



Shea & Sebastian

September 8th, 2018

The Herreshoff Museum - Bristol RI

Passed Canapes

Mini Reuben

pastrami, thousand island dressing,
Swiss, sauerkraut, rye

Duck Confit

sweet potato cake, goat cheese pear compote

Prosciutto Palma

grilled nectarine, local mozzarella

Chicken Skewers

sesame, pineapple, Thai peanut sauce

Bleu Cheese Stuffed Fig

balsamic reduction

Beef Carpaccio

arugula, roasted garlic aioli, parmesan, breadstick



Stationary

Artisanal Cheese Board

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

Dinner Buffet

Spinach Salad

drunken goat cheese, candied nuts, cranberries

Chopped Kale Salad

roasted pears, pickled pears, Verano sheep's cheese, toasted pine nuts, white balsamic vinaigrette

Arugula Salad

shaved vegetables, citrus, farro, tomatoes, blood orange vinaigrette

Sweet Potatoes

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, spinach

Butternut Squash Ravioli

ricotta cheese, sage brown butter

Coffee & Dessert Station

Coffee Service

regular, decaf, creamer, sugar, sweeteners

Assorted Macaroons

Individual Strawberry Shortcake

Mini Lemon Meringue

