



BANQUET BREAKFAST BUFFET

EXECUTIVE CHEF · MARK LONGSTER

CONTINENTAL

Seasonal Fruit Salad

Cannery's Own Granola with Dried Fruit, Shaved Coconut and Mixed Nuts

Selection of Dry Cereals

Selection of Individual Yogurts

Toast and Assorted Bagels

A Selection of Breakfast Loaves and Pastries with Cannery Jams and Cream Cheese

FROM THE HEARTH

Omelette Bar with a Selection of Ingredients to Customize your Egg Creation

Farm Fresh Eggs Cooked to Order

Belgian Waffles with Selection of Toppings

MAINS AND SIDES

Traditional French Toast with Pure Maple Syrup

Apple-wood Smoked Bacon and Sausage

Roasted Breakfast Potatoes

Scrambled Eggs

Assorted Fruit Juices

Freshly Brewed Coffee, De-cafeinated and

Selection of Specialty Teas

\$19 per Person Served in Cannery and Carriages Dining Room between 7:00a.m.-10:00a.m.

Private rooms may be arranged without "made to order" omelette, made to order eggs, and Belgian waffles, and with a minimum of 20 guests. For groups fewer than 30 people in a private room, a surcharge of \$5 per person will apply.

All Prices are Subject to Taxes and Gratuities. Price in effect May 1, 2018 until April 30, 2019