



CONFERENCE BREAKFAST

CHEF RANDY DUPUIS

FULL BREAKFAST BUFFET

Chef's Daily Selection of Farm Fresh Eggs
Crisp Bacon and Pork Link Sausage
Buttermilk Pancakes and Cinnamon French Toast
Skillet Potatoes with Peppers
"Made to Order" Omelette Bar
Sliced Seasonal Fruits
Selection of Dry Cereals
Assorted Yogurt and Cottage Cheese
Freshly Baked Muffins, Danish Pastries and Croissants
Preserves and Marmalade
Toast and English Muffins
Fruit Juices, Coffee and Tea

WORKING CONTINENTAL BREAKFAST (Served in your meeting room)

Sliced Seasonal Fruit
Cottage Cheese and Yogurt
Selection of Individually Packaged Dry Cereal with Milk
Freshly Baked Muffins, Danish, and Croissants
House-made Niagara Preserves
Toast and English Muffins
New York Style Bagels and Cream Cheese
Fruit Juices, Coffee and Tea

\$19 per person for non-package guests. The full breakfast buffet is available in Cannery Restaurant between 7:00am and 11:00am. Private rooms may be arranged based on availability. "Made to Order" Omelette Bar is not available in private rooms. For groups under 30 in a Private Room, a surcharge of \$5 per person will apply. Prices are subject to taxes and gratuities. Prices in effect from May 1, 2008 until April 30, 2009.