



WINNETU

OCEANSIDE RESORT
EDGARTOWN, MARTHA'S VINEYARD

WEDDING RECEPTION MENUS



Thank you for your interest in the Winnetu Oceanside Resort and Dune's 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 Events Manager, 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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OCEANSIDE RESORT
EDGARTOWN, MARTHA'S VINEYARD

Kalama Bay Package

Stationary Hors d' Oeuvres

Garden Vegetable Crudités, Blue Cheese Dip & Green Goddess 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, Wild Rice and Herb Pilaf, Parsley and Honey Glazed Baby Carrots, Pan Jus
Char Grilled Native Swordfish, Roasted Leeks and Fingerling Potatoes, Asparagus, Sweet Corn and
Hearts of Palm Relish, Dijon Aioli*

*Pan Seared Faroe Islands Salmon, Roasted Vegetable Risotto, Grape Tomato Confit, Herb Veloute'
Spinach Ricotta Ravioli, Fresh Green Peas, Thyme Olive Oil Nage, Micro Salad*

36 Hour Braised Beef Shortribs, Yukon Gold Potato Puree, Glazed Vegetables, Zinfandel Demi-Glace

Wedding Cake

(Provided by Wedding Party)

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

Beverage

Beverage Packages Priced Separately

Our Standard Chairs, Tables, Linens, and Votive Candles Included

\$105.00 Per Guest

*Prices are subject to 6.25% sales tax, 18% gratuity which is distributed to service staff as a gratuity, and 4% administration fee,
which is not a gratuity*

*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

*Smoked Salmon Tartar on English Cucumber Rounds, Dill Crème Fraiche
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
Chicken Teriyaki Skewers with Ginger Vinaigrette
Greek Spanakopita
Tamarind Barbequed Shrimp Skewers with Ponzu Dipping Sauce
Applewood Smoked Bacon Wrapped Scallops*

First Course Selections (choice of one)

*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, Tabasco Saffron Remoulade
Caprese of Heirloom Tomatoes, Fresh Mozzarella, Baby Field Greens, Fresh Basil, Balsamic Reduction*

Entrée Selections (choice of two)

*Brick Oven Roasted Chicken, Wild Rice & Herb Pilaf, Honey Parsley Glazed Baby Carrots, Pan Jus
Char Grilled Native Swordfish, Roasted Leeks and Fingerling Potatoes, Asparagus, Sweet Corn and Hearts of Palm
Relish, Dijon Aioli
Pan Seared Faroe Island Salmon, Roasted Vegetable Risotto, Grape Tomato Confit, Herb Veloute'
Pan Seared Sea Scallops, Jasmine Rice Cake, Baby Bok Choy, Mango & Thai Basil Gastrique
Spinach Ricotta Ravioli, Fresh Green Peas, Thyme Olive Oil Nage, Micro Salad
Char Grilled Filet Mignon, Roasted Sweet Garlic & 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

Our Standard Chairs, Tables, Linens, and Votive Candles Included

\$135.00 Per Guest

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Mattakesett Way Package

Passed Hors D'Oeuvres (Choice of Five)

Cold Selections

*Seasoned Beef Tartar Canape, Shallot Mustard and Arugula
Chilled Local Lobster, Citrus Aioli, Toasted Brioche Round, Micro Salad
Yellow Fin Tuna Tataki, Ponzu Glaze, Crispy Wonton, Micro Wasabi
Marinated Wild Mushrooms, Goat Cheese Crostini
"Devilish" Devilled Eggs*

Hot Selections

*Mini Crab Cakes, Citrus Aioli
Applewood Smoked Bacon Wrapped Scallops
Chicken Teriyaki Skewers with Ginger Vinaigrette
Tempura Spicy Tuna Rolls, Sweet Ginger Soy
Tamarind Barbequed Shrimp Skewers with Ponzu Dipping sauce
New England clam chowder "Shooters"
Crispy Polenta & Prosciutto Bites with Truffled Parmesan Cream*

First Course Selections (Choice of One)

*Jumbo Lump Crab "Louis", Avocado, Grapefruit, Baby Field Greens, Sauce Americaine
Baby Field Greens, Grape Tomatoes, Spiced Pecans, Blue Cheese, Balsamic Vinaigrette
Baby Beets, Goat Cheese, Arugula, Chardonnay Vinaigrette*

Entrée Selections (Choice of Two)

*Pan Roasted Halibut, Fresh Herb Polenta Cake, Grilled Asparagus, Cherry Tomato Vinaigrette
Pan Seared Sea Scallops, Jasmine Rice Cake, Baby Bok Choy, Mango & Thai Basil Gastrique
Butter Basted Local Lobster Tail, Fragrant Rice, Asparagus, Cob Corn, Sauce Newburg
Char Grilled Filet Mignon, Roasted Sweet Garlic & Potato Puree, Baby Vegetables, Cabernet Demi-Glace
Char Grilled Veal Chop, Potato Herb Pavee, Baby Vegetables, Wild Mushroom Demi-Glace
Brick Oven Roasted Chicken, Wild Rice & Herb Pilaf, Honey Parsley Glazed Baby Carrots, Pan Jus
Spinach Ricotta Ravioli, Fresh Green Peas, Thyme, Olive Oil Nage, Micro Salad*

Petite Pastries Salon

*Our Pastry Chef's Grand Selection of Bite Sized Desserts including:
Petit Fours, Macaroons, Tartlets, Profiteroles, Eclairs, Cupcakes, and Citrus Madelines*

Wedding Cake

*(Wedding Cake Provided by Wedding Party)
Cake Cutting, Served with Chocolate Covered Strawberries, Coffee and Tea Service*

Beverage

Beverage Packages Priced Separately

Our Standard Chairs, Tables, Linens, and Votive Candles Included

\$160.00 Per Guest

Prices are subject to 6.25% sales tax, 18% gratuity which is distributed to service staff as a gratuity, and 4% administration fee, which is not a gratuity

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