

Hello

2026

New Year's Day Brunch

Grand Cascades Lodge

Bakery

whipped butter, honey, raspberry + marmalade

Donut Wall

Banana Bread + Pound Cakes

Muffins, Bagels + Croissants

Zeppole — Chantilly Whipped Cream

Mini French Baguettes

Whole Wheat, Multi-Grain + Rye Rolls

Muesli + Oats

Fresh Fruit

Homemade Granola

Yogurt

Apricot

Raisins

Dried Coconut

Assorted Cereal

whole milk, low fat milk + almond milk

Waffle + Pancake Bar

Blueberries, Strawberries + Bananas

Whipped Cream

Nutella

Maple Syrup

Avocado Bowl Station

Sourdough Bread

Crispy Sev

Red Apple

Cilantro

Omelet Station

{CHEF ATTENDED + MADE TO ORDER}

Assorted Toppings + Cheese

Cold Buffet

Artisan Cheeses + Cured Meats

Vegetable Crudité

spinach, red pepper dip

Hummus

crispy bresaola, aleppo pepper

Feta + Watermelon Salad

frisée, balsamic vinaigrette

Smoked Salmon

capers, hard boiled eggs, red onion

Hot Buffet

Scrambled Eggs

Southwest Chorizo — Sweet + Spicy

Applewood Smoked Bacon

Baked Mac + Cheese

Vegetable Ratatouille

New Orleans Style Bread Pudding

New Year's Day Brunch: Emerald Ballroom — Thursday, January 1, 2026

Seatings: 9:00am - 1:00pm — Brunch Live Music Cash Bar

12 and over \$42 per person Children 4-11: \$36 3 and under: Free

{plus NJ State Sales Tax and 23% Administrative Charge}