

THE  WAUWINETSM
CATERING MENU



EXECUTIVE CHEF KYLE ZACHARY
The Wauwinet TOPPER'S | Nantucket, MA

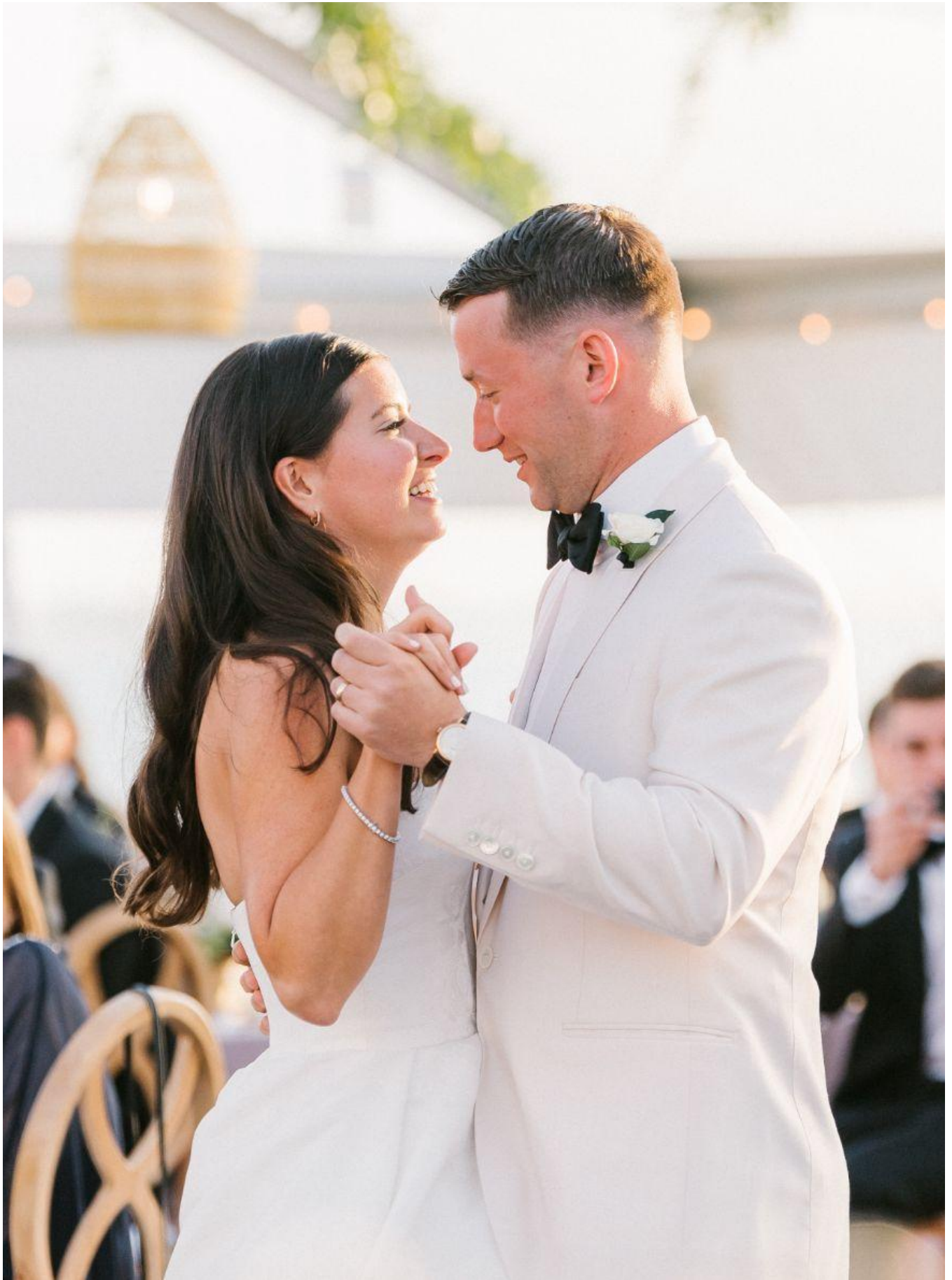


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THANK YOU TO ASHLEY AND JOHN
for choosing to share their special day with us,
AND TO REBECCA LOVE PHOTOGRAPHY
for sharing her beautiful photos with us.
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BREAKFAST SELECTIONS

BREAKFAST BUFFETS

Prices are based on one hour of service.
All buffets include coffee and tea service

(Minimum of 20 guests)

CONTINENTAL BREAKFAST BUFFET

Freshly Baked Pastries
Selection of Breakfast Breads
Sliced Fruits
Organic Yogurt
Wauwinet Granola
Imported and Domestic Cheeses
Hard-Boiled Hen's Eggs
Assorted Fruit Juices

THE WAUWINET BREAKFAST BUFFET

Our Continental Buffet with the following additions:

Roasted Potatoes with Caramelized Onions

Choice of one:

Crispy Brioche French Toast
Vermont Maple Syrup
Or
Lemon and Ricotta Pancakes
Blueberry Compote and Maple Syrup

Choice of one:

Soft-Scrambled Eggs
Wauwinet Turkey Hash and Smoked Bacon
Or
Traditional Eggs Benedict
Slow-Poached Eggs, Canadian Bacon
topped with Hollandaise Sauce

DEPARTURE BRUNCH BUFFET

Price is based on buffet duration of one and a half hours.
(Minimum of 20 guests)

Assorted Fruit Juices
Regular and Decaf Coffee
Selection of Teas

Seasonal Fruit and Berries
Wauwinet Granola
Organic Yogurt
Fresh-Baked Pastries
Selection of Breads and Bagels

Traditional Eggs Benedict
Slow-Poached Eggs, Canadian Bacon, Hollandaise Sauce

Soft Scrambled Eggs

Cob-Smoked Bacon

Crispy Brioche French Toast
Vermont Maple Syrup

Imported and Domestic Cheeses
with Dried Fruits and Nuts

Artisan Charcuterie
Various Mustards and Pickles

Caesar Salad
Herb Croutons and Parmesan

Marinated Vegetables
Arugula and Balsamic Vinaigrette

Grilled Chicken Club Sandwiches
Brioche, Applewood-Smoked Bacon,
Vine-Ripe Tomatoes

Assorted Cakes and Tarts
Topper's Lobster Rolls
with Meyer Lemon Mayonnaise on a Brioche Roll. Served with B&B Pickles (*Supplement 15*)

OMELET STATION

Eggs and Omelets Made to Order Featuring
Fresh-Cracked Eggs and Egg Whites, Smoked Bacon, Country Ham, Cherry Tomatoes, Piquillo
Peppers, Caramelized Onions, Oyster Mushrooms, Cheddar Cheese and Gruyere Cheese.





LUNCH SELECTIONS

LUNCHEON BUFFETS

(Minimum of 20 Guests)

DELI BUFFET LUNCHEON

Mixed Greens Salad
with Toppings and Dressings

Creamy Tomato Soup

Potato Salad with Bacon and Chives

Sweet and Sour Coleslaw

Caprese Salad

Smoked Ham

Roast Beef

Turkey Breast

Assorted Sliced Cheeses

Sliced Tomato, Red Onion and Lettuce

Assorted Rolls and Breads

Brownies and Cookies

Whole Fruit

THE WAUWINET LUNCH BUFFET

House Baked Rolls with Butter

Potato and Leek Soup

Mixed Baby Greens
Chardonnay Vinaigrette

Marinated Tomatoes
Blue Cheese and Red Onion

Roasted Vegetable Salad
Farro and Arugula

Herb Roasted Fingerling Potatoes

Selection of Imported and Domestic Cheeses

Cookies and Brownies

Fresh Fruit Salad

Choice of Two:

Selection of our pastry chef's favorites. Changes daily.

Roasted Organic Chicken Breast
Wild Mushroom Ragout and Madeira Jus

Braised Beef Short Ribs
Asparagus Tips and Red Wine Jus

Herb-Crusted Cod
Broccoli Rabe and Lemon and Saffron Broth

Vegetable and Mushroom Gratin
Portobello Mushrooms, Tomatoes, Eggplant, Zucchini,
Parmesan and Herbs

GREAT POINT PICNIC BASKETS

All picnics include Cape Cod Potato Chips,
whole fruit and a cookie

TOPPER'S Lobster Roll

Brioche Bun, Boston Bibb, B&B Pickles, Meyer Lemon Mayonnaise

Grilled Chicken Club

Cob-Smoked Bacon, Tomato, Bibb Lettuce, Mayonnaise, Brioche

B.L.T.

Cob-Smoked Bacon, Bartlett's Farm Tomato, Bibb Lettuce, Mayonnaise, Brioche

Caprese Sandwich

Mozzarella, Tomatoes, Pesto, Balsamic Reduction, Ciabatta

AFTERNOON TEA

Traditional Scones served with

Devonshire Cream, House-Made Fruit Preserves, Lemon Curd

Assorted Miniature Pastries

Seasonal Berries served with Whipped Cream

Assorted Tea Sandwiches

Selection of Teas including:

Earl Grey

Chamomile

Peppermint

English Breakfast

Rooibos Chai

Jasmine Green





BREAK SELECTIONS

A LA CARTE BREAK ITEMS

Bagels with Cream Cheese

Bagels with Cream Cheese and Smoked Salmon

Fresh-Baked Muffins and Croissants, and Cinnamon Rolls or Chocolate Croissants

Fresh Fruit, Granola and Yogurt Parfait

Whole Fresh Fruit

Seasonal Fruit Platter

Fresh Crudités Platter

Imported and Domestic Cheese Platter

House Charcuterie Platter

TOPPER'S Trail Mix

Hand-Made Chocolates

Potato Chips

Mixed Nuts

House-Baked Brownies & Blondies

House-Baked Cupcakes

BUTLER-STYLE HORS D'OEUVRES

COLD

Marinated Crab Salad

Mango and Cucumber on Crispy Sushi Rice

Compressed Watermelon

Goat Cheese and Lollis with
Balsamic Gastrique

Truffle Deviled Eggs

Mini Lobster Tacos

Avocado and Micro Cilantro

Chicken Liver Mousse

Red Onion Relish on Toasted Brioche

Togarashi Spiced Hamachi Tartare

Yuzu Mayo on a Moo Shoo Chip

Beef Tartare

Egg Mimosa on Toasted Brioche

Smoked Bluefish Pâté

Pickled Red Onion, Radish and Celery on a
Curry Lavash Cracker

Oven-Roasted Tomato

Burrata and Basil on Crostini

Sesame-Crusted Tuna

Soy Syrup and Wasabi Ai

HOT

Wagyu Beef Meatballs

Tamarind and Soy Glaze and Toasted Sesame

Mini Lobster Crab Cakes

Dynamite Sauce

Mini Croque Madame

Smoked Ham, Gruyere and Quail Egg

Broiled Oysters

Yuzu and Nori Sabayon

Grilled Manchego Cheese

Truffle Honey and Golden Raisin Compote

Shrimp Tempura

Ponzu Sauce

Truffle and Mushroom Cappuccino

Parmesan Hushpuppies

Fig Jam and Crispy Prosciutto Ham

Tarte Flambé with Bacon

Onions and Crème Fraiche

Mushroom and Goat Cheese Flatbread

Caramelized Onions





RECEPTION SELECTIONS

RECEPTION PLATTERS

ARTISAN CHEESES

Imported and domestic cheeses
Served with seasonal fruits
Carr's crackers and French bread

ARTISAN CHARCUTERIE

Fine terrines, cured meats and pâtés
Served with various mustards, pickles
Country bread

ACTION STATIONS

Minimum of 20 guests

SEASIDE RAW BAR

Served with Lemon Wedges, Cocktail Sauce
and Mignonette Sauce

East Coast Oysters
Local Littleneck Clams
Poached Jumbo Shrimp

Raw Bar Additions:

All served with Crispy Wonton Chips

Lobster Salad
Crab “Louie”
Tuna Tartare
Scallop Ceviche

POTATO MARTINI BAR

Featuring classic Yukon Gold potato puree
Roasted garlic mashed Red Bliss potatoes
Maple sweet potato puree

Toppings to include;

Whipped butter, chopped bacon, cheddar cheese, blue cheese, chives, sour cream,
marinated mushrooms, Bordelaise sauce, spiced pecans, and cinnamon butter

Truffle Potatoes (*4 Supplement*)

Sautéed Shrimp (*6 Supplement*)

LETTUCE WRAP STATION

Shredded duck confit
Poached shrimp

Additional items:

Shredded carrot, toasted peanuts, crispy onions, avocado, cilantro,
chopped chili, hoisin sauce and sweet and sour fish sauce.

All wrapped to order in Bibb lettuce

BRUSCHETTA STATION

Garlic-rubbed Toasted Baguette
Topped to order with Marinated Tomatoes, Roasted Eggplant, Imported Prosciutto,
Fresh Basil, Sautéed Mushrooms, Mozzarella, Goat Cheese and Brie Cheese

CHEESE FONDUE STATION

Melted Gruyere, Emmental and Raclette Cheeses
flavored with a hint of Kirsch and White Wine.
Served with French Bread, Marble Potatoes, Cherry Tomatoes, Asparagus Spears & Apples

SLIDER STATION

Red-Wine Braised Pulled Short Ribs and Pulled Buffalo Chicken served on miniature Brioche Buns.
Toppings include Marinated Mushrooms, Pickled Red Onions, Applewood-Smoked Bacon Bits, Cheddar
Cheese & Blue Cheese

TARTARE STATION

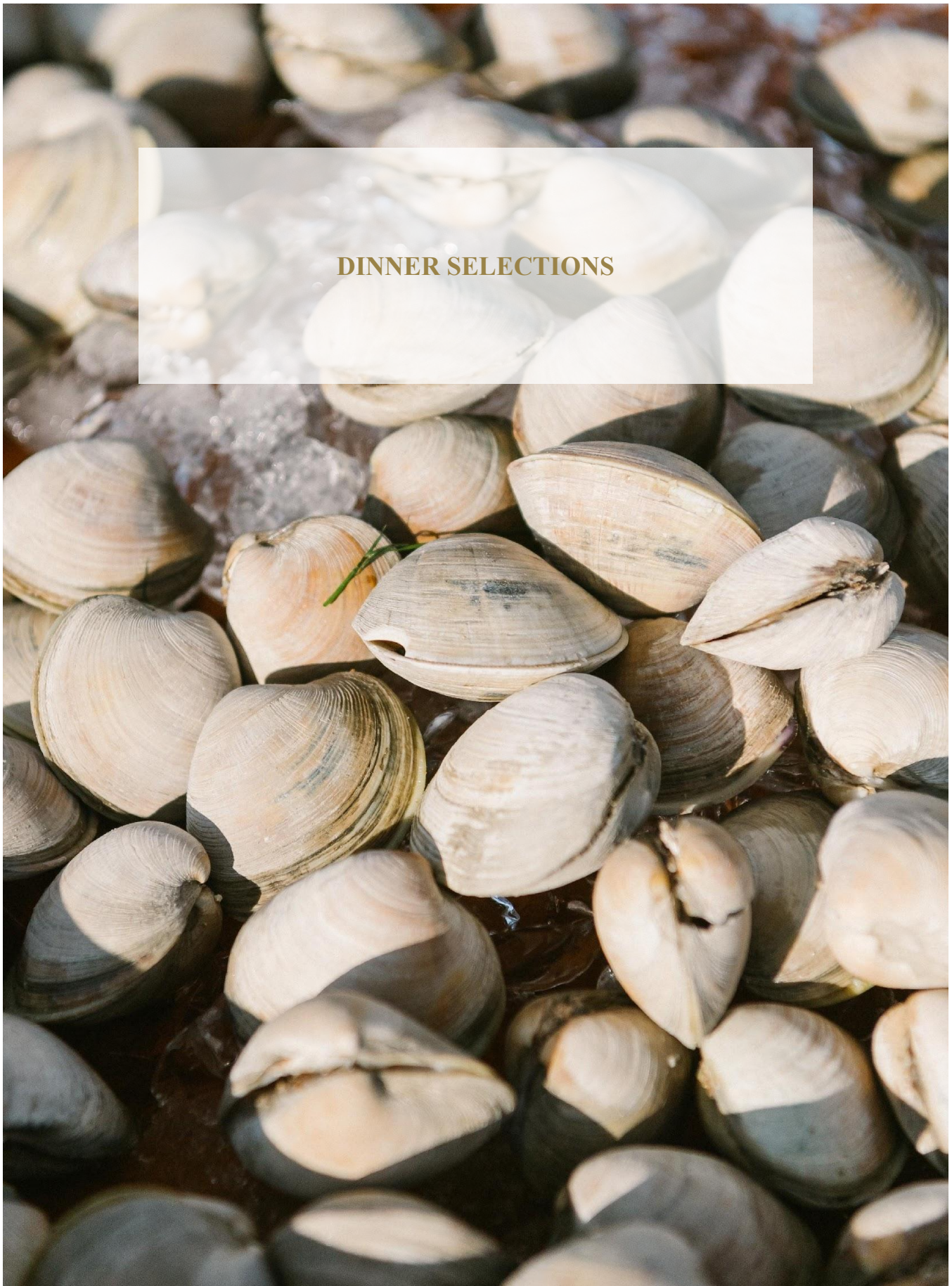
Beef, Tuna & Cured Salmon Tartare are served in Martini Glasses. Toppings include Red Onion,
Chives, Capers, Cornichons, Micro Cilantro, Marinated Cucumbers, Dynamite Sauce, Wasabi Crème
Fraiche, Ponzu & Horseradish Cream

CAVIAR STATION

Wild American Hackleback, Royal White Sturgeon, Siberian Sturgeon or Royal Osetra served with Egg
Yolks, Egg Whites, Minced Red Onion, Crème Fraiche, Toast Points & Potato Blinis

ANTIPASTO STATION

Sliced Prosciutto, Salami, Capicola, Hard and Soft Cheeses, Marinated Artichoke Hearts, Roasted
Peppers, Marinated Mushrooms, Various Pickles, Served with Baguette and Crackers



DINNER SELECTIONS

TOPPER'S LOBSTER BAKE

For groups of 30 or more

Mixed Greens Salad

Chardonnay Vinaigrette

Tomato Salad

Red Onion and Blue Cheese

Creamy Clam Chowder

Split Steamed 1 ¼ Pound Lobster

Herb-Marinated Grilled Chicken or Petite Filet

Steamed Local Littleneck Clams

Linguica Sausage

Sautéed Green Beans

Onions and Bacon

Roasted Fingerling Potatoes

Corn on the Cob

Topper's Brown Bread

Strawberry Shortcake

Whipped Cream



PLATED DINNER OF 3-4 COURSES

FIRST COURSE

For groups of 20 or more
Selection of one per course

APPETIZERS

Lobster and Crab Cakes

Roasted Corn Relish, Mustard Crème Fraiche

Pan-Seared Diver Scallops

Truffle and Parmesan Risotto, Petit Greens, Brown Butter Emulsion

Wild Mushroom Fricassee

Creamy Herb Polenta, Parmesan Emulsion, Herb Salad, Red Wine Reduction

Seared Yellowfin Tuna

Cucumber, Pickled Daikon, Charred Shishito Salsa Verde

Black Pepper Cavatelli

Poached Lobster, Blue Crab, Meyer Lemon, Butter, Bottarga

SEASONAL SOUPS

Creamy Lobster Bisque

Poached Lobster, Crème Fraiche, Chive Oil

English Pea Soup

Crème Fraiche, Mint, Shaved Radish
(April-June)

Roasted Tomato Soup

Roasted Garlic Cream, Tarragon Oil, Herb Croutons
(July-September)

Roasted Butternut Squash Bisque

Pink Lady Apple, Roasted Chestnuts, Sage
(September-October)

SEASONAL SALADS

Organic Greens

Shaved Carrots, Oven Dried Tomatoes
Goat Cheese, Champagne Vinaigrette

Baby Arugula

Roasted Beet and Blue Cheese Tart
Marinated Asian Pears, Candied Pecans

Heirloom Tomatoes

Local Burrata Cheese, Balsamic Gastrique,
Various Basils (July-September)

Green and White Asparagus

Prosciutto, Watercress, Brioche Croutons, Parmesan,
Truffle Aioli

Frisee and Endive Salad

Blue Cheese, Honey-Poached Cranberries
Pickled Fennel, Crispy Onions



ENTRÉE CHOICES

Selection of one per course

FISH ENTRÉES

Herb-Crusted Atlantic Halibut

Olive Oil Mashed Fingerling Potatoes, Broccoli Rabe,
Oven-Dried Tomatoes, Lemon & Saffron Broth

Grilled Black Island Swordfish

Cannellini Bean and Piquillo Pepper Ragout,
Swiss Chard, Linguica, Sauce Vierge

Butter-Poached Maine Lobster

Glazed Asparagus, Truffle Potato Puree, Champagne
and Citrus Sabayon

Miso-Glazed Roasted Salmon

Scallion Rice, Braised Baby Bok Choy,
Ginger & Citrus Beurre Blanc

MEAT ENTRÉES

Roasted Gianonne Chicken Breast

Anson Mills Heirloom Grits, Cipollini Onions,
Haricots Vert, Morel Mushroom Sauce

Braised Pineland Farms Beef Short Ribs

Smoked Potato Puree, Roasted Baby Carrots,
Creamed Spinach, Huckleberry Jus

Grilled Berkshire Pork Chop

Sweet Potato Puree, Dried Fig Compote,
Braised Swiss Chard, Whole Grain Mustard Jus

Roasted Prime Beef Filet

Potato Gratin, King Trumpet Mushrooms,
Glazed Asparagus Bouquet, Bordelaise Sauce

VEGETARIAN ENTRÉES

Slow-Roasted Eggplant

Herb and Parmesan Polenta, Broccoli Rabe,
Mushroom “Bolognese”, Gremolata

Seasonal Wild Mushroom Risotto

Roasted Jumbo Green Asparagus, Hazelnuts,
Parmigiano Reggiano Emulsion

DUET ENTRÉE OPTIONS

Roasted Prime Beef Tenderloin and Butter-Poached Maine Lobster

Truffle Potato Puree, Glazed Asparagus, Sauce
Bordelaise, Champagne and Citrus Sabayon

Roasted Gianonne Chicken and Sautéed Black Tiger Prawns

Wild Mushroom Risotto, Green Asparagus, Hazelnuts,
Parmigiano Reggiano Emulsion

Pan-Seared Diver Scallops and Braised Beef Short Ribs

Smoked Potato Puree, Roasted Baby Carrots, Creamed
Spinach, Red Wine Jus

DESSERT SELECTIONS

Selection of one per group, per course

A SEASONAL SELECTION BY TOPPER'S PASTRY CHEF

Or

WEDDING CAKE

The Wedding Cake Can Be Substituted as the Third Course.

Wedding Cakes, Cupcakes, and Other Baked Goods Are Available Through Our Pastry Department. Please Contact Your Event Manager for More Information. The Hotel Will Cut and Serve the Cake with Berry Compote or Vanilla Ice Cream.



AFTER-DINNER SELECTIONS



LATE BITES

Cheeseburger Sliders

Buffalo Chicken Sandwiches

Blue Cheese Dressing, Celery Root Slaw

Mini Lobster Rolls

Meyer Lemon Mayonnaise

Grilled Manchego Cheese Sandwiches

Truffle Honey, Golden Raisin Compote

Lobster and Crab Cake Sliders

Mustard Cream

BEACH BONFIRE

Includes Solo Stove, fire attendant and town permit

Available weather permitting till 11 p.m. Daily

S'mores:

Milk Chocolate, Graham Crackers, Marshmallows

Extra-Long Skewers



BEVERAGE SELECTIONS

NON-ALCOHOLIC BEVERAGES

Please let your planner know the exact number of non-drinkers or underage guests.

A La Carte Beverages

Assorted Pepsi Products

Still Water

Sparkling Water

Iced Tea

Apple, Cranberry or Tomato Juice

Freshly Squeezed Orange Juice or Grapefruit Juice

Coffee and Tea

Lavazza Coffee & Decaf and Tea Forte Selections

Coffee-to-Go: Boxed Lavazza Coffee or Decaf

Includes cups, stirrers, sugars and creamers

BAR PACKAGES

PREMIUM BAR PACKAGE

Included in Premium Bar:

Vodka: Ketel One
Gin: Tanqueray
Rum: Captain Morgan's
Tequila: Espolon Silver
Bourbon: Maker's Mark
Scotch: Johnnie Walker Black
Cordials: Aperol

WELL BAR PACKAGE

Included in Well Bar:

Vodka: Tito's
Gin: Bombay
Rum: Bacardi Silver

Tequila: Lunazul
Bourbon: Bulleit
Scotch: Johnnie Walker Red
Cordials: Aperol

CONSUMPTION BEER

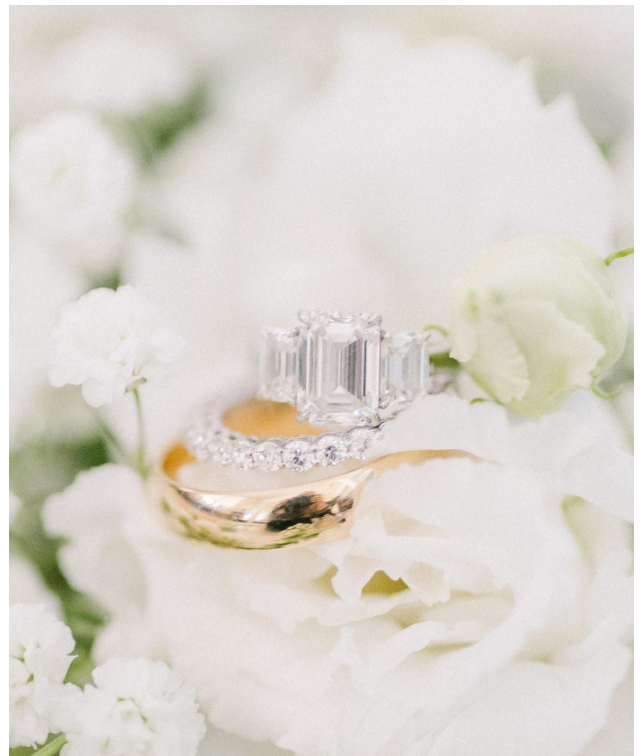
Stella Artois
Harpoon IPA
Nantucket Cisco Brewery
Whale's Tale Pale Ale
Gripah Grapefruit IPA
Shark Tracker Lager

LOCALS ONLY BLOODY MARY BAR

Nantucket Bloody Mary Mix
Triple Eight Vodka, Plain and Flavored

MIMOSA AND BELLINI BAR

House Prosecco
Selection of Chilled Juices and Purées



SIGNATURE DRINKS

One Half-Hour Duration

Please select one item which will be butler-passed, or create your own tray-passed signature drink!

Nantucket Red

Prosecco, Cranberry Juice

ACKellini

Prosecco, Peach Puree

Hint of Raspberry

Nantucket Mule

Cranberry-Infused Vodka, Ginger Beer,

Cranberry Juice, Lime

Dark and Stormy

Dark Rum, Ginger Beer, Simple Syrup, Lime

Venice Spritz, on the Rocks

Aperol, Prosecco, Fresh Squeezed Orange Juice

BANQUET WINE LIST

Our Sommelier, Jason Irving will be happy to assist you with wine selections for your event.

All wines are subject to change based upon availability and vintage.

CHAMPAGNE AND SPARKLING WINES

Krug, Brut Grande Cuvée Champagne, France
Veuve-Clicquot, Brut Champagne, France, 2015
Laurent Perrier, Brut, Champagne, France
Diebolt-Vallois, Brut Rose, Champagne, France
Roederer Estate, Brut, Anderson Valley, California
Lucien Albrecht, Crémant d'Alsace Brut Rosé, Alsace, France
Jeio by Bisol, Prosecco di Valdobbiadene DOCG, Italy

WHITE WINES

Pinot Bianco/Grigio —

Hugel, Pinot Blanc, Alsace, France

Sauvignon Blanc —

Merry Edwards, Napa, California
Celestin Blondeau, Sauvignon Blanc, Loire, France
Duckhorn, North Coast, California

Chardonnay —

Far Niente, Napa, California
Jayson by Pahlmeyer, Napa California
Flowers, Sonoma, CA
Route Stock, Carneros, California

White Burgundy —

Joseph Drouhin, Chassagne-Montrachet, Burgundy, France
J.J. Vincent, Marie Antoinette, Pouilly Fuisse, France
Drouhin-Vaudon, Chablis, Burgundy, France

ROSÉ WINES

Domaines Ott, Chateau Romassan, Bandol, France
House Rose, Côtes de Provence, France

RED WINES

Zinfandel —

Ridge, Three Valleys, California

Pinot Noir —

Dom Drouhin, Rose Rock, Willamette Valley, Oregon
Bravium, Anderson Valley, California
Broadley Vineyards, Willamette Valley, Oregon

Italian Red —

Barbi, Brunello di Montalcino, Tuscany, Italy
Ascheri, Three Vineyards, Barolo, Nebbiolo, Piedmont, Italy
Salceto Chianti Biskero, Tuscany, Italy

Cabernet Sauvignon —

Bella Union by Far Niente, Napa, California
Leviathan, California
RouteStock, Route 29, Napa, California
Ramsay, North Coast, California

Merlot —

Duckhorn, Napa, California
Alexander Valley Vineyards, Alexander Valley, California

Burgundy —

Jessiaume, Santenay, Burgundy, France
Drouhin, Bourgogne, Burgundy, France

Bordeaux —

Château d'Aiguilhe, Cotes Du Castillon, Bordeaux, France

Rhone —

Domaine du Seminaire, Cotes du Rhone, Rhone, France





SPACES

FUNCTION SPACES

TOPPER'S

Indoor Space, Heat/AC

Set up: Existing, Banquet, Conference, U-Shape, and Classroom

Max Capacity: 60 Guests

TOPPER'S Room

Indoor Space, Heat/AC

Set up: U-shape, Conference, Banquet

Max Capacity: 25 Guests

Sunroom

Indoor Space, Heat/AC

Set Up: Banquet, Conference

Max Capacity: 16 Guests

Bayview Deck

Outdoor Space

Set Up: Existing, Banquet

Bayview Terrace

Outdoor Space

Set Up: Existing,

Max Capacity: 20 Guests

Zen Deck

Outdoor Space

Set Up: Ceremony, Banquet

Max Capacity: 40 Guests

Lawn Tent

(Rented by Group, Whole House Required)

Outdoor Space, Heat

Set Up: Banquet, Conference, U-Shape, Classroom

Max Capacity: 200 Guests

Additional Meeting and Event space available, including: Beach, Private Boat Charters and the Wauwinet Woody! All rental space rates are based on Availability, Season, and Hotel Occupancy.









THE WAUWINET