

Christmas BRUNCH BUFFET

December 25th, 2025
11:00 am - 1:00 pm & 1:45 pm - 3:45 pm

SALAD TABLE

Organic Greens | Baby Kale & Arugula | Romaine

Cherry Tomatoes | Cucumber | Sundried Cranberries
Ontario Goat Cheese | Pumpkin Seeds | Creamy Ranch
Green Goddess | Truffle & Niagara Chardonnay Dressing
Quinoa

Mango, Black Bean, Roasted Corn

Christmas Heirloom Beetroot

Honey Ricotta, Candied Walnut

Yam Noodles

Cold Water Shrimp, Fresh Crisp Vegetable

Ginger Sesame Vinaigrette

INDIVIDUAL

Shaved Brussel Sprouts

Dried Cranberries, Shaved Almonds

Beef Tartare

ANTIPASTI

Thyme Rubbed Aubergine | Heirloom Courgettes

Trio Roasted Peppers | Pickled Mushrooms

Lemon & Chili Marinated Bocconcini

Balsamic Reduction | Micro Herbs

SEAFOOD BAR

Smoked Salmon

Lemons | Pickled Onions | Capers

Marinated Mussels & Bay Scallops

Crab Clusters

Peel and Eat Shrimp

Oysters

Classic Mignonette | Horseradish | Cocktail Sauce

SUSHI

Chef's Selection of Sushi & California Rolls

CHARCUTERIE & CHEESE

Salami | Mortadella | Copa | Lonza

Mustards | Cranberry Compote

Chefs Selection of Ontario & Quebec Cheese

Crackers | Grapes

SOUP

Cinnamon Spiced Butternut Squash & Sweet Potato

BREAKFAST MARKET

Maple Bacon

Chicken & Apricot Sausage

Chef Eric's Bread Pudding

Classic Eggs Benedict

Foie Gras Hollandaise

OMLETTE STATION

Made to Order

CARVING STATION

Apple Cider Brined Turkey

Turkey Pan Jus, Classic Stuffing

Porchetta Cherry Jus

Mustard & Herb Rubbed Ponderosa Hip of Beef

PASTA STATION

Cheese & Spinach Cannelloni

Vegetable Ratatouille

ENTRÉES

Cranberry & Herb Crusted Atlantic Salmon

Citrus Cream

Chicken

Shallot, Prunes, Armagnac

Essence Back Ribs

Celeriac Remoulade

Lamb Rogan Josh

Apricot & Three Grain Rice

Caramelized Onion & Yukon Potato Gratin

Roasted Vegetables

Chestnut & Herbs

Eggplant Fricassee

DESSERT TABLE

Chefs Selection of Housemade

Festive Decadent Cakes | Tarts & Pies | Miniature Pastries

Sliced Fruits

DRINK STATION

Hot Cocoa

Santa Claus Cranberry Punch

\$92/ADULT & \$42/CHILD(5-10)

Call 905-415-7611 or book via [OpenTable](https://www.opentable.com)
www.essenceofunionville.com



Complimentary Parking with your reservation for Holiday Brunch Buffet. Prices shown are subject to applicable taxes and 15% gratuity. À 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.