

Banquet Menu



Welcome...

Wintergreen Resort extends a warm and sincere welcome to you and your guests! While you are planning your event at Wintergreen, we invite you to think of all the ways you expect a great resort to make your visit totally unique and memorable. Then we will exceed those expectations. Our intent is to create an atmosphere in which your guests can relax and enjoy superb cuisine in a beautiful mountain setting and the sights and sounds of nature. With Wintergreen's flawless service and attention to detail, you can relax and enjoy the event yourself. In so many ways, Wintergreen Resort can enhance the time that you and your guests spend with us. Create a fantasy ball for your gala or simply relax at a mountain barbecue. Wintergreen Resort wants to make your time here the best it can be.

We hope that you enjoy reviewing the menus we have provided and that you will contact our Conference Services Department for more information about everything that Wintergreen Resort has to offer. We look forward to your visit and planning your event.

BANQUET SERVICES

Menu Selection

Wintergreen Resort Banquet Menus emphasize contemporary American Cuisine. All ingredients are the freshest possible and subject to seasonal availability. Please note that local health code ordinances do not permit our staff to allow the removal of food from our banquet sites. Dietary substitutions are available upon request by the client with advance notice. Please submit your selection to the Conference Services Department at least thirty days prior to the scheduled event.

Guarantees

We require that our Conference Services Department be advised of your final count by noon, three business days prior to the group's arrival. If for any reason the guarantee is not received by that time, the most recent projected figure will be considered final.

Function Rooms

Private function rooms are designed around a resort theme, some with fireplaces for the winter months and outside accessibility for the warmer months. Space is assigned based on the expected number of guests. A room rental charge or setup fee will apply. Wintergreen Resort reserves the right to reassign event space. Some spaces are only able to accommodate buffet selections.

Deposits

When confirming banquet events, a nonrefundable deposit is required to confirm all function space. This deposit will be credited to your bill for the event. All events, including those with direct billing privileges require a credit card number on the file to secure the event. The Conference Services staff will provide the specific amount and policy information for you.

Billing

All food and beverage is subject to an 19% service charge and the total is subject to applicable state and local sales tax. All charges for your group are payable upon checkout unless prior arrangements for billing have been approved.

Security

Wintergreen Resort will take all necessary care, but accepts no responsibility for the damage or loss of any merchandise or articles brought into the resort or left at Wintergreen after functions.

Meal Plans

Wintergreen offers both the Modified American Plan (includes breakfast and dinner) and the Full American Plan (includes breakfast, lunch, & dinner). Consult the Conference Services Department for pricing and information.

Specialty Meals

We understand the need for specialty meals in today's banquet environment. Request for vegetarian meals, and special dietary restrictions can be accommodated and are sure to please the discerning palate. In order for your guest to avoid delay in their food service, a two week notice is required.

Policies

- Food and beverage prices are subject to change.
- For all outdoor events, Wintergreen reserves the right to make inclement weather decisions in the best interest of our guests.
- All food and beverage services must be purchased through Wintergreen Resort. The sale and service of food and beverage is regulated by the State of Virginia. Wintergreen Resort, as a licensee, is responsible for the administration of the those regulations. Therefore, liquor, wine, beer, or food cannot be brought into public rooms from outside sources. If this policy is violated, the function(s) will be terminated at this point, without refunds. Due to the potential for unsafe transfer and storage, no food purchased for consumption at Wintergreen Resort may be removed from the premises. All charges are subject to 19% service charge plus 9% state and local tax. Groups requesting state tax exemption must submit their tax exemption form including number to the Sales Office prior to their function. Wintergreen Resort, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with Virginia ABC regulations; therefore, all alcoholic beverages must be supplied by Wintergreen Resort. If alcoholic beverages are to be served on the premises, we require that Wintergreen Resort servers/bartenders serve the beverages. Our staff is instructed to request proper identification verifying legal age for consumption and has the right to refuse beverage service to any person who, in our opinion appears to be intoxicated. Your cooperation in this regard will help assure your function is successful.
- Food and beverage events which require the opening of facilities outside of regular hours will incur a fee. For events catered outside Wintergreen's function rooms (i.e. hospitality suites and events in the valley) a delivery and labor charge will apply. The Conference Services Department will provide the specified amount and policy information.
- A surcharge is applicable for all functions of less than 20 persons.
- All buffets and specialty stations are priced for a minimum number of guests. If your group does not meet this minimum, a surcharge will apply.
- There is a delivery fee for all food and beverage deliveries.
- Bar services at Lake Monocan, located in the valley, requires additional licensing.

Special Events and Weddings

Wintergreen Resort's picturesque mountain setting sets the stage for memorable outside wedding ceremonies. Many locations are perfect for outside team building projects and dinner under the stars. Speak with your Conference Services Manager for ideas on themed events and off-premise venues.

Floral Arrangements and Plant Design

Wintergreen Resort can provide stunning floral centerpieces and greenery suited for all events. Please inquire with your Conference Services Manager for suggestions.

Entertainment

We can offer a variety of entertainment services including reception music, comedians and big bands. We will be glad to assist in securing entertainment that best suits your event.

Photography

With advance notice, we will be glad to secure a photographer to ensure that your conference, wedding, social or family gathering is memorably recorded in photographs.

Restaurant Reservations

Reservations will be required for dinner in The Copper Mine Bistro, Devils Grill Restaurant and Stoney Creek Bar & Grill. Your Conference Services Manager will be happy to assist in making these reservations.

MORNING STARTERS

CONTINENTAL BREAKFAST

2 hour service

The Bakers' Basket

Chilled Orange Juice
Oven Fresh Danish and Muffins
Butter and Preserves
Coffee, Tea, and Decaffeinated Coffee
\$7.25 per person

The European

Chilled Orange Juice
Sliced Seasonal Fruit and Berries
Croissants stuffed with your choice of Bacon, Sausage, or Ham and Cheese
Coffee, Tea and Decaffeinated Coffee
\$9.50 per person

The Fresh Start

Chilled Orange Juice
Sliced Fruit and Seasonal Berries
Fruit Breads, Assorted Cold Cereals and Regular and Skim Milk
Coffee, Tea, and Decaffeinated Coffee
\$9.00 per person

The Wintergreen Continental

Chilled Orange Juice
Fresh Sliced Fruit and Seasonal Berries
Danish, Bagels and Cream Cheese and Butter
Coffee, Tea, and Decaffeinated Coffee
\$9.00 per person

The On the Go

Chilled Orange Juice
Canadian Bacon, Cheese, and Egg on an English Muffin
Sliced Fresh Fruit
Cinnamon Rolls
Coffee, Tea, and Decaffeinated Coffee
\$11.00 per person

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SERVED BREAKFASTS

The Virginian

Scrambled Eggs
Choice of (1) Bacon, Sausage or Grilled Ham
Southern Style Breakfast Potatoes
Baskets of Muffins and Biscuits
Butter and Preserves
\$10.25 per person

The Mountain Top

Fresh Fruit Plate
Quiche Lorraine or Broccoli and Cheddar Quiche
Southern Style Breakfast Potatoes
Cinnamon Apples
Baskets of Muffins and Biscuits
Butter and Preserves
\$12.00 per person

The Classic

Fresh Fruit Plate
French Toast or Pancakes with Maple Syrup
Choice of (1) Bacon, Sausage or Ham
Baskets of Muffins and Biscuits
Butter and Preserves
\$10.50 per person

Corned Beef Hash

Corned Beef Hash with
Potatoes, peppers and onions, Poached Egg
Course Grain Mustard Hollandaise and Biscuits
\$9.75 per person

All breakfasts are served with coffee, tea, and decaffeinated coffee and orange juice

Juice selection may be modified at guests' request.

All egg dishes can be substituted with Egg Beaters on request

BUFFET BREAKFASTS

(2 hour service)

The Tuckahoe

Fresh Sliced Fruit
 Quiche Lorraine
 Choice of (1) Southern Style Breakfast Potatoes or Grits
 Hickory Smoked Bacon and Grilled Sausage
 Fresh Baked Biscuits
 Assorted Cereals with Whole and Skim Milk
 Assorted Danish and Muffins
 Butter and Fruit Preserves
 \$15.75 per person

The Wake Up Call

Fresh Sliced Fruit
 Fluffy Scrambled Eggs
 Hickory Smoked Bacon and Grilled Sausage
 Pancakes with Warm Maple Syrup
 Hash Browns
 Baked Biscuits
 Butter and Fruit Preserves
 \$12.00 per person

The American

Sliced Fresh Fruit
 Fluffy Scrambled Eggs
 Hickory Smoked Bacon and Sausage
 Breakfast Potatoes
 Fresh Baked Biscuits
 Assorted Danish and Muffins
 Butter and Fruit Preserves
 \$13.00 per person

The Blue Ridge Breakfast

The American Breakfast with the addition of one of the following:
 Golden Pancakes
 Home-style Cinnamon French Toast
 Irish Steel Cut Oatmeal
 Stone Ground Grits
 Sausage Gravy
 \$13.50 per person

A minimum of 35 persons is required for buffets

All breakfast buffets are served with regular and decaffeinated coffee, tea and assorted chilled juices

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BUFFET BREAKFASTS, *additions*

Baked Quiche
\$1.00 per person

Made to Order Omelets with Attendant*
\$7.00 per person

Eggs Benedict with Hollandaise
\$2.50 per person

Ham, Egg and Cheese Croissants
\$2.50 per person

**Smoked Salmon Platter, Bagels, Cream Cheese,
Tomatoes, Red Onions and Capers**
\$4.00 per person

Cold Cereal
\$2.00 per person

**Additional chef attendants will be required for more than 50 persons
at a rate of \$50.00 per attendant*

BREAKS

Morning Arrivals & Mid-Morning Meeting Breaks

2 Hour Service

Fresh Orange and Grapefruit Juice
Sliced Fresh Fruit
Blueberry and Maui Morning Muffins
Butter and Preserves
Regular and Decaffeinated Coffee
Selection of Hot Teas
Bottled Water
\$9.00 per person

Additions

Whole Fresh Fruit
\$1.50 per piece

Granola Bars
\$1.25 per bar

Fruit Yogurt Cups
\$2.00 per cup

Afternoon Arrivals & Meeting Breaks

2 Hour Service

Freshly Baked Cookies and Brownies
Sliced Fresh Fruit
Bottled Water
Assorted Soft Drinks
Regular and Decaffeinated Coffee
Selection of Hot Teas
\$9.00 per person

Additions

Hot Soft Pretzels with Beer-Cheddar Dip
and Cinnamon-Sugar Hot Pretzels
\$3.75 per person

Chocolate Fondue with Fresh Fruit
\$6.00 per person

Tricolor Tortilla Chips with Southwestern Seven Layer Dip
\$5.50 per person

Whole Fruit
\$1.50 per piece

BREAKS

The Basic

2 hour service

Coffee, Tea, and Decaffeinated Coffee
Assorted Sodas
\$4.00 per person

Sweet Tooth

2 hour service

Crème Brûlée Buns and Gourmet Brownies
Coffee, Tea, and Decaffeinated Coffee
Assorted Sodas
\$6.50 per person

Milk 'n Cookies

2 hour service

Freshly Baked Chocolate Chip, Oatmeal Raisin and Sugar Cookies
Whole and Chocolate Milk
Assorted Sodas
\$6.50 per person

Camden Yards

1 hour service

Hot Soft Pretzels with Beer-Cheddar Dip
Individual Bags of Potato Chips
Cracker Jacks
Miniature Franks in a Blanket with Ballpark Mustard
Roasted Peanuts
Assorted Soft Drinks
\$10.00 per person
Add Domestic and Non-Alcoholic Beer at \$3.75 each
Add Imported and Craft Beer at \$4.50 each

The Ice Cream Man

30 minute service

French Vanilla and Chocolate Ice Cream Dipped to Order
Selection of Toppings:
M&M's, Oreo Cookie, Butterfinger, Fresh Strawberries
Chocolate, Caramel & Pecan Sauces
Assorted Soft Drinks Including Root Beer
\$8.75 per person

Additions

Assorted Danish, Muffins, Bagels with Cream Cheese, Brownies,
Chocolate Chip Cookies, Sugar Cookies and Oatmeal Cookies,
Lemon Bars or Pecan Bars
\$24.00 per dozen

The Health Kick

2 hour service

Fresh Orange, Grapefruit and Cranberry Juices
Seasonal Fresh Fruit with Yogurt Dipping Sauce
Assorted Fruit Breads
Coffee, Tea, and Decaffeinated Coffee
\$9.50 per person

South of the Border

2 hour service

Nacho Bar with Corn Tortilla Chips
Guacamole, Salsa, Sliced Jalapeños,
Sour Cream and Hot Queso Dip
Bottled Water
Assorted Sodas
\$8.00 per person

À LA CARTE BREAK

Coffee, Decaffeinated Coffee, Hot Tea, or Hot Chocolate

\$25 per gallon

Chilled Orange, Tomato, Cranberry or Grapefruit Juices

\$8.25 per pitcher

Iced Tea or Lemonade

\$25 per gallon

Soft Drinks

\$1.50 each

Hot or Chilled Apple Cider

\$25 per gallon

Whole or Skim Milk

\$7 per carafe

Standard Bottled Water

\$2 each

Assorted Individual Juices

\$2.50 each

Sausage, Bacon, or Ham Biscuits

\$30 per dozen

Chilled Fruit Yogurts

\$2 each

Whole Fruit

\$1.50 each

Assorted Nabs and Candy Bars

\$1.75 each

Sliced Fresh Fruit and Berries

\$3.50 per person

Granola Bars

\$2 each

All Day Beverage Service

8 hour service

Coffee, Decaffeinated Coffee, Hot Tea, Assorted Sodas

\$20 per person

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SERVED LUNCHEES ~ starters

Served lunches are three courses.

Includes choice of:

- one starter
- one entrée
- one dessert

Lunches are served with:

House Rolls and Butter

Regular and Decaffeinated Coffee

Hot Tea and Iced Tea

Choice of one starter:

SOUPS

Soup du Jour

Potato Leek

New England Clam Chowder

Corn Chowder

Cream of Broccoli

Vegetarian Vegetable

Tomato Basil

Minestrone

Chicken and Bowtie Pasta

SALADS

Wintergreen Garden Salad

A Mix of Seasonal Greens, Red Onions, Tomatoes,

Cucumbers, Black Olives and Shredded Carrots

Parmesan Peppercorn Dressing

Traditional Caesar Salad

Crisp Romaine Lettuce, Shredded Parmesan Cheese, Croutons,

Cherry Tomatoes and Olives

Caesar Dressing

Fresh Fruit Salad

A Variety of Fresh Seasonal Melons, Pineapple and Berries

Honey Lime Dressing

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SERVED LUNCHES ~ entrées

Please select entrée.

POULTRY

Chicken Piccata

Sautéed Chicken Breast with Lemon Herb Caper Sauce
Angel Hair Pasta
Seasonal Vegetables
\$17.50 per person

Grilled Chicken Breast

Tender Grilled Chicken Breast with Fruit Chutney
Harvest Rice Pilaf
Seasonal Vegetables
\$17.50 per person

Highlander

Grilled Marinated Chicken Breast on Kaiser Roll
Lettuce, Tomato, Onion
French Fries
Kosher Pickle Spear
\$16 per person

SEAFOOD

Baked Tilapia

Freshly Baked Tilapia
Atop Fresh Spinach with a Light Garlic Sauce
Harvest Rice Pilaf
\$17 per person

Low Country Fish Fry

Cornmeal Crusted Catfish with Hush Puppies
Cole Slaw
French Fries
Tartar Sauce and Fresh Lemon
\$16 per person

BEEF AND PORK

London Broil

London Broil with a Mushroom Burgundy Sauce
Roasted Red Bliss Potatoes
Seasonal Vegetables
\$22 per person

Traditional or Vegetarian Lasagna

Lasagna served with Spicy Marinara Sauce
Seasonal Vegetables
Garlic Bread
\$17 per person

Char-grilled Jumbo Cheeseburger

Char-grilled Cheeseburger
Lettuce, Tomato and Red Onion
French Fries
Kosher Pickle Spear
\$15 per person

Meatloaf

Meatloaf with Wild Mushrooms,
Onions and Green Peppercorn Sauce
Mashed Potatoes
Vegetables du Jour
\$15 per person

Roast Pork Loin Moutarde

Roasted Loin of Pork in an Herb Crust
with Dijon Mustard Sauce
Oven Roasted Red Bliss Potatoes
Seasonal Vegetables
\$17 per person

Entrées continued...

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SERVED LUNCHES

Please select entrée

SANDWICH ENTRÉES

The Monocan

Smoked Turkey, Dill Havarti, Tomato and Cucumber
on a Multi Grain Roll with Honey Mustard
Red Bliss Potato Salad
Kosher Pickle Spear
\$14.75 per person

The Deli Plate

Sliced Roast Beef, Baked Ham, Roasted Turkey,
Salami and Swiss and Cheddar Cheese
Lettuce, Tomato and Onion
Pasta Salad
Kosher Pickle Spear
Basket of Kaiser Rolls, Wheat and Rye Bread
\$15 per person

Vegetarian Greek Wrap

Cucumbers, Tomatoes, Red Onion, Olives, Feta Cheese
and Romaine Lettuce Wrapped in a Spinach Tortilla
with Greek Vinaigrette
Pasta Salad
\$14 per person

SALAD ENTREÉS

Wintergreen Cobb

Smoked Turkey, Avocado, Black Olives, Bacon,
Bleu Cheese,
Hard-Boiled Eggs
Sliced Scallions and Tomatoes
Served over Mixed Greens
Ranch and Italian Dressings
\$18 per person

Chicken Caesar

Sliced Grilled Chicken Breast
Crisp Romaine Lettuce
Fresh Grated Parmesan Cheese
Cracked Black Pepper
Caesar Dressing
\$14.95 per person

Chef Salad

Crisp Lettuce, Ham and Turkey
Red Onion, Red Pepper, Olives and Eggs,
Cheddar and Swiss Cheeses
Croutons and Choice of Dressing
\$17 per person

DESSERTS

Choice of one dessert:

New York Cheesecake with Strawberry Topping
Carrot Cake
Key Lime Pie
Apple Pie
German Chocolate Cake
Tiramisu
Mountain Berry Flan
Coconut Cake
Chocolate Mousse
Chocolate Swirl Cheesecake
Peanut Butter Chocolate Pie
Black Forest Cake

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LUNCH BUFFETS

(2 hour service)

The Butcher Block

Soup du Jour
Pasta Salad
Country Potato Salad
Assortment of Cold Sliced Roast Beef,
Oven Roasted Turkey and Ham
Sliced Cheeses
Lettuce, Tomato, Onion
Kosher Dill Pickle Spears
Condiments, Chips
Croissants and Kaiser Rolls
Rye and Wheat Breads
Chef's Selection of Assorted Desserts
\$17 per person

Little Italy

Minestrone Soup
Caesar Salad Bar
Pasta Bar with Marinara and Alfredo Sauce
Italian Sausage, Meatballs
Chicken Piccata
Steamed Vegetables
Garlic Bread and Rolls with Butter
Cream Filled Cannoli
Tiramisu
Lemon Layer Cake
\$19 per person

The Executive Tradition

Soup du Jour
Tossed Green Salad Bar
Roasted Beef with Caramelized Onions
Grilled Chicken Marsala
Potatoes Au Gratin
Steamed Vegetables
Luncheon Rolls and Butter
Chef's Selection of Assorted Desserts
\$25 per person

Old South

Fire and Ice Salad
Coleslaw
Mustard-Style Potato Salad
Southern Fried Chicken
Pulled Pork Barbecue with Buns
Green Beans
Fresh Whipped Potatoes and Gravy
Luncheon Rolls and Butter
Bread Pudding with Vanilla Sauce
Apple Pie
\$18 per person

The All American

Creamy Coleslaw
Potato Salad
Roasted Chicken
Grilled Hot Dogs and Hamburgers
Chili with Assorted Toppings
Assorted Condiments
Boston Baked Beans
Fruit Cobbler with Whipped Cream
Chocolate Cake
\$17 per person

On The Green

Soup du Jour
Tossed Green Salad Bar
Fruit Salad with Fresh Lime
Pasta Salad
Creamy Coleslaw
Egg Salad
Tuna Salad
Toasted Pecan Chicken Salad
Lettuce, Tomato and Onion
Assorted Breads
Assortment of Homemade Cookies
Brownies
\$17 per person

The Fiesta Grande

Tortilla Soup
Black Bean and Corn Salad
Crisp Taco Shells and Soft Tortillas
Sliced Chicken, Sliced Beef, and
Seasoned Ground Beef
Grilled Peppers and Onions
Southwestern Rice and Refried Beans
Condiments include:
Sour Cream, Shredded Cheese,
Sliced Olives, Sliced Jalapeño Peppers
Diced Tomatoes, Diced Onions,
Shredded Lettuce, Salsa and Guacamole
Key Lime Pie
Sopapillas
Apple Filled Crispitos
\$20 per person

Virginia Harvest Luncheon

Coleslaw
Fire and Ice Salad
Blue Ridge Fried Chicken
Crispy Cornmeal Trout with Tartar Sauce
Slow Baked Beans
Corn on the Cob
Biscuits and Rolls
Fresh Watermelon Wedges
Granny-Smith Caramel-Apple Pie
Chocolate Cake
\$20 per person

*A minimum of 35 persons
is required for all buffets.*

*All luncheon buffets are
served with regular and
decaffeinated coffee,
hot tea and iced tea.*

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BOXED LUNCHES

The Down Home

Southern Fried Chicken
Country Potato Salad
Whole Piece of Fruit
Chocolate Chip Cookie
Soft Drink
\$13.50 per person

Wintergreen Classic

Choice of one:
Smoked Turkey and Swiss Croissant
Roast Beef Croissant with Provolone
Ham and Swiss on Rye Bread
Vegetarian Wrap

Served with Lettuce, Tomato and Onion
Whole Piece of Fruit
Potato Chips
Brownie
Soft Drink
\$13 per person

Caesar's Choice

Grilled Chicken Caesar Salad
Potato Chips
Whole Piece of Fruit
Brownie
Soft Drink
\$13 per person

The Chop Block

Traditional Chef's Salad
Specialty Muffin
Whole Piece of Fruit
Fruit Bar
Bottled Water
13.25 per person

The Great Greek

Lettuce, Tomatoes, Calamata Olives, Feta Cheese,
Red Onions and Cucumbers with a Greek Vinaigrette
Rolled in a Spinach Wrap
Fresh Fruit Salad
Chocolate Chip Cookie
Bottled Water
\$13.25 per person

Please limit selection to three choices.

Upgrade your box lunch by having our
Chef pack it in a Wintergreen Logo Cooler
Bag — \$6 additional per lunch

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SERVED DINNERS ~ soups and salads

Served dinners are three courses.

Includes choice of:

- one starter
- one entrée
- one dessert

Dinners are served with:

Chef's Selection of Seasonal Vegetables
Fresh House Rolls and Butter
Regular and Decaffeinated Coffee
Hot Tea and Iced Tea

Please select one soup or salad.

SOUPS

Corn Chowder
Chilled Gazpacho
Maryland Crab
Tomato Basil with Roasted Garlic
Potato Dill with Country Ham
Chicken Florentine with Spinach and Artichoke
New England Clam Chowder
Vegetarian Vegetable

SPECIALTY SOUPS

Please add \$3.50 per person

Grilled Portobello Mushroom Soup

Grilled Portobello Mushrooms in a Chicken Broth
finished with Dry Sherry

Lobster Bisque

A Sherried Traditional Bisque

SALADS

Wintergreen Garden Salad

A Mix of Seasonal Greens, Tomatoes, Cucumbers,
Black Olives and Shredded Carrots
Parmesan Peppercorn Dressing

Traditional Caesar Salad

Crisp Romaine Lettuce
Grated Parmesan Cheese and Croutons
Caesar Dressing

Southern Spinach and Mesclun Salad

Fresh Spinach and Mesclun Greens
Mandarin Orange Segments
Toasted Sesame Seeds
Raspberry Vinaigrette

SPECIALTY SALADS

Please add \$3 per person

Greek Salad

Fresh Mixed Greens, Feta Cheese, Roma Tomatoes,
Red Onions and Calamata Olives
Herbed Vinaigrette Dressing

Italian Salad

Sliced Tomato and Fresh Mozzarella
Pesto Vinaigrette

Chopped Vegetable Salad

with Feta Cheese and Vinaigrette

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SERVED DINNERS ~ additional courses**Cold Marinated Tortellini**

Hearts of Palm, Roasted Red Peppers and Tortellini
Topped with an Herb Vinaigrette
and Fresh Grated Parmesan Cheese
\$3.00 per person

Mushroom En Croûte

Wild Forest Mushrooms Sautéed in Butter, Shallots, and Brandy, finished with
Heavy Cream served in a Puff Pastry Shell, Garnished with Gruyère Cheese
\$3.75 per person

Endive “Spoons”

Belgian Endive Stuffed with Lemon Herb Goat Cheese
\$3.00 per person

Risotto

With Saffron, Shrimp, Italian Parsley, White Wine and Garlic Wild Mushrooms,
Fresh Oregano, Parmesan, Sundried Tomatoes, Spinach and Gorgonzola
\$3.50 per person

Jumbo Shrimp Cocktail

Chilled Jumbo Shrimp
Served with Spicy Cocktail Sauce and Lemon Wedges
\$7.00 per person

Crab Filled Artichokes

Sautéed Artichoke Bottoms with Crab and Spinach Filling
Topped with a Hollandaise Sauce
\$6.00 per person

Chesapeake Style Crab Cake

With Corn Relish Salad and Mustard Sauce
\$6.00 per person

SERVED DINNERS ~ entrées

Please select entrée

POULTRY

Stuffed Chicken Supreme

Breast of Chicken filled with Ricotta Cheese, Spinach and Prosciutto Ham
Served with an Herbed Suprême Sauce
Oven Roasted Red Bliss Potatoes
\$26 per person

Apple Brandy Chicken

Pan-Seared Boneless Breast of Chicken
Served with Apple Brandy Cream Sauce
Red Bliss Potatoes
\$29 per person

Traditional Turkey

Roasted Turkey with Southern Style Dressing and Pan Gravy
Herbed Mashed Potatoes
\$26 per person

Grilled Chicken

Grilled Chicken Breast with a Fruit Chutney
Rice Pilaf
\$26 per person

Roasted Chicken Breast

Roasted Chicken Breast
with Herb-Parmesan Risotto Cake
Roasted Garlic Sauce
\$28 per person

Grilled Chicken Cordon Bleu

Grilled Chicken Breast topped
with Serrano Ham & Gruyère Cheese
Herbed Mashed Potatoes
\$26.50 per person

Fried Chicken

Home-style Fried Chicken Quarter
Mashed Potatoes with Gravy
\$26 per person

BEEF

Prime Rib

Oven Roasted Prime Rib of Beef
Au jus
Roasted Red Bliss Potatoes
\$36 per person
15 person minimum

Beef Tenderloin

A Filet of Grilled Marinated Beef Tenderloin
with a Roasted Shallot and Cognac Demi-Glace
Garlic and Chive Mashed Potatoes
\$40 per person

London Broil

Marinated London Broil with Roasted Garlic Demi-Glace
Herbed Au Gratin Potatoes
\$34 per person

Grilled Flat Iron Steak

Grilled Flat Iron Steak
with Green Peppercorn Sauce
Roasted Fingerling Potatoes
\$35 per person

Grilled Bistro Tender Steak

Bistro Tenders with Red Wine Sauce
Dauphinoise Potatoes
\$29 per person

PORK

Roasted Pork Loin

Roasted Pork Loin Au Jus Stuffed with Shiitake Mushrooms
and Roasted Red Pepper Duxelles
Roasted Rosemary New Potatoes
\$28 per person (15 person minimum)

Pork Chop

Grilled Pork Chop with Dijon Mustard Sauce
Duchesse Potatoes
\$29 per person

A choice of two entrées will be charged at the higher priced entrée. Final entrée counts are due seven business days prior to the date of the event by 12 Noon.

Entrées continued...

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SERVED DINNERS ~ entrées

SEAFOOD

Grilled Red Snapper Puttanesca

Grilled Red Snapper, Olives, Tomatoes,
Garlic, Red Onions and Capers

Wild Rice

\$39 per person

Crabmeat Stuffed Flounder

Fillet of Flounder Stuffed with Crabmeat
Served with an Almond and White Grape
Suprême Sauce

Pecan and Scallion Wild Rice Pilaf

\$34 per person

Broiled Fillet of Salmon

Broiled Marinated Salmon Fillet

Served with Dill Sauce

Herb Linguini

\$31 per person

Chesapeake Crab Cakes

Pan-Fried Chesapeake Bay Crab Cakes

Served with a Sherried Lobster Sauce

Saffron Rice Pilaf

\$34 per person

Trout Almondine

Pan Seared Trout with Almond Butter

Wild Rice and Dried Fruit Pilaf

\$30 per person

VEGETARIAN

Vegetable En Croûte

Fresh Seasonal Vegetables in a Vegetable Velouté

Baked in Puff Pastry

\$26 per person

Mushroom and Tricolor Pepper Linguini

Linguini with Sautéed Exotic Mushrooms
and Roasted Tricolor Peppers

Served with Batonnett Cut Vegetables

\$25 per person

Garden Tortellini

Garden Vegetable Tortellini with Asparagus Tips,
Grape Tomatoes, Calamata Olives,
Roasted Pearl Onions, Yellow Bell Peppers and
Baby Spinach

Tossed in a Lemon Garlic Sauce

\$25 per person

DUET ENTRÉES

Please select one.

Chesapeake Crab Cake and Filet of Beef

Charbroiled Filet of Beef with Chasseur Sauce

Crab Cake with Lobster Sauce

Harvest Blend Rice

\$41 per person

Filet of Beef and Chicken Breast

Charbroiled Filet of Beef with a Cognac

Peppercorn Demi-Glace

Pan Seared Chicken Breast with an Herbed Suprême Sauce

Dauphinoise Potatoes

\$36 per person

Salmon and Filet of Beef

Grilled Filet of Beef in Wild Mushroom Jus

Baked Salmon Garnished with Yellow Tomato

and Basil Salsa

Orzo Pasta Blend

\$37 per person

Filet of Beef and Shrimp Scampi

Charbroiled Filet of Beef with a Demi-Glace

Shrimp Scampi in Lemon Garlic Sauce

Saffron Rice Pilaf

\$41 per person

Grilled Bistro Tender and Trout

Grilled Bistro Tender with Red Wine Sauce

Pan Seared Trout with Sundried Tomato

Lyonnaise Potatoes

\$38 per person

Barbecue Chicken and Ribs

Barbecued Chicken Breast

Baby Back Ribs

Red Skinned Mashed Potatoes

Corn Relish and Green Beans

\$26 per person

A choice of two entrées will be charged at the higher priced entrée. Final entrée counts are due seven business days prior to the date of the event by 12 Noon.

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SERVED DINNERS ~ desserts

Please select one dessert.

Coconut Layer Cake
Key Lime Pie
Bourbon Pecan Pie
Tiramisu
Café Latte Cheesecake
Chocolate Mousse Cake
Apple Pie
Chocolate Peanut Butter Silk Pie
Chocolate Mousse
Chocolate Layer Cake
Pumpkin Pie
New York Cheesecake with Strawberries
Lemon Layer Cake
Chocolate Caramel Crunch Pie

SPECIALTY DESSERTS

Please add \$3 per person

Caramel Apple Cheesecake
Chocolate Mousse Pie
Cookies and Cream Cheesecake
Snickers Blitz
White Chocolate Raspberry Cheesecake
White and Dark Chocolate Mousse Parfaits

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BUFFET DINNERS

(2 hour service)

The Virginian

U.S. Senate Bean Soup
 Southern Salad Bar
 Sautéed Rainbow Trout
 Chesapeake Bay Crab Cakes with Red Pepper Coulis
 Virginia Pot Roast with Roasted Vegetables
 Sweet Potatoes
 Seasonal Vegetable
 Assorted Rolls and Butter
 Pineapple Upside Down Cake
 Peanut Butter Silk Pie
 Apple Cobbler with Fresh Whipped Cream
 \$34 per person

The Mariner

Fisherman Stew
 Caesar Salad
 Chesapeake Bay Crab Cakes with Rémoulade Sauce
 Broiled Tilapia with Citrus Herb Butter
 Seafood Au Gratin
 Breast of Chicken with Lemon Herb Caper Sauce
 Rice Pilaf
 Seasonal Vegetable
 Assorted Rolls and Butter
 Assorted Mini Pastries
 \$39 per person

Optional Add-Ons:

Crab Legs
 Seasonal Pricing

Peel and Eat Shrimp
 Seasonal Pricing

The Polynesian

Tropical Fruit Display
 Salad Bar
 Seafood Pasta Salad
 Sweet and Sour Roast Loin of Pork
 Broiled Mahi Mahi with Papaya Relish
 Coconut Shrimp
 Seasonal Vegetables
 Caribbean Style Steamed Rice
 Assorted Rolls and Butter
 Assorted Tropical Dessert Bar
 \$35 per person

*A minimum of 35 persons
 is required for all buffets.*

*All dinner buffets are
 served with regular and
 decaffeinated coffee,
 hot tea and iced tea.*

Way Down South

Chicken Shrimp Gumbo
 Confetti Coleslaw
 Fire and Ice Salad
 Fried Chicken
 Roast Pork Loin with Baked Apples
 Braised Round Steaks in Pan Gravy
 Whipped Potatoes
 Green Beans
 Glazed Carrots
 Assorted Rolls and Butter
 Bread Pudding with Warm Vanilla Sauce
 Strawberry Shortcake
 Bourbon Pecan Pie
 \$32 per person

Wintergreen Mountain View

Wintergreen Salad Bar with Assorted Toppings and Dressings
 Marinated Country Coleslaw

Your choice of Two or Three Entrées:

Grilled Pork Chops with Cornbread Stuffing and Pan Gravy
 Barbecued Baby Back Ribs
 Southern Fried Chicken with Gravy
 Sliced Roasted Pork Loin with Caraway Pan Gravy
 Bistro Tender with Roasted Garlic Demi Sauce
 Grilled Lemon Herb Chicken with a Caper Sauce
 Mushroom Lasagna
 Grilled Marinated London Broil with Burgundy Mushroom Sauce
 Almond Crusted Tilapia with Lemon Tarragon Sauce
 Crunchy Baked Cod with Herbed Lemon Butter
 Shrimp Pasta Primavera

Wintergreen Mountain View Dinner Buffet also includes:

Dilled Roasted Red Bliss Potatoes
 Rice Medley
 Vegetable Medley
 Assorted Fresh Rolls and Butter
 Assorted Desserts

Choice of Two Entrées: \$33 per person
 Choice of Three Entrées: \$36 per person

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BUFFET DINNERS~ continued

(2 hour service)

The International Dinner

A minimum of 50 persons is required for this buffet.

All buffets are served with regular and decaffeinated coffee, hot tea and iced tea.

Choice of Three Stations:

Chinese

Teriyaki Beef and Chicken
Sweet and Sour Pork
Steamed Vegetables
Spring Rolls with Spicy Dipping Mustard
Fried Rice

Italian

Caesar Salad Bar with Romaine Lettuce, Shredded Parmesan Cheese
Garlic and Herb Croutons, Black Olives, Caesar Dressing
Fettuccini and Tricolor Tortellini with Marinara and Alfredo Sauce
Italian Sausage
Garlic Bread

Mexican

Sliced Grilled London Broil
Sliced Seasoned Grilled Chicken Strips
Soft Flour Tortillas
Grilled Onions and Peppers
Cheese Enchiladas
Black Turtle Beans
Guacamole, Sour Cream, Pico de gallo, Cheddar Cheese,
Tricolor Tortilla Chips with Salsa

American

Southern Fried Chicken
Fried Catfish with Tartar Sauce
Corn on the Cob
Whipped Potatoes
Biscuits
Fruit display to include:
Strawberries, Melons, Grapes, and Pineapples with Yogurt Dip

The International includes a Dessert Station
Assorted Mini Pastries and Tarts
Chocolate Mousse Parfaits, Berry Tart
\$45 per person

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COOKOUTS

(2 hour service)

A minimum of 35 persons is required for all cookouts

All buffets are served with regular and decaffeinated coffee, hot tea and iced tea.

The Lonestar

Southwestern Salad Bar
 Chili Con Carne
 Assorted Toppings and Dressings
 Chargrilled Rib Eye Steaks with Pico de Gallo
 Chargrilled Chicken Breast with Fruit Salsa
 Southwestern Black Turtle Beans
 Spanish Rice
 Grilled Vegetables
 Corn Bread
 Berry Flan
 Apple Filled Crisпитos
 Key Lime Pie
 \$36 per person

American-Style Cookout

Creamy Coleslaw
 Potato Salad
 Macaroni Salad
 Grilled Hot Dogs
 Grilled Hamburgers and Cheeseburgers
 Appropriate Breads and Condiments
 Grilled Barbecue Chicken
 Baked Beans
 Corn on the Cob
 Cookies and Brownies
 \$26 per person

Virginia Country Barbecue

Wintergreen Salad Bar with
 Assorted Toppings and Dressings
 Creamy Coleslaw
 Country Potato Salad

Choice of Three Entrées:
 Barbecue Baby Back Ribs
 Grilled Chicken
 Fried Cornmeal Breaded Catfish
 Marinated Flank Steak
 Grilled Boneless Pork Chops

Potatoes Au Gratin
 Fresh Vegetable Medley
 Assorted Rolls and Butter
 Peach Cobbler with Fresh Whipped Cream
 \$30 per person

The Blue Ridge

Traditional Salad Bar with
 Assorted Toppings and Dressings
 Macaroni Salad
 Fresh Fruit Salad
 Baked Idaho Potatoes with Assorted Toppings
 Country Style Green Beans
 Grilled New York Strip Steaks
 Mountain Brook Trout with Pecan Butter
 Assorted Rolls and Butter
 Apple Cobbler
 Pecan Pie with Fresh Whipped Cream
 \$38 per person

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CARVING STATIONS

Herbed Baron of Beef (serves 150)

With an Herb Au jus

\$495

Roasted New York Strip of Beef (serves 20)

Roasted with Fresh Herbs and Garlic

\$250

Whole Bone-In Virginia Baked Ham (serves 40)

With a Cherry Pineapple Glaze

\$175

Roasted Whole Tom Turkey (serves 25)

\$175

Top Round of Beef (serves 50)

Roasted in Rosemary and Garlic

\$250

Beef Tenderloin (serves 12)

\$300

Roasted Pork Loin (serves 20)

\$175

All carved items are served with assorted rolls and appropriate condiments
Price includes Chef's Fee for one hour
Each additional hour \$50.00

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SPECIALTY STATIONS

Served as accompaniments to a buffet menu.

Pasta Bar with Fresh Pasta and Toppings

Choice of Three Toppings:

Shrimp, Grilled Chicken Breast, Italian Sausage, Meatballs or Vegetables

Choice of Two Pastas:

Penne, Fettuccini, Farfalle

Choice of Two Sauces:

Marinara, Alfredo, or Pesto Sauces

\$15 per person

Pasta Bar will incur a \$50 Chef attendant fee per hour per station

Bruschetta Bar

Lemon Pesto Mascarpone Dip, Hummus, Tomato Basil and Tapenade Dip served in carved natural decorative bowls with Bagel Chips and Pita Chips

\$5 per person

Nacho Bar

Chili, Con Queso, Sour Cream, Salsa, Jalapeños, Green Onions, Cheddar Cheese with Nacho Chips

\$8.50 per person

Barbecue Bar

Carolina Barbecue, Mustard Barbecue and Traditional Barbecue

Coleslaw

Rolls

\$8 per person

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DISPLAYS

Fresh Fruit Array

Serves 50 persons

\$200

Display of Domestic and Imported Cheeses

Assortment of Cheeses served with Gourmet Crackers

Serves 50 persons

\$225

Garden Crudités Presentation

Fresh Seasonal Vegetables served with Homemade Herbed Dip

Serves 50 persons

\$125

Fresh Fruit Fondue

Chunks of Pineapple, Melons and Strawberries with Chocolate Fondue,

Chopped Nuts, Coconut and Sprinkles

Serves 50 persons

\$225

Cheese Ball

Two pound Cheese Ball served with Gourmet Crackers and Crisp Apple Slices

Serves 25 persons

\$75

Sliced Smoked Salmon

Sliced Smoked Salmon served with

Capers, Onions, Cream Cheese and Bagel Chips

Serves 25 persons

\$165

Petits Fours

White and Dark Chocolate Dipped Strawberries

Pecan Diamonds

Mini Éclairs

Assorted Mini Tarts

\$36 per dozen

Warm Baked Brie

Warm Brie Cheese Wrapped in Puff Pastry

Cranberry Relish, Sliced Apples and Spiced Pecans

Serves 30 persons

\$75

HORS D'OEUVRES

HOT

Cheese Puff with Dill
Smokey Links in a Blanket
\$1.25 each

Jalapeño Poppers
Buffalo Wings
Fried Chicken Drumettes
Southwestern Empanadas
Individual Petite Quiche
\$1.50 each

Vegetable Spring Rolls with Sauces
Pot Stickers with Asian Dipping Sauce
Sweet and Sour Meatballs
Vegetable Quesadillas
Spanakopita
Spicy Southwestern Black Bean Spring Roll
\$1.75 each

Shrimp Poppers
Miniature Raspberry Brie in Phyllo
Chicken Quesadillas
Fig Marscapone Beggars Purses
Chicken Satay with Peanut Sauce
Crispy Asparagus with Asiago
Beef Empanadas
\$2 each

Sesame Chicken
Breaded Chicken Tenderloins
Hibachi Chicken Skewer
Hibachi Beef Skewer
Miniature Spinach and Goat Cheese Pizza
\$2.25 each

Scallops Wrapped in Bacon
\$2.50 each

Mushroom Caps with Crabmeat
\$2.75 each

Coconut Shrimp
Mini Crab Cakes with Rémoûlade Sauce
\$3.50 each

COLD

Gourmet Deviled Eggs
Mini BLT's
Vegetable Mousse stuffed Belgian Endive
\$1.50 each

Assorted Finger Sandwiches
Strawberry with Brie on Shortbread
Genoa Salami with Champagne Mustard on Rye
\$1.75 each

Artichoke Hearts with Salmon Mousse
Salmon with Cream Cheese Pinwheel on Cucumbers
\$2 each

Antipasto Skewers
\$2.50 each

Crab Salad Puffs
\$2.75 each

*Priced per piece.
Minimum of 25 pieces per item.*

SNACKS AND DIPS

Chips

\$16 bowl

Onion or Herb Dip with a trio of Chips

\$30 per quart

Pretzels

\$16 bowl

Dry Roasted Nuts

\$30 2 lbs.

Hot Artichoke Dip with Gourmet Crackers

\$45 per quart

Chili Con Queso with Tortilla Chips

\$36 per quart

Salsa with Tortilla Chips

\$30 per quart

Spinach with Crab Dip, Breadsticks and Gourmet Crackers

\$65 per quart

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COCKTAIL RECEPTIONS

Standard Bar

- Smirnoff Red Label Vodka
- Gordon’s London Dry Gin
- Bacardi Silver Label Rum
- J & B Scotch
- Jim Beam
- Seagrams 7
- Standard Liquor - \$5.25 per drink
- Domestic Beer & Non-Alcoholic Beer - \$3.75 per bottle
- Imported and Craft Beers - \$4.50 per bottle
- House Wines - \$5 per glass

Premium Bar

- Absolut Vodka
- Tanqueray Gin
- Bacardi Select
- Dewar’s White Label Scotch
- Jack Daniels Black
- Seagrams VO
- Premium Liquor - \$5.75 per drink
- Domestic Beer & Non-Alcoholic Beer - \$3.75 per bottle
- Imported and Craft Beers - \$4.50 per bottle
- House Wines - \$5 per glass

Presidential Bar

- Ketel One
- Bombay Sapphire
- Bacardi 8
- Chivas Regal
- Makers Mark
- Crown Royal
- Presidential Liquor - \$7.50 per drink
- Domestic Beer & Non-Alcoholic Beer - \$3.75 per bottle
- Imported and Craft Beers - \$4.50 per bottle
- House Wines - \$5 per glass

Cash Bar

- Standard Liquor - \$6.50 per drink
- Premium Liquor - \$7.50 per drink
- Domestic & Non-Alcoholic Beer - \$4.50 per bottle
- House Wines - \$6 per glass
- Imported and Craft Beers - \$5 per bottle

Cordials may be added, prices vary with selection.

Bartenders are required for the disbursement of all alcoholic beverages served. There is a bartender fee of \$40 on the first hour and \$10 for each additional hour. If bar sales exceed \$400 this fee will be waived. This is a per bar charge.

House recommends one bartender for every 75 guests.

HOSTED BAR RECEPTION PACKAGES

Beer and Wine

\$9.00 1st hour,
\$7.00 2nd hour
\$5.00 each additional hour

Standard Bar

\$10.00 1st hour
\$8.00 2nd hour
\$5.00 each additional hour

Premium Bar

\$12.00 1st Hour
\$10.00 2nd Hour
\$6.00 each additional hour

Presidential Bar

\$14.00 1st hour
\$12.00 2nd hour
\$7.00 each additional hour

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SPECIALTY BEVERAGE SERVICES

Martini Bar

An eclectic touch of a special evening featuring flavored vodkas and premium gins. Our skilled bartenders will create a masterpiece tickling the fancy of any Martini lover or first time explorer.

A Taste of Old Virginia

Tantalizing selection of fine Virginia wine and freshly brewed local beer. Treat your guests to the finest the state has to offer.

Coffee and Cordials

A great way to end the day. Freshly brewed gourmet coffees and flavored creamers offered with our selection of delightful cordials. Add some specialty dessert for a relaxing reception option.

Wine and Cheese

A reception that features delicious pairings of fine wines and an array of cheeses. Take the opportunity to relax and watch a sunset in one of our many outdoor locations while you sip your favorites.

Blue Ridge “Oktoberfest”

Not just for October anymore. This party offered year round, features our selection of Micro-Brews. Team this up with a German fare and create your own Brewhouse extravaganza.

Pricing available on request.

HOSPITALITY SERVICES

Bar Set Up

Includes Bar Ice, Bar Fruit, Cups, Napkins and Stirrers
\$6.50 per person

Standard Mixers

Soda Water, Tonic Water, Cola and Ginger Ale
\$4.50 per person

Bloody Mary Mix

\$6.00 per quart

Orange and Grapefruit Juice

\$7.50 per pitcher

Mineral Water

\$3.00 each

Additional Small Ice Tub

\$15.00

Large tub

\$30.00

Bartenders and service personnel may be hired at \$25.00 per hour to assist with your hospitality function.

We can allow a maximum of 25 guests per hospitality suite.

For parties of more than 25, we recommend using Wintergreen's banquet facilities.

A full complement of hors d'oeuvres are available.

Arrangements can be made with your Conference Services Manager.

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CHILDREN'S MENU

(Ages 12 & under)

Please select one.

All Children's menus are served with milk or juice

The Barnyard

Fruit Cup
Choice of Chicken Tenders or Grilled Chicken Breast
French Fries
Seasonal Vegetable
Brownies

The All American

Fruit Cup
Cheeseburger
French Fries
Seasonal Vegetable
Cookies

The Ball Park

Fruit Cup
Hot Dog on Bun
Macaroni and Cheese
Seasonal Vegetable
Cookies

Little Italy

Tossed Salad
Linguini with Marinara Sauce
Seasonal Vegetable
Rolls and Butter
Brownies

\$13.00 per person

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SPECIALTY GIFTS AND BASKETS

Always a nice gesture of welcome for your group, a special client, friend or family member. The following selection of gifts and baskets can be delivered to the rental homes or condominiums. Each basket serves one to two persons. Delivery fees depend upon the number of deliveries.

The Welcome Basket

Gouda Cheese and Gourmet Crackers
Assorted Fresh Whole Fruit
Chocolate Mints
Choice of:
Red or White Wine \$49.50
Champagne \$49.50
Sparkling Cider \$30

Rise & Shine

Bottled Water
Small Orange and Cranberry Juice
Coffee, Tea Bags and Condiments
Oranges, Bananas and Apples
Granola Bars
\$29.50

The Snack Attack

Gouda Cheese and Gourmet Crackers
Assorted Fresh Whole Fruit
Granola Bars
Chips
Candy Bars
Assorted Sodas
\$24

Fruit & Cheese Basket

Cheese and Crackers
Assorted Fresh Whole Fruit
Chocolate Mints
\$22

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