

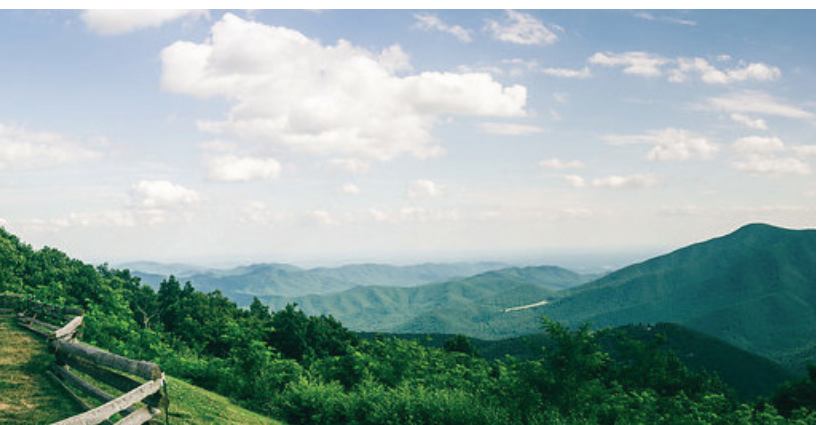


Wintergreen Resort
Wedding Menu



TABLE OF CONTENTS

HORS D'OEUVRES & RECEPTION DISPLAYS	1
ACTION & CARVING STATIONS	4
PLATED DINNERS	7
DINNER BUFFETS	11
BEVERAGES	13



HORS D'OEUVRES & RECEPTION DISPLAYS



Hors d'Oeuvres

Sold in 30 piece increments

Beef/Poultry/Pork

VA Country Ham on Roll, Honey Mustard Sauce
Peppercorn Meatballs
Miniature BLT, Herb Aioli
Chicken Satay, Peanut Sauce
Smokey Links
Southwestern Empanadas
Blue Cheese Stuffed Dates Wrapped in Bacon
Chicken & Waffles, Chipotle Honey
Chicken Salad on Buttermilk Biscuit
Antipasto Skewers
Prosciutto & Melon

Seafood

Bacon Wrapped Scallops
Miniature Crab Cakes, Lemon Beurre Blanc
Mushroom Caps with Crab Meat
Crab Risotto Fritters, Lemon Jam
Grilled Shrimp Satay, Citrus Glaze
Old Bay Shrimp Cocktail, Spicy Cocktail Sauce
Mini Shrimp & Grit Cake
Mini Shrimp Tacos

Vegetarian

Strawberries and Brie on Shortbread
Stuffed Belgian Endive, Fresh Herb Cheese
Spanakopita
Cheese Dill Puffs
Fig and Mascarpone Beggars Purse
Crispy Mushroom Risotto, Herb Aioli
Pear and Brie Cheese
Basil Marinated Mozzarella & Tomato Skewer
Asparagus and Asiago in Phyllo
Deviled Eggs
Goat Cheese, Onion & Mushroom Tart
Pimento Cheese Biscuits
Tomato & Basil Bruschetta
Petite Tomato Pies

Late Night Snacks

Pimento Cheeseburger Slider
Petite Corn Dog, Grain Mustard
Shoestring Fries
Pulled Pork Slider
Chicken & Waffle Slider, Chipotle Honey
Mini Cheese Quesadillas
Snack Cones:
Pork Rinds, Smoked Chex Mix, Potato Chips



20% Service Charge • 9.3% Sales Tax

Wintergreen, Virginia 22958 • Tel. 434-325-2200 • Fax 434-325-7448 • wintergreenresort.com

Reception Displays

Gourmet Cheese Display

Imported Cheeses with Crusty Bread,
Crackers and Flatbreads

Antipasto Display

Grilled Peppers, Zucchini, Yellow Squash, Mushrooms,
Genoa Salami, Pepperoni, Prosciutto, Provolone and
Mozzarella, Cherry Peppers, Artichoke Hearts

Southern Charm Display

Pimento Cheese Spread, Pulled Pork Sliders, Deviled
Eggs, Pickled Vegetables and Pimento Cheese
with Crackers

Grilled Vegetable Display

Marinated & Grilled Artichokes and Zucchini, Yellow
Squash, Asparagus, Roasted Peppers, Eggplant
and Marinated Mushrooms

Crudit 

Broccoli, Snow Peas, Celery, Bell Peppers, Carrots,
Cauliflower and Radishes Presented With
Garlic Spinach Buttermilk Dip

Seasonal Fruit Display

Fresh Melons, Pineapple, Grapes and Seasonal Berries

Baked Brie

Warm Brie Cheese Wrapped in Puff Pastry with
Cranberry Relish, Sliced Apples and Spiced Pecans

Breads and Spreads Display

Garlic Bread Sticks, Grilled Italian Flatbread, Pita
Wedges and Crackers Served with Olive Tapenade,
Tomato Basil Bruschetta, Hummus and Pimento
Cheese Spread

Biscuit Bar

Choose Two: Buttermilk, Sweet Potato
or Cheddar & Chive
Served with Apricot Jam, Apple Butter,
Lemon Boursin, Bacon Chive Butter
and Honey Butter

Display Trio

Choice of Three Displays: Seasonal Fruit Display,
Vegetable Crudit s, Grilled Vegetables
and Cheese Display

Add Dips to Any Display

Spinach and Artichoke Dip
Sweet Vidalia Onion Dip
Roasted Red Pepper Dip
Roasted Garlic Hummus



20% Service Charge • 9.3% Sales Tax

Wintergreen, Virginia 22958 • Tel. 434-325-2200 • Fax 434-325-7448 • wintergreenresort.com

ACTION & CARVING STATIONS



Action Stations

Based on 4oz Portions

100% Guest Count

Action Stations are served on Small Appetizer Plates

Some Stations Require Attendant Fees

Priced Per Person

Attended Risotto Station

Made to Order with Asparagus, Sun Dried Tomatoes,
Chives, Mushrooms, Basil, Salami, Bell Pepper
and Aged Parmesan

Mac & Cheese Station

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

Slider Station

Pulled Pork and Pulled Chicken
Carolina Mustard and Traditional Barbecue Sauces
Coleslaw
Slider Rolls

Attended Shrimp & Grits Station

White Shrimp Sautéed in Garlic,
Tasso, White Wine and Cream
Served over Stone Ground White Grits

Mashed Potato Bar

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

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



20% Service Charge • 9.3% Sales Tax

Wintergreen, Virginia 22958 • Tel. 434-325-2200 • Fax 434-325-7448 • wintergreenresort.com

page 5

Carving Stations

** Available as add-ons to existing meals. **

All carved items are served with assorted rolls and condiments

Whole Virginia Baked Ham

Cherry Glaze

Roasted Whole Turkey

Steamship Baron of Beef

Roasted in Rosemary and Garlic

Beef Tenderloin

Prime Rib

Au jus

Herb Crusted Pork Loin

Dried Apricot Chutney

Whole Grain Mustard



20% Service Charge • 9.3 % Sales Tax

PLATED DINNERS



Plated Dinners

Two Course Minimum

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

APPETIZERS

Butternut Squash Ravioli, Brown Butter Sauce
Lump Crab Cake, Cajun Rémolade
Spinach & Artichoke Ravioli, Pesto Cream Sauce
Shrimp & Wild Mushroom Gratin
Shrimp & Gouda Grits
Short Rib Ravioli, Fig Port Reduction

SOUPS

Tomato Basil
She Crab with Lump Crab Salad & Chives
Butternut Squash Soup
Mushroom Bisque with Crème Fraîche & Truffle Oil
French Onion Soup with Gruyère Crouton
Potato Leek
Shrimp with Roasted Corn

SALADS

Wintergreen Garden Salad

Mix Seasonal Greens, Tomato, Cucumber,
Carrots and Parmesan Peppercorn Dressing

Traditional Caesar Salad

Crisp Romaine Lettuce,
Parmesan Cheese and Croutons, Caesar Dressing

Southern Spinach Salad

Fresh Spinach with Goat Cheese, Strawberries,
Toasted Almonds and Raspberry Vinaigrette

Caprese Salad

Fresh Mozzarella, Tomato, Fresh Basil, Aged
Balsamic, Olive Oil and Sea Salt



20% Service Charge • 9.3% Sales Tax

Wintergreen, Virginia 22958 • Tel. 434-325-2200 • Fax 434-325-7448 • wintergreenresort.com

Entrées Selections

Choice of two

Duo of Marinated Salmon Filet and Beef Tenderloin

Lemon Beurre Blanc | Port Demi-Glace

Duo of Charbroiled Filet of Beef and Pan-Seared Chicken Breast

Perigourdine Sauce | Herbed Cream Sauce

Duo of Grilled Shrimp and Filet Mignon

Lemon Butter | Mushroom Sauce

Broiled Marinated Salmon Filet

Lemon Pesto Sauce

Pan-Seared Breast of Chicken

Herb Lemon Caper Sauce

Grilled Filet of Beef

Red Wine Demi-Glace

Pan Roasted Mahi Mahi

Lemon Butter Sauce

Airline Breast of Chicken

Herb Jus

Chicken with Apple, Almond and Raisin Stuffing

Herbed Suprême Sauce

Grilled Marinated Beef Tenderloin

Green Peppercorn Sauce

Crab Cakes

Lemon Caper Sauce

Smoked Beef Brisket

KC BBQ Sauce

Grilled Pork Loin

Maple Glaze

New York Strip Steak

Shitake Mushroom Red Wine Sauce

VEGETARIAN FAVORITES

Eggplant au Poivre

Pan Seared Pepper Crusted Eggplant
Brandy Cream Sauce

Stuffed Grilled Portobello

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

Garden Tortellini

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

Chana Masala

Savory Indian Chickpeas, Cilantro Yogurt,
Lemon Scented Rice, Naan



20% Service Charge • 9.3% Sales Tax

Wintergreen, Virginia 22958 • Tel. 434-325-2200 • Fax 434-325-7448 • wintergreenresort.com

All entrées are accompanied with choice of one starch and one vegetable.

VEGETABLE

Baby Spinach with Yellow & Red Tomatoes
Grilled Balsamic Glazed Seasonal Vegetable Bundle
Haricot Verts
Mediterranean Grilled Vegetables
Sautéed Seasonal Vegetables

STARCH

Basmati Rice with Toasted Hazelnuts
Creamy Smashed Potatoes
Potato Gratin
Toasted Orzo
Roasted Fingerling Potatoes



20% Service Charge • 9.3% Sales Tax

DINNER BUFFETS



Dinner Buffets

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

Plated Wintergreen Garden Salad for First Course.

The Virginian

Sautéed Rainbow Trout
Crab Cakes, Red Pepper Coulis
Beef Pot Roast with Vegetables
Whipped Sweet Potatoes
Grilled Asparagus

Highlands

Pasta Salad
Creamy Coleslaw
Grilled Chicken
Fried Cornmeal Breaded Catfish
Pulled Pork Barbecue
Macaroni & Cheese
Green Beans

Surf & Turf

Melon, Prosciutto & Mint Salad
Tomato & Cucumber Salad
Grilled Bistro Tenders, Horseradish Jus
Pan-Seared Chesapeake Bay Crab Cakes,
Creole Butter Sauce
Parmesan Roasted Potatoes
Garlic Roasted Asparagus

Tuscan

Antipasti Salad of Grilled Vegetables,
Provolone, Genoa Salami,
Olives & Artichokes in Red Wine Vinaigrette

Choice of Two:

Herb Roasted Breast of Chicken

Sautéed Spinach, Tomato Concassé,
Kalamata Olives, Capers,
Fresh Parmesan Cheese

Prosciutto Roasted Halibut

Fresh Thyme in a Shallot-Thyme White Wine Sauce

Almond-Crusted Salmon

Sautéed Fresh Atlantic Salmon Drizzled
with a Leek and Lemon Cream Sauce

Green Beans with Sage and Pancetta

Asiago Polenta Triangles

Three Ridges

Roasted Breast of Chicken, Champagne Sauce
Sliced Tenderloin of Beef, Chianti Peppercorn Sauce
and Horseradish Cream
Basmati Rice with Toasted Hazelnuts
Sautéed Sugar Snap Peas and Peppers



20% Service Charge • 9.3% Sales Tax

Wintergreen, Virginia 22958 • Tel. 434-325-2200 • Fax 434-325-7448 • wintergreenresort.com

BEVERAGES



Bar Packages

Additional 150+ Bartender Fee Applies
One Bartender per 75 Guests

CONSUMPTION BAR SERVICE

Standard Bar
Premium Bar
Presidential Bar
Domestic Beer
Non-Alcoholic Beer
Imported and Craft Beer
House Wine
Premium Wine
Soda

*Price Per Drink

CASH BAR SERVICE

Standard Bar
Premium Bar
Presidential Bar
Domestic Beer
Non-Alcoholic Beer
Imported and Craft Beer
House Wine
Premium Wine
Soda

*Inclusive Price Per Drink

*Bartender Fee May Apply



20% Service Charge • 9.3% Sales Tax

Bar Packages

Additional 150+ Bartender Fee Applies

One Bartender per 75 Guests

HOSTED BAR INFORMATION

Hosted bars are priced on a per person basis, for each hour of bar service, or part of thereof. Wintergreen resort provides soda, juices, glassware, stirrers, mixers, napkins & ice.

FULL BAR

Standard Bar

Smirnoff Vodka
Gordon's Gin
Bacardi Rum
J&B Scotch
Jim Beam
Seagram's 7
Sauza Gold Tequila

Premium Bar

Titos Vodka
Tanqueray Gin
Captain Morgan Rum
Dewar's White Label Scotch
Jack Daniels
Seagram's VO
Jose Cuervo Tequila

Platinum Bar

Ketel One Vodka
Bombay Gin
Bacardi 8 Rum
Chivas Regal
Makers Mark
Crown Royal
Jose Cuervo 1800 Tequila

Bar Includes Red and White Wines, Domestic, Imported and Craft Beers

BEER AND WINE BAR

Standard Beer and Wine

Premium Beer and Wine

BAR ENHANCEMENTS

Champagne Toast
Wine Service during Dinner



20% Service Charge • 9.3% Sales Tax

Wintergreen, Virginia 22958 • Tel. 434-325-2200 • Fax 434-325-7448 • wintergreenresort.com



