

A breakfast buffet spread featuring a large white plate of three golden-brown pancakes dusted with powdered sugar, garnished with fresh strawberries and mint. In the background, there is a white cup of coffee, a metal pitcher of coffee, a small white cup of butter, and a jar of jam.

Breakfast Buffets



Mirror Lake Inn
RESORT & SPA



Lighter Buffets

A selection designed for smaller groups from 10 or more people





Continental Buffet

*Fresh Baked Cinnamon Rolls, Muffins and Pastries
Croissants and Bagels
Assortment of Butter, Jams and Preserves*

Seasonal Whole Fruit

Assorted Yogurt

Assorted Cereals and Milk

Mirror Lake Inn's Famous Granola

*Selection of Juices
Freshly Brewed Signature Coffee and Assorted
Teas*

\$29 per person



Light & healthy

House Smoothie Pitchers

DIY North Country Creamery Yogurt Parfaits

Seasonal Whole Fruit

Mirror Lake Inn's Famous Granola

Selection of Juices

Freshly Brewed Signature Coffee and Assorted Teas

\$30 per person



Bagel Bar

Curated Selection of fresh Baked Bagels

Whipped Cream Cheese

(plain, scallion, vegetable, maple walnut)

Smoked Salmon with Classic Garnitures

Selection of Juices

Freshly Brewed Signature Coffee and Assorted Teas

\$32 per person





Signature Breakfast Buffets

A selection designed for larger groups of 20 or more people





Adirondack Breakfast Buffet

Fresh Scrambled Eggs

Chive and Cheddar Scrambled Eggs

French Toast with Maple Syrup or Mirror Lake Inn Flapjacks

Roasted Breakfast Sausage Links

Crisp Bacon

Home Fried Potatoes

Oatmeal with Garnitures

Fresh Baked Cinnamon Rolls, Muffins and Pastries

Assortment of Cereals and Milk

Mirror Lake Inn's Famous Granola

Seasonal Whole Fruit

Assortment of Butter, Jams and Preserves

Selection of Juices

Freshly Brewed Signature Coffee and Assorted Teas

\$35/person ++



Mirror Lake Inn's Classic Brunch

*Fresh Scrambled Eggs
Chive and Cheddar Scrambled Eggs
French Toast
100% Pure Adirondack Maple Syrup
Roasted Breakfast Sausage Links
Crisp Bacon
Home Fried Potatoes*

Oatmeal with Garnitures

*Fresh Baked Cinnamon Rolls, Muffins and Pastries
Assortment of Butter, Jams and Preserves
Assortment of Cereals and Milk
Mirror Lake Inn's Famous Granola*

Seasonal Whole Fruit

*Artisan Greens with Bacon, Herb Croutons, Roasted
Cipollini Onions, Tomatoes & Balsamic Vinaigrette*

*Mushroom Ravioli with Garlic & Tomato Cream
Sauce*

*Feature Vegetarian Entrée
Sliced Country Ham with Apple Cider Gastrique
Vermouth Braised Carrots with Herb Butter
Lyonnaise Potatoes*

*Selection of Juices
Freshly Brewed Signature Coffee and Assorted Teas*

\$55/person ++





The Board Breakfast

*Fresh Baked Muffins
Petite Croissants
Assortment of Butter, Jams and Preserves*

*Fresh Scrambled Eggs
Crisp Bacon
Sausage Links
Home Fried Potatoes*

Selection of Juices

*Freshly Brewed Signature Coffee and Assorted
Teas*

\$29 per person

Perfect for smaller groups



Buffet Enhancements

Eggs Benedict

\$14 per person

Assorted Quiches

\$12 per person

Smoked Salmon, Bagels and Cream Cheese

\$19 per person

Omelet Station

(1 hour duration)

\$175 per hour for each attendant

\$15 per person

Carving Stations

(1 hour duration)

priced per 20 people

\$175 per hour for each attendant

Roasted Tenderloin of Beef

w/ Remoulade Sauce, Maple Mustard, Apple Horseradish Mousseline

\$495

Roasted Prime Rib of Beef

with Horseradish Chive Sauce

\$475

Turkey Breast

with Dried Fruit Conserve

\$350

Smoked Pork Loin

with Apple Chutney, Honey Mustard

\$350

Salmon En Croute

with Dill Sauce

\$360

Steak Tagliatta

with Parmesan Truffle Aioli

\$485

Porchetta

with Salsa Verde

\$425

