



Easter 2026

Easter Brunch at WaterColor LakeHouse

SUNDAY, APRIL 5, 2026 | 9 AM – 2:30 PM

\$95++ per Adult | \$35++ per Child (Ages 6-12) | Complimentary for Children 5 and Under
RESEVATIONS REQUIRED: Email WCISocialEvents@stjoe.com

**Taxes and 24% gratuity not included in price.*

FRESHLY BAKED

Artisan Hand Rolls, Croissants, Chocolate Croissants, Assorted Muffins, Hot Cross Buns, and Cinnamon Rolls
Creamy Butter, Whipped Goat Cheese Butter, Fruit Preserves & Marmalades

CHARCUTERIE & FRUITS

Artisan Cured & Uncured Meats
Imported & Local Small Batch Cheeses
Dijon Mustard, Fruit Preserves, Pickled Onions, Marinated Olives, Breadsticks
Yogurt Parfait with House-Made Granola
Fresh Pineapple, Strawberries, Melon Salad

CHEF-CRAFTED POACHED EGGS

Sweet Gold Potato Hash with Tasso Ham and Cajun Hollandaise
White Corn Smoked Gouda Cheese Grits with Crawfish Pot Liquor

SALAD GARDEN

Arugula with Tomato Bocconcini, Lemon, Olive Oil and Aged Balsamic
Watermelon Feta Salad with Mint, Kalamata Olives, and White Balsamic Vinaigrette
Romaine Hearts with Crumbled Goat Cheese, Olives, Pickled Onions, and Herb Vinaigrette

COLD SELECTION

Pimento Cheese with Bacon Jam
Cold-Smoked Tuna Dip
Ahi Tuna Poke
French-Style Mushroom à la Grecque
Tomato Fresca
Greek Yogurt Bar

SEAFOOD BAR

Rattlesnake Cove Oysters, Apalachicola Oysters, and St. Joe Bay Spicy Shrimp
Lemon Wedges, Red Wine Mignonette, Horseradish Cocktail Sauce, and Tabasco
Assorted Crackers and Fresh-Fried Tortilla Chips

HOT SELECTION

Scallion and Cheddar Hash Brown Casserole
Chive Crème Fraîche Scrambled Eggs
Crispy Smoked Bacon
Chicken Apple Sausage

SOUP

Garden Tomato with Basil Pistou

KIDS' CORNER

Fluffy Scrambled Eggs
Carrots and Celery with Ranch Dip
Mixed Fruit Salad
Macaroni and Cheese
Tater Tots
Chicken Tenders with Honey Mustard and Barbecue Sauce

Vanilla-Infused Thick-Cut Brioche French Toast
Crispy Hot Honey Chicken over Warm Sweet Waffles
Pan-Seared Grouper with Tomato Caper Fond

CARVING STATION

Black Pepper and Garlic-Crusted Pork Loin with House-Made Applesauce
Rosemary and Dijon Mustard-Crusted Rack of Lamb
Warm Rolls with Butter

White Cheddar Mac and Cheese with Smoked Chopped Brisket
Blistered Asparagus with Warm Shallot Butter
Whipped Mashed Potatoes with Parmesan and Truffle

DESSERT

Chocolate-Covered Strawberries
Cake Pops
Petit Fours
Macarons
Chocolate Bunnies & Peeps
Jelly Beans



water·color®