

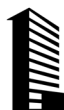
Classic MENU



LOFT ON TWO

CATERING GUIDE

POWERED BY SEBASTIANS CATERING FOR



One
Financial

LOFT ON TWO

create. innovate. inspire.

ORDER TODAY!

catering364@sebastians.com



ORDERING INFO

CONTACT US

catering364@sebastians.com

HOURS OF OPERATION

Monday - Friday 7:00am - 5:00 pm

Night and weekend catering available upon request.

ORDER PLACEMENT

The Food and Beverage order must be finalized **2 weeks** before your event. Minor changes can be made depending on the nature of the request.

RENTALS

You may order rentals through us including linens, glassware, extra catering (extra pricing incurred)

RENTALS

Service Fee of 10%

A minimum requirement of 1 Server for 4 hours to be added to your order.

Additional servers or bartenders will be added to your order when required.

A tip of 18% is automatically applied to the final amount.

PAYMENT

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

CANCELLATIONS

We request 72 hours notice on cancellations.

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.

MENU ICONS

 vegetarian

 gluten free

 vegan

BREAKFAST gluten-free & dairy-free options available.

breakfast packages 8 person minimum

Breakfast packages are served with freshly brewed organic and fair trade coffee.

bakers medley V

An arrangement of freshly baked full sized danish, croissants, muffins, tea breads and scones with sweet butter, cream cheese and preserves.

add a fresh fruit salad

bagel nosh V

An assortment of freshly baked bagels with sweet butter, vegetable and plain cream cheeses, and preserves.

add a fresh fruit salad

the boardroom V

48 hour notice. An assortment of mini pastries, including danish, croissants, muffins and scones with sweet butter, cream cheese, preserves, and fresh sliced fruit.

fresh start

served hot. Fluffy scrambled eggs, housemade home-fries and crispy bacon with a fresh fruit salad.



breakfast stations 8 person minimum | priced per person

Choose from our breakfast station options.

yogurt bar V

Everything you need to make your own parfait, including vanilla and fruit yogurt, crunchy granola, diced fresh fruit, raisins, and honey.

GF Available gluten-free upon request.

oatmeal bar V

Everything you need to make your own oatmeal bowl, including oatmeal, raisins, granola, honey, brown sugar, and cinnamon.

breakfast charcuterie

Shaved turkey, candied bacon, hardboiled eggs, cheeses, dried fruit, jellies, fresh fruit, mini bagels & croissants.

MORNING BEVERAGE SERVICE

assorted breakfast juice bottles
bottled water
gourmet teas
organic & fair trade coffee



breakfast á la carte

gluten-free & dairy-free options available

priced per person unless indicated

CAGE-FREE EGGS

breakfast wraps

Whole breakfast wraps cut in half and served temperate. Made with scrambled cage-free eggs. Choice of 2 wrap types:

eggs with sausage and american cheese | eggs with cheddar cheese **V**
eggs with bacon and american cheese | eggs with peppers and mushrooms **V**

Gluten-free wraps available upon request. **GF**

individual-sized quiche

Your choice of quiche types served temperate.

lorraine | ham & swiss | tomato & spinach **V**
broccoli & Vermont cheddar cheese **V**

mini quiche

Assorted bite size quiches served temperate including lorraine, garden **V** and three cheese **V**.

FRESHLY BAKED

pastries **V**

Our pastries are baked fresh each morning and include assorted danish, croissants, muffins and scones with sweet butter, cream cheese and preserves.

mini pastries **V**

24 hour notice required. 2 per person. Assorted mini pastries including danish, muffins, croissants and scones with sweet butter, cream cheese and preserves.

FRUIT & YOGURT

overnight oats **V**

Oats, honey, chia seeds, fresh blueberries & cinnamon. Chilled overnight.

sliced fruit platter **V GF VG**

Hand picked selection of seasonal fruits and berries.

small serves up to 15 people

large serves up to 30 people

fresh fruit salad **V GF VG**

Seasonal fruit salad ripened to perfection.

individual fruit cups **V GF**

Seasonal fruit salad ripened to perfection.

yogurt & granola parfait **V**

Vanilla or strawberry yogurt with crunchy granola and fresh berries.
mini | regular

gluten-free available upon request.

yogurt cups **V GF**

A selection of individual 6oz. yogurt cups with assorted fruit fillings.
greek yogurt | regular yogurt

HORS D'OEUVRES

Priced per dozen | 3 Dozen minimum

vegetarian

vegetable skewers

With herb cream dips.

samosas

With cilantro yogurt dip.

thai vegetable spring roll

With sweet and sour sauce.

vegetable dumplings

spanakopita

Buttery filo dough filled with seasoned spinach and feta cheese.

crostini

Select from the following options:

Tomato and Basil 

Cucumber and Hummus 

Marinated Fig and Goat Cheese

Roasted Butternut Squash and Blue Cheese Crostini

mini quiche

three cheese or broccoli and cheese

seafood

seafood stuffed mushrooms

maryland crab cakes

with remoulade sauce.

coconut shrimp

maple glazed scallops and bacon

chicken

chicken dumpling

chicken satay

With Thai sweet basil Sauce.

coconut chicken tenders

With spicy thai chili sauce.

mini chicken quesadillas

Flour tortillas stuffed with melted pepper jack, peppers, onions, tomatoes, and green chiles. Toasted until crispy and served with lime spiked sour cream and salsa roja.

 Vegetarian option available!

beef, pork, lamb

mini lollipop lamb chops with mint

Market Price

mini quiche

classic quiche lorraine.

beef teriyaki skewers

with ginger dipping sauce or fresh lime herb sauce.

steak and blue cheese crostini

beef tenderloin crostini

with horseradish and roasted red peppers.

short rib empanadas

sweet & sour meatballs

Juicy all beef meatballs with a sweet and spicy piquant sauce.

deviled eggs with crispy prosciutto

fennel and prosciutto crostini



RECEPTION

mini sandwiches

An assortment of mini finger sandwiches made on light airy brioche buns. Choose from the selections below.

Small serves 10 people | Large serves 20 people

SELECT 3:

prosciutto

Thinly sliced prosciutto, fresh mozzarella, tomato and nut-free pesto.

new delhi chicken

Tandoor chicken breast, mango, red cabbage, shredded carrots and Indian-spiced mayo.

turkey and brie

Roasted turkey, brie, honey dijon mustard and lettuce.

tomato mozzarella

Vine-ripened tomatoes, fresh mozzarella and nut-free pesto.

tyler

Chicpea mash salad, crisp lettuce leaves and vine-ripened tomato slices.

roast beef and cheddar

Roast beef, cheddar, seasoned mayonaise, tomato, shaved red onion and fresh oregano.



RECEPTION

platters

Sebastians reception platters and station displays are perfect for conferences and special events.

Priced per platter | Small serves up to 15 people | Large serves up to 30 people

mediterranean

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

tuscan antipasto

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

southwestern

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

pan asian

Ginger-lemongrass shrimp skewers, peanut-crusted chicken satay, spring rolls with mango dipping sauce, shrimp chips and wasabi peas.

house-made hummus

& pita chips

Toasted cumin scented pita chips served with our house-made hummus. Choice of:
Lemon Hummus
or Roasted Red Pepper Hummus

provence

Steak au poivre and artichoke skewers, rosemary and garlic chicken skewers, vegetable skewers, sun-dried tomato aioli, black olive tapenade and herbed cheese dip, toasted baguette slices and marinated olives.

maharaja basket [the king]

This delicious Indian inspired basket includes chicken tiki skewers, tandoori shrimp, vegetable samosas and served with house-made mint chili sauce.

maharani basket [the queen]

A vegetarian friendly version of our King Basket! The Queen includes vegetable tiki kebabs, vegetable pakoras, roasted vegetables, vegetarian samosas and served with house-made mint chili sauce.

artisan meats & cheeses

Selection of artisanal cheeses from around the world showcasing a variety of styles, textures and flavors, accompanied by hearth baked breads, crackers, dried fruits and nuts.

This item contains nuts.

baked brie

A fresh brie layered with almonds, fruit chutney, and encased in a warm pastry. Served with crackers.
Serves 25 people

fresh garden crudité

Seasonal garden vegetables cut into strips and served with herbed cheese dip.

  *Try it with house-made hummus for a gluten-free and vegan friendly option.*

cinco de mayo

Salsa verde, tropical fruit salsa and black bean dip. Served with tortilla chips.

SALADS

Served family style. 8 person minimum

signature salads

strawberry spinach V GF

Baby spinach with fresh sliced strawberries, crumbled bleu cheese and balsamic vinaigrette on the side.

caesar V

A classic mix of chopped romaine, parmesan cheese, garlic croutons, and creamy caesar dressing on the side.

greek V

Chopped romaine with tomatoes, cucumbers, green peppers, grape leaves (stuffed w/ seasoned rice), red onions, feta, kalamata olives and Aegean dressing.

tomato and mozzarella V GF

Sebastians blend (*red leaf, green leaf, radicchio, watercress*) with beefsteak tomatoes, fresh mozzarella, and balsamic reduction.

garden V GF

A crisp mix of red leaf, green leaf, radicchio and watercress with tomatoes, cucumbers, red onions, carrots, bean sprouts and choice of dressing on the side.

cranberry feta V

Sebastians blend (*red leaf, green leaf, radicchio, watercress*) with walnuts, dried cranberries, feta cheese and balsamic vinaigrette on the side.

tri-colored tortellini V

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

apple and blue cheese salad V

Mixed apples, blue cheese, celery and walnuts. Served with balsamic dressing.

add protein to any salad:

chicken
tuna salad
roasted salmon
steak

dressings V:

balsamic vinaigrette
sesame ginger vinaigrette
Aegean
vinegar & olive oil
low fat italian
caesar
ranch



SANDWICHES

sandwiches à la carte 8 person minimum

Choose your favorite combination of sandwiches to create your own array

SIGNATURE SANDWICHES

b.l.t.t.g

Smoked bacon, lettuce, tomato, turkey, guacamole, thousand island dressing & red onion on a french baguette.

boston italian

Genoa salami, mortadella, capicola, provolone & roasted peppers with extra virgin olive oil on rosemary focaccia.

devonshire

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

tyler

Chickpea mash salad, crisp lettuce leaves & vine-ripened tomato slices served on ciabatta.

roasted portobello

Roasted portobello, basil, sliced fresh mozzarella, tomato with balsamic vinegar & olive oil on ciabatta.

SIMPLE SANDWICHES

turkey

Roast turkey, lettuce and tomato on 7-grain bread.

honey ham & swiss

Shaved honey ham and swiss with lettuce and tomato on rye.

honey mustard chicken

Sliced roasted chicken breast with lettuce and tomato topped with honey mustard sauce on a french roll.

roast beef

Roast beef with lettuce and tomato on wheat.

tuna salad

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

SIGNATURE WRAPS

buffalo chicken wrap

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

chicken caesar salad wrap

Thinly sliced roasted chicken breast, romaine lettuce, parmesan cheese, garlic croutons and creamy caesar dressing in a white wrap.

 *Vegetarian option available! Made with roasted portobello mushrooms.*

chicken salad wrap

Diced chicken with celery and onions tossed with mayonnaise and served with lettuce and tomato in a white wrap.

cucumber smash wrap

Thinly sliced cucumbers, radish sprouts, sliced green pepper, shaved red onion and house-made hummus in a wheat wrap.

roasted vegetable wrap

Roasted vegetables, lettuce, tomato, herb cheese spread in a spinach wrap.

Make it vegan! Available upon request. 

thai-curry chicken salad wrap

Thai-curry chicken salad, shredded carrots, curry spice, ground ginger, cayenne pepper, diced red onion, green leaf lettuce, & tomato served in a white wrap.

sandwich packages

8 person minimum | priced per person

deluxe sandwich package

Your choice of assorted simple sandwiches, signature sandwiches and signature wraps served with the following:

choice of 1 green salad **V** or fresh fruit salad **V GF VG**
assorted dessert tray
assorted cold beverages

add a second salad
add assorted bags of kettle chips

office meeting package

Your choice of assorted signature wrap sandwiches served with the following:

choice of 1 salad **V**
kettle chips - add on
assorted dessert tray
assorted cold beverages



simple sandwich package

Your choice of assorted simple sandwiches served with dessert tray. Option to add on kettle chips and beverages.

BOXED LUNCH 8 person minimum

Sebastians boxed lunch is an easy-to-carry, individual meal - perfect for meetings, conferences & company outings. Includes paper goods and condiments.

sandwich box

Each box includes your choice of sandwich, side, dessert and cold beverage.

side: bag of kettle chips
dessert: whole fruit or cookie
cold beverage: water, soda or juice

V GF VG Vegetarian, vegan and gluten-free sandwich options available.

salad box

Each box includes your choice of salad, side, dessert and cold beverage.

side: bag of kettle chips
dessert: whole fruit or cookie
cold beverage: water, soda or juice

V GF VG Vegetarian, vegan and gluten-free sandwich options available.

salad selections **V** descriptions on page 6

strawberry spinach | garden | greek | tomato & mozzarella | cranberry goat | caesar

dressings **V** balsamic vinaigrette | sesame ginger vinaigrette | vinegar & olive oil | low-fat italian | caesar | ranch

add protein to any salad chicken | tuna salad | roasted salmon | steak

ENTRÉES

light entrées

8 person minimum | priced per person

Family style entrées served with assorted beverages.

chicken cobb salad

Blackened chicken laid atop Sebastians blend (*red leaf, green leaf, radicchio, watercress*) with avocado, sliced hard-boiled eggs, crispy bacon, crumbled blue cheese and ripe tomatoes. Served with your choice of dressing.

mediterranean chicken

Sliced pan-roasted mediterranean herb chicken breast laid atop Sebastians blend (*red leaf, green leaf, radicchio, watercress*) and served with lemon hummus, cucumbers, tomatoes, feta cheese, tabbouleh, marinated kalamata olives, and pita wedges.

V *Make it vegetarian! Vegetarian option includes roasted eggplant.*

firecracker shrimp **GF**

Skewered shrimp marinated in sweet chili, soy and oyster sauce served with Sebastians blend (*red leaf, green leaf, radicchio, watercress*), basmati rice, baby bok choy, red peppers and sprinkled with sesame seeds.

roasted salmon salad **GF**

Pesto marinated roasted salmon served over Sebastians blend (*red leaf, green leaf, radicchio, watercress*), with provençal vegetables, marinated kalamata olives and fresh lemon slices.

stuffed portobello mushroom **V**

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

*Available gluten-free upon request. **GF***

hot entrées

8 person minimum | priced per person

Family style entrées served with your choice of garden or Caesar salad.

VEGETARIAN ENTRÉES

curried chickpeas **V**

with roasted cauliflower and potatoes.
Served with basmati rice.

eggplant parmesan **V**

served with penne pasta and marinara sauce.

butternut squash ravioli **V**

with sage parmesan cream sauce.

stuffed peppers **V**

bell peppers, quinoa, onion, zucchini, corn, tomatoes, scallions, cilantro, jack cheese, basil for garnish

CHICKEN ENTRÉES

chicken parmesan

served with penne pasta and marinara sauce.

chicken marsala

served with linguini and haricot vert with sautéed mushrooms

chicken shish kebab **GF**

served with basmati rice.

chicken broccoli ziti **GF**

sautéed chicken, fresh broccoli, creamy alfredo sauce.



BEEF & PORK ENTRÉES

bbq steak tips

served with rice pilaf and chef's choice of vegetables.

beef lasagna (house-made)

with your choice of egg noodles or wheat pasta and fresh marinara sauce.

braised pork chops

with roasted potatoes, chef's choice of veggies

beef & broccoli

thinly sliced steak, broccoli. Served with Basmati Rice

SEAFOOD ENTRÉES

boston baked scrod

topped with buttered bread crumbs. Accompanied by fresh green beans and choice of starch (basmati rice, mashed or fingerling potatoes).

skinny salmon

served with brown rice and fresh green beans.

shrimp scampi

BOWLS

chicken burrito bowl

marinated chicken, tomatoes, corn, black beans, red onions, guacamole and salsa.

steak kebab bowl

marinated steak, roasted greens, red onions, peppers, zucchini, squash, tomatoes.



STATIONS

Create a memorable experience for you and your guests with Boutique Carving, or Create Your Own Themed Stations. All food stations require a 72 hour notice.

carving stations

All Carving Stations are priced for pre-carved meat and accompanied by petite rolls. Hire a chef to carve on site for an additional charge.

Serves approximately 25 people

smoked virginia baked ham

Served with whole grain mustard and mayo.

sage and rosemary roasted turkey breast

Served with cranberry sauce, whole grain mustard and mayo.

beef tenderloin

Served with horseradish sauce, whole grain mustard and mayo.

roasted pork loin

Served with mango chutney and apple sauce.

themed stations

10 Person minimum | Priced per person

lettuce wraps

Chicken breast strips sautéed in a teriyaki sauce and wrapped in tender lettuce leaves. Served with crunchy noodles, almonds, carrot sticks and sprouts on the side.

sliders

Your choice of protein served on slider buns and served with choice of condiments. Plant based or gluten free is available upon request for an additional charge.

tapas

Tapas represent a style of eating and a way of life that is very Spanish, and yet very adaptable to American culture. Boutique Tapas are served in small portions on small plates and shared by everyone.

create your own 10 Person minimum | Priced per person

Designed to be interactive, our Create Your Own stations are the perfect way to please every guest. Menu selections are setup buffet style, allowing each guest to pick and choose what they want.

A chef can be added to your station to enhance your experience.

boutique potato

Create the potato of your dreams with our boutique potato station. Includes the following:

Mashed Potatoes

Potato Wedges

Baked Potatoes  

mac & cheese

Create your own Mac & Cheese! Made with elbow macaroni and your choice of toppings and seasonings.

pasta

Create your own pasta dish! Your choice of pasta, sauces, vegetables, meats, and cheese.

SNACKS & SHAREABLES

priced per platter

small serves up to 15 people | large serves up to 30 people

sliced fruit V GF VG

Hand picked selection of seasonal fruits and berries.

small or large

house-made hummus & pita chips

V GF VG

Toasted cumin scented pita chips served with our house-made hummus.

small or large | lemon hummus or roasted red pepper hummus

chips & salsa V GF

Yellow & blue corn tortilla chips served with Sebastians house-made salsa. small or large | guacamole or sour cream - extra charge

artisan cheese V

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

small or large | *This item contains nuts.*

fresh garden crudite V

Seasonal garden vegetables cut into strips and served with ranch and blue cheese dressing.

small or large

VG GF Try it with house-made hummus for a gluten-free and vegan friendly option.

snack attack V

Everything you need for an afternoon snack attack!

veggie snack packs V GF VG

Carrot and celery sticks with house-made hummus in individual cups



DESSERTS

cupcakes

Fresh baked cupcakes available in chocolate, vanilla and assorted seasonal flavors.

mini cupcakes | large cupcakes
2 dozen minimum

  *Gluten-free and vegan cupcake options available upon request*

sebastians cookie platter

An assortment of fresh baked cookies. Seasonal themes available.

8 person minimum

assorted dessert platter

Medley of freshly baked cookies, brownies & dessert bars.

8 person minimum



BEVERAGES

priced per person



assorted beverages

A variety of cold sodas, seltzers, and juices.

bottled water

A selection of still and carbonated waters.

soda

A selection of assorted regular and diet sodas.
available: Coke | Diet Coke | Diet Ginger Ale | Fresca

breakfast juice

An assortment of cranberry, apple and orange juices.
Serves 10-12 people

coffee service

menu icons  vegetarian  gluten free  vegan

ADDITIONAL SERVICES

We offer additional services to help make things easier for you and your guests. Our Catering Specialists will be happy to design custom menus to suit your special occasion.

event professionals

Our highly trained staff is sure to enhance your event.

Our Professionals include:

4 hour minimum

Catering Manager
On-Site Chef

Bar Staff
Server

open bar

Sebastians Open Bar includes complete bar set-up, ice, cups, and cocktail napkins. Open Bar is based on 2 hours.

15 person minimum | priced per person

spirits, beer, wine & soft beverages

Includes:

Vodka
Gin
Whiskey
Tequila
Red Wine
White Wine
Rose Wine
Assorted Craft Beer
Domestic Beer
Imported Beer
Sparkling Water
Flat Water
Assorted Soda

beer, wine & soft beverages

Includes:

Red Wine
White Wine
Rose Wine
Assorted Craft Beer
Domestic Beer
Imported Beer
Sparkling Water
Flat Water
Assorted Soda

liquor liability insurance

priced per person



CATERING TO YOUR
Imagination

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