

# New Year's MARKET BRUNCH

11:00 am to 3:30 pm  
\$65/Adult, \$32/Child (5-10 years)

## SALADS & APPETIZERS STATION

Endive | Baby Kale | Radicchio | Romaine  
Cherry Tomatoes | Assorted Olives  
Radish | Croutons  
Ontario Goat Cheese | Parmesan  
Niagara Ice Wine Dressing  
Green Goddess Dressing

### Chickpea Salad

Avocado | Feta Cheese | Citrus Dressing

### Ontario Beets

Orange Dressing | Crème Fraîche | Walnuts

### Farro Salad

Dried Fruits & Nuts

Apple & Chicken Salad

Tri-Color Bell Peppers | Balsamic Glaze

## ANTIPASTI

Artichoke | Eggplant | Zucchini  
Preserved Mushroom | Grilled Baby Carrots  
Marinated Bocconcini | Balsamic Reduction

## SEAFOOD BAR

Smoked Salmon | Marinated Mussel  
West Coast Scallop | Crab Cluster  
Oysters | Peel and Eat Shrimp

### Classic Mignonette

Horseradish | Cocktail Sauce  
Caper Remoulade

## SUSHI

Chef's Selection of Sushi | California Rolls

## BAKERY SELECTION

Breakfast Pastries | Muffins  
Homemade Scones



## CHARCUTERIE & CHEESE

### Ontario Charcuterie

Niagara Prosciutto | Dry Chorizo  
Lomo | Country Ham  
Mustards | Marinated Olives | House Pickles

### Ontario & Quebec Cheeses

Cornichons | Mustards | Fruit Spreads  
Nuts | Honey Walnuts

## BREAKFAST MARKET

Maple Bacon | Pork Sausage  
Croissant & French Toast Bread Pudding  
Eggs Benedict | Cheddar & Chive Scone  
Omelette Station

## SOUP

Rustic Mushroom Soup

## BREAD SELECTION

Rustic Rolls | Fruit & Nut Bread  
Olive Rolls | Sourdough | Breadsticks

## CARVING STATION

Beef Wellington | Mushroom Jus  
Rosemary & Garlic Marinated  
Leg of Lamb | Tomato Chutney  
Salmon Papillote

## PASTA STATION

Cheese Tortellini  
Brown Butter & Lobster Sauce

## HOT ENTRÉES

Honey Garlic Cornish Hen | Cranberry Jus  
12 Hour Braised Short Ribs | Mushroom Sauce  
Thai Glazed Pork Belly  
Wild & Basmati Rice Pilaf  
Seasonal Maple Glazed Root Vegetables  
Cauliflower Steak | Raisins | Chimichurri  
Yukon Gold Potato Gratin

## SWEET TABLE

Chefs Selection of Decadent Cakes  
Tarts | Pies | Miniature Pastries

Chocolate Fountain | Fresh Melon  
Banana Bread | Marshmallow

Sliced Fruits



For reservations, call 905-470-8500  
or [dinehilton@markhamsuites.com](mailto:dinehilton@markhamsuites.com)

### Terms & Conditions

Price subject to 13% tax and 18% gratuity. Reservations for all festive events must be prepaid by credit card. All other beverage charges will be additional.

### Cancellation Policy

Should you need to cancel your reservation, please contact at least 72 hours prior to avoid being charged for the full reservation.