

Headwaters

bar & restaurant

bottled wine

BIN#	chardonnay	
100	Stone Cellars.	\$ 26
101	Coppola Diamond Collection.	\$ 30
102	Estancia	\$ 35
103	Clos Du Bois	\$ 37
104	Kendall Jackson.	\$ 41
105	Wolf Blass "President's Selection"	\$ 43
106	Kim Crawford	\$ 45
107	Simi, Russian River Reserve	\$ 58
108	Stags' Leap Winery	\$ 64
109	Franciscan "Cuvee Sauvage"	\$ 79
110	Cakebread	\$ 84

BIN#	other whites	
200	Beringer, White Zinfandel	\$ 26
201	Coppola Bianco, Pinot Grigio	\$ 30
202	Geyser Peak, Sauvignon Blanc	\$ 35
203	Santi, Pinot Grigio	\$ 37
204	Luna Vineyards, Pinot Grigio.	\$ 39

BIN#	merlot	
300	Stone Cellars	\$ 26
301	Coppola Diamond Collection.	\$ 30
302	Clos Du Bois	\$ 39
303	Kendall Jackson	\$ 42
304	Blackstone, Napa.	\$ 44
305	Franciscan	\$ 55

BIN#	cabernet sauvignon	
400	Stone Cellars.	\$ 26
401	Coppola Diamond Collection	\$ 30
402	Four Bears	\$ 36
403	Clos Du Bois	\$ 39
404	Beringer Knight's Valley Reserve	\$ 41
405	Wolf Blass "President's Selection"	\$ 43
406	Langmeil "Blacksmith"	\$ 52
407	Charles Krug	\$ 57
408	Simi Reserve	\$ 130
409	Caymus	\$ 143
410	Silver Oak, Napa	\$ 190
411	Quintessa	\$ 223

BIN#	pinot noir	
500	Greg Norman California	\$ 39
501	Coppola Diamond Collection.	\$ 45
502	Wild Horse	\$ 54

BIN#	other reds	
600	Black Opal, Shiraz	\$ 30
601	Ravenswood, Zinfandel	\$ 33
602	XYZin, Zinfandel	\$ 36
603	Greg Norman, Petite Sirah	\$ 49

BIN#	sparkling wines & champagne	
700	Korbel	\$ 35
701	Greg Norman Sparkling Chardonnay Pinot Noir.	\$ 45
702	Dom Perignon	\$ 240

beverages

specialty cocktails \$ 13.50
specialty liquor \$ 9
 The Glenlivet 12 Year / Gentleman Jack / Crown Royal / Tommy Bahama Rum
 Belvedere / Grey Goose / Effen / Johnnie Walker Black / Patron Silver Tequila
 Courvoisier V.S.O.P. / Grand Marnier / Bailey's Irish Cream

super premium cocktails \$ 12
super premium liquor \$ 8
 Ketel One / Bombay Sapphire / Malibu / Jack Daniels / Sauza Hornitos
 Jameson Irish Whiskey / Canadian Club / Jagermeister / Kahlua
 Amaretto DiSaronno / Starbucks Cream Liqueur / Starbucks Coffee Liqueur

premium cocktails \$ 10.50
premium liquor \$ 7
 Absolut / Absolut Vanilia / Absolut Mandrin / Absolut Citron / Absolut Raspberri
 Absolut Kurant / Absolut Pear / Tanqueray / Bacardi Light / Bacardi Limon
 Jim Beam / Dewars White Label / Jose Cuervo Gold / Christian Brothers VSOP
 Captain Morgan / Windsor / Strawberry Schnapps / Peach Schnapps

wines & champagne by the glass
 Stone Cellars, Chardonnay / Cabernet Sauvignon / Merlot \$ 7
 Beringer, White Zinfandel \$ 7
 Black Opal, Shiraz \$ 8
 Coppola Diamond Collection, Chardonnay / Cabernet Sauvignon / Merlot \$ 8
 Luna Vineyards, Pinot Grigio \$ 10
 Kendall Jackson, Chardonnay \$ 11
 Coppola Diamond Collection, Pinot Noir \$ 12
 Greg Norman, Petite Sirah \$ 13
 Carousel Blanc de Blancs Brut Champagne (Split) \$ 9

domestic bottled beer \$ 5.50
 Bud Select / Michelob Golden Draft Light
 Coors Light / Miller Lite / MGD / O'Douls

premium bottled beer / malt beverages \$ 6.50
 Heineken / Amstel Light / Corona / Labatt Blue / Rolling Rock
 Leinenkugel's Honey Weiss / Widmer Hefeweizen
 Mike's Hard Lemonade / Bacardi Silver Mojito / Bacardi Silver Raz

specialty beer \$ 7
 Grolsch 16 oz.

domestic draft beer \$ 5
 Budweiser / Bud Light

premium draft beer \$ 6
 Summit Pale Ale / Redhook Seasonal

other beverages
 Saratoga Bottled Natural and Sparkling Water (28 oz.) \$ 6
 Monster Energy Drink \$ 5
 Coke / Diet Coke / Sprite / Orange / Lemonade \$ 3
 Orange, Cranberry, Grapefruit or Pineapple Juice \$ 3
 Milk, Iced Tea, Hot Tea & Hot Chocolate \$ 2
 Freshly Brewed Coffee (Regular & Decaffeinated) \$ 2



**center
table**

Gourmet Rolls, Mini Croissants and Breadsticks with Rosemary Flavored Butter
Cream Cheese Dip Display, Babaganush and Goat Cheese Confetti with Gourmet Cracker Bread
Grilled Marinated Vegetables, Mozzarella Cheese, Pickles and Olives with Grilled Caspian Bread
International and Domestic Cheese Display with Assorted Meats and Gourmet Crackers
Vegetable Crudit  with Homemade Spinach Dip and Raspberry Encrusted Brie

**salad
station**

Jumbo Shrimp with Spicy Cocktail Sauce
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:
Smoked Bacon, 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
Wasabi Bleu Cheese Caesar / Sun-dried Tomato Bacon French*

**hot
station**

Mini Crab Cakes with Roasted Tomato Aioli
Herb and Garlic Marinated Rotisserie Chicken
BBQ Baby Back Ribs
Black Beans and Rice
Potatoes Au Gratin
Mashed Potatoes Loaded with Butter, Sour Cream, Bacon, Cheddar Cheese and Chives
Chicken Wild Rice Soup
Beer Cheese Soup

**saut 
station**

Chicken Piccata
Pork Normandy with Apples, Port Wine and Brown Sugar
Orzo with Pesto, Sundried Tomatoes and Roasted Pine Nuts
Garden Fresh Vegetables

**carving
station**

Acorn Squash and Lentil Casserole with Maple Cream Sauce
Rotisserie Jerk Shrimp Stuffed with Cream Cheese and Crab
Halibut with Shallot Beurre Blanc
Prime Rib with Horseradish Sauce, Sage Au Jus, Saut ed Mushrooms and Onions

*Coffee, Decaffeinated Coffee, Iced Tea and Hot Herbal Tea Included
\$ 34.95 for Adults / \$ 13.95 for Children 12 & Under*

**dessert
cart**

Cheesecake with Mixed Berry Topping \$ 8
Seven Layer Grand Marnier Cake / Carrot Cake / Five High Chocolate Cake
Cheesecake / Mixed Berry Shortcake / Warm Cookie Pudding
Mixed Berry Ice Cream Sundae / Warm Apple Crisp \$ 7
Chocolate Ice Cream Sundae \$ 6
Chocolate Dipped Strawberry Skewer \$ 4
Chocolate Dipped Marshmallow Skewer / Vanilla Ice Cream or Any Item   la Mode \$ 3



**center
table**

Gourmet Rolls, Mini Croissants and Breadsticks with Rosemary Flavored Butter
Cream Cheese Dip Display, Babaganush and Goat Cheese Confetti with Gourmet Cracker Bread
Grilled Marinated Vegetables, Mozzarella Cheese, Pickles and Olives with Grilled Caspian Bread
International and Domestic Cheese Display with Assorted Meats and Gourmet Crackers
Vegetable Crudit  with Homemade Spinach Dip and Raspberry Encrusted Brie

**salad
station**

Jumbo Shrimp with Spicy Cocktail Sauce
Artichoke and Mushroom Salad Mixed with Italian Dressing
Fresh Seasonal Fruit & Berries
Fresh Mixed Greens Tossed with Carrots and Radishes with Salad Bar Toppings to Include:
Smoked Bacon, 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
Wasabi Bleu Cheese Caesar / Sun-dried Tomato Bacon French*

**hot
station**

Mini Crab Cakes with Roasted Tomato Aioli
Rotisserie Pork Loin with Amaretto Dijon Mustard Cream Sauce
BBQ Baby Back Ribs
Chicken & Wild Rice Dumplings
Shredded Potatoes with Sour Cream, Parmesan and Mozzarella Cheese
Mashed Potatoes Loaded with Butter, Sour Cream, Bacon, Cheddar Cheese and Chives
Chicken Wild Rice Soup
Wildside Tenderloin Chili

**saut 
station**

Jerk Marinated Chicken Medallions with Caribbean Marinade and Pineapple Salsa
Veal Parmesan with Zesty Marinara and Mozzarella Cheese
Tri-Colored Cheese Tortellini with Marinara Sauce
Garden Fresh Vegetables

**carving
station**

Acorn Squash and Lentil Casserole with Maple Cream Sauce
Rotisserie BBQ Shrimp Stuffed with Spicy Cucumber Cream Cheese
Salmon Wrapped in Puff Pastry with Dill Beurre Blanc
Prime Rib with Horseradish Sauce, Sage Au Jus, Saut ed Mushrooms and Onions

*Coffee, Decaffeinated Coffee, Iced Tea and Hot Herbal Tea Included
\$ 34.95 for Adults / \$ 13.95 for Children 12 & Under*

**dessert
cart**

Cheesecake with Mixed Berry Topping \$ 8
Seven Layer Grand Marnier Cake / Carrot Cake / Five High Chocolate Cake
Cheesecake / Mixed Berry Shortcake / Warm Cookie Pudding
Mixed Berry Ice Cream Sundae / Warm Apple Crisp \$ 7
Chocolate Ice Cream Sundae \$ 6
Chocolate Dipped Strawberry Skewer \$ 4
Chocolate Dipped Marshmallow Skewer / Vanilla Ice Cream or Any Item   la Mode \$ 3



**center
table**

Gourmet Rolls, Mini Croissants and Breadsticks with Rosemary Flavored Butter
Cream Cheese Dip Display, Babaganush and Goat Cheese Confetti with Gourmet Cracker Bread
Grilled Marinated Vegetables, Mozzarella Cheese, Pickles and Olives with Grilled Caspian Bread
International and Domestic Cheese Display with Assorted Meats and Gourmet Crackers
Vegetable Crudit  with Homemade Spinach Dip and Raspberry Encrusted Brie

**salad
station**

Jumbo Shrimp with Spicy Cocktail Sauce
Grilled Radicchio Salad Mixed in Balsamic Vinaigrette
Fresh Seasonal Fruit & Berries
Fresh Mixed Greens Tossed with Carrots and Radishes with Salad Bar Toppings to Include:
Smoked Bacon, 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
Wasabi Bleu Cheese Caesar / Sun-dried Tomato Bacon French*

**hot
station**

Mini Crab Cakes with Roasted Tomato Aioli
Herb and Garlic Marinated Rotisserie Chicken
BBQ Baby Back Ribs
Black Beans and Rice
Potatoes Au Gratin
Mashed Potatoes Loaded with Butter, Sour Cream, Bacon, Cheddar Cheese and Chives
Chicken Wild Rice Soup
Tomato Basil Soup

**saut 
station**

Kung Pao Chicken with Onions, Peanuts and Spicy Oriental Sauce
Veal Scallopini with Brown Butter
Gnocchi with Chives
Garden Fresh Vegetables

**carving
station**

Acorn Squash and Lentil Casserole with Maple Cream Sauce
Rotisserie Jerk Shrimp Stuffed with Cream Cheese and Crab
Cajun Grouper with Garlic Chive Butter
Prime Rib with Horseradish Sauce, Sage Au Jus, Saut ed Mushrooms and Onions

*Coffee, Decaffeinated Coffee, Iced Tea and Hot Herbal Tea Included
\$ 34.95 for Adults / \$ 13.95 for Children 12 & Under*

**dessert
cart**

Cheesecake with Mixed Berry Topping \$ 8
Seven Layer Grand Marnier Cake / Carrot Cake / Five High Chocolate Cake
Cheesecake / Mixed Berry Shortcake / Warm Cookie Pudding
Mixed Berry Ice Cream Sundae / Warm Apple Crisp \$ 7
Chocolate Ice Cream Sundae \$ 6
Chocolate Dipped Strawberry Skewer \$ 4
Chocolate Dipped Marshmallow Skewer / Vanilla Ice Cream or Any Item   la Mode \$ 3



**center
table**

Gourmet Rolls, Mini Croissants and Breadsticks with Rosemary Flavored Butter
Cream Cheese Dip Display, Babaganush and Goat Cheese Confetti with Gourmet Cracker Bread
Grilled Marinated Vegetables, Mozzarella Cheese, Pickles and Olives with Grilled Caspian Bread
International and Domestic Cheese Display with Assorted Meats and Gourmet Crackers
Vegetable Crudit  with Homemade Spinach Dip and Raspberry Encrusted Brie

**salad
station**

Jumbo Shrimp with Spicy Cocktail Sauce
Asian Vegetable Salad Mixed with Candied Chinese Noodles and Oriental Dressing
Fresh Seasonal Fruit & Berries
Fresh Mixed Greens Tossed with Carrots and Radishes with Salad Bar Toppings to Include:
Smoked Bacon, 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
Wasabi Bleu Cheese Caesar / Sun-dried Tomato Bacon French*

**hot
station**

Mini Crab Cakes with Roasted Tomato Aioli
Italian Porketta Roast Pork Loin with White Wine Sauce
BBQ Baby Back Ribs
Chicken & Wild Rice Dumplings
Shredded Potatoes with Sour Cream, Parmesan and Mozzarella Cheese
Mashed Potatoes Loaded with Butter, Sour Cream, Bacon, Cheddar Cheese and Chives
Chicken Wild Rice Soup
Beef Barley Soup

**saut 
station**

Chicken Francaise
Scallops with Lime Black Bean Relish
Pierogies with Onions
Garden Fresh Vegetables

**carving
station**

Acorn Squash and Lentil Casserole with Maple Cream Sauce
Rotisserie BBQ Shrimp Stuffed with Spicy Cucumber Cream Cheese
Southwestern Chilean Sea Bass with Chili Sauce
Prime Rib with Horseradish Sauce, Sage Au Jus, Saut ed Mushrooms and Onions

*Coffee, Decaffeinated Coffee, Iced Tea and Hot Herbal Tea Included
\$ 34.95 for Adults / \$ 13.95 for Children 12 & Under*

**dessert
cart**

Cheesecake with Mixed Berry Topping \$ 8
Seven Layer Grand Marnier Cake / Carrot Cake / Five High Chocolate Cake
Cheesecake / Mixed Berry Shortcake / Warm Cookie Pudding
Mixed Berry Ice Cream Sundae / Warm Apple Crisp \$ 7
Chocolate Ice Cream Sundae \$ 6
Chocolate Dipped Strawberry Skewer \$ 4
Chocolate Dipped Marshmallow Skewer / Vanilla Ice Cream or Any Item   la Mode \$ 3



**center
table**

Gourmet Rolls, Mini Croissants and Breadsticks with Rosemary Flavored Butter
Cream Cheese Dip Display, Babaganush and Goat Cheese Confetti with Gourmet Cracker Bread
Grilled Marinated Vegetables, Mozzarella Cheese, Pickles and Olives with Grilled Caspian Bread
International and Domestic Cheese Display with Assorted Meats and Gourmet Crackers
Vegetable Crudit  with Homemade Spinach Dip and Raspberry Encrusted Brie

**salad
station**

Jumbo Shrimp with Spicy Cocktail Sauce
Tomato Mozzarella Salad Tossed with Balsamic Vinaigrette
Fresh Seasonal Fruit & Berries
Fresh Mixed Greens Tossed with Carrots and Radishes with Salad Bar Toppings to Include:
Smoked Bacon, 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
Wasabi Bleu Cheese Caesar / Sun-dried Tomato Bacon French*

**hot
station**

Mini Crab Cakes with Roasted Tomato Aioli
Herb and Garlic Marinated Rotisserie Chicken
BBQ Baby Back Ribs
Black Beans and Rice
Potatoes Au Gratin
Mashed Potatoes Loaded with Butter, Sour Cream, Bacon, Cheddar Cheese and Chives
Chicken Wild Rice Soup
Beer Cheese Soup

**saut 
station**

Chicken with Wild Mushrooms and Brandy Cream
Chimichurri Lamb with Onions and Herb Garlic Sauce
Spicy Beef Stir Fry with Lo Mein Noodles
Garden Fresh Vegetables

**carving
station**

Acorn Squash and Lentil Casserole with Maple Cream Sauce
Rotisserie Jerk Shrimp Stuffed with Cream Cheese and Crab
Swordfish Loin with Vodka Tomato Sauce
Prime Rib with Horseradish Sauce, Sage Au Jus, Saut ed Mushrooms and Onions

*Coffee, Decaffeinated Coffee, Iced Tea and Hot Herbal Tea Included
\$ 34.95 for Adults / \$ 13.95 for Children 12 & Under*

**dessert
cart**

Cheesecake with Mixed Berry Topping \$ 8
Seven Layer Grand Marnier Cake / Carrot Cake / Five High Chocolate Cake
Cheesecake / Mixed Berry Shortcake / Warm Cookie Pudding
Mixed Berry Ice Cream Sundae / Warm Apple Crisp \$ 7
Chocolate Ice Cream Sundae \$ 6
Chocolate Dipped Strawberry Skewer \$ 4
Chocolate Dipped Marshmallow Skewer / Vanilla Ice Cream or Any Item   la Mode \$ 3



**center
table**

Gourmet Rolls, Mini Croissants and Breadsticks with Rosemary Flavored Butter
Cream Cheese Dip Display, Babaganush and Goat Cheese Confetti with Gourmet Cracker Bread
Grilled Marinated Vegetables, Mozzarella Cheese, Pickles and Olives with Grilled Caspian Bread
International and Domestic Cheese Display with Assorted Meats and Gourmet Crackers
Vegetable Crudit  with Homemade Spinach Dip and Raspberry Encrusted Brie

**salad
station**

Jumbo Shrimp with Spicy Cocktail Sauce
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:
Smoked Bacon, 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
Wasabi Bleu Cheese Caesar / Sun-dried Tomato Bacon French*

**hot
station**

Mini Crab Cakes with Roasted Tomato Aioli
Rotisserie Pork Loin with Amaretto Dijon Mustard Cream Sauce
BBQ Baby Back Ribs
Chicken & Wild Rice Dumplings
Shredded Potatoes with Sour Cream, Parmesan and Mozzarella Cheese
Mashed Potatoes Loaded with Butter, Sour Cream, Bacon, Cheddar Cheese and Chives
Chicken Wild Rice Soup
Wildside Tenderloin Chili

**saut 
station**

Chicken with Mushrooms and Marsala Wine Sauce
Beef Sirloin Medallions with Peppers, Garlic and Curry Sauce
Pappardelle with Italian Sausage, Roasted Red Pepper and Mozzarella Cheese
Garden Fresh Vegetables

**carving
station**

Acorn Squash and Lentil Casserole with Maple Cream Sauce
Rotisserie BBQ Shrimp Stuffed with Spicy Cucumber Cream Cheese
Grilled Salmon with Dill Beurre Blanc
Prime Rib with Horseradish Sauce, Sage Au Jus, Saut ed Mushrooms and Onions

*Coffee, Decaffeinated Coffee, Iced Tea and Hot Herbal Tea Included
\$ 34.95 for Adults / \$ 13.95 for Children 12 & Under*

**dessert
cart**

Cheesecake with Mixed Berry Topping \$ 8
Seven Layer Grand Marnier Cake / Carrot Cake / Five High Chocolate Cake
Cheesecake / Mixed Berry Shortcake / Warm Cookie Pudding
Mixed Berry Ice Cream Sundae / Warm Apple Crisp \$ 7
Chocolate Ice Cream Sundae \$ 6
Chocolate Dipped Strawberry Skewer \$ 4
Chocolate Dipped Marshmallow Skewer / Vanilla Ice Cream or Any Item   la Mode \$ 3



**center
table**

Gourmet Rolls, Mini Croissants and Breadsticks with Rosemary Flavored Butter
Cream Cheese Dip Display, Babaganush and Goat Cheese Confetti with Gourmet Cracker Bread
Grilled Marinated Vegetables, Mozzarella Cheese, Pickles and Olives with Grilled Caspian Bread
International and Domestic Cheese Display with Assorted Meats and Gourmet Crackers
Vegetable Crudit  with Homemade Spinach Dip and Raspberry Encrusted Brie

**salad
station**

Jumbo Shrimp with Spicy Cocktail Sauce
Southwestern Chicken Salad
Fresh Seasonal Fruit & Berries
Fresh Mixed Greens Tossed with Carrots and Radishes with Salad Bar Toppings to Include:
Smoked Bacon, 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
Wasabi Bleu Cheese Caesar / Sun-dried Tomato Bacon French*

**hot
station**

Mini Crab Cakes with Roasted Tomato Aioli
Herb and Garlic Marinated Rotisserie Chicken
BBQ Baby Back Ribs
Black Beans and Rice
Potatoes Au Gratin
Mashed Potatoes Loaded with Butter, Sour Cream, Bacon, Cheddar Cheese and Chives
Chicken Wild Rice Soup
Tomato Basil Soup

**saut 
station**

Chicken Scampi
Blackened Sea Scallops Clemenseau
Fettuccini Carbonara
Garden Fresh Vegetables

**carving
station**

Acorn Squash and Lentil Casserole with Maple Cream Sauce
Rotisserie Jerk Shrimp Stuffed with Cream Cheese and Crab
Grilled Mahi Mahi with Fennel and Pineapple Mint Relish
Prime Rib with Horseradish Sauce, Sage Au Jus, Saut ed Mushrooms and Onions

*Coffee, Decaffeinated Coffee, Iced Tea and Hot Herbal Tea Included
\$ 34.95 for Adults / \$ 13.95 for Children 12 & Under*

**dessert
cart**

Cheesecake with Mixed Berry Topping \$ 8
Seven Layer Grand Marnier Cake / Carrot Cake / Five High Chocolate Cake
Cheesecake / Mixed Berry Shortcake / Warm Cookie Pudding
Mixed Berry Ice Cream Sundae / Warm Apple Crisp \$ 7
Chocolate Ice Cream Sundae \$ 6
Chocolate Dipped Strawberry Skewer \$ 4
Chocolate Dipped Marshmallow Skewer / Vanilla Ice Cream or Any Item   la Mode \$ 3



**center
table**

Gourmet Rolls, Mini Croissants and Breadsticks with Rosemary Flavored Butter
Cream Cheese Dip Display, Babaganush and Goat Cheese Confetti with Gourmet Cracker Bread
Grilled Marinated Vegetables, Mozzarella Cheese, Pickles and Olives with Grilled Caspian Bread
International and Domestic Cheese Display with Assorted Meats and Gourmet Crackers
Vegetable Crudit  with Homemade Spinach Dip and Raspberry Encrusted Brie

**salad
station**

Jumbo Shrimp with Spicy Cocktail Sauce
California Chicken Salad
Fresh Seasonal Fruit & Berries
Fresh Mixed Greens Tossed with Carrots and Radishes with Salad Bar Toppings to Include:
Smoked Bacon, 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
Wasabi Bleu Cheese Caesar / Sun-dried Tomato Bacon French*

**hot
station**

Mini Crab Cakes with Roasted Tomato Aioli
Italian Porketta Roast Pork Loin with White Wine Sauce
BBQ Baby Back Ribs
Chicken & Wild Rice Dumplings
Shredded Potatoes with Sour Cream, Parmesan and Mozzarella Cheese
Mashed Potatoes Loaded with Butter, Sour Cream, Bacon, Cheddar Cheese and Chives
Chicken Wild Rice Soup
Beef Barley Soup

**saut 
station**

Chicken with Sundried Tomatoes, Artichokes and Prosciutto in Chardonnay Cream Sauce
Classic Beef Stroganoff with Mushrooms and Onions
Cous Cous with Wild Mushrooms and Asparagus
Garden Fresh Vegetables

**carving
station**

Acorn Squash and Lentil Casserole with Maple Cream Sauce
Rotisserie BBQ Shrimp Stuffed with Spicy Cucumber Cream Cheese
Glazed Marlin with Teriyaki Mustard Cream Sauce
Prime Rib with Horseradish Sauce, Sage Au Jus, Saut ed Mushrooms and Onions

*Coffee, Decaffeinated Coffee, Iced Tea and Hot Herbal Tea Included
\$ 34.95 for Adults / \$ 13.95 for Children 12 & Under*

**dessert
cart**

Cheesecake with Mixed Berry Topping \$ 8
Seven Layer Grand Marnier Cake / Carrot Cake / Five High Chocolate Cake
Cheesecake / Mixed Berry Shortcake / Warm Cookie Pudding
Mixed Berry Ice Cream Sundae / Warm Apple Crisp \$ 7
Chocolate Ice Cream Sundae \$ 6
Chocolate Dipped Strawberry Skewer \$ 4
Chocolate Dipped Marshmallow Skewer / Vanilla Ice Cream or Any Item   la Mode \$ 3



**center
table**

Mini Muffins, Fruit Filled Snack Sticks and Bagels
Cream Cheese, Whipped Butter and Strawberry Preserves
Gourmet Rolls, Mini Croissants and Breadsticks with Rosemary Flavored Butter
Cream Cheese Dip Display, Babaganush and Goat Cheese Confetti with Gourmet Cracker Bread
Grilled Marinated Vegetables, Mozzarella Cheese, Pickles and Olives with Grilled Caspian Bread
International and Domestic Cheese Display with Assorted Meats and Gourmet Crackers
Vegetable Crudité with Homemade Spinach Dip and Raspberry Encrusted Brie

**salad
station**

Jumbo Shrimp with Spicy Cocktail Sauce
Smoked Salmon with Capers, Chopped Egg, Red Onions, Tomatoes and Cream Cheese
Fresh Seasonal Fruit & Berries
Fresh Mixed Greens Tossed with Carrots and Radishes with Salad Bar Toppings to Include:
Smoked Bacon, 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
Wasabi Bleu Cheese Caesar / Sun-dried Tomato Bacon French*

**hot
station**

Thick-Sliced Bacon and Link Sausage
California Style Corned Beef Hash
Corn Pudding
Cheese Blintz with Strawberry Preserves and Sour Cream
Shredded Potatoes with Sour Cream, Parmesan and Mozzarella Cheese
Amaretto Cinnamon Roll French Toast with Whipped Butter and Maple Syrup
Chicken Wild Rice Soup

**sauté
station**

Omelets Cooked to Order
Scrambled Eggs with Cream Cheese and Chives
Chicken with Mushroom Marsala Wine Sauce
Fettuccini Carbonara
Garden Fresh Vegetables

**carving
station**

Acorn Squash and Lentil Casserole with Maple Cream Sauce
Belgium Waffles with Whipped Butter, Mixed Berries, Maple Syrup and Fresh Whipped Cream
Prime Rib with Horseradish Sauce, Sage Au Jus, Sautéed Mushrooms and Onions

*Orange Juice, Champagne, Coffee, Decaffeinated Coffee, Iced Tea and Hot Herbal Tea Included
\$ 27.95 for Adults / \$ 8.95 for Children 12 & Under*

**dessert
cart**

Cheesecake with Mixed Berry Topping \$ 8
Seven Layer Grand Marnier Cake / Carrot Cake / Five High Chocolate Cake
Cheesecake / Mixed Berry Shortcake / Warm Cookie Pudding
Mixed Berry Ice Cream Sundae / Warm Apple Crisp \$ 7
Chocolate Ice Cream Sundae \$ 6
Chocolate Dipped Strawberry Skewer \$ 4
Chocolate Dipped Marshmallow Skewer / Vanilla Ice Cream or Any Item À la Mode \$ 3



Desserts

Chocolate Covered Strawberries or Marshmallow Skewer	\$ 5
Chocolate Ice Cream Sundae	\$ 6
Mixed Berry Ice Cream Sundae	\$ 7
Homemade Cookie Pudding	\$ 7
Apple Crisp	\$ 7
Five High Chocolate Cake	\$ 7
Seven Layer Grand Marnier Cake	\$ 7
Carrot Cake	\$ 7
Cheesecake	\$ 7
Mixed Berry Shortcake	\$ 7
Cheesecake with Mixed Berry Topping	\$ 8
Vanilla Ice Cream or Any Item À la Mode	\$ 3

Beverages

Coffee & Decaffeinated Coffee	\$ 2
Cordial	
<i>Amaretto DiSaronno, Starbucks Coffee and Cream Liqueur</i>	\$ 7
<i>Grand Marnier</i>	\$ 9
Cordial Coffee	
<i>Amaretto DiSaronno, Starbucks Coffee and Cream Liqueur</i>	\$ 8
<i>Grand Marnier</i>	\$10
Cordial in Edible Chocolate Cup	
<i>Amaretto DiSaronno, Starbucks Coffee and Cream Liqueur</i>	\$ 9
<i>Grand Marnier</i>	\$11

