freshly sautéed seasonal vegetable medley, mashed potatoes, and dinner rolls with butter. includes assorted fresh baked cookies and assorted cold beverages.

shrimp scampi

shrimp scampi. includes mixed green or caesar salad, freshly sautéed seasonal vegetable medley, sticky white rice, and dinner rolls with butter. includes assorted fresh baked cookies and assorted cold beverages.

seared atlantic salmon

seared atlantic salmon with corn, black bean & tomato relish and warm cilantro vinaigrette. includes mixed green or caesar salad, freshly sautéed seasonal vegetable medley, chef's choice of roasted potato or rice pilaf, and dinner rolls with butter. includes assorted fresh baked cookies and assorted cold beverages.

chicken stew with biscuits

chef's homemade chicken stew with fresh biscuits, salad or vegetable, complete with cookies and assorted cold beverages.

corned beef and cabbage dinner

corned beef, cabbage, potatoes and boiled vegetables, soda bread, assorted cookies and assorted cold beverages.

baked stuffed chicken

traditional stuffed chicken breast with roasted potatoes, vegetables, side salad, bread, cranberry sauce and assorted cold beverages.

three entree buffet

marinated grilled steak tips, lime curry chicken and eggplant parmesan. includes mixed green, caesar salad or greek salad, freshly sautéed seasonal vegetable medley, rice pilaf, pasta with marinara and dinner rolls with butter. includes assorted fresh baked cookies and assorted cold beverages.



CARVING STATIONS

carving stations

all served with rolls and butter.

- station** baked ham with honey dijon moutarde
- options** roast beef with demi glace
spice crusted pork loin with pineapple chutney
onion and sage roast turkey breast with turkey gravy and cranberry sauce
*savory roasted prime rib au jus with horseradish sauce
*roasted garlic and rosemary grilled beef tenderloin with a port wine demi glaze

LUNCH CARVERY

roasted turkey carvery

roasted turkey with sage pan gravy

flank steak carvery

garlic and herb grilled flank steak with balsamic chive demi glaze

rotisserie chicken carvery

italian herb rotisserie chicken

VALUE COMBO DINNERS

roasted meatloaf dinner

roast beef with mashed potatoes and fresh broccoli. served with rolls and butter.

baked stuffed chicken

baked stuffed chicken breast served with rice pilaf and mixed vegetables. served with rolls and butter

american chop suey

our signature pasta with meat sauce served with a garden salad and toasted garlic bread.

sebastians sliders

beef, chicken and pulled pork sliders with all the fixings. served with steak fries and cole slaw.

burritos

beef, chicken and bean burritos with spanish rice, corn salsa and sour cream

SUSHI

sushi platter

an assortment of california rolls, spicy tuna rolls, salmon avocado rolls, with tuna nigari, salmon nigari, eel nigari, shrimp nigari, octopus nigari, and crab. 60 pieces / 100 pieces

sushi combo

an assortment of california rolls, spicy tuna rolls, salmon avocado rolls, with tuna nigari, salmon nigari, eel nigari, shrimp nigari, octopus nigari, and crab.

california roll

individual packed tray take with you the flavors of your favorite sushi bar with our california rolls.

spicy tuna roll

individual packed tray take with you the flavors of your favorite sushi bar with our spicy tuna rolls.

avocado salmon roll

individual packed tray take with you the flavors of your favorite sushi bar with our avocado salmon rolls.

PIZZA

pizza party

classic assorted pizza, served with grated parmesan cheese, crushed red pepper shakers and extra plates. all-inclusive with salad, drinks and cookies

toppings:

pepperoni	extra cheese	fresh spinach
sausage	ricotta cheese	sliced tomato
ham	mushrooms	broccoli
hamburger	red onion	artichoke hearts
buffalo chicken	green pepper / red pepper	pineapple chunks
	black olives	

calzones

a variety of calzones. pizza dough folded in two over the stuffing with braided edges and baked to perfection in our pizza oven. served with marinara dipping sauce.

options:

basic mozzarella & pizza sauce calzone
pepperoni calzone: pepperoni, mozzarella, ricotta and parmesan
sausage calzone: sausage and mozzarella
spinach calzone: spinach, mozzarella, ricotta, garlic
philly calzone: steak, american cheese and mozzarella
chicken & broccoli calzone: chicken, broccoli, mozzarella, parmesan
meatball calzone: meatballs, onions, mozzarella
cheeseburger calzone: onions, mozzarella

FOOD STATIONS

mashed potato bar

brown sugar whipped sweet potatoes and yukon gold mashed potatoes served with:

- candied pecans
- mini marshmallows
- bacon
- butter
- sour cream
- chives
- cheddar cheese

macaroni and cheese bar

rotini pasta in a light creamy cheese sauce with the following toppings:

- jalapeño jack and blue cheese crumbles
- spicy buffalo chicken nuggets and crumbled bacon
- sautéed mushrooms
- fried onions
- diced tomatoes
- black olives
- jalapeños
- potato chip crumbles

gourmet pizza station

individual pizzas straight from the oven:

- margherita with buffalo mozzarella
- roma tomato and fresh basil
- classic pepperoni cranberry and thyme with smoked mozzarella

crostini station

crostini station with your choice of toppings, including:

- parmesan-pesto soufflé
- roasted eggplant-walnut spread
- sun-dried tomatoes and chevre
- wild mushroom pate
- roasted garlic tapenade soufflé
- prosciutto and fresh basil pate
- roasted red pepper parmesan soufflé
- roasted garlic dip
- salmon spread with cucumber and dill
- spinach and gruyere dip

slider station

- hamburger sliders: mini hamburgers and cheeseburgers served with ketchup, mustard and pickles
- pulled pork sliders: shredded barbecue pulled pork on slider buns with pickles
- sweet potato fries: lightly seasoned and served in individual paper cones

grilled quesadilla action station

grilled and carved to order and served with pico de gallo and sour cream:

- ancho chicken and palisade peach quesadillas
- spicy beef and fajita pepper quesadillas
- chipotle shrimp and avocado quesadillas

chips and gourmet salsas

tri-color tortilla chips with homemade pico de gallo, black bean and corn salsa and mango salsa.

bruschetta bar

- portabella, roasted red pepper and goat cheese bruschetta
- pesto and feta cheese bruschetta
- roma tomato, fresh basil and parmesan bruschetta
- served with toasted crostini

flame grill action station

- grilled lamb skewers: served with mint yogurt
- ahi tuna poke skewers: served with mango cilantro coulis and wasabi aioli
- grilled teriyaki chicken skewers: wrapped around mandarin oranges
- grilled vegetables skewers: skewered and grilled tomatoes, squash, zucchini, onions and bell peppers

lettuce wrap station

chicken breast strips sautéed in a teriyaki sauce, wrapped in tender lettuce leaves. crunchy noodles, almonds, carrot sticks and sprouts served to the side.

gourmet grilled cheese sandwich station

quickly becoming our most popular live station, our take on grilled cheese sandwiches is sure to wow your guests. from pulled pork with mac and cheese to brie with pears and apricots or even traditional cheddar there is something for everyone.

pasta stations

- tortellini with sun-dried tomato cream sauce
- linguine with smoked salmon, fresh tomatoes, olive oil and basil
- fettuccine with asparagus, fresh chives and goat cheese
- penne with grilled portobello mushrooms and aioli cream sauce garnished with tomato concassé
- spaghetti with bay scallops, roasted red peppers and pine nut

RECEPTIONS

platters

small platter serves 8-12 | large platter served 12-20

mediterranean platter

coriander-crusted chicken skewers served with stuffed grape leaves, hummus, raita, herbed olives and toasted pita chips.

tuscan antipasto platter

sliced prosciutto, capicola, genoa salami, provolone, fresh mozzarella, grilled vegetables, roasted peppers and herbed olives accompanied by hearth baked breads.

fresh garden crudité platter

seasonal garden vegetables cut into strips and served with dip.

southwestern platter

chipotle chicken skewers, coriander and lime shrimp skewers, and yellow and blue corn tortilla chips served with tomato and corn salsa, pico de gallo, guacamole and sour cream.

artisan cheese platter

selection of cheeses from around the world showcasing a variety of styles, textures and flavors. accompanied by hearth baked breads and crackers.



DESSERTS

assorted cookies and brownies

a medley of freshly baked cookies and brownies

ice cream sundae bar

vanilla ice cream served with chocolate fudge sauce, butterscotch sauce, whipped cream, sprinkles, nuts, m&m`s®, reeses®, and maraschino cherries

snack attack

assorted bags of classic trail mix, yogurt dipped pretzels, honey roasted peanuts, and assorted candies

home style cakes

chocolate layer cake, carrot cake, and ny style cheesecake (with or without fruit topping)
(serves 12-15 people)

mississippi mud square

rich chocolate cake with a silky chocolate cream, mounds of fudge sauce and white chocolate chips

strawberry shortcake

fresh pound cake topped with strawberries and whipped cream

chocolate dipped strawberries

milk and cookies

a classic: choose from chocolate chip, peanut butter, sugar, macadamia nut, or chocolate chunk

specialty cookies

per dozen

almond macaroon

coconut macaroon

florentine dipped in chocolate

double layer florentine with cream



EPICUREAN FEAST

Cafés

FOOD SAFETY TIPS

before placing your order, please inform your server (catering representative) if a person in your party has a food allergy

our staff will assist in creating an order with your dietary requests

our catering production area is not allergen free. food prepared may contain eggs, dairy, soy, wheat, peanuts, tree nuts, fish and shellfish.

consume or refrigerate below 41° f / 5° c within 2 hours.

reheat foods to a minimum of 165° f / 74° c only once, discard after 48 hours

ENVIRONMENT

this brochure is printed on 10% post consumer recycled paper from a fsc certified source

please work with us in doing our part for a healthier environment



reduce. reuse. recycle.

