



event & wedding reception menu

hors d'oeuvres

(Select up to 4 hors d'oeuvres for your pre-dinner reception to be passed by service staff. Additional selections available with added charge.)

Lambert's Cove Inn lobster puff: an elegant petite "lobster roll"

in miniature pâte à choux, garnished with creamy tarragon-dill dressing, fresh chives, fish roe

Martha's Vineyard (MV) smokehouse bluefish

on Yankee hard tack rye cracker, garnished with nasturtium leaf, dill-marinated cucumber & caper berry

rare-seared sesame crusted tuna

on Asian spoon, garnished with pickled ginger, cucumber, kombu-ponzu marinade (gluten free)

citrusy cape ceviche

on polished stainless steel scallop shell: dayboat fresh fluke and scallop, avocado puree, poblano, shallot, citrus zests & cilantro (gluten free)

cod cake romesco

Maine salt cod & gold potato, charred tomatoes & piquillo peppers, toasted almonds (gluten free)

LCI-smoked pork barbecue in a miniature cornbread muffin

local pork, Carolina shore-style bbq, pickled shaved fennel, cabbage & shallot

pepper-seared beef tender crostini

on a crisp garlic baguette, horseradish chimichurri, blistered cherry tomato

other-island beef tostones

slow-smoked brisket on twice-cooked, pan-fried plantain, curried fruit chutney, micro herbs (gluten free)

Vineyard lamb börek

in phyllo dough, Moroccan spiced island lamb, feta, golden raisins & spinach baked crisp

our food & sourcing philosophies

The food of Woods is guided by the seasons and by a commitment to local and sustainable sourcing. We feature rustic, extraordinarily flavorful, naturally-inspired food influenced by the rugged beauty and sea-driven tastes of New England—a distinctive region rich with vibrant agricultural scenes and flush with an extraordinary bounty from its waterways and the sea. We source as much as possible from our partners: local farmers, producers—and waterwomen and watermen. We also work to develop partnerships with regional sustainable and artisanal growers and producers.

hors d'oeuvres continued

grilled chicken saté

skewered and basted with Cape cranberry-ginger, madras curry dipping sauce (*gluten free*)

crispy baked garden chickpea fritter

Bridget's kitchen garden herbs, toasted cumin, garlic, tamarind-tomato sauce or spiced Mermaid Farm yogurt sauce (vegan/ gluten free)

vegan faux "crabcakes"

chickpeas, hearts of palm, Chesapeake seasoning, spicy red pepper remoulade (vegan, gluten free)

grilled baby carrot with lemon & harissa

on crisp garlic flatbread, rustic baba ghanoush, golden raisin chutney, organic California XV olive oil (*vegan*)

mushroom-ricotta toast

on Grey Barn rye, shaved Vermont ricotta, garlic sautéed mushroom medley, fresh thyme & lemon (*vegetarian*)

wedding reception enhancements

(not a substitute for reception hors d'oeuvres)

Lambert's Cove raw bar

\$22 per guest for 1.0 - 1.5 hours

medley of New England oysters & clams on-the-half shell

with poached domestic shrimp

beautifully presented on ice with lemon, mignonette, tomato-horseradish & house-made hot sauces.

mermaid oyster bar

\$4 per oyster

\$100 shucker for 1.0 - 1.5 hours

just the oysters sir!

medley of Martha's Vineyard, Cape Cod, and New England oysters

beautifully presented on ice with lemon, mignonette, tomato-horseradish & house-made hot sauces.

tuscan table

\$14 per guest

selection of cured meats, cheeses & marinated vegetables

from our New England region

accompanied by marinated olives, artichoke hearts, mushrooms, roasted peppers, red onion marmalade, aged balsamic vinegar, extra virgin olive oil, crusty sourdough and flatbreads

farmstand crudité

\$12 per guest

selection of Vineyard and Cape region vegetables

local farm fresh vegetables, house-made hummus, guacamole, salsa verde and Mermaid Farm yogurt-cucumber tzatziki, served with toasted herb flatbreads