



Wintergreen
Resort & Conference Center

Meeting & Banquet MENU

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The Wintergreen Resort and Convention Center recognizes
the importance staying within your meeting budget.

Please contact our sales manager

800-648-4765 Ext. 3 to discuss your group's specific needs.



Breakfast & Coffee Breaks



Prices subject to 18% service charge & 6% sales tax.
Final guarantee required
72 hours prior to function

INDIVIDUAL EGG SPECIALTIES

Freshly brewed regular or decaffeinated coffee is included

Creamy Scrambled Eggs and a Giant Fresh Cinnamon Roll	\$4.75
Served with Ham, Bacon or Sausage	\$5.50
Chopped Ham & Scrambled Eggs w/Cheese Sauce & a Giant Cinnamon Roll	\$6.95
Eggs Wintergreen	\$6.95
<i>Two Eggs Basted with a Slice of Virginia Ham Layered on a English Muffin served with our Homemade Cheese Sauce</i>	

CONTINENTAL BREAKFAST

Coffee, Decaf, Herbal Teas with Lemon, Assorted Juices, Freshly Baked Pastries & Muffins.	\$4.75
Add Fresh Fruit or Yogurts	\$5.75

BOUNTIFUL BREAKFAST BUFFET

Breakfast Cereals, Seasonal Fruits, Baked French Toast, Country Scrambled Eggs, Sausage Links, Baked Ham, Breakfast Potatoes, Freshly Baked Pastries, Toast, Coffee, Tea & Orange Juice.	\$8.50
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COFFEE BREAKS

Coffee~ Regular or Decaffeinated	(per gallon) \$16.00	(per half gallon) \$8.00
Soft Drinks	(per can) \$1.50	
Hot Tea	(per bag) \$1.25	
Milk	(per carafe) \$7.00	
Orange Juice	(per carafe) \$8.00	
Tomato Juice	(per carafe) \$8.00	
Lemonade	(per carafe) \$8.00	
Iced Tea	(per carafe) \$8.00	
Mineral Water	(per can) \$1.50	
Bottled Water	(per bottle) \$1.50	

MISCELLANEOUS & BAKERY

Fruit Tray ~ Seasonal Selection	(serves 25 people) \$45.00
Breakfast Assortment	(per dozen) \$16.00
Cinnamon Rolls	(per dozen) \$12.00
Assorted Pastries	(per dozen) \$16.00
Muffins	(per dozen) \$12.00
Assorted Cookies	(per dozen) \$12.00
Fresh Croissants with Assorted Jellies	(per dozen) \$15.00
Bagels with Assorted Jellies & Cream Cheese	(per dozen) \$16.00
Whole Fruits ~ Apples, Oranges & Bananas	(each) \$1.25
Brownies	(per dozen) \$12.00
Granola Bars	(each) \$1.25

Luncheons



ADD TO ANY MENU SELECTION

Cup of Soup Du Jour
(additional) \$2.00

Fresh Garden Salad
(additional) \$1.00

All Lunch Buffets
include freshly
brewed coffee,
iced tea, milk
or soda.

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COLD SELECTIONS

- Flaky Croissant Sandwiches\$7.95
Choice of roast turkey, sliced roast beef or sliced ham, served with a pickle & pasta salad
- Slice of Wisconsin Cheese additional\$.50
- Wintergreen Sub\$6.95
Breast of turkey, tasty ham, spicy salami, Wisconsin cheese, lettuce, tomato & tangy dressing on fresh baked French bread. Served with a pickle & pasta salad
- Soup & Sandwich\$6.50
A half roast turkey & a half tender ham served with a cup of our homemade soup
- Chef's Salad\$7.95
Tender ham & roast turkey on a bed of greens topped with cheese strips, hard cooked egg slices & tomato wedges. Served with Fresh baked rolls & butter. Choice of dressing.
- Turkey Salad\$7.95
Tender turkey pieces, fresh grapes. Pineapple, almonds in a creamy dressing on leaf lettuce. Served with seasonal fresh fruit & a fresh baked croissant.

HOT SELECTIONS

- Served with a garden salad & coffee, tea or milk.
- Roast Sirloin of Beef with Au Jus\$9.50
Served with mashed potatoes & gravy, vegetables du jour & fresh rolls.
- French Dip\$8.95
Served on freshly baked French bread with Au Jus
- Our Homemade Lasagna\$9.50
Layers of pasta, tangy sauce meat & Wisconsin cheese baked until bubbly. Served with garlic bread.
- Baked Chicken with Mushroom Wine Sauce\$9.50
Served on a bed of rice pilaf with a vegetable du jour & freshly baked rolls
- Spicy Cajun Cod Baked with Butter\$9.50
Served with wild rice blend & freshly baked rolls.
- Oriental Stir-fry\$8.95
Chicken Breast & fresh vegetables in a savory sauce served over steamed rice & a crisp egg roll

SOUP & SANDWICH BUFFET (25 people minimum)

Variety of sliced meats & cold salads served with assorted cheese & breads, lettuce, tomatoes, condiments & homemade soup.\$8.50

PIZZA & PASTA BUFFET (25 people minimum)

A variety of your favorite pizzas, pastas, sauces & garlic bread.\$8.95
with tossed salad additional 1.00

CHAR-GILLED BURGER BUFFET (25 people minimum)

On Kaiser roll, with golden French fries, coleslaw & baked beans\$8.50
with chicken breast\$9.50

DINNER BUFFETS (25 people minimum)

Includes fresh baked rolls & butter, coffee, tea soda or milk & choice of:
2 Entrees, 4 Accompaniments & Garden Salad \$15.95
3 Entrees, 5 Accompaniments & Garden Salad \$17.95

ENTRÉE CHOICES

Roast Turkey Breast, Baked Chicken, Baked Ham, Baked Cod, Boneless Pork Loin, Roast Sirloin of Beef, Beef Stroganoff, Carved Prime Rib—*additional price / person, only one serving / person, please ask for details.*

ACCOMPANIMENT CHOICES

Mashed Potatoes, Rice Pilaf, Au Gratin Potatoes, Steamed Broccoli, Corn Bread Stuffing, Corn O' Brien, Glazed Baby Carrots, Peas w/Pearl Onions, Assorted Vegetable Trays, Coleslaw, Jell-O Salads, Macaroni Salad, Italian Pasta Salad, Fruit Bowls, Marinated Vegetables, Creamy Cucumbers/Onions.

Hors d'oeuvres



MINI SANDWICHES

Chef Carved Sirloin of Beef or Whole Baked Wisconsin Ham & Mini Buns (100)\$180.00

HOT

Spring Rolls with Sweet & Sour Sauce (100)\$125.00
 Mini Egg Rolls with Sweet & Sour Sauce (100)\$125.00
 Oriental Pot Stickers with Ginger Soy Sauce (50)\$65.00
 Water Chestnuts Wrapped in Bacon (100)\$140.00
 Homemade Meatballs in Cream or BBQ Sauce (100)\$135.00
 Quesadilla Filled with spicy Chicken, with Salsa & Sour Cream(50)\$70.00
 Petite Quiche (50)\$55.00
 Crab Rangoon (100)\$160.00
 Stuffed Mushroom Caps (50)\$80.00
 Fried Coconut Shrimp (50)\$80.00
 Buffalo Wings with Ranch Dip (100)\$140.00
 Fried Wisconsin Cheese Curds (50)\$50.00

COLD

Array of Fresh Fruit Tray ~ a Seasonal Selection (serves about 50)\$90.00
 Fresh Garden Vegetables with Ranch (serves about 50)\$65.00
 Rye Rounds with Spinach Dip (serves about 50)\$65.00
 Deviled Eggs (50)\$70.00
 Anti Pasta Tray (Asst Italian Meats, Cheese & Marinated Vegetables) (serves about 50)\$135.00
 Melon with Prosciutto (50)\$80.00
 Bruschetta ~ Fresh Tomatoes & Parmesan (serves about 50)\$90.00
 Ripe Red Tomato with Fresh Mozzarella & Basil (50)\$80.00

SEAFOOD

Mirrored Display of Whole Smoked Salmon (100)\$160.00
 Iced Jumbo Shrimp with Cocktail Sauce (50)Market Price
 Bacon Wrapped Garlic Shrimp (50)\$130.00
 Cocktail Shrimp with Seafood Sauce (50)\$100.00
 Crabmeat Canapes (50)\$90.00
 Seafood Dip with Crackers (serves about 50)\$80.00
 Pesto Shrimp Crostini on Toasted Baquettes (50)\$130.00

CHEESES (all trays serve about 50)

Brie with Fresh Grapes & Crackers\$95.00
 Round of Porta Salut with Crackers\$125.00
 Assorted Wisconsin Cheeses with Crackers\$75.00
 Wisconsin Cheese & Sausage Tray with Crackers\$75.00
 Specialty Cheese Balls with Crackers\$75.00

SNACKS

Nuts\$9.00/lb
 Mixed Nuts\$18.00/lb
 Snack Mix\$10.00/lb
 Pretzels\$8.00/lb
 Potato Chips\$9.00/lb
 Tortilla Chips\$9.00/lb
 Fresh Dip or Tangy Salsa\$12.00/quart

Prices subject to 18% service charge plus 6% tax. Final guarantee required 72 hours prior to function.

Dinners



ADD TO ANY MENU SELECTION

Cup of Soup Du Jour
(additional) \$2.00

HOUSE SPECIALTY
Twice Baked Potato
(additional) \$1.00

ALL DINNERS INCLUDE

Fresh Baked Rolls & Butter, Vegetable Du Jour, Coffee, Iced Tea or Milk

CHOICE OF SALAD

Fresh Garden Salad or Caesar Salad or Mandarin Orange & Romaine Salad

*Fresh Spinach Salad with Hot Bacon Dressing —*additional \$1.00

CHOICE OF POTATO OR RICE

Baked Potato, Parsley Baby Red Potatoes, Au Gratin Potatoes,
Garlic Mash Potatoes, Rosemary Potatoes or Rice Pilaf

*Twice Baked Potato ~ Our house specialty—*additional \$1.00

*Cup of Homemade Soup du Jour—*additional \$2.00

BEEF

Roast Prime Rib of Beef	Queen \$18.95	King \$19.95
<i>Slowly Roasted To Tenderness</i>		
Roast Sirloin of Beef	\$15.95	
<i>Served with Au Jus</i>		
Beef Stroganoff	\$13.95	
<i>Succulent Pieces of Choice Beef in a Sour Cream Sauce Served on Buttered Pasta</i>		

POULTRY

Chicken Chardonnay	\$16.95	
<i>Breast of Chicken Baked in Wine Sauce.</i>		
Stuffed Chicken Breast	\$15.95	
<i>Tender Chicken Breast Stuffed with Homemade Pork Sausage Dressing & Topped with Special Wine Sauce</i>		
Prosciutto-Wrapped Chicken Breast	\$17.95	
<i>Chicken Breast Stuffed with Smoked Gouda Cheese Wrapped with Prosciutto, topped with a Smoky Bacon Cream Sauce</i>		
Roast Half Chicken	\$14.95	
<i>A tender half chicken roasted with our special herbs & spices.</i>		

FISH & SEAFOOD

Baked Fillet of Cod	\$14.95	
<i>with Seafood Stuffing & Shrimp Newburg Sauce</i>		
Shrimp Linguine	\$14.95	
<i>Shrimp in a Butter Garlic Sauce on Pasta (No Potato)</i>		
Bacon Wrapped Jumbo Shrimp	\$16.95	
<i>on Rice Pilaf (No Potato)</i>		
Deep Fried Jumbo Shrimp	\$15.95	
<i>with Spicy Dipping Sauce</i>		
Seafood Alfredo on Linguine	\$16.95	

PORK

Roast Pork Loin	\$14.95	
<i>Served with Apple Herb Stuffing</i>		
Stuffed Pork Chop	\$14.95	
<i>Served with Sage Dressing</i>		

COMBO ENTREES

8oz. Tenderloin with Three Bacon Wrapped Garlic Shrimp	\$25.95	
Roast Sirloin of Beef & Chicken Chardonnay	\$20.95	

Prices effective for group ordering all same choice. If more than one choice is preferred, an additional \$1.00 per item is charged. Prices subject to 18% service charge plus 6% tax. Final guarantee required 72 hours prior to function

Desserts



INDIVIDUAL TREATS

Ice Cream or Sherbet	\$2.25
Fudge or Strawberry Sundae with Whipped Topping/Cherry	\$2.95
Chocolate Mousse Cake	\$3.25
Home Baked Fruit Pie	\$2.95
Fudge or Strawberry Ice Cream Pie	\$3.95
Cheesecake with Fruit Topping	\$3.95
Berries in a Cloud	\$3.95
Butterbrickle Torte	\$3.50
Orange Raspberry Rum Cake	\$3.95
Chocolate Alexander Torte	\$3.95

DESSERT BUFFET (PER PERSON)

A variety of your Favorite Desserts	\$5.50
<i>Served with Flavored Coffees & Teas</i>	

SWEET TREATS (50 PIECES)

Fudge Nut Brownies	\$50.00
Assorted Dessert Bars	\$65.00
Assorted Cookies	\$50.00
Assorted Mini Cheesecakes	\$55.00

LATE NIGHT TREATS (100 PIECES)

Fresh Strawberries hand-dipped in Chocolate	\$150.00
Chocolate Mousse in Petite Shells	\$125.00
Custard Shells with Fresh Fruit	\$125.00
Chocolate Dipped Cream Puffs	\$95.00

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Bar Service



All individual prices are subject to change.

LIQUOR POLICY

The Wintergreen is the sole alcoholic licensee on our premises & subject to all state & local laws. As violations of these laws may jeopardize our license, our policy prohibits the service of alcoholic beverages not purchased from or regulated by the hotel. We will be happy to set up an additional portable bar for receptions over 250 people.

All prices subject to 18% service charge & 6% sales tax.

Glass Of Soda	\$1.75
Wine Coolers	\$3.25
Rail Drink with Juice	\$4.50
Call Drink with Juice	\$5.50
Premium Drink with Juice	\$7.50
Glass of House Wine*	\$3.50
Glass of Premium Wine*	List
Bottle of Domestic Beer	\$3.00
Bottle of Premium Beer	\$4.00
Rail Highball	\$4.00
Call Highball	\$5.00
Premium Highball	\$6.00
Rail Cocktail on The Rocks	\$5.00
Call Cocktail	\$6.00
Premium Cocktail	\$7.50
After Dinner Drinks	\$6.00
Rail Shot	\$3.00
Call Shot	\$4.00
Premium Shot	\$6.00
Quarter Barrel of Domestic Beer.	\$105.00
Half Barrel of Domestic Beer	\$195.00
Case of House Wine*— <i>Chardonnay, Merlot, White Zinfandel</i> (12 Bottles)	\$165.00
Case of House Champagne (12 Bottles)	\$175.00
Bottle of House Champagne	\$16.95
Personalized Individual Champagne Favors	Quote

* We have many other champagne & wines to offer.
Please ask our sales manager for additional information.

Theme Parties



What a great way to entertain your guests! We've listed a few of the possible parties you can plan. Please call for availability.

Final guarantee for theme parties required one week prior to function.

There is a 50 person minimum for all buffets & all dinners include choice of coffee, tea, or milk.

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Final guarantee required
72 hours prior to function

ALL AMERICAN

Grilled Wisconsin Brats & Hamburgers
Fresh Kaiser Rolls
Fresh Vegetable Tray
Fresh Fruit Salad
Creamy Potato Salad
Chewy Fudge Brownies
\$15.95 per person

HAWAIIAN LUAU

Roast Pork with Apple Stuffing
Seafood Supreme
Mango Glazed Chicken
Sweet Potatoes baked in Apple Cider
Tropical Fruit Salad
Sweet & Sour Cucumbers
Fresh Vegetable Tray
Corn Bread with Honey
Hawaiian Dream Cake
\$26.95 per person

ITALIAN

Italian Salad
French Bread with Oil & Herbs
Italian Crème Cake
Choice of three:
Lasagna
Manicotti
Spaghetti Marinara or Meat Sauce
Spaghetti Carbonara
Gnocchi Verdi
Risotto
Sweet Peppers & Sausage
Lemon Chicken
Shrimp Scampi with Pasta
Italian Marinated Beef
Pasta Primavera with Alfredo Sauce
Chicken Piccata
Fettuccini al Forno
\$24.95 per person

WESTERN BARBECUE

BBQ Ribs/BBQ Chicken
Old Fashioned Baked Beans
Corn on the Cob
Baby Red Potatoes
Tangy Cole Slaw
Fresh Vegetable Tray
Corn Bread with Honey
Warm Apple Pie with Cheese
\$26.95 per person

ON WISCONSIN

Roast Loin of Pork
Baked Wisconsin Ham
Chicken & Noodles
Cheesy Au Gratin Potatoes
Scalloped Corn
Cranberry Salad
Corn Bread & Honey
Cherry Crisp
\$24.95 per person

OUTDOOR STEAK FRY

10oz. Prime New York Strip Steak

Twice Baked Potato
Corn on the Cob
Glazed Baby Carrots
Vegetable Tray
Fresh Fruit Salad
Crispy French Rolls
Strawberry Shortcake
\$34.95 per person

MARDI GRAS

Shrimp Creole
Southern Fried Chicken
Cajun Catfish & Hush Puppies
New Orleans Rice
Sweet & Sour Green Beans . . .Frozen Fruit Salad
Corn Bread with Honey
Biscuits with Jam
Bread Pudding
\$24.95 per person