

Breakfast Buffets

Prices are based on one-hour buffet duration. Offered between 8am - 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 Hard Boiled Hen's Eggs Assorted Juices including Fresh Squeezed Orange Juice Nantucket Coffee Roasters Regular and Decaf Coffee Assorted Teas

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

Except where otherwise noted, all prices are per person.

A 15% service charge is added to all functions for payment to the hourly paid wait staff, service employees and service bartenders. An administrative fee of 6% is added to all function and event orders. The administrative fee is not a tip or service charge for wait staff, service employees and service bartenders and is subject to 7% Massachusetts state and local sales tax.



Departure Brunch Buffet

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

New England Lobster Rolls (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

And Smoked Salmon

Seasonal Sliced Fruit

Fresh Fruit, Granola and Yogurt Parfait

TOPPER'S Trail Mix

Hand Made Chocolates

Fresh Baked Chocolate Chip Cookies

Fresh Baked Brownies and Blondies

House Baked Cupcakes

Except where otherwise noted, all prices are per person.



Juices and Beverages

Priced on consumption

Assorted Sodas

Assorted Nantucket Nectars

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

Except where otherwise noted, all prices are per person.



Luncheon Buffets

Available to groups of 15 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 Chardonnay Vinaigrette 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 Cod Olive Oil Mashed Potatoes, Broccoli Rabe, Lemon and Saffron Broth Or Roasted Vegetable Napoleon Portobellos, Roasted Tomatoes, Eggplant, Zucchini, Buffalo Mozzarella

Cookies and Brownies

Fresh Fruit Salad

(additional entrees will incur a supplemental charge)

Except where otherwise noted, all prices are per person.



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 Smoked Ham Roast Beef 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 and a cookie and a soft beverage of your choice

"Classic Club" Smoked Turkey Breast With Smoked Bacon, Tomatoes, Bibb Lettuce and Mayonnaise

> "Caprese" Buffalo Mozzarella and Vine Ripened Tomatoes With Basil and Balsamic Reduction

"French Connection" Apple Wood Smoked Ham With Cave Aged Gruyere, Cornichons and Dijon Mustard

> "New England on a Roll" Traditional Lobster Salad with Bibb Lettuce on a House Baked Roll (Supplement 5 Dollars)

> Except where otherwise noted, all prices are per person.



Finger Food Options

Raw Bar

East Coast Oysters Local Littleneck Clams Poached Jumbo Shrimp Served with Lemon Wedges, Cocktail Sauce And Mignonette Sauce

chef attendant fee to apply

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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Reception Action Stations

Potato Martini Bar

Classic Yukon Gold potato puree, roasted garlic mashed Red Bliss potatoes, Or maple sweet potato puree are topped with your choice of whipped butter, chopped bacon, cheddar cheese, blue cheese, chives, sour cream, marinated mushrooms, beef gravy, spiced pecans, cinnamon butter

chef attendant fee to apply

Truffle Potatoes And/Or Sautéed Shrimp Can be added to the Martini Bar with a supplemental charge

Lettuce Wrap Station

Shredded duck confit or poached shrimp are wrapped in Bibb lettuce along with your choice of shredded carrot, toasted peanuts, crispy onions, avocado, cilantro, chopped chili, hoisin sauce, or sweet and sour fish sauce.

chef attendant fee to apply

Bruschetta Station

Fresh tomato, roasted eggplant, imported prosciutto, fresh basil, sautéed mushrooms, mozzarella, goat cheese and brie cheese are offered as toppings for garlic rubbed toasted baguette.

chef attendant fee to apply

* Additional equipment rental will be paid for by the wedding party.

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Passed Hors d'Oeuvres

Cold Hors d'Oeuvres

Marinated Crab Salad Mango, Cucumber, Crispy Sushi Rice

Tomato Gazpacho Shooter

Truffle Deviled Farm Egg

Mini Lobster Tacos Avocado, Micro Cilantro

Smoked Duck Breast Mustard, Red Cabbage, Rye Toast

Toagarashi Spiced Hamachi Tartar Yuzu Mayo, Moo Shoo Chip

> Beef Tartar Egg Mimosa, Brioche

Smoked Blue Fish Pate Radish, Celery, Lavash Cracker

Hudson Valley Foie Gras Mousse Pain d'Epices, Cherry Gelee

Oven Roasted Tomato Goat Cheese, Basil, Focaccia

Prosciutto di Parma Ricotta, Fig and Balsamic Compote

Except where otherwise noted, all prices are per person.



Warm Hors d'Oeuvres

Spicy Duck Spring Rolls Hoisin Sauce

Mini Lobster Crab Cakes Mustard Crème Fraiche

Mini Croque Madame Smoked Ham, Gruyere, Quail Egg

> Buttermilk Fried Oysters Yuzu Tartare Sauce

Grilled Manchego Cheese Truffle Honey, Golden Raisin Compote

> Shrimp Tempura Ponzu Pipette

Truffle and Mushroom Cappuccino

Scotch Quail Eggs Ginger and Sage Sausage, Piccalilli

> Salt Cod and Potato Fritter Saffron Aioli

Tarte Flambé Bacon, Onions, Crème Fraiche

Chickpea Fries Piquillo Pepper Fondue, Sesame Yogurt

Minimum selection of four hors d'oeuvres for 1 hour. Additional selections will be charged per item.

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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

(includes 1 1/2 lobsters per person)

Additional charge to apply for for 2 pound lobsters

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TOPPER'S Three Course Dinner Menu

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

Seasonal Salads

Hand Selected Local Greens Shaved Carrots and Radishes, Goat Cheese, Citrus and Herb Vinaigrette

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

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

Appetizers

Lobster and Crab Cakes Roasted Corn Relish, Mustard Crème Fraiche

Slow Poached Big G Farm's Duck Egg* Porcini, Red Wine Braised Radicchio, Parmesan, Prosciutto

Chilled Local Lobster Cucumber, Avocado, Hearts of Palm, Pickled Fresno Chili, Micro Cilantro Supplement 10 dollars

Hudson Valley Foie Gras Mousse Cherry Gel, Apricot Mostarda, Marcona Almonds, Yogurt, Pain d'Epices

Seasonal Soups

Chilled English Pea Soup (May-July) Sheep's Milk Ricotta, Dill, French Breakfast Radish

Chilled Corn Soup (July-September) Marinated Shrimp, Smoked Lime Aioli, Pickled Chili, Micro Cilantro

Roasted Butternut Squash Bisque (September-October) Roasted Chestnuts, Sage, Orange Emulsion



Main Courses

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

Fish Entrees

Roasted Mediterranean Sea Bass Tomato Confit, Basil, Preserved Lemons, Roasted Artichokes, Black Olive Relish

Grilled Atlantic Halibut Piment d'Espelette, "Black" Potatoes, Piquillo Piperade, Pickled Fennel, Sauce Vierge

> Oreganato Crusted Local Cod Broccoli Rabe, Cannellini Beans, Eggplant and Tomato Caponata

Butter Poached Lobster Tarragon Potato Puree, Asparagus Bouquet, Wild Mushrooms, Cognac and Truffle Butter Supplemental fee to apply

Meat Entrees

Pressed Gianonne Chicken Arborio Rice "Soubise", Roasted Baby Carrots, Sautéed Baby Spinach, Black Garlic Jus

Braised Pineland Farm's Beef Short Ribs Smoked Potato Puree, Maitake Mushrooms, Creamed Swiss Chard, Bone Marrow Jus

Berkshire Pork Tenderloin Osso Buco Anson Mill's Grits, Fig Compote, Cipollini Onions, Whole Grain Mustard Jus

Roasted Prime Beef Filet* Truffle Potato Gratin, Asparagus Bouquet, Royal Trumpet Mushrooms, Red Wine Jus Supplemental fee to apply

Vegetarian Entrees

Ricotta Cavatelli Asparagus, Forest Mushrooms, Truffle and Parmesan Cream

Farro "Risotto"* Slow Poached Egg, Braised Swiss Chard, Artichokes, Parmesan

*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. Wedding cakes are available through our pastry department. Please contact your wedding planner for more information. The Inn will cut and serve the cake with vanilla ice cream or berry compote. Cake Cutting fee applies for any cake brought in.

Late Night Bites

Cheeseburger Sliders

Buffalo Chicken Sandwiches Blue Cheese Dressing, Celery Root Slaw

> Mini Lobster Rolls Lemon Aioli

Truffle Grilled Gruyere Cheese Oven Roasted Tomato

Lobster and Crab Cake Sliders Mustard Cream

New England Clam Chowder Red Bliss Potato

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\$500 minimum spend requirement for any satellite bar

Vodka: Smirnoff (Regular, Orange, Cranberry) Gin: Beefeater Rum: Bacardi Silver Tequila: Jose Cuervo Whiskey: Seagram's Seven Bourbon: Jim Beam Scotch: J&B

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

> Premium Bar \$500 minimum spend requirement for any satellite bar

Vodka; Absolut (and 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. 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 are not included in hourly bar package pricing.

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