

Easter



BRUNCH BUFFET



SUNDAY APRIL 20, 2025
11:30 AM - 2:30 PM
\$89/ADULT & \$39/CHILD (5-10)

SALAD TABLE

Radicchio Endive Mix Green | Andy Boy's Romaine
Tomato Wedges | Cucumber | Sundried Cranberries
Spring Peas | Shaved Parmesan Cheese

Balsamic Vinaigrette | Green Goddess Dressing | Vanilla &
Poppy Seed Dressing

Roasted Beetroot, Feta & Apricot Salad
Deviled Egg Pasta Salad
Grilled Potato & Fennel Nicoise 
Amish Broccoli & Cauliflower Salad
Green Bean & Asparagus Salad

DIPS & SALSA

Labneh Dip | Tomato Salsa | Pomegranate Salsa
Black Olives Tapenade
Dukkah Spiced Flat Bread

ANTIPASTI

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

SEAFOOD BAR

Smoked Atlantic Salmon
Marinated Mussel
Crab Cluster
Shucked to Order Canadian Oysters (2Pcs PP)
Peel and Eat Shrimp
Classic Mignonette | Horseradish | Cocktail Sauce | Lemon

SUSHI

Chefs Selection of Sushi
California Rolls

CANAPÉ STATION

Lamb Slider | Cumin Yogurt
Vegetable Spring Rolls

KIDS CORNER

Chicken Tender
Grilled Ham & Cheese Sandwiches
Sweet Potato Fries

RESERVATIONS

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

Complimentary Parking with your reservation for Easter Brunch Buffet. Prices shown are subject to applicable taxes. 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.

CHARCUTERIE & CHEESE

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

BREAKFAST MARKET

Maple Bacon
Turkey & Apricot Sausage
Banana & Buckwheat Pancake
Classic Egg Benedict

BAKERY SELECTION

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

OMLETTE STATION

SOUP

Roasted Carrot & Ginger | Crème Fraîche

STATION CARVING

Coffee Rubbed AAA Striploin | Niagara Red Wine Jus
Salmon Peri Peri
Whole Roasted Chicken | Cinnamon Jus

ENTRÉES

Thai Glazed Pork Belly
Shrimp Scampi | Parmesan | Chilli & Garlic
Spinach & Cranberry Stuffed Turkey Roulade | Classic Stuffing
Duck Breast | Cherry Jus
Spring Vegetables Linguini 
Eggplant Rollatini
Seasons last Root Vegetable | Canadian Maple Syrup
Mini Hasselback Potatoes

DESSERT

Chefs Selection of Homemade Festive Desserts
Kids Candy Station
Sliced Fruits

