

BREAKFAST

Served for up to 90 minutes. Prices listed are per person.

BUFFET

All breakfast buffets include locally roasted Colombian regular and decaffeinated coffee by Duluth Coffee Company, a selection of fine teas and chilled juices.

HARBOR VIEW BUFFET | \$16.00

SELECT TWO

- Scrambled Eggs
- Shredded Cheddar Cheese
- Baking Powder Biscuits with Sausage Gravy
- Sugar Pearl Waffle with Butter and Maple Syrup
- French Toast with Butter and Maple Syrup
- Hot Oatmeal Served with Walnuts, Brown Sugar, Milk and Almond Milk
- Hot Quinoa Served with Walnuts, Brown Sugar, Milk and Almond Milk

SELECT ONE

- Fresh Cut Fruit with Yogurt Dip
- Fresh Berries with Honey Cream Sauce
- Sliced Apples with Peanut Butter

SELECT ONE

- Bacon
- Baked Ham
- Link Sausage
- Baked Salmon Filet with Bearnaise Sauce
Add \$2.00 Per Person
- Chef Carved Ham
Add \$4.00 Per Person

SELECT ONE

- Sweet and Savory Campfire Potatoes with Green Peppers and Onions
- Roasted Red Potatoes
- Baked Hash Browns

CONTINENTALS

LAKE SUPERIOR | \$12.00

- Fresh Cut Fruit
- Hard-Boiled Eggs
- Vanilla Yogurt with House-Made Granola
- Hearty Breakfast Breads served with Peanut Butter, Local Honey and DECC Triple Berry Jam

CLASSIC | \$7.50

- Assorted Muffins
- Assorted Doughnuts

The DECC strives to be flexible in order to accommodate many dietary requests. Please discuss your attendees' needs with your Event Planner.

V - Vegetarian | VE - Vegan
GF - Gluten Free