



 **Wintergreen** Resort

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.

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20% Service Charge • 9.3% Sales Tax

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BREAKFAST



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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



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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*

Sliced Fruit *GF*



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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
Sausage Gravy & Biscuits
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



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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



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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



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LUNCH



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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

Brunswick Stew

Southern She Crab

Broccoli Cheddar

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



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LUNCH ENTRÉES

Choice of one entrée.

POULTRY

CHICKEN PICCATA

Parmesan Crusted Chicken Breast
Lemon Caper Sauce
Linguini Pasta
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

SEAFOOD

BAKED ALASKAN COD ^{GF}

Freshly Herb Seasoned Cod
Lemon Beurre Blanc
Harvest Rice Pilaf
Seasonal Vegetables

CRAB CAKES

Two Crab Cakes
Sweet Corn Rémoulade
Risotto Cakes
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
Roasted Garlic Mashed Potatoes
Seasonal Vegetables

BAKED ZITI

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

BACON WRAPPED PORK TENDERLOIN

Cider Glaze
Herb Roasted New Potatoes
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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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, Tomato, Fresh Mozzarella

Red Bell Pepper Coulis

STUFFED PEPPERS ^{GF}

Ratatouille Stuffed Peppers

Tomato Basil Coulis, Grilled Asparagus

ACORN SQUASH

Stuffed Acorn Squash

Quinoa Fig, Fire Roasted Vegetable Filling,

Balsamic Glaze

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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
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

Streusel Topped Peach, Cherry, or Apple Pie

Bourbon Pecan Pie

New York Cheesecake with Fresh Berries

Key Lime Pie

Double Chocolate Cake

Fruit Cobbler

Fresh Berries with Non-Dairy Whipped Cream *GF*



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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

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
Shrimp Salad
Waldorf Chicken Salad
Lettuce, Tomato, Onion
Assorted Breads
Assorted Dessert Bars

THE FIESTA GRANDE

Black Bean and Corn Salad *GF*
Crisp Taco Shells and Soft Tortillas
Sliced Chicken, Sliced Beef *GF*
and Pork Carnitas *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
Tortilla Chips
Salsa and Guacamole
Churro Cheesecake

OLD SOUTH

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

THE EXECUTIVE TRADITION

Garden Salad Bar with Dressings
Grilled Beed Medallions
Mushroom Red Wine Demi Glace
Grilled Bruschetta Chicken with Roma Tomatoes,
Fresh Basil, Pesto, and Balsamic
Herb Roasted New Potatoes
Seasonal Vegetables
Luncheon Rolls and Butter
Assorted Desserts



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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 Cheddar on Wheat Bread

Roast Beef and Provolone on Marble Rye

Vegetarian Greek Wrap

Chicken Salad Wrap

Balsamic Grilled Portobello Mushroom
with Boursin Cheese Wrap

Served with Lettuce and Tomato

Potato Chips

Chocolate Chip Cookie

Soda or Bottled Water



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DINNER



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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

CAESAR

Crisp Romaine Lettuce
Parmesan Cheese
Croutons
Caesar Dressing

SOUTHERN SPINACH AND MESCLUN SALAD

Fresh Spinach and Mesclun Greens
Mandarin Orange Segments
Pickled Red Onion
Toasted Almonds
Raspberry Vinaigrette or Balsamic Vinaigrette

WEDGE SALAD

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

SOUPS

Chicken Tortilla
Hearty Steak and Bean Chili
Potato Leek
Tomato Basil
Minestrone
Shrimp with Roasted Corn
Southern She Crab
Broccoli Cheddar



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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
Roasted Garlic Mashed Potatoes
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
Harvest Rice Blend
Seasonal Vegetables

SALMON AND FILET MIGNON

Lemon Beurre Blanc
Port Demi Glace
Herb Roasted New Potatoes
Seasonal Vegetables

POULTRY

GRILLED BRUSCHETTA CHICKEN GF

Roma Tomatoes
Fresh Basil, Pesto Sauce, and Balsamic
Risotto Cake
Seasonal Vegetables

PARMESAN CRUSTED CHICKEN PICCATA

Chicken Breast with Lemon Caper Sauce
Fresh Herbed Pasta
Seasonal Vegetables

HAYSTACK CHICKEN

Honey Orange Ginger Glaze
Fried Sweet Potato Hay
Herb Rice Pilaf
Seasonal Vegetables

CHICKEN ROULADE

Chicken Breast Stuffed with Apple,
Sausage, Gouda Cheese and Figs
Herb Supreme Sauce
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 Baked Potatoes with Fresh Chives
Seasonal Vegetables

FILET MIGNON

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

PETIT CHATEAU

Sliced Tenderloin Steak
Chimichurri
Roasted New Potatoes
Seasonal Vegetables

BRACIOLE

Italian Herb and Cheese Stuffed Flank Steak Roulade
Espagnole Sauce
Roasted Garlic Mashed Potatoes
Seasonal Vegetables

SEAFOOD

FILET OF SALMON

Grilled Marinated Salmon Fillet
Sun-dried Tomato Tarragon Cream Sauce
Herb Rice Pilaf
Seasonal Vegetables

CHESAPEAKE BAY CRAB CAKES

Sweet Corn Rémoûlade
Roasted New Potatoes
Seasonal Vegetables

BLACKENED YELLOWFIN TUNA

Blackened Yellowfin Tuna Fillet
Basil Pesto Sauce
Roasted Garlic Mashed Potatoes
Seasonal Vegetables

BROILED ALASKAN COD

Herb Crumb Crust
Sweet White Wine Butter Sauce
Risotto Cakes
Grilled Asparagus

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DINNER ENTRÉES

Choice of one entrée

PORK

GRILLED MARINATED PORK TENDERLOIN

Honey Dijon Mustard Sauce
Roasted Rosemary New Potatoes
Seasonal Vegetable

VEGETARIAN

STUFFED ACORN SQUASH ^{GF}

Quinoa, Fig, and Roasted Vegetable Filling
Blasamic Glaze
Roasted New Potatoes

WILD MUSHROOM RISOTTO ^{GF}

White Wine Parmesan Sage & Mascarpone
Grilled Asparagus

GARDEN TORTELLINI

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

STUFFED GRILLED PORTOBELLO ^{GF}

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

CHANA MASALA

Savory Indian chickpeas
Cilantro Yogurt
Lemon Scented Rice
Naan

SPAGHETTI SQUASH BOLOGNESE

Chunky Tomato Basil Sauce
Grilled Asparagus

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SERVED DESSERTS

Please select one dessert.

Carrot Cake

Streusel Topped Peach, Cherry, or Apple Pie

Bourbon Pecan Pie

New York Cheesecake with Fresh Berries

Key Lime Pie

Double Chocolate Cake

Fruit Cobbler

Fresh Berries with Non-Dairy Whipped Cream *GF*



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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

Grilled Marinated Chicken Breast with

Caramelized Onions, apples, and cider glaze

Chesapeake Bay Crab Cakes

with Red Pepper Coulis

Roasted Garlic Mashed Potatoes

Seasonal Vegetables

Assorted Rolls and Butter

Peanut Butter Silk Pie

Fruit Cobbler with Whipped Cream

WINTERGREEN MOUNTAIN VIEW

Wintergreen Salad Bar

Choice of Two or Three Entrées:

Barbecued Baby Back Ribs

Southern Fried Chicken

Grilled Lemon Herb Chicken with a Caper Sauce *GF*

Stuffed Grilled Portobello with Roasted Red Pepper Coulis

Grilled Marinated London Broil with Red Wine Mushroom Demiglace

Herbed Crumb Crusted Alaskan Cod with Lemon Butter Sauce

Shrimp Pasta Primavera

DOWN SOUTH BUFFET

Fire and Ice Salad

Country Potato Salad

Grilled BBQ Chicken

Blackened Red Snapper with

Lemon Chive Butter Sauce

Mashed Potatoes and Gravy

Seasonal Vegetables

Rolls and Hushpuppies

Fruit Crisp

Chocolate Layer Cake

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*
Chargrilled Cowboy Steaks with Pico de Gallo *GF*
Chili Lime Rubbed Chicken Breast *GF*
Roasted New Potatoes *GF*
Grilled Vegetables
Corn Muffins
Cheesecake
Key Lime Pie

AMERICAN STYLE COOKOUT

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

VIRGINIA COUNTRY BARBECUE

Wintergreen Garden Salad
Creamy Coleslaw

Choice of Three Entrées:

Barbecue Baby Back Ribs
Grilled Valley Chicken *GF*

Almond Crusted Brown Butter Sautéed Rainbow Trout *GF*
Grilled Marinated Flank Steak *GF*
Slow Roasted Smoked Brisket
Pulled Pork Barbecue

Virginia Country Barbecue Cookout also includes:

Macaroni and Cheese
Country Green Beans
Assorted Rolls and Butter
Fruit Cobbler with Whipped Cream
Chocolate Peanut Butter Pie



20% Service Charge • 9.3% Sales Tax

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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 Breast Turkey (serves 30)

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

Beef Tenderloin (serves 12)

Prime Rib (serves 18)



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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 Cavatappi

Choice of Two:

Marinara, Alfredo or Pesto

MAC & CHEESE STATION

Bacon, Pulled Pork, Smoked Brisket, Peppers, Tomato Fondue, and Scallions

BARBECUE SLIDER BAR

Pulled Pork and Pulled Chicken

Carolina, Mustard and Traditional Barbecue Sauces

Coleslaw

Slider Buns

MASHED POTATO BAR

Pan Gravy, Shredded Smoked Gouda, Shredded Cheddar,

Chives, Sour Cream, Bacon and Butter



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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 Toasted Baguette Bread

Serves 25 persons

WARM BAKED BRIE

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

Serves 30 persons

BREADS AND SPREADS

Roasted Pepper Hummus, Tomato Basil Bruschetta and
Pimento Cheese served in Carved Natural Decorative Bowls
Toasted Baguette Bread, 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

Pimento Cheese Deviled Eggs with Ancho Honey Glazed Bacon

Herb Cheese Stuffed Belgian Endive with Pine Nuts

Tuscan Cheese Bruschetta on Crostini

Gazpacho Shooter with Grilled Shrimp & Parmesan

Tomato Mozzarella Filo Cups with Basil Pesto

Fig Crostini with Gorgonzola, Pickled Onion & Walnuts

Brie on Shortbread with Strawberries

Assorted Tea Sandwiches to include:

Curry Chicken Salad & Cucumber Watercress

Ham Salad Cheese Puffs

VA Ham Biscuit with Apple Butter

Seared Tuna on Sesame Cracker with Wasabi

Caprese & Antipasto Brochettes

Salmon & Cream Cheese Pinwheels on Cucumber

HOT

Spinach Artichoke Filo Cups

Vegetable Spring Rolls with Sweet Chili Teriyaki

Potstickers with Asian Dipping Sauce

Chicken Satay with Peanut Sauce

Spanakopita

Mac & Cheese Bites with Tomato Bacon Jam

Southwestern Black Bean Empanadas

Philly Cheesesteak Egg Rolls with Beer Cheese

Sweet and Sour Meatballs

Hibachi Beef Brochettes

Mediterranean Flatbread with Olives, Artichokes,

Sun Dried Tomatoes, and Feta Cheese

Mini Smoked Chicken Quesadillas

Pork Belly Crostini with Pimento Cheese & Tomato Jam

Chicken & Waffle Sliders with Chipotle Honey

Scallops Wrapped in Bacon

Chipotle Shrimp & Avocado Crostini with Tomato Relish

Mini Lump Crab Cakes with Remoulade

Steak Crostini with Chimichurri & Onion Marmalade

Crispy Asparagus & Asiago in Filo

Spinach, Brie & Sausage Stuffed Mushrooms

Lump Crab Stuffed Mushrooms with Remoulade

BBQ Shrimp and Grit Bites

Coconut Shrimp with Sweet Chili Apricot Glaze



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SNACKS AND DIPS

BAR NIBBLES

Pretzels, Dry Roasted Nuts and Kettle Chips

Onion and Herb Dip with Kettle Chips

Hot Spinach and Artichoke Dip with Pita Chips

Salsa and Chili Con Queso with Tricolor Tortilla Chips

Hot Cheesy Crab Dip with Toasted Baguette Bread

TRAIL MIX BAR

20 person minimum required

Granola, Nuts, Chex Mix, M&M's and Dried Fruit



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BAR



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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
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

PRESIDENTIAL 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.



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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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