

THE  **WAUWINET**SM
AN INN BY THE SEA

Breakfast Buffets

*Prices are based on one-hour buffet duration.
Offered between 730am – 1030am*

Continental Buffet

Freshly Baked Pastries
Selection of Breakfast Breads
Sliced Fruits
Non Fat Yogurt
Cereals and Granola
Imported and Domestic Cheeses
Selection of Charcuterie
Smoked Salmon
Hard Boiled Hen's Eggs
Assorted Juices including Fresh Squeezed Orange Juice
Nantucket Coffee Roasters Regular and Decaf Coffee
Tea Forte Selection

Breakfast Buffet

Our Continental Buffet with the following additions:

Crispy Brioche French Toast
Caramel Sauce, Bananas, Spiced Pecans, Bourbon Butter
Or
Lemon and Ricotta Pancakes
Blueberry Compote and Maple Syrup

Soft Scrambled Eggs
With Wauwinet Turkey Hash and Smoked Bacon
Or
Traditional Eggs Benedict

Roasted Potatoes with Caramelized Onions

All prices are per person unless otherwise noted.
Prices do not include 7% Massachusetts sales tax, 15% server gratuity or 6% taxable house fee.
Prices are subject to change.

**THE WAUWINETSM**
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Brunch Buffet

*Available for 100 guests or more
Price is based on one-hour and a half buffet duration.
Offered between 11am – 230pm*

Orange Juice and Grapefruit Juice
Nantucket Coffee Roasters Regular and Decaf Coffee

Seasonal Fruit and Berries
Wauwinet Granola
Non Fat Yogurt
Fresh Baked Pastries
Selection of Breads and Bagels

Traditional Eggs Benedict

Soft Scrambled Eggs
With Wauwinet Turkey Hash, Smoked Bacon
And Roasted Potatoes

Crispy Brioche French Toast
With Caramel Bananas, Toasted Pecans, Real Maple Syrup

Smoked Salmon
With Traditional Garnishes

Imported and Domestic Cheese
With Dried Fruits and Nuts

Artisan Charcuterie with Various Mustards and Pickles

Caesar Salad with Pesto Croutons and Parmesan

Marinated Vegetables with Arugula and Balsamic Vinaigrette

Truffle Lobster Rolls, Toasted Brioche
(Supplement 10)

Roasted Giannone Chicken
Herb Roasted Fingerling Potatoes, Asparagus Tips, Madeira Jus

Assorted Cakes and Tarts

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Meeting Breaks

À La Carte Offerings

Whole Fresh Fruit

Vegetable Crudités with Assorted Dips

Fresh Baked Muffins, Croissants,
Cinnamon Rolls or Chocolate Croissants

Imported and Domestic
Cheese and Crackers

Bagels with Cream Cheese

Hand Made Chocolates

And Smoked Salmon

Fresh Baked Chocolate Chip Cookies

Seasonal Sliced Fruit

Fresh Baked Brownies and Blondies

Fresh Fruit, Granola and
Yogurt Parfait

House Baked Cupcakes

TOPPER'S Trail Mix

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Juices and Beverages

Assorted Sodas

Lemonade or Iced Tea

Individual
Voss Sparkling and Still Water

Large
Voss Sparkling and Still Water

Lemonade and Iced Tea

Apple, Cranberry and Tomato Juice

Freshly Squeezed Orange Juice and Grapefruit Juice

Coffee and Assorted Teas

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**THE WAUWINET**SM
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Luncheon Buffets

*Available to groups of 20 or more
Price is based on one-hour buffet duration.
Offered between 1130am – 230pm*

*All lunch buffets include choice of lemonade or fresh brewed iced tea,
freshly brewed coffee and hot tea.*

Wauwinet Buffet

House Baked Rolls with Butter
Potato and Leek Soup
Mixed Baby Greens with Toppings and Dressings
Marinated Tomatoes with Blue Cheese and Red Onion
Marinated Vegetables
Selection of Imported and Domestic Cheeses

For Entrees Please Choose Two:

Roasted Organic Chicken Breast
Herb Polenta, Wild Mushroom Ragout, Madeira Jus
Or
Roasted Beef Sirloin
Herb Roasted Fingerlings, Asparagus Tips, Merlot Jus
Or
Parmesan Crusted Halibut Filet
Olive Oil Mashed Potatoes, Broccoli Rabe, Lemon and Saffron Broth
Or
Penne Rigata
San Marzano Tomatoes, Zucchini, Parmesan

Cookies and Brownies

Fresh Fruit Salad

(additional entrees for supplemental charge)

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**THE WAUWINETSM**
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Deli Buffet Luncheon

Mixed Green Salad with Toppings and Dressings
Creamy Tomato Soup
Potato Salad with Bacon and Chives
Sweet and Sour Cole Slaw
Caprese Salad
Applewood Smoked Ham
Rare Roast Beef
Carved Turkey Breast
Genoa Salami
Assorted Sliced Cheeses
Sliced Tomato, Red Onion and Lettuce
Assorted Rolls and Breads
Brownies and Cookies
Whole Fruit

Great Point Picnic Baskets

*All picnics include Cape Cod Potato Chips, whole fruit, cookie
and a soft beverage of your choice*

“Classic Club”

Smoked Turkey Breast
With Smoked Bacon, Tomatoes and Romaine Lettuce with Mayonnaise
on Toasted Country White

“Just a Salad”

Romaine Lettuce
With Roasted Chicken Breast, Parmesan, Pesto Croutons, Roasted Garlic Dressing

“Caprese”

Buffalo Mozzarella and Vine Ripened Tomatoes
With Arugula, Pesto and Balsamic Reduction on Focaccia

“French Connection”

Smoked Ham
With Cave Aged Gruyere, Cornichons and Dijon Mustard
On a Baguette

“New England on a Roll”

Traditional Lobster Roll on a House Baked Roll
(Supplemental charge)

THE  **WAUWINET**SM
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Finger Food Options

Raw Bar

Katama Bay Oysters
Local Littleneck Clams
Poached Jumbo Shrimp
Steamed and Chilled PEI Mussels
Served with Lemon Wedges, Cocktail Sauce
And Mignonette Sauce

Food Displays

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

Artisan Charcuterie
Fine terrines, cured meats and pates
Served with various mustards, pickles
And country bread

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Passed Hors d'Oeuvres

Cold Hors d'Oeuvres

Beef Tartar
Brioche, American Caviar

Tomato Gazpacho Shooter

Truffle Deviled Farm Egg
Bacon Crisp

Spicy Tuna Tartar
Rice Cracker, Avocado

Mini Lobster Tacos

Hudson Valley Foie Gras
Port and Fig Chutney

American Caviar
Potato Pancake, Crème Fraiche

Chilled Cucumber Soup
Melon and Shrimp

Smoked Salmon Profiterole
Caper, Red Onion, Cream Cheese

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Passed Hors d'Oeuvres

Warm Hors d'Oeuvres

Duck Meatballs
Orange Glaze

Mini Lobster Crab Cakes
Mustard Crème Fraiche

Herb and Goat Cheese Quiche

Truffle Crab Rangoon

Mini Croque Madame
Applewood Smoked Ham, Gruyere Cheese, Quail Egg

Buffalo Oysters
Blue Cheese, Celery Leaves

Creamy Lobster Bisque

Tarte Flambé
Bacon, Onions, Crème Fraiche

Risotto Croquettes
Taleggio Cheese, Tomato Jam

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TOPPER'S Lobster Bake

Mixed Green Salad with Chardonnay Vinaigrette

Tomato Salad with Red Onion and Blue Cheese

Creamy Clam Chowder

Split Steamed 1 1/4 Pound Lobster
(supplemental charge for shelled lobster)

Herb Marinated Grilled Chicken

Steamed Local Littleneck Clams With Linguica Sausage

Sautéed Green Beans with Onions and Bacon

Roasted Fingerling Potatoes

Corn on the Cob

Topper's Brown Bread

Strawberry Shortcake with Whipped Cream

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TOPPER'S Three Course Dinner Menu

Appetizer

(please select one, or two with a supplemental charge)

Hand Selected Greens
Goat Cheese, Oven Dried Tomatoes, Chardonnay Vinaigrette

Lobster and Crab Cake
Roasted Corn Relish, Mustard Crème Fraiche

Marinated Green and White Asparagus (May-June)
Poached Hen's Egg, Parmesan, Parma Ham

Heirloom Tomatoes (July-October)
Burrata, Balsamic Pearls, Various Basils

Baby Arugula
Roasted Beets, Ricotta, Candied Pistachios, White Balsamic Vinaigrette

Line Caught Tuna Tartar
Quick Pickled Cucumber, Avocado, Yuzu Aioli, Togarashi Spiced Rice Chips

Hudson Valley Foie Gras au Torchon
Glazed Rhubarb, Almond Milk, Brioche Soldiers (May-June)
Fig Jam, Port Reduction, Brioche Soldiers (July-August)
Caramelized Apple, Clavados Jelly, Brioche Soldiers (September-October)

English Pea Soup (May-August)
Cured Salmon, Dill Pearls, Keffir, French Breakfast Radish

Roasted Muscat Pumpkin Bisque (September-October)
Chestnut Raviolo, Sage, Orange Emulsion

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Main Courses

(please select one, or two with a supplemental charge)

Fish Entrees

Prosciutto Wrapped Local Cod
Cannellini Beans, Fennel, Piquillo Pepper Tapanade

Roasted Alaskan Salmon
Truffle Potato Puree, Baby Carrots, Shallot Confit, English Pea Nage

Parmesan Crusted Atlantic Halibut
Olive Oil Mashed Fingerlings, Broccoli Rabe, Lemon and Saffron Broth

Butter Poached Lobster
Crab and Sweet Corn Risotto, Lemon Verbena-Lobster Cream

Meat Entrees

Pressed Gianonne Chicken
Herb Cous Cous, Braised Spinach, Golden Raisin-Almond Relish, Madeira Jus

Prime Beef Short Ribs
Sweet Potato Puree, Spiced Pecans, Braised Swiss Chard, Cabernet Jus

Herb Crusted Rack of Lamb
Rosemary Polenta, Tomato and Eggplant Caponata, Roasted Garlic Jus

Roasted Prime Beef Filet
Truffle Potato Gratin, Brandied Cherry Compote, Forest Mushrooms, Foie Gras Jus

Vegetarian Entrees

Parmesan Gnocchi
Asparagus Tips, Wild Mushrooms, Truffle Reduction

Zucchini Risotto
Arrowleaf Spinach, Roasted Artichokes, Smoked Tomato

State of Massachusetts Warning:

Consuming raw or undercooked items such as meats, fish, eggs and shellfish can pose a health risk. Especially to young children, pregnant women, older adults and those with compromised immune systems. Before placing your order, please inform your catering manager/server if a person in your party has a food allergy.



Dessert

Dessert will be a seasonal selection
from TOPPER'S pastry chef

or

Dessert will be the wedding cake which will be provided by the bridal party.
The Inn will cut and serve the cake with vanilla ice cream or berry compote.

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Well Bar

Vodka: Smirnoff (Regular, Orange, Cranberry)

Gin: Beefeater

Rum: Bacardi Silver

Tequila: Jose Cuervo

Whiskey: Seagram's Seven

Bourbon: Jim Beam

Scotch: J&B

Toast (1 glass per guest included): Canella Prosecco

Beer: Amstel Light, Heineken, Carta Blanca, Sankaty Light, Whale's Tale, Palm Amber, Stella Artois, Harpoon, Guinness (Choice of Three)

Premium Bar

Vodka: Stolichnaya (all flavors), Belvedere, Hanger One

Gin: Hendrick's, Bombay Sapphire

Rum: Pusser's, Goslings

Tequila: Patron, Sauza

Whiskey: Crown Royal, Jameson

Bourbon: Maker's Mark

Scotch: Glenlivet 12, Chivas Regal

Cordials: Frangelico, Sambuca, Bailey's, Hennessy V.S.

Toast (1 glass per guest included): Champagne Brut

Beer: Amstel Light, Heineken, Carta Blanca, Sankaty Light, Whale's Tale, Palm Amber, Stella Artois, Harpoon, Guinness (Choice of Five)

Our sommelier will provide suggestions and recommendations for wine and Champagne selections for your event.

Wine and Champagne is not included in our hourly bar package pricing. House wine prices start at 40 per bottle and are charged on a consumption basis.

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