



Mother's Day BRUNCH BUFFET

SUNDAY MAY 12, 2024
11:00AM - 1:00PM | 1:45 PM - 3:45 PM

Welcome Rose for All Mothers on Arrival

SALAD TABLE

Organic Greens | Romaine

Caramelized Pears | Sliced Cucumbers | Grape Tomatoes | Toasted Walnuts | Toasted Pumpkin Seeds | Shaved Thunder Oak Gouda | Mandarin Sections | Dried Fruits

Roasted Curry Cauliflower

Baby Arugula | Wild Rice | Dry Crasins | Herb Vinaigrette

Cold Water Shrimp

Yam Noodles | Crispy Vegetables | Ginger Sesame Dressing

Heirloom Beets

Ontario Goat Cheese | Aged Balsamic | Candied Pecan

Plum Tomato & Asparagus

Pumpkin Seeds | Feta Cheese Crumbs

ANTIPASTI

Tri Color Grilled Peppers | Artichokes | Eggplant Courgettes | Belgian Endives

SEAFOOD BAR

Smoked Salmon & Smoked Trout

Lemon | Pickled Onion | Capers

Marinated Mussel

Crab Cluster

East Coast Oysters

Peel and Eat Shrimp

Classic Mignonette | Horseradish | Cocktail Sauce

SUSHI & DIM SUM

Chefs Selection of Sushi

California Rolls

Siu Mai

Pork Pot Sticker

Vegetarian Spring Rolls

CHARCEUTERIE & CHEESE

Salami | Capocollo | Mortadella | Lonza Chutney | Mustards | Marinated Olives

Chefs Selection of Ontario & Quebec Cheese

Crackers | Grapes | Fruit Jam | Honey Glazed Walnuts

\$94/ADULTS | \$47/CHILD (5-10)

RESERVATIONS

• Via [OpenTable](#) • Call 905-415-7611 • Email dinehilton@markhamsuites.com

Complimentary Parking with your reservation for Mother's Day Brunch Buffet. Prices shown are subject to applicable taxes and 15% gratuity. A la carte dining not available with seasonal buffets and events. All other beverage charges will be additional. All reservations are confirmed with a credit card authorization.

Cancellation Policy

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

BREAKFAST MARKET

Smoked Bacon

Chicken & Apple Sausage

Banana Bread French Toast

Cheddar Chive Biscuit Egg Benedict

OMLETTE STATION

SOUP

Cream of Chicken

Watermelon Gazpacho

STATION CARVING

Coffee Rubbed Hip of Beef

Horseradish | Mustard | Natural Pan Jus

Parisian Style Whole Chicken

Rack of Pork | Apple Jus

ENTREES

Seafood Paella | Shrimp | Bay Scallop | Mussels

Basa Fillet | Pineapple & Mango Salsa

Muscovy Duck Breast | Fig Jus

Mushroom Risotto | Young Parmesan

Kung Pao Tofu

Coconut Jasmine Rice

Spring Vegetable Medley

Red Skin Smashed Potato | Green Onion

BAKERY SELECTION

Breakfast Pastries | Muffins | Homemade Scones

DESSERT TABLE

Chefs Selection of Homemade

Decadent Cakes | Tarts | Pies | Miniature Pastries

