

Favorite Menus

Whether you're planning a multi-course sit-down feast or a casual buffet, the menu for your wedding celebration sets the tone for this all-important day. From the introductory cocktails and hors d'oeuvres right through to the dessert, you hope to pick dishes that will wow your guests and help create a memorable event.

For this task of finding just the "right" menu, we invited some of Martha's Vineyard's top caterers to help. We asked each of them to choose his or her favorite and describe briefly how it came together. Six of those menus follow.

You can see from these diverse menus that good caterers can suggest their best ideas as well as personalize the menu based on the couple. And all of the menus offer a creative glimpse into what your own perfect wedding menu might be.

– Catherine Walthers

Photos by Lisa Pyden

A TASTE OF SPRING

V. Jamie Hamlin & Sons Catering & Party Design

COLD HORS D'OEUVRES
Smoked Duck Crostini with Gingered Rhubarb Coulis
Seared Tuna Wontons with Diced Cucumber and Curry Oil
Sliced Tenderloin Sandwiches with Shaved Fennel and Roasted Tomato Salad

HOT HORS D'OEUVRES
Caramelized Scallops with Lemon-Thyme Jam on Mini Pappadums
Grilled Littlenecks with Bacon-Basil Salsa
Portobello Bruschetta with Rosemary Aioli
Butter-Poached Lobster and Shrimp Spoons with Carrot-Chipotle Syrup

This menu includes a variety of interesting hors d'oeuvres. The entrée offers the choice of a meat or a fish dish, and the overall menu incorporates the flavors of spring, including lamb, asparagus, and rhubarb.

SPECIALTY DRINKS
Pomegranate Daiquiri
Ginger Caipirinha

APPETIZERS
Chilled Spring Minted Pea Soup
Mesclun Greens, Endive, Asparagus, Goat Cheese, and Candied Walnuts with a Tangerine Vinaigrette

ENTRÉES
Cumin-Crusted Swordfish over Toasted Israeli Couscous with Spicy Sicilian Vinaigrette and Caperberries

Mustard and Walnut-Crusted Rack of Lamb with Chili-Mint Sauce and Pommes Anna

SIDES
Roasted Asparagus with Shaved Parmesan and Truffle Oil
French Three-Seed Baguettes with Herb Butter

DESSERT
Individual Double Lemon Wedding Cakes with Black Raspberry Sorbet

ASIAN AND SOUTHERN

Jackie and Doug Korell, Lobster Tales

This menu was the result of a collaboration with a bride and groom that reflected three strong influences in their lives. The groom was a born-and-bred New Englander, the bride, a Southern belle who teaches yoga. New England seafood and classic Southern favorites were served during the cocktail hour, then Asian specialties provided the inspiration for the main course. The décor included a 250-pound Buddha and beautiful origami.

WELCOME DRINK
Mint Juleps with House-Made Simple Syrup
Sweetened Iced Tea with Lemon Wedge

PASSED HORS D'OEUVRES
Crunchy Crab Cakes with Chipotle Remoulade
Tuscan Shrimp Crostini with Basil-Parmesan Aioli
Chicken Saté with Thai Dipping Sauce

SEAFOOD DISPLAY
Local Clams and Oysters with Assorted Condiments

SOUTHERN DISPLAY
Fried Chicken Drumettes
Shrimp and Grits N'Awlins Style
Deviled Eggs
Mama's Biscuits with Sweet Butter

PLATED SALAD
Asian Cucumber Salad with Mizuna Greens

INTERMEZZO
Meyer Lemon Sorbet in Fresh Lemon Cups

ZEN SOUP
Udon Noodles in a Lemongrass-Scented Coconut Milk Broth Served with Family-Style Choice of Shredded Chicken, Rock Shrimp, Cilantro, Purple Micro Basil, Shiitake Mushrooms, Scallions, Red Peppers, Chili Paste, Peanuts, and Lime Wedges

FORTUNE COOKIES
Customized with Message from the Bride and Groom

A STATIONS THEME

Jim O'Connor, ChefWorks Catering

We enjoy customizing each wedding menu based upon the couple's taste and sense of style. In this case, the couple decided upon a "Stations Menu" style, which lends itself to a more casual, less structured reception. With this style, there is open seating. After the cocktail hour, guests are encouraged to sample pairings from each of the stations as their main course. We always suggest incorporating local, seasonally available ingredients into the menus.

STATIONARY TABLE
Raw Bar with Sweet Neck Farm Oysters and Littlenecks
Shrimp Cocktail with Horseradish, Lemons, and Mignonette

PASSED HORS D'OEUVRES
Lobster Fondue with Cognac Dipping Sauce
Mini Crab Cakes with Remoulade Sauce
Foie Gras with Peach Confit on Brioche Croutons
Goat Cheese Truffles with Almond Powder and Champagne Grapes
Pear and Stilton Popovers
Grilled, Skewered Chicken with Avocado Dipping Sauce
Seared Scallops with Leeks, Pancetta, and Mustard Cream Sauce

CHEESE TABLE
Colston Basset (Stilton)
Taleggio (soft cow's cheese)
Podda Classico (hard cow and sheep cheese)
Monte Enebro (goat cheese)

STATION NO. 1
Rib-Eye Steak with Red Wine Demi-Glace Sauce
Sliced Beef Tenderloin
Garlic Mashed Potatoes
Grilled Summer Squash and Zucchini

STATION NO. 2
Swordfish Steak with Sauce Genovese
Risotto Cakes with Lemon and Herbs
Buttered Haricots Verts

STATION NO. 3
Heirloom Tomato, Baby Mozzarella, Pine Nut, and Basil Salad
Island Greens with Champagne Dressing
Fresh Mushroom Ravioli with Extra Virgin Olive Oil and Shaved Parmesan
Assorted Freshly Baked Breads

DESSERT
Wedding Cake

AUTUMN WEDDING CELEBRATION

Annie Foley Catering

This menu was for a couple and 150 of their friends in Brookline last fall, following their wedding on the Vineyard that I catered earlier in the summer. I brought twenty-five members of my trusty team for the event, which included a separate tent for champagne and oysters raised locally by Scarlet Blair and featured an ice sculpture of the Gay Head Lighthouse with a revolving light. The party lasted far into the night with dancing and music by the Sultans of Swing and warm chocolate chip cookies.

SPECIALTY DRINK
Pear Vodka and Rosemary Elixir

PASSED APPETIZERS
Tenderloin Bruschetta with Horseradish Sauce
Ginger Shrimp
Cocktail Crab Cakes with Chipotle Sauce
Prosciutto-Wrapped Asparagus and Gruyère with Truffle Oil
Spinach, Feta, and Golden Raisins in Filo Cups with Toasted Pine Nuts
Lollipop Lamb Chops with Pomegranate Glaze

STATIONARY TABLE
Raw Bar with Littlenecks and Scarlet's Oysters, with Mignonette Sauce, Cocktail Sauce, Hot Sauces, and Lemons
Assorted Cheese Platters/Warm Brie with Cranberry Chutney

BUFFET SUPPER
Bourbon and Maple Glazed Cedar-Planked Wild Salmon
Smoked Chicken Strudel with Smoky Tomato Sauce
Wild Mushroom Ragout
Polenta with Mascarpone and Parsley
Roasted Vegetables
Assorted Rolls and Ficelles

PLATED DESSERT
Wedding Cake
Chocolate Truffles
Warm Chocolate Chip Cookies
Cold Milk Shooters