



emerald ballroom at grand cascades lodge
EASTER BRUNCH

Sunday, April 5th 2026 — 11:00am - 4:00pm



seasonal table

LOCAL ARTISANAL CHARCUTERIE + CHEESES {GF}

EGG MIMOSA ASSORTMENT lobster, smoked duck, sundried tomato, watercress

SPRING CHOPPED SALAD radish, shaved carrot, romaine lettuce, edible flowers

NIÇOISE SALAD fingerling potato, tuna, haricot vert, kalamata olives

COMPRESSED WATERMELON + FETA SALAD mizuna, aged balsamic

FRESH FRUIT DISPLAY {GF}

freshly baked

DONUT WALL WITH ASSORTED TOPPINGS + GLAZES

CROISSANTS • BAGELS • DANISHES • MUFFINS • BREAD ROLLS • CORN BREAD • EVERYTHING POPOVERS

whipped butter, cream cheese, jams

seafood and raw bar

FRUTTI DI MARE SALAD bay scallops, calamari, octopus, mussels {GF + N}

SMOKED SALMON • POACHED JUMBO SHRIMPS • EAST COAST OYSTERS • LITTLENECK CLAMS {GF}

cocktail sauce, horseradish, mignonette sauce, lemon wedges

hot egg station

OMELETTES made to order with choice of assorted toppings {GF}

HUEVOS RANCHEROS blue corn tortilla, toppings

EGGS BENEDICT freshly poached eggs, hollandaise sauce, carved ham or smoked salmon {GF}

hot buffet

ARCTIC CHAR scallion, purslane butter sauce {GF}

CHICKEN PICCATA haricot vert, capers, fresh herbs {GF}

SHORT RIBS ipa beer jus, pearl onions, pioppino mushrooms {GF}

RADIATORE PASTA sweet pea + prosciutto bolognese

YOUNG SPRING VEGETABLE MEDLEY {GF}

live carving station

SLOW ROASTED PRIME RIB horseradish cream, au jus {GF}

HERB ROASTED LEG OF LAMB mint pesto

TURKEY ROULADE spring onion + garlic stuffing

dessert {N}

ICE CREAM SUNDAE BAR + ASSORTED TOPPINGS

signature pastries display including:

EASTER EGG BLONDIES • CARROT CAKE POPS

STRAWBERRY TRIFLE • BUNNY CUPCAKES

Adults — \$85 per person • Ages 4 - 11 — \$40 per person

3 and under are free (all prices are plus tax & administrative charge)

Reservations are required, please call 877.280.7140. Space is limited.

