

## Northland Inn Plated Breakfast

All breakfast entrees are served with Orange Juice, Freshly Ground Coffee,  
Decaffeinated Coffee and Assorted Teas

Upgrade your breakfast selection to include a starter of  
Sliced Fresh Fruit and Berries  
\$3.50 per person

<b>Country Side</b>	\$15
Fluffy Scrambled Eggs with Cream Cheese, Choice of Ham, Smoked Bacon or Sausage Links. Served with Breakfast Potatoes and Breakfast Pastries	
<b>Rise and Shine Croissant</b>	\$14
Croissant filled with Scrambled Eggs, Ham and Cheddar Cheese Served with Breakfast Potatoes	
<b>Cinnamon Swirl French Toast</b>	\$14
Thick-cut French Toast with Warm Maple Syrup and Creamy Butter Choice of Ham, Smoked Bacon or Sausage Links. Served with Breakfast Potatoes	
<b>Quiche</b>	\$15
Farmer's Quiche (Ham, Onions and Swiss Cheese) or Vegetable Quiche (Peppers, Onions, Mushrooms, Tomatoes). Served with Breakfast Potatoes and Croissant	
<b>Pancake Breakfast</b>	\$14
Buttermilk Pancakes with Creamy Butter and Warm Maple Syrup. Choice of Bacon or Sausage Links. Served with Breakfast Potatoes	
<b>Fresh Fruit Plate</b>	\$13
Sliced Fresh Fruits and Berries with Yogurt Dip and Muffin of the Day	

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Food and beverage prices are subject to applicable taxes and service charge.  
Prices subject to change.

# Northland Inn Breakfast Buffet

(Minimum 25 people)

## Continental Breakfast

\$15

Fresh Muffins, Pastries and Croissants  
Sweet Preserves and Butter  
Sliced Fresh Fruits and Berries  
Bagels with Cream Cheese  
Selection of Yogurts  
Homemade Granola  
Freshly Ground Coffees, Assorted Teas and Juice

## Nature's Choice

\$17

Vegetable Egg Bake  
Blueberry Pancakes  
Lean Ham  
Potatoes with Peppers and Onions  
Yogurt and Granola  
Seasonal Fresh Fruits and Berries  
Assorted Fresh Muffins  
Sweet Preserves and Butter  
Freshly Ground Coffees, Assorted Teas and Juice

## Minnesota Sunrise Breakfast

\$19

Fluffy Scrambled Eggs  
Choice of French Toast or Pancakes  
Biscuits and Gravy  
Bacon and Sausage Links  
Breakfast Potatoes  
Selection of Yogurts and Homemade Granola  
Fresh Muffins, Pastries and Croissants  
Sliced Fresh Fruits and Berries  
Sweet Preserves and Butter  
Freshly Ground Coffees, Assorted Teas and Juice

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# Northland Inn Enhanced Breakfast Stations

Served only as an addition to your breakfast buffet  
Stations require a Chef Attendant at \$75.00 per Chef per 75 people  
Stations available for two hours

## Omelet and Egg Stations

\$5.00 per person

Our Chef will Create Made-To-Order Omelets with your choice of fillings:  
Mushrooms, Tomatoes, Green Onions, Bell Peppers, Cheddar Jack Cheese,  
Ham, Bacon or Sausage.  
Whole Eggs Prepared Any Style  
Egg Beaters® or Egg Whites

## Waffle Station

\$5.00 per person

Crisp Malted Waffles Topped with Strawberries and Blueberries  
Whipped Cream, Assorted Syrups and Creamy Butter

## Carved Roasted Sirloin

\$8.00 per person

Served with Aus Jus

## Baked Ham

\$7.00 per person

Served with Honey Dijon Mustard

## Smoked Norwegian Salmon

\$6.00 per person

Served with Assorted Bagels and Traditional Condiments  
(No attendant required)

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# Northland Inn Brunch

(Minimum 35 people)

Served with Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas  
Assorted Chilled Fruit Juices

Display of Sliced Fresh Fruit  
Fresh Baked Croissants and Breakfast Pastries  
Assorted Jams, Preserves, Butter and Whipped Cream Cheese  
Mixed Garden Greens with Choice of Two Dressings  
Pasta Salad  
Scrambled Eggs  
Country Link Sausage and Bacon  
Seasonal Vegetable  
Choice of Potato  
Pancakes

Choice of Two Entrées \$23

Choice of Three Entrees \$27

Breast of Chicken with a Lemon Pepper Cream  
Marinated Breast of Chicken topped with Tomatoes, Garlic and Basil  
Roasted Turkey Served with Onion Sage Dressing  
Pot Roast with Skillet Gravy  
Crusted Loin of Pork with an Apple Cinnamon Sauce  
Penne Pasta Primavera  
Roasted Fillet of Salmon with Chardonnay Shallot Butter  
Baked Walleye with Herbs and Lemon Butter

Chef's Selection of Two Desserts

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