



Thanksgiving BRUNCH BUFFET



October 12, 2025
11:30 AM - 2:30 PM
\$92/Adults | \$42 Child (5-10 Yrs)

SALAD TABLE

Mixed Autumn Greens

Romaine | Sun Dried Cranberries | Spiced Walnuts Cucumber | Roasted Butternut Squash Balsamic | Pumpkin Spice Dressing Shallot Vinaigrette

Italian Antipasto Brussels Sprout Salad

Classic Waldorf Salad

Honey & Sour Cream Dressing

Roasted Pumpkin & Squash

Crumbled Goat Cheese

Winter Panzanella Salad

INDIVIDUAL

Festive Heirloom Quinoa Salad

Cranberry | Walnuts

ANTIPASTI

Grilled Peppers | Confit Artichokes | Eggplant Zucchini | Feta Dip | Cranberry Chutney

SEAFOOD BAR

Smoked Salmon & Smoked Trout

Lemon | Pickled Onion | Capers

Marinated Mussels

Crab Cluster

Peel & Eat Shrimp

Mignonette | Horseradish | Cocktail Sauce

Mapleque Oysters (2 per person)

Traditional Garnish

SUSHI

Chef's Selection of Sushi

California Rolls

FESTIVE STATION

Baked Brie | Cranberry | Candied Nuts

CHARCUTERIE & CHEESE

Salami | Capocollo | Mortadella | Lonza

Mustards | Marinated Olives | Kosher Pickles

Chef's Selection of Ontario & Quebec Cheese

Crackers | Grapes | Fruit Jam

SLIDERS & CANAPÉS

Turkey Slider

Cranberry Mayo | Tomato

Coconut Shrimp

RESERVATIONS

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

Complimentary Parking with your reservation for Thanksgiving 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

Chicken & Apple Sausage

Classic Bacon

Cinnamon Crunch Bread Pudding

Traditional Eggs Benedict

OMLETTE STATION

Made-to-Order

SOUP

Roasted Butternut Squash & Carrot Soup

Classic French Onion Soup

STATION CARVING

Niagara Region Cider Brined Turkey

Onion & Celery Brioche Bread Stuffing

Natural Jus | Cranberry & Orange Chutney

AAA Canadian Striploin

Coffee Rubbed | Natural Jus

Honey Cedar Plank Salmon

Creamy Dill Sauce

ENTRÉES

Roasted Chicken Thighs

Brown Butter Sage | Roasted Hazelnuts

Muscovy Duck Breast

Cranberry & Port Jus

Lamb Stew

Jerk Marinated Pork Loin

Pineapple & Mango Salsa

Truffle Orzo Mac N Cheese

Maple Glazed Carrot & Haricot Verts

Yukon Gold Potatoes Au Gratin

Vegetarian Barley & Cranberry Pilaf

BAKERY SELECTION

Breakfast Pastries | Muffins

Homemade Scones

DESSERT TABLE

Cinnamon Apple Crumble

Pecan Pie | Spiced Whipped Cream

Maple Pumpkin Cheesecake

Decadent Cakes, Tarts, Pies, Mini Pastries

Chocolate Fountain

Sliced Fruit & Berries

