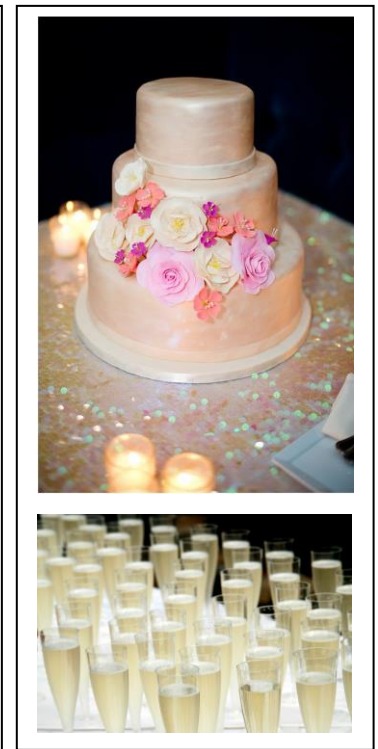




# WINNETU

OCEANSIDE RESORT  
EDGARTOWN, MARTHA'S VINEYARD

## 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.



# WINNETU

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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***

***\$90.00 Per Guest***

*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*



# WINNETU

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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**

**\$120.00 Per Guest**

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## *Mattakesett Way Package*

### **Stationary Hors D'Oeuvres**

*Vineyard Raw Bar with Maine Mussels, 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**

**\$160.00 Per Guest**

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