



**Hilton**

TORONTO / MARKHAM SUITES  
CONFERENCE CENTRE & SPA

# Thanksgiving

**BRUNCH BUFFET**  
**SUNDAY OCTOBER 9, 2022**

**11:00 am to 1:00 pm**  
**1:30 pm to 3:30 pm**

**\$84/Adult**  
**\$42/Child (5-10 years)**  
**(Taxes & Gratuities Extra)**



**For reservations,**  
**call Essence of Unionville**  
**at 905-415-7611**

**8500 Warden Avenue**  
**Lobby Level**

## Salad Table

Mixed Autumn Greens | Romaine  
Sun Dried Tomato | Crispy Spiced Walnuts | Cucumber  
Roasted Butternut Squash  
Balsamic | Pumpkin Spice Dressing | Shallot Vinaigrette  
Farro & Arugula Salad | Pomegranate | Lemon Parsley Vinaigrette  
Tender Brussels Sprout | Toasted Pine Nuts  
Ice Wine Soaked Dried Apricots | Parsley Pesto  
Broccoli | Bacon | Onion Crisp | Almond | Cranberries  
French Potato Salad | Green Beans | Scallion | Shallot and Dijon Dressing

## Antipasti

Grilled Peppers | Artichokes | Eggplant | Zucchini  
Marinated Bocconcini | Balsamic Reduction | Micro Herbs

## Charcuterie & Cheese

Salami | Capocollo | Mortadella | Lonza  
Mustards | Marinated Olives | Kosher Pickles  
Chefs Selection of Ontario & Quebec Cheese  
Crackers | Grapes | Fruit Jam

## Slider Bar

Short Rib Sliders  
Turkey Slider | Cranberry Mayo | Tomato | Havarti

## Seafood Bar

Smoked Salmon & Smoked Trout  
Lemon | Pickled Onion | Capers  
Marinated Mussels | Crab Clusters | Oysters | Peel and Eat Shrimp  
Classic Mignonette | Horseradish | Cocktail Sauce

## Asian Station

Chefs Selection of Sushi  
California Rolls  
Spring Rolls  
Selection of Dumplings

## Breakfast Market Station

Maple Bacon  
Chicken & Apple Sausages  
Nutmeg & Pumpkin Pancakes  
Traditional Eggs Benedict  
Cheese Crusted Tater Tots

## Omelet Station

## Soup & Pasta Station

Cream of Mushroom  
Pumpkin Risotto | Caramelized Onion

## Carving Station

Ontario Cider & Herb Marinated Whole Turkey  
Porchetta  
Apple Chutney  
Maple & Vanilla Roasted Salmon  
Chestnut and Brioche Bread Stuffing  
Natural Jus | Cranberry & Orange Chutney

## Entrees

Beef Bavette | Peppercorn Jus  
Duck Breast | Orange Pan Jus  
Herb Roasted Seasonal Root Vegetables  
Duchess Baked Mash  
Herb Marinated Cauliflower and Squash | Ricotta Cheese

## Dessert

Crepe & Waffle Station  
Chocolate Sauce | Whipped Cream  
Homemade Desserts | Cinnamon Apple Crumble  
Traditional Pumpkin Pie | Allspice Whipped Cream  
Maple Pumpkin Cheesecake | Coconut Cream Pie  
Maple Pecan Tart | Pumpkin Cream Puffs  
Sliced Fruit & Berries