

New Year's Eve

DINNER BUFFET & DANCE PARTY

December 31, 2025

7:30 PM - Late



SALAD TABLE

Baby Kale & Rocket Leaves | Lolla Rosa & Radicchio

Romaine | Cherry Tomatoes | Assorted Olives | Beans
Radish | Croutons | Feta Cheese | Parmesan
Niagara Riesling & Truffle Vinaigrette | Caramelized Orange
Dressing | Green Goddess Dressing

Veggie Cobb

Crispy Chickpeas, Marinated Tomato, Avocado, Blue Cheese
Dressing

Creamy Artichoke

Herb Marinated Hanger Steak

Charred Broccoli

Smoked Bacon, Pearl Onions, Hazelnut, Ranch

Winter Rainbow Panzanella Salad

INDIVIDUAL

Bay Scallop

Ponzu & Chili Vinaigrette

ANTIPASTI

Artichoke | Eggplant | Zucchini

Preserved Mushroom | Grilled Baby Carrots

Marinated Bocconcini | Balsamic Reduction

Tri-Color Bell Peppers | Balsamic Glaze

SEAFOOD BAR & SUSHI

Smoked Salmon & Smoked Trout

Marinated Mussels

Crab Clusters

Oysters

Peel and Eat Shrimp

Classic Mignonette | Horseradish | Cocktail Sauce | Capers

Chef's Selection of Sushi

California Rolls

CHARCUTERIE & CHEESE

Ontario Charcuterie

Niagara Prosciutto | Dry Chorizo | Capicola | Country Ham
Foie Gras Mousse | Mustards | Marinated Olives | Pickles

Chef's Selection of Ontario & Quebec Cheese

Cornichons | Mustards | Fruit Spreads | Nuts | Honey Walnuts

SOUP

Celeriac & Carrot Soup

Seafood Chowder

CANAPÉS

Har Gaw

Brie & Ricotta Stuffed Mushroom

Vegetarian Spring Rolls

BREAD SELECTION

Rustic Rolls | Fruit & Nut Bread | Olive Rolls

Sourdough | Lavosh | Breadsticks

CARVING STATION

Hip of Beef au Poivre

Rosemary Jus & Bearnaise Sauce

Roasted Whole Duck

Winter Cherry & Orange Sauce

Atlantic Salmon Roulade

Creamy Capers Sauce

ENTRÉES

Honey Garlic Cornish Hen

Cranberry Jus

Veal Goulash

Asian Braised Pork Belly

Slow Roasted Leg of Lamb

Heirloom Carrots

Cheese & Spinach Cappelletti

Brown Butter Sauce, Hazelnut, Truffle

Seasonal Maple Glazed Root Vegetables

Festive Barley & Farro

Yukon Potato & Sunchoke Gratin

DESSERT TABLE

Chefs Selection of Housemade

Decadent Cakes | Tarts | Pies

Miniature Pastries

Sliced Fruit

Chocolate Fountain

Fresh Melon | Banana Bread | Marshmallow



COMPLIMENTARY BUBBLY
TOAST AT MIDNIGHT

\$149 PER PERSON

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

Complimentary Parking with your reservation for New Year's Eve Dinner & Dance Party. 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 an upfront payment.

Cancellation Policy: Should you need to cancel your reservation, please contact Essence of Unionville at least 72 hours prior.