

EASTER

BRUNCH BUFFET

SUNDAY, APRIL 9, 2023

11:00 AM-1 PM & 1:30 PM-3:30 PM

SALAD TABLE

Mesclun Green | Romaine | Heirloom Cherry Tomatoes |
Cucumber | Sundried Cranberries | Shaved Heirloom Carrots |
Shaved Parmesan Cheese | Balsamic | Vanilla & Black Pepper Dressing

Assorted Hummus | Red Pepper | Roasted Garlic
Babaganoush | Pita | Naan

Grilled Asparagus | Feta | Lemon
Confeti Kale Slaw | Spring Pasta Salad | Creamy Broccoli Salad

ANTIPASTI

Roasted Peppers | Eggplant | Zucchini | Micro
Greens
Marinated Bononcini & Olives

SEAFOOD BAR

Smoked Salmon & Trout | Marinated Mussel |
Jonah Crab Claw |
Crab Cluster | Oysters | Peel and Eat Shrimp
Classic Mignonette | Horseradish |
Cocktail Sauce | Lemon

SUSHI

Chefs Selection of Sushi | California Rolls
Assorted Dim Sum

CHARCUTERIE & CHEESE

Salami | Capocollo | Serrano Ham | Mustards |
Marinated Olives
Chefs Selection of Ontario & Quebec Cheese |
Crackers | Grapes | Fruit Jam

BREAKFAST MARKET

Maple Bacon | Pork Sausage | Lemon Poppy Seed
Waffles | Traditional Eggs Benedict |
Cheesy Tater Tots

OMELETTE STATION

RESERVATION 905-415-7611

\$84/ADULT & \$42/CHILD (UNDER 10 YEARS OLD) [TAXES & GRATUITIES EXTRA]

A 13% tax and 15% gratuity will be applied. Should you have any allergy concerns, please notify your server. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

SOUP

Potato & Leek Soup | Truffle Oil

CARVING

Coffee Rubbed AAA Prime Rib | Natural Pan Jus
Honey & Cider Glazed Bone in Ham
Whole Jerk Spiced Chicken

ENTREES

Slow Roasted Grouper | Dill Butter
Lamb Stew
Roast Turkey | Apple Apricot Stuffing
Gnocchi | Porcini Mushroom | Lemon Sauce
Cheesy Cauliflower Gratin
4 Grain Rice Pilaf
Maple Glazed Root Vegetable
Roasted Spring Potatoes

BAKERY

Breakfast Pastries | Muffins |
Raspberry Chocolate Babka
Easter Zopf | Hot Cross Buns

DESSERT

Chefs Selection of Homemade Festive Dessert
Kids Candy Station



Hilton

TORONTO/MARKHAM SUITES
CONFERENCE CENTRE & SPA