

# 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 & 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

#### **Grilled Chicken Saté**

Skewered & 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"**

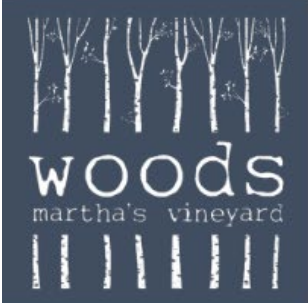
Chickpeas, hearts of palm, Chesapeake seasoning, spicy red pepper remoulade (vegan & gluten-free)

#### **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)



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(continued)



## 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 & Cape Region Vegetables**

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

### ***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.*

Galen Sampson, Executive Chef & Innkeeper  
Bridget Muller-Sampson, Restaurant Manager, Innkeeper, & Market Gardener