

BREAKFAST BUFFET A

Assorted mini pastries

Breakfast sausages

Scrambled eggs

Mini roasted potatoes with smoked sea salt

Seasonal sliced fruit and berries

Assortment of toasted rye, white, and multigrain bread

Heating Instructions:

Breakfast sausages: Preheat oven to 350. Heat covered for 10-15 minutes

Scrambled eggs: Preheat oven to 350. Heat uncovered for 15-20 minutes

Mini roasted potatoes with smoked sea salt: Preheat oven to 350. Heat covered for 15-20 minutes

BREAKFAST BUFFET B

Buttermilk pancakes with maple syrup and seasonal berry compote

Scrambled eggs

Bacon

Cajun roasted sweet potato hash

Assortment of breakfast loaves with home-made preserves and whipped butter

Seasonal sliced fruit and berries with a caramel dipping sauce

Heating Instructions:

Buttermilk pancakes with maple syrup and seasonal berry compote:

Preheat oven to 350. Heat uncovered for minutes. Sauces can be served warm or at room temperature

Scrambled eggs: Preheat oven to 350. Heat uncovered for 15-20 minutes

Bacon: Preheat oven to 350. Heat uncovered for 5-10 minutes

Cajun roasted sweet potato hash: Preheat oven to 350. Heat covered for 10-15 minutes

BREAKFAST BUFFET C

Assorted mini pastries

Smoked salmon & bagel platter with cream cheese, whipped butter, red onion, capers, dill, cucumber, and tomato

Baked beans

Breakfast sausage

Scrambled eggs

Maple bacon

Cajun sweet potato hash

Heating Instructions:

Baked beans: Preheat oven to 350. Heat covered for 10 minutes

Breakfast sausage: Preheat oven to 350. Heat covered for 10-15 minutes

Scrambled eggs: Preheat oven to 350. Heat uncovered for 15-20 minutes

Maple bacon: Preheat oven to 350. Heat uncovered for 5-10 minutes

Cajun sweet potato hash: Preheat oven to 350. Heat covered for 10-15 minutes