



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

Greek Pasta with Feta Cheese, Artichokes, Sun-dried Tomatoes, Kalamata Olives and Spinach
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,
Pepperocini, 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
Parmesan Leek Potatoes
Chicken & Wild Rice Dumplings
Horseradish Thyme Mashed Potatoes
Tomato Basil Soup

saut  station

Classic Beef Stroganoff with Mushrooms and Onions
Bowtie Pasta in Chardonnay Sauce
Saut ed Garden Fresh Vegetables

carving station

Acorn Squash and Lentil Casserole with Maple Cream Sauce
Parmesan Encrusted Walleye with Lemon Garlic Aioli
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