

Christmas Eve & Christmas Day Dinner Buffet

December 24 & 25, 2021

SALAD TABLE

Organic greens | Baby Kale & Arugula | Romaine
Cherry Tomatoes | Cucumber | Sundried Cranberries |
Pepitas | Parmesan | Dried Apricot | Herb Croutons
Creamy Ranch | Citrus Champagne Dressing
Roasted Acorn Squash | Pomegranate | Goat Cheese |
Balsamic Glaze
Frutti Di Mare Seafood Salad
Roasted Cauliflower and Couscous | Crispy Chickpeas |
Chimichurri
Roasted Beets | Mandarin Orange | Ricotta | Toasted
Pecans

ANTIPASTI

Eggplant | Zucchini | Roasted Peppers | Artichoke |
Ontario Goat Cheese
Balsamic Reduction | Micro Herbs

SEAFOOD BAR

Smoked Salmon
Marinated Mussel
West Coast Scallop
Crab Cluster
Oysters
Peel and Eat Shrimp
Classic Mignonette | Horseradish | Cocktail Sauce

SUSHI

Chefs Selection of Sushi
California Rolls

CHARCUTERIE & CHEESE

Salami | Mortadella | Copa | Lonza Mustards | Cranberry
Compote
Chefs Selection of Ontario & Quebec Cheese Crackers |
Grapes

SLIDERS

Tuna Slider | Wasabi Aioli
Crispy Chicken Slider

BREAD SELECTION

Rustic Rolls | Olive Rolls | Sourdough | Lavosh |
Breadsticks

SOUP

Celeriac & Parsnip

CARVING STATION

Classic Steak Au Poive - Striploin | Creamy Sauce
Apple Cider Brined Turkey | Turkey Pan Jus

PASTA STATION

Squash Ravioli | Baby Spinach | Pumpkin Seeds | Brown
Butter & Sage

ENTREES

Herb Crusted Salmon | Citrus & Chive Beurre Blanc
Balsamic & Cranberry Roast Chicken
Lamb Stew
Maple Glazed Ham | Apple Chutney
Charred Cauliflower | Herbs | Chestnuts
Ontario Honey Glazed Winter Root Vegetable
Buttermilk Whipped Mash Potato
Apricot and Heirloom Quinoa Pilaf

DESSERT TABLE

Chefs Selection of Homemade:
Decadent Cakes | Tarts | Pies | Miniature
Pastries
Chocolate Fountain
Sliced Fruits

Essence of UNIONVILLE

Christmas Day Brunch Buffet

December 25, 2021

SALAD TABLE

Organic greens | Baby Kale & Arugula | Romaine
Cherry Tomatoes | Cucumber | Sundried Cranberries | Pepitas
| Parmesan | Dried Apricot | Herb Croutons Creamy Ranch |
Citrus Champagne Dressing
Roasted Acorn Squash | Pomegranate | Goat Cheese |
Balsamic Glaze
Frutti Di Mare Seafood Salad
Roasted Cauliflower and Couscous | Crispy Chickpeas |
Chimichurri
Roasted Beets | Mandarin Orange | Ricotta | Toasted Pecans

ANTIPASTI

Eggplant | Zucchini | Roasted Peppers | Artichoke
| Ontario Goat Cheese
Balsamic Reduction | Micro Herbs

SEAFOOD BAR

Smoked Salmon
Marinated Mussel
West Coast Scallop
Crab Cluster
Oysters
Peel and Eat Shrimp
Classic Mignonette | Horseradish | Cocktail Sauce

SUSHI

Chefs Selection of Sushi
California Rolls

CHARCUTERIE & CHEESE

Salami | Mortadella | Copa | Lonza Mustards | Cranberry Compote
Chefs Selection of Ontario & Quebec Cheese Crackers | Grapes

BAKERY SELECTION

Breakfast Pastries | Muffins
Homemade Scones

OMELETTE STATION

BREAKFAST MARKET

Maple Bacon
Pork Sausage
Panettone French Toast
Traditional Eggs Benedict

SLIDERS

Tuna Slider | Wasabi Aioli
Crispy Chicken Slider

BREAD SELECTION

Rustic Rolls | Olive Rolls | Sourdough | Lavosh | Breadsticks

SOUP

Celeriac & Parsnip

CARVING STATION

Classic Steak Au Poive - Striploin | Creamy Sauce
Apple Cider Brined Turkey | Turkey Pan Jus

PASTA STATION

Squash Ravioli | Baby Spinach | Pumpkin Seeds | Brown Butter
& Sage

ENTREES

Herb Crusted Salmon | Citrus & Chive Beurre Blanc
Balsamic & Cranberry Roast Chicken
Lamb Stew
Maple Glazed Ham | Apple Chutney
Charred Cauliflower | Herbs | Chestnuts
Ontario Honey Glazed Winter Root Vegetable
Buttermilk Whipped Mash Potato
Apricot and Heirloom Quinoa Pilaf

DESSERT TABLE

Chefs Selection of Homemade:
Decadent Cakes | Tarts | Pies | Miniature Pastries
Chocolate Fountain
Sliced Fruits

905-470-8500 Ext. 2065

Price subject to 13% tax and 15% gratuity.