

HARBOR VIEW HOTEL WEDDING SAMPLE MENU



ALLOW OUR CHEFS TO IMPRESS YOU



Thank you for considering Harbor View Hotel for
your celebration.

Our sample menus and pricing are subject to change
according to seasonality and availability.

The Culinary Team and Event Planners will be happy
to assist you to create a customized menu that will be
a memorable part of your special evening.

Food is love, after all - let's make it perfect for you
and your guests!

ALLOW OUR CHEFS TO IMPRESS YOU

Canapés (Cold)

GARLIC CHEESE CROSTINI

JUMBO SHRIMP COCKTAIL

JONAH CRAB RAVIGOTE TART

YELLOWFIN TUNA TARTARE WITH AVOCADO, SESAME,
LEMONGRASS CHILI SAUCE

ROASTED BEET, WHIPPED GOAT CHEESE,
LOCAL HONEY & WALNUT TART

HOUSE CURED ÒRA KING SALMON BLINI PANCAKE

Add Caviar, Domestic or Imported

Canapés (Warm)

CRISPY EGGPLANT PARMESAN

WARM TOMATO TART

BROWN BUTTER LOBSTER ROLL

COCONUT SHRIMP WITH MANGO CHUTNEY

CRAB RANGOON WITH CHILI SAUCE

JONAH CRAB CAKE WITH CREOLE MUSTARD SAUCE

FRIED ISLAND OYSTER REMOULADE

PRIME ROAST BEEF DEBRIS ROLL
WITH HORSERADISH CREAM

Displays

ARTISANAL CHEESES

Local, Regional & Worldly Cheese, Local Honey & Honeycomb, a Selection of Roasted Nuts and House-Made Crackers

ROASTED & RAW LOCAL VEGETABLES

Hummus, Tahini Vinaigrette, Dill Yogurt Sauce, Grilled Bread

CURED & SMOKED FISH

House Cured Ōra King Salmon, Local Crab Cake Salad, White Fish Salad, English Cucumber, Shaved Red Onion, Fried Capers, Grated Egg, Corn Blinis, House-Made Crackers

ISLAND RAW BAR

Island Oysters, Scallops & Clams
Mignonette & Cocktail Sauces, Fresh Horseradish, Lemon, Hot Sauce, Saltine Crackers

CHARCUTERIE

Selection of Cured Meats, Mixed Olives, Seasonal Jams, Grain Mustard, Cornichons, Assorted Crackers

Chappaquiddick Plated Dinner

COCKTAIL HOUR

Customize your cocktail hour selections with choices from our displayed items and passed canapés. Coffee, Tea, and Decaffeinated service are included.
Table Service Upgrades Available

CHAMPAGNE TOAST

Artisanal Bread, Vermont Creamery Butter

SOUP (Choose One)

POTATO & LEEK

Bacon Powder, Green Onion

CREAMED SWEET POTATO

Cinnamon Crème Fraîche

CORN & CRAB

Roasted Red Pepper & Onion Relish

MARTHA'S VINEYARD CLAM CHOWDER

Local Potato, Pork Belly, Herb Oil

Island Tomato Gazpacho (Seasonal)

Roasted Garlic Chips, Cheese Toast

Add Caviar, Domestic or Imported

SALAD (Choose One)

TRADITIONAL CAESAR

Anchovy, Croutons, Parmesan

SALAD OF LOCAL GREENS

Shaved Radish, Fine Herbs, Sherry Vinaigrette

ASSORTED BABY GREENS

Endive, Bleu Cheese, Roasted Walnuts, Champagne Vinaigrette

ENDIVE SALAD

Honey Goat Cheese, Roasted Pear, Candied Pecans, Truffle Honey Vinaigrette

ENTRÉES

Preselect a Maximum of Three, Entrée Counts Due With Final Guarantees

LOCAL VEGETABLES

Polenta, Gremolata, Crispy Leeks

PAN SEARED ŌRA KING SALMON

Vegetable Orzo, Lemon Butter Sauce

ROASTED LOCAL COD

Grilled Artichoke Heart, Shallot Fondue, Crispy Potato Cake, Lemon Butter

PRIME FILET OF BEEF

Roasted Asparagus, Fingerling Potato & Onion Hash, Béarnaise

Add Brown Butter Lobster | 18

PRIME RIBEYE

Broccolini, Potato Purée, Veal Sauce, Chimichurri

ROASTED HALF CHICKEN

Herbed Farmer's Cheese, Potato Purée, Lemon & Leek Chicken Jus

Katama Plated Dinner

COCKTAIL HOUR

Coffee, Tea, and Decaffeinated service are included. Table Service Upgrades Available

CANAPÉ

(Select Four Cold or Warm)

CHAMPAGNE TOAST

Artisanal Bread, Vermont Creamery Butter

SOUP (Choose One)

POTATO & LEEK

Bacon Powder, Green Onion

CREAMED SWEET POTATO

Cinnamon Crème Fraîche

CORN & CRAB

Roasted Red Pepper & Onion Relish

MARTHA'S VINEYARD CLAM CHOWDER

Local Potato, Pork Belly, Herb Oil

ISLAND TOMATO GAZPACHO (SEASONAL)

Roasted Garlic Chips, Cheese Toast

Add Caviar, Domestic or Imported

SALAD (Choose One)

TRADITIONAL CAESAR

Anchovy, Croutons, Parmesan

SALAD OF LOCAL GREENS

Shaved Radish, Fine Herbs, Sherry Vinaigrette

ASSORTED BABY GREENS

Endive, Bleu Cheese, Roasted Walnuts, Champagne Vinaigrette

ENDIVE SALAD

Honey Goat Cheese, Roasted Pear, Candied Pecans, Truffle Honey Vinaigrette

ENTRÉES

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LOCAL VEGETABLES

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Roasted Asparagus, Fingerling Potato & Onion Hash, Béarnaise

Add Brown Butter Lobster | 18

PRIME RIBEYE

Broccolini, Potato Purée, Veal Sauce, Chimichurri

ROASTED HALF CHICKEN

Herbed Farmer's Cheese, Potato Purée, Lemon & Leek Chicken Jus

Harbor View Hotel



Martha's Vineyard

Additional Entrées

CHILDREN'S MENU

Served any time for guests 12 years and under

Served with Fresh Fruit

CHOICE OF HOUSE CUT PASTA

Butter Parmesan, Basil Pesto or Tomato Sauce

FRIED CHICKEN TENDERS

Steamed Seasonal Vegetables, French Fries

HOUSE GROUND HAMBURGER

Cheddar Cheese, Brioche Bun, French Fries

VENDOR MEAL

CHOICE OF ROASTED HALF CHICKEN

Herbed Farmer's Cheese, Potato Purée, Lemon & Leek Chicken Jus

LOCAL VEGETABLES

Polenta, Gremolata, Crispy Leeks

Beverage Service

OPEN BAR PACKAGES

All bars are stocked with vodka, gin, tequila, rum, bourbon, scotch, beer, wine, soft drinks, mixers, and mineral waters.

Select from the following package(s) per person:

PLATINUM

Grey Goose, Bombay Sapphire, Don Julio Blanco, Mount Gay Rum, Maker's Mark, Johnnie Walker Black

Domestic Beer: Budweiser, Bud Light, Sam Adams Boston Lager, Harpoon IPA

Imported Beer: Heineken, Stella Artois, Corona Extra

Wine: Rodney Strong

GOLD

Tito's Vodka, Tanqueray, Patrón Silver, Captain Morgan, Crown Royal, Johnnie Walker Red Label

Domestic Beer: Budweiser, Bud Light, Sam Adams Boston Lager, Harpoon IPA

Imported Beer: Heineken, Stella Artois, Corona Extra

Wine: Sterling Vineyards

Beverage Service

NON-ALCOHOLIC BEVERAGE PACKAGE

FRESH BEVERAGE STATIONS

Displayed beverage with fresh natural ingredients

Mint Strawberry Infused Water

Vineyard Wild Berries Infused Water

Naturally Brewed Sweet Tea

Old Fashioned Lemonade

Lavender Lemonade

CONSUMPTION PACKAGES

Platinum Brands

Gold Brands

Platinum Wine

Gold Wine

Imported Bottled Beer

Domestic Bottled Beer

Sparkling Water

Soft Drinks

Desserts

A selection of seasonal house-made and regionally sourced desserts customizable for any event.

Talk to the culinary team and your event planner to create memorable selections.



Contact Us

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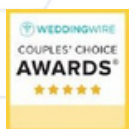
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