

BREAKFAST

Buffets include locally roasted Private Blend Regular and Decaffeinated Coffee by Andresen Ryan Coffee Company, a selection of fine teas and milk.

BUFFET

SERVED FOR UP TO 90 MINUTES

CONVENTION BREAKFAST BUFFET

Selection of Chilled Juices
Fresh Cut Fruit
Scrambled Eggs with sides of Sautéed Mushrooms,
Sautéed Vegetable Blend, Grated Cheese and Salsa
French Toast served with Butter, Syrup and
Minnesota Preserves
Baked Ham
\$13.50

COUNTRY BREAKFAST BUFFET

Selection of Chilled Juices
Fresh Cut Fruit
Scrambled Eggs with Cheddar Cheese
Roasted Red Potatoes
Baking Powder Biscuits with Sausage Gravy
Link Sausage
\$14.50

BRUNCH BUFFET

Selection of Chilled Juices
Fresh Cut Fruit
Vanilla Yogurt
House-Made Granola
Scrambled Eggs with Cheddar Cheese
Apple Fritter French Toast
Herb Roasted Potatoes
Baked Salmon Filet with Béarnaise Sauce
Carved Ham
Muffins
\$20.00

CONTINENTAL

SERVED FOR UP TO 90 MINUTES

LAKE SUPERIOR CONTINENTAL

Fresh Cut Fruit
Hard-Boiled Eggs
Vanilla Yogurt with House-Made Granola
Hearty Breakfast Breads served with Peanut Butter,
Local Honey and Minnesota Preserves
Selection of Chilled Juices
Coffee and Tea
\$11.25

Substitute Scrambled Eggs
\$2.25 per person

CLASSIC CONTINENTAL

Assorted Muffins and Scones
Selection of Chilled Juices
Coffee and Tea
\$6.75

Add To Any Buffet:
Hot Oatmeal or Quinoa Served with Walnuts, Brown
Sugar, Milk and Almond Milk
(Serves 50)
\$110.00