



WINNETU
OCEANSIDE RESORT
Edgartown • Martha's Vineyard • Massachusetts

2012 WEDDING RECEPTION MENUS



Thank you for your interest in the Winnetu Oceanside Resort and Lure Restaurant for your wedding celebration. We take great pride in providing exceptional service and making sure that you and your guests have a memorable experience.

Each wedding occasion at the Winnetu Oceanside Resort is individually created to provide the perfect experience. All wedding affairs are handled directly by our Catering Director, Restaurant Manager, and Executive Chef to create a unique and exceptional event.

We look forward to helping you plan your wedding celebration.



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Katama Bay Package

Stationary Hors D'Oeuvres

Garden Vegetable Crudités, Blue Cheese Dip & Chipotle Dressing
Or

Artisanal Cheese Display; Assortment of Aged and Domestic Cheeses, Fresh Fruit, Breads and Crackers

First Course Selections

Baby Field Greens, Grape Tomatoes, Spiced Pecans, Blue Cheese, Balsamic Vinaigrette
Or

Traditional Caesar Salad, Crisp Romaine Hearts, House Made Dressing, Parmesan Croutons

Entrée Selections

(choice of two)

*Brick Oven Roasted Chicken, Caramelized Shallot Potato Puree, Baby Carrots, Roasted Brussel Sprouts,
Pan Jus*

*Char Grilled Native Swordfish, Roasted Leeks and Fingerling Potatoes, Asparagus, Sweet Corn and
Hearts of Palm Relish, Dijon Aioli*

*Char Grilled Atlantic Salmon, Roasted Vegetable Risotto, Grape Tomato Confit, Spinach Cream
Colossal Shrimp Scampi, Sun Dried Tomatoes, Asparagus Tips, Chardonnay Pan Sauce, Roasted Garlic
Basil Butter, Linguini*

*Spinach Ricotta Ravioli, Fresh Green Peas, Wild Mushroom Cream Sauce, Pea Shoots
Roasted Filet Mignon, Caramelized Shallot Potato Puree, Baby Vegetables, Cabernet Demi Glace*

Wedding Cake

(Provided by Wedding Party)

Cake Cutting, Served with Berry Coulis, Coffee and Tea

Beverage

Beverage Packages Priced Separately

Linens, Chargers and Votive Candles Included

Prices are subject to 6.25% sales tax, 18% gratuity and 4% administrative fee.

*Consumer Advisory: The State of Massachusetts warns that the consumption of raw or undercooked meats, poultry seafood,
shellfish or eggs may be potentially harmful*



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South Beach Package

Hors D'Oeuvres (choice of five)

Cold Selections

*House Smoked Salmon, Dill Crème Fraiche, Potato Chip
Marinated Wild Mushrooms, Goat Cheese Crostini
Vineyard Rolls with Ginger-Soy Dipping Sauce
Tomato Bruschetta, Basil, Balsamic Reduction
Gazpacho Shooters, Pickled Cucumber*

Hot Selections

*Mini Crab Cakes, Citrus Aioli
Baked Brie, Spiced Pecans, Sun Dried Cranberries, Phyllo
Prosciutto and Basil Wrapped Shrimp
Mini Goat Cheese, Pesto, Spinach Flatbreads
Sweet Chili Marinated Chicken Satay, Peanut Dipping Sauce
Applewood Smoked Bacon Wrapped Scallops*

First Course Selections (choice of two)

*Baby Field Greens, Grape Tomatoes, Spiced Pecans, Blue Cheese, Balsamic Vinaigrette
Traditional Caesar Salad, Crisp Romaine Hearts, House Made Dressing, Parmesan Croutons
Char Grilled Tiger Shrimp, Sweet Corn and Blistered Grape Tomato Salad, Citrus Aioli
Summer Tomatoes, Fresh Mozzarella, Baby Field Greens, Fresh Basil, Balsamic Reduction*

Entrée Selections (choice of two)

*Brick Oven Roasted Chicken, Caramelized Shallot Potato Puree, Baby Carrots, Roasted Cauliflower, Pan Jus
Char Grilled Native Swordfish, Roasted Leeks and Fingerling Potatoes, Asparagus, Sweet Corn and Hearts of Palm
Relish, Dijon Aioli
Char Grilled Atlantic Salmon, Roasted Vegetable Risotto, Grape Tomato Confit, Spinach Cream
Pan Seared U-10 Sea Scallops, Baby Summer Squashes, Shaved Fennel Salad, Fava Bean Puree
Colossal Shrimp Scampi, Sun Dried Tomatoes, Asparagus Tips, Chardonnay Pan Sauce, Roasted Garlic Basil Butter,
Linguini
Spinach Ricotta Ravioli, Fresh Green Peas, Wild Mushroom Cream Sauce, Pea Shoots
Char Grilled 8oz. Filet Mignon, Caramelized Shallot Potato Puree, Baby Vegetables, Cabernet Demi Glace*

Wedding Cake

(Cake Provided by Wedding Party)

Cake Cutting, Served with Chocolate Covered Strawberries, Coffee and Tea

Beverage

Beverage Packages Priced separately

Linens, Chargers and Votive Candles Included

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Mattakesett Way Package

Stationary Hors D'Oeuvres

Vineyard Raw Bar with Little Necks, Oysters, Shrimp

Passed Hors D'Oeuvres (Choice of Three)

Cold Selections

Seared Beef Tenderloin Canape, Shallot Mustard and Arugula

Chilled Local Lobster, Citrus Aioli, Country Toast

Yellow Fin Tuna Tartar, Sweet Ginger Soy, Crispy Won Ton

Marinated Wild Mushrooms, Goat Cheese Crostini

House-Smoked Duck Breast, Dried Fruit Compote

Hot Selections

Mini Crab Cakes, Citrus Aioli

Applewood Smoked Bacon Wrapped Scallops

Sweet Chili Marinated Chicken Satay, Peanut Dipping Sauce

Tempura Spicy Tuna Rolls, Sweet Ginger Soy

Prosciutto and Basil Wrapped Shrimp

New England Clam "Shooters"

First Course Selections (Choice of One)

Jumbo Lump Bluecrab Crabcake, Baby Field Greens, Citrus Aioli

Baby Field Greens, Grape Tomatoes, Spiced Pecans, Blue Cheese, Balsamic Vinaigrette

Yellow Fin Tuna Sashimi, Seaweed Salad, Sweet Ginger Soy

Baby Beets, Goat Cheese, Arugula, Chardonnay Vinaigrette

Entrée Selections (Choice of Two)

Pan Roasted Halibut, Fresh Herb Lemon Risotto, Grilled Asparagus, Tomato Buerre Blanc

Pan Seared U-10 Sea Scallops, Baby Summer Squashes, Shaved Fennel Salad, Fava Bean Puree

Butter Basted Local Lobster, Baby Spinach, New Potatoes, Littleneck Clam,

Roasted Bell Pepper and Sweet Corn Broth

Char Grilled 8oz. Filet Mignon, Caramelized Shallot Potato Puree, Baby Vegetables,

Cabernet Demi Glace

Char Grilled 12oz. Veal Chop, Creamy Asiago Polenta, Baby Vegetables,

Wild Mushroom Demi Glace

Brick Oven Roasted Chicken, Caramelized Shallot Potato Puree, Baby Carrots,

Roasted Brussel Sprouts, Pan Jus

Wedding Cake

(Wedding Cake Provided by Wedding Party)

Cake Cutting, Served with Chocolate Covered Strawberries, Coffee and Tea Service

Beverage

Beverage Packages Priced Separately

Linens, Chargers and Votive Candles Included

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