



## **Shea & Sebastian**

married 9/8/18

The Herreshoff Museum – Bristol, RI

### **Display Station**

#### **Local Artisan Cheese Board**

Selection of local cheeses from New England house made preserves, honeycomb, figs, fresh berries, Mediterranean olives, crackers and mixed nuts

### **Passed Canapes**

Mini Reuben: pastrami, thousand island dressing, rye bread

Duck Confit: sweet potato cake, goat cheese pear compote

Chicken Skewers: sesame, pineapple, thai peanut sauce

Bleu Cheese Stuffed Fig: balsamic reduction

Beef Carpaccio: arugula, roasted garlic aioli, parmesan, breadstick

Prosciutto Palma: grilled nectarine, local mozzarella

### **Dinner Buffet**

Spinach Salad: drunken goat cheese, candied nuts, cranberries

Chopped Kale Salad: roasted pears, verano sheep's cheese, toasted pine nuts, white balsamic vinaigrette

Arugula Salad: shaved vegetables, citrus, farro, tomatoes, blood orange vinaigrette

Sweet Potatoes with maple & goat cheese

Grilled Seasonal Vegetables

Lemon & Thyme Roasted Chicken: artichoke & tomatoes

Roasted Steak Tips

### Pasta Station

served with focaccia, parmesan, red chili flake,  
aged balsamic and flavored oils

Spinach Tortellini: goat cheese cream sauce, caramelized onions

Penne Vodka: sundried tomatoes, pine nuts, spinach

Squash Ravioli: ricotta cheese, oven roasted tomato sauce

### Coffee & Tea Station

regular, decaf, assorted tea, creamer, sugar, sweetener

### Dessert (provided by Sift)

Cutting & Serving of Cake

assorted macarons

individual strawberry shortcake

