



Headwaters

bar & restaurant

center table

Gourmet Rolls, Mini Croissants and Breadsticks with Rosemary Flavored Butter
Vegetable Crudit  with Homemade Spinach Dip and Raspberry Encrusted Brie

salad station

Italian Pasta Salad Mixed with Creamy Italian Vinaigrette
Fresh Seasonal Fruit & Berries
Fresh Mixed Greens Tossed with Carrots and Radishes with Salad Bar Toppings to Include:
Diced Egg, Cucumbers, Red Onion, Wild Mushroom Blend, Cottage Cheese, Peppercini, Cherry Tomatoes, Cheddar Cheese, Sunflower Seeds and Herbed Croutons
Salad Dressings: French / Homestyle Ranch / Bleu Cheese / Balsamic Vinaigrette / 1,000 Island / Sun-dried Tomato Bacon French

hot station

Baked Shells in Creamy Cheese Sauce
Chicken Tenders with Honey Mustard
Herb and Garlic Marinated Rotisserie Chicken
Potatoes Au Gratin
Chicken & Wild Rice Dumplings
Horseradish Thyme Mashed Potatoes
Chicken Wild Rice Soup

saut  station

Pork Dijon
Orzo with Pesto, Sun-dried Tomatoes and Roasted Pine Nuts
Saut ed Garden Fresh Vegetables

carving station

Acorn Squash and Lentil Casserole with Maple Cream Sauce
Grilled Mahi Mahi with Fennel and Pineapple Mint Relish
Strip Steak with Horseradish Sauce, Sage Au Jus, Saut ed Mushrooms and Onions

Coffee, Decaffeinated Coffee, Iced Tea and Hot Herbal Tea Included
\$15.95 for Adults / \$7.95 for Children 12 & Under

dessert cart

New York Cheesecake with Mixed Berry Topping \$ 7
Mixed Berry Ice Cream Sundae / Five High Chocolate Cake / Four Layer Carrot Cake \$ 6
New York Cheesecake / Homemade Cookie Pudding / Homemade Apple Crisp
Seven Layer Grand Marnier Cake / Chocolate Ice Cream Sundae / Mixed Berry Shortcake \$ 5
Chocolate Dipped Marshmallow Skewer / Chocolate Dipped Strawberry Skewer \$ 3
Vanilla Ice Cream or Any Item   la Mode \$ 2