

# Wintergreen Golf & Country Club

## Wedding Menu

### Standard Buffet:

- One Carved Selection
- Choice of one Entrée
- Choice of two Salads plus Tossed Salad
- Domestic Cheese Board
- Crudité and Dip
- Meat Platter
- Smoked Fish Tray
- Baby Shrimp with Cocktail Sauce
- Roast Potatoes
- Fresh Seasonal Vegetables
- Assorted Tortes, Pies and Squares
- Rolls
- Coffee and Tea

### Premium Buffet:

- One Carved Selection
- Choice of two Entrées
- Choice of three Salads plus Tossed Salad
- International Cheese Board
- Crudité and Dip
- Meat Platter
- Poached Salmon with Smoked Fish
- Shrimp Cocktail
- Roast Potatoes
- Fresh Seasonal Vegetables
- Assorted Tortes, Pies and Squares
- Rolls
- Coffee and Tea



### Dinner Buffet's Carved Selections Standard Buffet/Premium Buffet

Baron of Beef	\$42 / \$46
Prime Rib	\$52 / \$58
Roast Ham	\$40 / \$45
N.Y. Striploin	\$48 / \$56
Stuffed Salmon Roulade	\$42 / \$46
Roast Pork Loin	\$41 / \$45

### Entrée Selections

Chicken with Wild Mushroom Sauce  
Grilled Salmon Fillet with Five Spices  
Veal Tortellini with Tomato Basil Sauce  
Lamb Stew with Roasted Root Vegetables  
Baked Vegetable Ravioli with Four Cheese Sauce



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## Plated Dinner Service

*This is a 3 course sit down dinner with your choice of starch:*

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### TO BEGIN

*(Select one of each)*

#### Starter Soup

Smoked Tomato and Gin Bisque with Crème Fraiche  
Crème of Wild Mushroom and Sherry Reduction  
Duo of Asparagus with Saffron Risotto Fritter

#### Salad

Butter Leaf Wedge and Berries  
with Cranberry Citrus Vinaigrette  
Caesar Salad with Focaccia Crouton  
Micro Greens Cornucopia Style with Pico de Gallo  
Asian Wilted Spinach and Julienne Vegetables with  
Sesame Mirin Dressing  
Broccoli and Kale tossed with Poppy Seed Dressing  
with Pistachio and Dried Cranberries



### MAINS

*(Select one)*

Stuffed Chicken Supreme \$43  
with Mediterranean Vegetables  
Roasted Red Pepper au Jus

Grilled Atlantic Salmon \$42  
Lemon Vermouth Crème  
Sundried Tomato Pesto

Carved Rosemary AAA Alberta Striploin \$46

Smoked Alberta Beef Tenderloin \$52  
Red Wine Demi Glaze  
Port Mushroom Sauce

### Choice of Side

*(Select one)*

Vegetable Rice Pilaf  
Seven Grain Rice Medley  
Stuffed Baked Potato  
Yukon Gold Baby Roasted Potato  
Potato au Gratin Buttermilk Whipped Potato

### DESSERT

*(Select one)*

Chocolate Silk Pie with Sour Cherry Compote  
Strawberry Shortcake with Country Cream  
Green Tea Crème Brulee with Ginger Crisp Spoon  
German Chocolate Torte with Fresh Fruit Medley