



# 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

Smoked Salmon with Capers and Pickled Onions

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

**\$26 per person for non-package guests. Served in a private room between 7:00am-10:30am.**

**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, 2025 until April 30, 2026**