

EMERALD BALLROOM



breakfast BUFFET

AT GRAND CASCADES LODGE

bakery corner

Mini Bagels | Croissants | Mini Muffins

Sliced Breads | Fresh Baked Rolls

vermont butter, vegan butter, strawberry + grape jams

individual yogurt display and fruit

Yogurt strawberry, vanilla, banana + seasonal berry

Overnight Oats berry compote, chia seeds

Poached Pear | Pineapple | Honeydew | Watermelon

cereal display

Cheerios | Raisin Bran | Corn Flakes

whole milk, low fat milk, almond milk

cold buffet

Freshly Sliced Cured Meats: Capicola | Salami | Prosciutto

Imported + Domestic Cheeses

Radicchio Salad ricotta salata, pickled red onion, balsamic dressing + evoo

Mixed Nuts | Dried Fruits | Local Honey | Cream Cheeses

eggs benedict

Freshly Poached Eggs | Carved Ham or Smoked Salmon | Lemon Hollandaise Sauce

belgian waffles and pancakes

Fresh Fruit Toppings | Blueberry Compote

Sweet Butter | Whipped Cream | Maple Syrup

huevos rancheros

Freshly Fried Eggs | Avocado | Pico de Gallo | Queso Fresco | Cilantro | Refried Beans

Ranchero Sauce | Sour Cream | Lime Wedges | Flour + Corn Tortillas

hot buffet

Sausage + Applewood Bacon

Grilled Steak Tomatoes herbed oil

Breakfast Potatoes garlic butter

Warm Bread Pudding

Cheesy Frittata

smoothies and beverages

Strawberry + Banana Smoothie

Morning Green Juice

Fresh Juices

Orange | Cranberry | Pineapple | Grapefruit

Freshly Brewed Coffee, Decaf + Assorted Teas

