

BANQUET MENU

WELCOME

Wintergreen Resort extends a warm and sincere welcome to you and your guests! Our intent is to create an atmosphere in which your guests can relax and enjoy superb cuisine in a beautiful mountain setting complete with the sights and sounds of nature. With Wintergreen's flawless service and attention to detail, you can relax and enjoy the event yourself. 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

Our 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 a 20% 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 or left after functions in the event facilities.

MEAL PLANS

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

POLICIES

• Food and beverage prices are subject to change.

• In the event of 40% chance of inclement weather forecast, Wintergreen Resort reserves the right to move the event to an indoor location, with notification to you. Once the determination has been made that it is necessary to move the event indoors, it will not be moved again. Weather calls will be made 4 hours prior to the event.

• 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 those regulations. Therefore, liquor, wine, beer, or food cannot be brought into banquet or meeting facilities 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 20% service charge plus 9.3% 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.
All catered functions require a minimum of 20 guests paid.

• There is a delivery fee for all food and beverage deliveries.

• Bar services at Lake Monocan, located in the valley, require additional licensing.

FLORAL ARRANGEMENTS AND PLANT DESIGN

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

ENTERTAINMENT

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

PHOTOGRAPHY

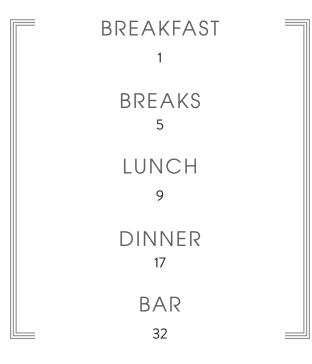
Wintergreen can provide a list of local photographers to ensure that your conference, wedding, social or family gathering is memorably captured.

RESTAURANT RESERVATIONS

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

CONTENTS





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BREAKFAST

CONTINENTAL BREAKFAST

90 minutes service

THE BAKER'S BASKET

Orange and Cranberry Juice Choice of two Danish, Muffins, Bagels with Cream Cheese, Sliced Fruit or Scones Butter and Fruit Preserves Freshly Brewed Coffee and Selection of Hot Teas

THE EUROPEAN

Orange and Cranberry Juice Breakfast Croissant with Cheese and Choice of Bacon or Sausage Assorted Cold Cereals Whole and Skim Milk Seasonal Fruit Freshly Brewed Coffee and Selection of Hot Teas

THE SUNRISE

Orange and Cranberry Juice Traditional Egg and Cheese English Muffin Sandwich with Choice of Canadian Bacon or Sausage Whole Fruit Granola Bars, Muffins and Scones Freshly Brewed Coffee and Selection of Hot Teas

SERVED BREAKFAST

All breakfasts are served with coffee, selection of hot teas and orange juice.

90 minutes service

THE VIRGINIAN

Scrambled Eggs GF Choice of Bacon or Sausage GF Diced Potatoes GF Biscuits Butter and Fruit Preserves

THE MOUNTAINTOP

Sausage Gravy over Buttermilk Biscuits Scrambled Eggs *GF* Diced Potatoes *GF*

BUFFET BREAKFASTS

A minimum of 25 persons is required for all buffets. All breakfasts are served with coffee, selection of hot teas, and assorted chilled juices. 90 minutes service

THE TUCKAHOE

Fresh Fruit Display Scrambled Eggs *GF* Bacon or Sausage *GF* Virginia Frittata *GF* Breakfast Potatoes *GF* Freshly Baked Biscuits Choice of Grits or Oatmeal with Brown Sugar and Raisins

THE AMERICAN

Fresh Fruit Display *GF* Scrambled Eggs *GF* Bacon and Sausage *GF* Breakfast Potatoes *GF* Assorted Cold Cereals Whole and Skim Milk Freshly Baked Biscuits Artisan Breakfast Breads Muffins Butter and Fruit Preserves

THE WAKE UP CALL

Granola with Assorted Toppings, Whole and Skim Milk Scrambled Eggs Pancakes or French Toast with Maple Syrup Choice of Bacon or Sausage *GF* Breakfast Potatoes *GF* Baked Apples with Cinnamon and Brown Sugar

HEALTHY START

Fresh Fruit Display GF Greek Yogurt with Honey Granola with Soy or Skim Milk GF Scrambled Eggs GF Tomato and Sautéed Spinach GF Hard Boiled Eggs GF Bananas GF Turkey Sausage GF Whole Wheat Bread

BUFFET ADDITIONS

Made to Order Omelets with Attendant* GF

Smoked Salmon Platter, Bagels, Cream Cheese, Tomato, Red Onion and Capers

Assorted Cold Cereals

Bagels with Cream Cheeses

Pancake Station with Syrup, Fresh Fruit and Chocolate Chips*

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



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BREAKS 90 minutes service

MORNING ARRIVALS AND MID-MORNING MEETING BREAKS

Orange and Cranberry Juice Fresh Fruit Display Coffee Cake Coffee Selection of Hot Teas Bottled Water

GOURMET BREAK

THE HEALTH KICK Orange and Cranberry Juice Fresh Fruit Display with Yogurt Dipping Sauce GF Assorted Granola Bars Coffee Selection of Hot Teas

AFTERNOON ARRIVALS

Freshly Baked Cookies and Brownies Fresh Fruit Display Bottled Water Assorted Sodas Coffee Selection of Hot Teas or Iced Tea

BREAK ADDITIONS

Hot Soft Salted Pretzels with Beer-Cheddar Dip or Hot Cinnamon-Sugar Pretzels with Cream Cheese Dip

Whole Fresh Fruit GF

Granola Bars

Fruit Yogurt Cups GF

Trail Mix Bar



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BREAKS 90 minutes service *exceptions*

THE BASIC

Coffee Selection of Hot Teas Assorted Sodas

ALL DAY BEVERAGE SERVICE

Eight hour service Coffee Selection of Hot Teas Assorted Sodas

CAMDEN YARDS

Hot Soft Salted Pretzels with Beer-Cheddar Dip Individual Bags of Potato Chips Chef's Selection of Salty Snacks Miniature Franks in a Blanket with Ballpark Mustard Assorted Sodas

THE ICE CREAM MAN

30 minutes service Vanilla Ice Cream *GF* Selection of Toppings: M&M's, Oreo Cookie, Butterfinger, Fresh Strawberries, Chocolate, Caramel and Walnut Sauces Assorted Sodas

ADDITIONS

Muffins, Brownies, Chocolate Chip Cookies, Sugar Cookies or Oatmeal Cookies

à la carte

Coffee, Selection of Hot Tea or Hot Chocolate Chilled Orange, Tomato or Cranberry Juice Iced Tea or Lemonade Assorted Sodas Hot or Chilled Apple Cider Whole or Skim Milk, Soy or Almond Milk Standard Bottled Water Assorted Individual Juices Fruit Yogurts Cups Whole Fruit *GF* Assorted Nabs and Candy Bars Sliced Fresh Fruit *GF*

Granola Bars



LUNCH

SERVED LUNCHES

All lunches are served with coffee, selection of hot teas and iced tea.

Gluten free options available upon request.

90 minutes service

Served lunches include three courses.

STARTERS

Please select one soup or salad.

SOUPS

Chicken Tortilla Hearty Steak and Bean Chili Santa Fe Black Bean Potato Leek Tomato Basil Minestrone Shrimp with Roasted Corn

SALADS

WINTERGREEN GARDEN SALAD

A Mix of Seasonal Greens, Tomato, Cucumber and Carrot Parmesan Peppercorn Dressing Balsamic Vinaigrette

CAESAR

Crisp Romaine Lettuce Parmesan Cheese and Croutons Caesar Dressing

LUNCH ENTRÉES Choice of one entrée.

POULTRY

CHICKEN PICCATA

Sautéed Chicken Breast Lemon Caper Sauce Linguini Pasta Seasonal Vegetables

SEAFOOD

BAKED TILAPIA GF

Freshly Baked Tilapia Lemon Beurre Blanc Harvest Rice Pilaf Seasonal Vegetables

GRILLED CHICKEN BREAST GF

Tender Grilled Chicken Breast with Artichoke, Olives, Tomato and Garlic in White Wine Sauce Harvest Rice Pilaf Seasonal Vegetables

CRAB CAKES

Two Crab Cakes Sweet Corn Rémoulade Lemon Pepper Risotto Seasonal Vegetables

BEEF AND PORK

TRADITIONAL LASAGNA

Lasagna served with Marinara Sauce Seasonal Vegetables Garlic Bread

LONDON BROIL

Grilled Marinated London Broil Red Wine Mushroom Demi-Glace Garlic Chive Whipped Potatoes Seasonal Vegetables

BAKED ZITI

Choice of Marinara or Alfredo Sauce Choice of Beef, Chicken or Vegetables Seasonal Vegetables Garlic Bread

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 if more than one entrée is selected.

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LUNCH ENTRÉES Choice of one entrée.

VEGETARIAN

VEGETARIAN LASAGNA

Lasagna served with Marinara Sauce Seasonal Vegetables Garlic Bread

STUFFED GRILLED PORTABELLO GF

Spinach Stuffed Grilled Portabello Mushroom with Asparagus and Tomato Red Bell Pepper Coulis

> POLENTA GF Polenta with Grilled Vegetables Tomato Basil Purée

> > FALAFEL Falafel Patties Baba Ghannouj Pita

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 if more than one entrée is selected.

LUNCH ENTRÉES

Choice of one entrée.

SALAD ENTRÉES

WINTERGREEN COBB GF

Smoked Turkey, Avocado, Corn, Bacon, Bleu Cheese, Hard-Boiled Egg, Tomato Served over Mixed Greens Ranch and Balsamic Dressings CAESAR Crisp Romaine Lettuce Parmesan Cheese Croutons Caesar Dressing \$16 per person

with Sliced Grilled Chicken Breast

SANDWICH ENTRÉES

THE MONOCAN

Chicken Salad on a Flakey Croissant Lettuce, Tomato Ruffled Potato Chips Kosher Pickle Spear

THE CLUB

Roast Turkey, Bacon, Lettuce, Tomato, Brie and Apricot Jam Ruffled Potato Chips Kosher Pickle Spear Wheat Bread

VEGETARIAN GREEK WRAP

Cucumber, Tomato, Red Onion, Olives, Feta Cheese, Hummus and Romaine Lettuce Wrapped in a Tortilla Greek Vinaigrette Ruffled Potato Chips

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SERVED DESSERTS

Please select one dessert.

Carrot Cake GF

No Sugar Added Peach, Cherry or Apple Pie

New York Cheesecake with Fresh Berries

Key Lime Pie

Double Chocolate Cake

Fruit Cobbler

Fresh Berries with Non-Dairy Whipped Cream GF

LUNCH BUFFETS

A minimum of 25 persons is required for all buffets. All lunches are served with coffee, selection of hot teas and iced tea. Gluten free options available upon request.

90 minutes 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 Pickle Spears Condiments Chips Kaiser Rolls Rye and Wheat Breads Assorted Desserts

LITTLE ITALY

Minestrone Soup Caesar Salad Bar Pasta Bar with Marinara and Alfredo Sauce Italian Sausage and Meatballs Chicken Piccata Seasonal Vegetables Garlic Bread and Rolls with Butter Assorted Italian Desserts

ON THE GREEN

Soup du Jour Garden Salad Bar with Dressings Fruit Salad Pasta Salad Egg Salad Tuna Salad Waldorf Chicken Salad Lettuce, Tomato, Onion Assorted Breads Assorted Dessert Bars

THE FIESTA GRANDE

Beef Chili Black Bean and Corn Salad *GF* Crisp Taco Shells and Soft Tortillas Sliced Chicken, Sliced Beef *GF* and Seasoned Ground Beef *GF* Grilled Peppers and Onions *GF* Southwestern Rice and Refried Beans *GF* Condiments including: Sour Cream, Shredded Cheese, Sliced Olives, Sliced Jalapeño Peppers, Diced Tomato, Diced Onion, Shredded Lettuce Salsa and Guacamole Key Lime Pie Churros

THE EXECUTIVE TRADITION

Garden Salad Bar with Dressings Grilled Beef Medallions Mushroom Red Wine Demi Glace Chicken à la Grecque with Capers, Olives, *GF* Tomato and Artichoke *GF* Roasted Potatoes with Tarragon Seasonal Vegetables Luncheon Rolls and Butter Assorted Desserts

OLD SOUTH

Fire and Ice Salad Coleslaw Southern Fried Chicken Pulled Pork Barbecue Green Beans Whipped Potatoes and Gravy Luncheon Rolls and Buns with Butter Bourbon Pecan Pie Apple Pie



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BOXED LUNCHES

Please limit selection to three choices plus vegetarian. Groups of 35 or less, limit selection to two choices plus vegetarian.

WINTERGREEN SANDWICH CLASSIC

Smoked Turkey and Swiss on Ciabatta Italian Meat Sandwich on Ciabatta Ham and Swiss on Rye Bread Vegetarian Greek Wrap Chicken Salad Wrap Balsamic Grilled Portobello Mushroom with Boursin Cheese Wrap

Served with Lettuce and Tomato Potato Chips Brownie

Soda or Bottled Water



DINNER



SERVED DINNERS

All dinners are served with seasonal vegetables, house rolls and butter, coffee, selection of hot teas and iced tea.

Gluten free options available upon request.

90 minutes service Served dinners include three courses.

SOUPS AND SALADS

Please select one soup or salad.

SALADS

WINTERGREEN GARDEN SALAD

A Mix of Seasonal Greens, Tomato, Cucumber and Carrot Parmesan Peppercorn Dressing Balsamic Vinaigrette

SOUTHERN SPINACH

AND MESCLUN SALAD

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

CAESAR

Crisp Romaine Lettuce Parmesan Cheese Croutons Caesar Dressing

WEDGE SALAD

Iceberg Lettuce with Bacon, Tomato and Bleu Cheese Crumbles Ranch Dressing

SOUPS

Chicken Tortilla Hearty Steak and Bean Chili Santa Fe Black Bean Potato Leek Tomato Basil Minestrone Shrimp with Roasted Corn Shrimp Bisque Maryland Crab

MENU ENHANCEMENTS

JUMBO SHRIMP COCKTAIL GF Chilled Jumbo Shrimp Spicy Cocktail Sauce Lemon Wedges

CRAB CAKE WITH SWEET CORN RÉMOULADE

MUSHROOM EN CROÛTE

Wild Forest Mushrooms Sautéed in Butter, Shallots and Brandy. Finished with Heavy Cream and Served in a Puff Pastry Shell. Garnished with Gruyère Cheese.

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DINNER ENTRÉES Choice of one entrée.

DUET ENTRÉES

GRILLED SHRIMP AND FILET MIGNON Lemon Butter

Mushroom Sauce Harvest Blend Rice Seasonal Vegetables

BARBECUED CHICKEN AND RIBS

Barbecued Chicken Breast Barbecued Baby Back Ribs Red Skinned Mashed Potatoes Green Beans

CHESAPEAKE BAY CRAB CAKE AND ROASTED CHICKEN

Sweet Corn Rémoulade Sherried Cream Sauce Yukon Gold Mashed Potatoes Seasonal Vegetables

SALMON AND FILET MIGNON

Lemon Beurre Blanc Port Demi Glace Orzo Pasta Blend Seasonal Vegetables

POULTRY

CHICKEN À LA GRECQUE GF

Seared Breast of Chicken with Capers, Olives, Artichoke, Tomato Tossed in a White Wine Lemon Sauce Fresh Herbed Orzo Seasonal Vegetables

HERB CRUSTED CHICKEN

Creamy Artichoke and Tomato Sauce Risotto Cake Seasonal Vegetables

CHICKEN PARMESAN

Seared Chicken Breast with Fresh Italian Herbs Topped with Marinara and Parmesan Cheese Fresh Herbed Pasta Seasonal Vegetables Toasted Garlic Bread

STUFFED CHICKEN

Chicken Breast Stuffed with Raisins, Apple, Goat Cheese and Walnuts Citrus Béchamel Sauce Wild Harvest Rice Blend Seasonal Vegetables

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 if more than one entrée is selected.



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DINNER ENTRÉES

Choice of one entrée.

BEEF

PRIME RIB GF

Oven Roasted Prime Rib of Beef Au Jus Yukon Gold Whipped Potatoes with Fresh Chives Seasonal Vegetables \$42 per person 16 person minimum

FILET MIGNON

A Filet of Grilled Marinated Beef Red Wine Demi-Glace Garlic and Chive Mashed Potatoes Seasonal Vegetables

PETIT CHATEAU

Sliced Tender Steak Roasted New Potatoes with Fresh Thyme Seasonal Vegetables

SEAFOOD

FILET OF SALMON

Broiled Marinated Salmon Fillet Lemon Pesto Sauce Harvest Rice Blend Seasonal Vegetables

CHESAPEAKE BAY CRAB CAKES

Sweet Corn Rémoulade Rice Pilaf Seasonal Vegetables

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PORK

ROASTED CENTER CUT PORK LOIN

Honey Dijon Mustard Sauce Roasted Rosemary New Potatoes Seasonal Vegetable

VEGETARIAN

EGGPLANT AU POIVRE GF

Pan Seared Pepper Crusted Eggplant Brandy Cream Sauce Roasted New Potatoes POLENTA GF Polenta with Grilled Vegetables Tomato Basil Purée

GARDEN TORTELLINI

Cheese Tortellini with Asparagus Tips, Grape Tomatoes, Kalamata Olives Yellow Bell Peppers, Baby Spinach Lemon Garlic Sauce

STUFFED GRILLED PORTOBELLO GF

Spinach Stuffed Grilled Portobello Mushroom with Asparagus and Tomato Red Bell Pepper Coulis

CHANA MASALA

Savory Indian chickpeas Cilantro Yogurt Lemon Scented Rice Naan

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SERVED DESSERTS

Please select one dessert.

Carrot Cake GF

No Sugar Added Peach, Cherry or Apple Pie

New York Cheesecake with Fresh Berries

Key Lime Pie

Double Chocolate Cake

Fruit Cobbler

Fresh Berries with Non-Dairy Whipped Cream GF



BUFFET DINNERS

A minimum of 25 persons is required for all buffets. All dinner buffets are served with coffee, selection of hot teas and iced tea. Gluten free options available upon request. 90 minutes service

THE VIRGINIAN

Southern Salad Bar Sautéed Rainbow Trout Chesapeake Bay Crab Cakes with Red Pepper Coulis Beef Pot Roast with Vegetables Whipped Sweet Potatoes Seasonal Vegetables Assorted Rolls and Butter Peanut Butter Silk Pie Fruit Cobbler with Whipped Cream

DOWN SOUTH BUFFET

Southern Salad Bar Fire and Ice Salad Country Potato Salad Creamy Coleslaw Beef Pot Roast with Vegetables Grilled BBQ Chicken Baked Catfish with Lemon Chive Sauce Mashed Potatoes and Gravy Seasonal Vegetables Rolls and Hushpuppies Fruit Crisp Chocolate Layer Cake

WINTERGREEN MOUNTAIN VIEW

Wintergreen Salad Bar Pasta Salad

Choice of Two or Three Entrées: Barbecued Baby Back Ribs Southern Fried Chicken Grilled Lemon Herb Chicken with a Caper Sauce *GF* Vegetarian Spinach Eggplant Lasagna Grilled Marinated London Broil with Merlot Mushroom Sauce Herbed Panko Crusted Tilapia with Lemon Sauce Shrimp Pasta Primavera

Wintergreen Mountain View Dinner Buffet also includes: Choice of Roasted New Potatoes or Whipped Potatoes Rice Pilaf Seasonal Vegetables Assorted Fresh Rolls and Butter Assorted Desserts

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COOKOUTS

A minimum of 25 persons is required for all buffets. All dinner buffets are served with coffee, selection of hot teas and iced tea. Gluten free options available upon request. 90 minutes service

THE LONE STAR

Wintergreen Salad Bar Black Bean and Corn Salad *GF* Chili with Assorted Toppings Chargrilled Cowboy Steaks with Pico de Gallo *GF* Lime Chili Rub Chicken Breast *GF* Spanish Rice *GF* Grilled Vegetables Corn Muffins Cheesecake Key Lime Pie

AMERICAN STYLE COOKOUT

Creamy Coleslaw Potato Salad Macaroni Salad Grilled Honey Chicken GF Pulled Pork Barbecue Breads and Condiments Baked Beans Corn on the Cob Bourbon Pecan Pie Chocolate Cake

VIRGINIA COUNTRY BARBECUE

Wintergreen Garden Salad Pasta Salad Creamy Coleslaw

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

Virginia Country Barbecue Cookout also includes: Macaroni and Cheese Seasonal Vegetables Assorted Rolls and Butter Fruit Cobbler with Whipped Cream Chocolate Peanut Butter Pie

CHILDREN'S MENU

Ages 12 and 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 *GF* French Fries Seasonal Vegetables Brownie

THE BALL PARK Fruit Cup Hot Dog Macaroni and Cheese Seasonal Vegetables Brownie

LITTLE ITALY

Fruit Cup Linguini with Marinara Sauce Seasonal Vegetables Roll and Butter Brownie

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CARVING STATIONS

Available as add-ons to existing meals. All carved items are served with assorted rolls and condiments. Price includes Chef's fee for one hour

> Whole Virginia Baked Ham (serves 40) With a Cherry Pineapple Glaze

Roasted Whole Turkey (serves 30)

Steamship Baron of Beef (serves 50) Roasted with Rosemary and Garlic

Beef Tenderloin (serves 12)

Prime Rib (serves 18)

SPECIALTY ENHANCEMENTS

* Available as add-ons to existing meals.* 90 minutes service

CHEF ATTENDED PASTA BAR

Choice of Three: Shrimp, Grilled Chicken Breast, Italian Sausage, Meatballs or Vegetables

> Choice of Two: Penne, Fettuccini or Farfalle

Choice of Two: Marinara, Alfredo or Pesto

MAC & CHEESE STATION

Bacon, Pulled Pork, Sausage, Peppers, Mushrooms, and Scallions

BARBECUE SLIDER BAR

Pulled Pork and Pulled Chicken Carolina, Mustard and Traditional Barbecue Sauces Coleslaw Slider Buns

MASHED POTATO BAR

Pan Gravy, Crumbled Bleu Cheese, Shredded Cheddar, Broccoli Florets, Chives, Sour Cream, Bacon and Butter



DISPLAYS

FRESH FRUIT ARRAY Serves 50 persons

DISPLAY OF DOMESTIC AND IMPORTED CHEESES

Assortment of Cheeses Served with Gourmet Crackers Serves 50 persons

GARDEN CRUDITÉS DISPLAY

Fresh Seasonal Vegetables Served with Homemade Herbed Dip Serves 50 persons

SLICED SMOKED SALMON

Sliced Smoked Salmon Served with Capers, Onion, Cream Cheese and Bagel Chips Serves 25 persons

PETITS FOURS

White and Dark Chocolate Dipped Strawberries Pecan Diamonds Mini Éclairs Assorted Mini Tarts

WARM BAKED BRIE

Warm Brie Cheese Wrapped in Puff Pastry Cranberry Relish, Sliced Apples and Spiced Pecans Serves 30 persons

BREADS AND SPREADS

Lemon Pesto Mascarpone Dip, Hummus, Tomato Basil Tapenade Dip and Pimento Cheese served in Carved Natural Decorative Bowls Bagel Chips, Pita Chips and Garlic Sticks



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HORS D'OEUVRES

Priced per piece. Minimum of 25 pieces per item.

COLD

Mini BLT's Gourmet Deviled Eggs Herb Cheese Stuffed Belgian Endive Brie on Shortbread with Strawberries Assorted Tea Sandwiches to include: Pimento Cheese and Chicken Salad

Antipasto Skewers Caprese Skewers Salmon with Cream Cheese Pinwheel on Cucumbers

HOT

Cheese Puff with Dill Smokey Links in a Blanket

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

Vegetarian Quesadillas Shrimp Poppers Chicken Quesadillas Fig Mascarpone Beggars Purses Chicken Satay with Peanut Sauce Crispy Asparagus with Asiago Jalapeño Poppers Fried Chicken Drummettes Southwestern Empanadas Individual Petite Quiche

Breaded Chicken Tenderloins Hibachi Beef Skewer Miniature Spinach and Goat Cheese Pizza

Scallops Wrapped in Bacon Water Chestnuts Wrapped in Bacon Mushroom Caps with Crabmeat

Coconut Shrimp Mini Crab Cakes with Rémoulade Sauce

SNACKS AND DIPS

BAR NIBBLES

Pretzels, Dry Roasted Nuts and Cheese Straws

Onion and Herb Dip with Ruffled Chips

Hot Spinach and Artichoke Dip with Pita Chips

Salsa and Chili Con Queso with Tricolor Tortilla Chips

Hot Cheesy Crab Dip with Breadsticks

TRAIL MIX BAR *20 person minimum required* Granola, Nuts, Chex Mix, M&M's and Dried Fruit





COCKTAIL RECEPTIONS

STANDARD BAR

Smirnoff Red Label Vodka Gordon's London Dry Gin Bacardi Silver Label Rum J & B Scotch Jim Beam Sauza Tequila Seagrams 7 Standard Liquor Domestic Beer & Non-Alcoholic Beer Imported and Craft Beers House Wines

PREMIUM BAR

Titos Vodka Tanqueray Gin Captain Morgan Rum Dewar's White Label Scotch Jack Daniels Black Jose Cuervo Tequila Seagrams VO Premium Liquor Domestic Beer and Non-Alcoholic Beer Imported and Craft Beers Premium Wines

PRESIDENTAL BAR

Ketel One Vodka Bombay Gin Bacardi 8 Rum Chivas Regal Makers Mark Cuervo 1800 Tequila Crown Royal Presidential Liquor Domestic Beer and Non-Alcoholic Beer Imported and Craft Beers Presidential Wines

CASH BAR

Standard Liquor Premium Liquor Presidential Liquor Domestic and Non-Alcoholic Beer Imported and Craft Beers Wines

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 \$50 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.

20% Service Charge • 9.3 % Sales Tax



BAR PACKAGES

BEER AND WINE

STANDARD BAR

PREMIUM BAR

PRESIDENTIAL BAR

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HOSPITALITY SERVICES

BAR SET UP

Bar Ice, Bar Fruit, Cups, Napkins and Stirrers

STANDARD MIXERS Soda Water, Tonic Water, Cola and Ginger Ale

BLOODY MARY MIX

Ice available for purchase from The Market.

We can allow a maximum of 25 guests per hospitality suite. For parties of more than 25, we recommend using Wintergreen's banquet facilities.



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