



# CONFERENCE 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

## 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

**\$22 per Person Served in the Cannery Restaurant between 7:00a.m.-10:00a.m.**  
**Private rooms may be arranged 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, 2022 until April 30, 2023**