



Wintergreen
Resort & Conference Center

Welcome!

We would like to thank you for selecting the Wintergreen Resort and Conference Center for your upcoming event.

Following you will find a selection of the breakfast, lunch, dinner and break menus.

Please note: If you prefer a menu selection not listed or if you have a favorite recipe, please let our sales manager know.

She will do whatever is possible to accommodate your desires.

At Wintergreen Resort and Convention Center we know there is nothing better than having your meeting, banquet or social gathering run smoothly and our entire staff is prepared to do whatever it takes to please you and your guests.

We look forward to working with you.

The Wintergreen Sales Department



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 and 6.5% sales tax.

Final guarantee required
72 hours prior to function

INDIVIDUAL EGG SPECIALTIES

Freshly brewed regular or decaffeinated coffee is included

Creamy Scrambled Eggs with Hash Browns and Buttered Toast	\$5.95
Add Ham, Bacon or Sausage	\$7.50
Chopped Ham and Scrambled Eggs with Cheese Sauce	\$7.50
<i>Served with our Homemade Buttermilk Pancakes</i>	
Pecan French Toast	\$7.95
<i>Our Specialty, Served with Sausage and Fresh Fruit</i>	

CONTINENTAL BREAKFAST

Coffee, Decaf, Assorted Teas with Lemon, Assorted Fresh Juices, Served with Freshly Baked Pastries and Muffins.	\$4.95
Add Fresh Fruit <i>or</i> Yogurts (<i>Please select one</i>)	\$5.95

BOUNTIFUL BREAKFAST BUFFET

Pecan French Toast, Seasonal Fruits, Country Scrambled Eggs, Sausage Links, Baked Ham, Breakfast Potatoes, Freshly Baked Pastries, Toast, Coffee, Tea and a small Orange Juice	\$9.75
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COFFEE BREAKS

Coffee~ Regular or Decaffeinated	(per gallon) \$18.00	(per half gallon) \$9.00
Soft Drinks	(per can) \$1.50	
Hot Tea	(per bag) \$1.25	
Milk	(per carafe) \$8.00	
Juice—Orange, Apple, Cranberry, Tomato	(per carafe) \$9.00	
Lemonade	(per carafe) \$9.00	
Iced Tea	(per carafe) \$8.00	
Bottled Water	(per bottle) \$1.50	

MISCELLANEOUS & BAKERY

Fruit Tray ~ Seasonal Selection	(serves 25 people) \$48.00
Breakfast Assortment	(per dozen) \$18.00
Cinnamon Rolls	(per dozen) \$13.00
Assorted Pastries	(per dozen) \$16.00
Muffins	(per dozen) \$13.00
Assorted Cookies	(per dozen) \$13.00
Fresh Croissants with Jellies	(per dozen) \$15.00
Bagels with Assorted Jellies & Cream Cheese	(per dozen) \$16.00
Seasonal Whole Fruits	(each) \$1.50
Brownies	(per dozen) \$12.00
Granola Bars	(each) \$1.25

Luncheon's

PLATED LUNCH SELECTIONS



COLD SELECTIONS

- Flaky Croissant Sandwiches\$8.95
Choice of roast turkey, sliced roast beef or sliced ham (Choose One). Served with a pickle and fresh fruit.
Slice of Wisconsin Cheeseadditional \$.50
- Wintergreen Sub\$7.95
Roast turkey, tasty ham, spicy salami, Wisconsin cheese, lettuce, tomato and tangy dressing on fresh baked French bread.
Served with a pickle and fresh fruit
- Soup & Sandwich\$6.95
A half roast turkey and a half tender ham served with a cup of our homemade soup
- Chicken Caesar Wrap\$8.95
Juicy chicken breast, romaine lettuce, parmesan cheese and Caesar dressing.
- Turkey Salad\$8.95
Tender turkey pieces, fresh grapes, pineapple, almonds in a creamy dressing served on leaf lettuce. Served with seasonal fresh fruit and a freshly baked butter croissant.
- Oriental Chicken Salad\$8.95
Fried chicken over fresh green, shredded cabbage and topped with crispy Chinese noodles, almonds and oriental dressing, Parmesan Cheese and Caesar Dressing.

ADD TO ANY MENU SELECTION

Cup of Soup Du Jour
(additional) \$2.00

Add a Baby Dessert
(additional) \$1.00

PLATED HOT SELECTIONS

- Served with a garden salad and choice of coffee, iced tea or milk.
- Roast Sirloin of Beef with Au Jus\$9.75
Served with mashed potatoes and gravy, vegetables du jour and fresh rolls.
- French Dip\$9.25
Served on freshly baked French bread with Au Jus
- Our Homemade Lasagna\$9.75
Layers of pasta, tangy sauce meat and Wisconsin cheese baked until bubbly. Served with garlic bread.
- Baked Chicken Breast with Mushroom Wine Sauce\$9.75
Served on a bed of rice pilaf, vegetable du jour and freshly baked rolls.
- Chicken Alfredo\$9.75
Chicken breast and creamy Alfredo sauce served on a bed of fettuccine. Served with garlic bread

LUNCH BUFFET OPTIONS

SOUP & SANDWICH BUFFET (25 people minimum)

Variety of sliced meats and cold salads served with assorted cheese and breads, lettuce, tomatoes, condiments and homemade soup\$9.50

PIZZA & PASTA BUFFET (25 people minimum)

A variety of your favorite pizzas, pastas, sauces, garlic bread and fresh salad.\$9.95

CHAR-GILLED BURGER BUFFET (25 people minimum)

On Kaiser roll, with golden French fries, coleslaw and baked beans\$8.95
with Chicken\$9.95

BUILD-YOUR-OWN-TACO-BUFFET (25 people minimum)

Seasoned beef and chicken served with refried beans, Spanish rice, shredded lettuce, tomatoes, salsa, sour cream, cheese, onions, black olives, soft & hard taco shells, and tortilla chips.\$9.50

MINI LUNCHEON BUFFET (25 people minimum)

Includes your choice of 2 meats, mashed potatoes and gravy, Chef's choice vegetable, and Fresh salad greens with dressing.\$12.95

Meat Choices

BBQ Chicken Legs, Bourbon Glazed Meatloaf, Roast Pork Loin or Glazed Pit Ham

ALL LUNCH BUFFETS

served with a
Fresh garden salad,
rolls and choice of
coffee, iced tea or milk

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Hors d'oeuvres



MINI SANDWICHES

Chef Carved Sirloin of Beef or Whole Baked Wisconsin Ham\$180.00
Served with Assorted Rolls & Condiments (100 sandwiches)

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 Baguettes (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

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and 6.5% sales tax.

Final guarantee required
72 hours prior to function

Dinners

PLATED DINNER SELECTIONS



ADD TO PLATED
MENU SELECTION

Cup of Soup Du Jour
additional \$2.00

HOUSE SPECIALTY
Twice Baked Potato
additional \$1.00

Prices effective for group ordering
all same choice. If more than one
choice is preferred, an additional
\$1.00 per item is charged.

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charge and 6.5% sales tax.

Final guarantee required
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All Plated Dinners served with a dinner salad, rolls and choice of coffee, iced tea or milk.

CHOICE OF SALAD

Fresh Garden Salad | Caesar Salad | Mandarin Orange Salad | *Fresh Spinach Salad —*additional \$1.00

CHOICE OF STARCH

Baked Potato | Parsley Baby Red Potatoes | Au Gratin Potatoes,
Garlic Mash Potatoes | Rosemary Potatoes | Rice Pilaf | Buttered Pasta

*Twice Baked Potato ~ Our House Specialty—*additional \$1.00

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

BEEF

Roast Prime Rib of BeefQueen \$18.95 King \$20.95
Slowly Roasted To Tenderness
Roast Sirloin of Beef\$16.95
Served with Au Jus
Beef Stroganoff\$14.95
Succulent Pieces of Choice Beef in a Sour Cream and Mushroom Sauce. Served over Buttered Pasta

POULTRY

Chicken Chardonnay\$16.95
Breast of Chicken Baked in Wine Sauce with Mushrooms, Onions and Basil.
Stuffed Chicken Breast\$16.95
Tender Chicken Breast Filled with Homemade Apple Sausage Stuffing Topped with a Creamy Mushroom Wine Sauce.
Roast Half Chicken\$14.95
Baked until Golden Brown roasted with our succulent herbs and spices.

FISH & SEAFOOD

Baked Fillet of Cod\$15.95
A fresh Fillet Stuffed with Seafood Stuffing and topped with a Creamy Shrimp Sauce.
Shrimp Linguine\$16.95
Shrimp in a Butter Garlic Sauce on Pasta (No Starch Choice)
Bacon Wrapped Jumbo Shrimp\$16.95
Our Jumbo Shrimp Wrapped with Smokey bacon and served on a bed of Rice Pilaf. (No Starch Choice)
Deep Fried Jumbo Shrimp\$16.95
Crispy Jumbo Shrimp with Spicy Dipping Sauce.
Seafood Alfredo on Linguine\$16.95
Fresh Seafood in a Creamy Alfredo Sauce served on a bed of Linguine. (No Starch Choice)

PORK

Roast Pork Loin with Apple Herb Stuffing\$16.95
Tender slices of Juicy Pork on top of Homemade Apple Sausage Stuffing

COMBO ENTREES

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

DINNER BUFFET OPTIONS

ALL DINNER BUFFETS

served with
Garden Salad,
fresh baked rolls
and choice of
coffee, iced tea or milk

2 ENTREES, 4 ACCOMPANIMENTS \$16.95

3 ENTREES, 5 ACCOMPANIMENTS \$18.95

Entrée Choices

Roast Turkey Breast | Baked Chicken | BBQ Chicken | Baked Ham | Baked Cod | Boneless Pork Loin,
Roast Sirloin of Beef | Beef Stroganoff | Carved Prime Rib—additional price/person, only 1 serving/person,
please ask for details.

Accompaniment Choices

Mashed Potatoes | Garlic Smashed Potatoes | Rice Pilaf | Au Gratin Potatoes | Parsley Baby Red
Potatoes | Rosemary Potatoes | Pasta Olio | Steamed Broccoli | Homemade Stuffing | Corn O'Brien,
Glazed Baby Carrots | Buttered Peas | Coleslaw.

Desserts



INDIVIDUAL TREATS

Ice Cream or Sherbet	\$2.25
Fudge or Strawberry Sundae with Whipped Topping/Cherry	\$3.25
Chocolate Mousse Cake	\$3.25
Home Baked Fruit Pie	\$3.25
Fudge or Strawberry Ice Cream Pie	\$4.25
Cheesecake with Fruit Topping	\$4.25
Berries in a Cloud	\$4.25
Butterbrickle Torte	\$4.25
Orange Raspberry Rum Cake	\$4.25
Chocolate Alexander Torte	\$4.25

DESSERT BUFFET

A variety of your Favorite Desserts	\$6.95/person
<i>Served with Flavored Coffees and Teas</i>	

Prices subject to 18% service charge and 6.5% sales tax.

Final guarantee required
72 hours prior to function

Bar Service



All individual prices are subject to change.

LIQUOR POLICY

The Wintergreen is the sole alcoholic licensee on our premises and subject to all state and 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.

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Glass Of Soda	\$1.75
Wine Coolers	\$3.50
Rail Drink with Juice	\$5.50
Call Drink with Juice	\$7.50
Premium Drink with Juice	\$7.50
Glass of House Wine*	\$4.00
Glass of Premium Wine*	List
Bottle of Domestic Beer	\$3.00
Bottle of Premium Beer	\$4.00
Rail Highball	\$5.00
Call Highball	\$6.00
Premium Highball	\$7.00
Rail Cocktail on The Rocks	\$6.00
Call Cocktail	\$7.00
Premium Cocktail	\$8.00
After Dinner Drinks	\$6.00
Rail Shot	\$3.00
Call Shot	\$4.00
Premium Shot	\$6.00
Quarter Barrel of Domestic Beer.	\$115.00
Half Barrel of Domestic Beer	\$210.00
Case of House Wine*— <i>Chardonnay, Merlot, White Zinfandel</i> (12 Bottles)	\$175.00
Case of House Champagne (12 Bottles)	\$175.00
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.

Prices subject to 18% service charge and 6.5% sales tax.

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