



Wintergreen Resort
WeddingMenu



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 a Biscuit with Apple Butter
Sweedish Meatballs
Miniature BLT, Herb Aioli
Chicken Satay, Peanut Sauce
Southwestern Black Bean Empanadas
Blue Cheese Stuffed Dates Wrapped in Bacon
Chicken & Waffles, Chipotle Honey
Curry Chicken Salad on Buttermilk Biscuit
Caprese Antipasto Brochettes
Prosciutto & Melon

Seafood

Bacon Wrapped Scallops
Miniature Crab Cakes, Roasted Pepper Coulis
Crab Stuffed Marinated Mushrooms
Crab Hushpuppies with Chef's Tarter Sauce
Grilled Bacon Wrapped Shrimp, Spicy Apricot Glaze
Old Bay Shrimp Cocktail, Spicy Cocktail Sauce
Mini Shrimp & Grit Cake
Crab and Avocado Mini Toast

Vegetarian

Strawberries and Brie on Shortbread
Stuffed Belgian Endive, Fresh Herb Cheese
Spanakopita
Crispy Mushroom Risotto Fritters, Herb Aioli
Pear and Brie Cheese
Basil Marinated Mozzarella & Tomato Brochette
Asparagus and Asiago in Phyllo
Pimento Cheese Deviled Eggs with Ancho Honey Bacon
Goat Cheese, Onion & Mushroom Tart
Pimento Cheese Biscuit with Fried Green Tomato
Tomato & Basil Bruschetta
Petite Tomato Pies

Late Night Snacks

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



20% Service Charge • 9.3% Sales Tax

Reception Displays

Refreshed & Replenished for Two Hours

Small Display: 50 Guests | Large Display: 100 Guests

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
Serves 30 people

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, 50% seating, 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, Prosciutto, Bell Pepper
and Aged Parmesan

Mac & Cheese Station

Bacon, Pulled Pork, Brisket, Peppers,
Tomato Fondue 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 Ham, White Wine and Cream
Served over Stone Ground White Grits

Mashed Potato Bar

Pan Gravy, Shredded Smoked Gouda,
Shredded Cheddar, 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 Cavatappi
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

Serves 40 People

Roasted Whole Turkey

Serves 30 People

Steamship Baron of Beef

Roasted in Rosemary and Garlic

Serves 50 People

Beef Tenderloin

Serves 12 People

Prime Rib

Au jus

Serves 18 People

Herb Crusted Pork Loin

Dried Apricot Chutney

Whole Grain Mustard

Serves 20 People



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
Lobster Ravioli, Sherry Cream Sauce
Crab & Wild Mushroom Gratin
Shrimp & Gouda Grit Cake
Pimento Cheese Risotto Fritters, Tomato Jam
Mini Beef Wellington, Bearnaise Sauce

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

Entrée Selections

Choice of two

Duo of Marinated Salmon Filet and Beef Tenderloin

Lemon Beurre Blanc | Demi-Glace

Duo of Charbroiled Filet Mignon and Pan-Seared Chicken Breast

Bordelaise Sauce | Herbed Cream Sauce

Duo of Grilled Shrimp and Filet Mignon

Chimichurri | Mushroom Red Wine Sauce

Broiled Marinated Salmon Filet

Lemon Pesto Sauce

Pan-Seared Breast of Chicken

Herb Lemon Caper Sauce

Grilled Filet Mignon

Demi-Glace

Blackened Red Snapper

Lemon Chive Butter Sauce

Airline Breast of Chicken

Herb Jus

Chicken Roulade with Apple, Sausage, Gouda, & Fig Stuffing

Grilled Marinated Beef Tenderloin

Green Peppercorn Sauce

Crab Cakes

Lemon Caper Sauce

Braciolo, Italian Herb & Cheese

Stuffed Flank Steak Roulade, Espagnole Sauce

Grilled Pork Tenderloin

Maple Cider Glaze

New York Strip Steak

Mushroom Red Wine Sauce

Seared Sesame Crusted Tuna

Soy Ginger & Wasabi Aioli

VEGETARIAN FAVORITES

Spaghetti Squash Bolognese

Chunky Tomato Basil Sauce, Grilled Asparagus

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

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

STARCH

Basmati Rice Almondine
Creamy Smashed Potatoes
Potato Gratin
Herb Risotto



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

Grilled Chicken Breasts with Caramelized Onions Apples
& Cider Glaze, Slow Roasted Smoked Brisket, Crab
Cakes, Red Pepper Coulis,
Roasted Garlic Mashed Potatoes
Grilled Asparagus

Highlands

Potato Salad
Creamy Coleslaw
Grilled Valley Chicken
Blackened Red Snapper with Lemon Chive Butter Sauce
House Smoked Pork Barbecue
Macaroni & Cheese
Country 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

Shallot-Thyme White Wine Butter Sauce

Almond-Crusted Salmon

Sautéed Fresh Atlantic Salmon Drizzled
with a Cilantro Chive Pesto Sauce

Green Beans with Sage and Pancetta

Roasted Fingerling Potatoes

Three Ridges

Roasted Breast of Chicken, Champagne Sauce
Sliced Tenderloin of Beef, Chianti Peppercorn Sauce
and Horseradish Cream
Basmati Rice Almondine
Sautéed Broccoli, Carrots and Bell 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

CASH BAR SERVICE

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

*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	Premium Bar	Platinum Bar
3 hours	3 hours	3 hours
4 hours	4 hours	4 hours
5 hours	5 hours	5 hours
Smirnoff Vodka	Titos Vodka	Ketel One Vodka
Gordon's Gin	Tanqueray Gin	Bombay Gin
Bacardi Rum	Captain Morgan Rum	Bacardi 8 Rum
J&B Scotch	Dewar's White Label Scotch	Chivas Regal
Jim Beam	Jack Daniels	Makers Mark
Seagram's 7	Seagram's VO	Crown Royal
Sauza Gold Tequila	Jose Cuervo Tequila	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
3 hours	3 hours
4 hours	4 hours
5 hours	5 hours

BAR ENHANCEMENTS

Champagne Toast
Wine Service during Dinner



20% Service Charge • 9.3% Sales Tax



