



Hilton

TORONTO / MARKHAM SUITES
CONFERENCE CENTRE & SPA



MOTHER'S DAY BRUNCH & DINNER BUFFET

SUNDAY MAY 12, 2019

BRUNCH

Two Seatings at
11:00 am to 1:00 pm
and 1:30 pm to 3:30 pm

DINNER

5:00 pm to 9:00 pm

\$59/Adult
\$25/Child (5-10 years)
taxes extra

For reservations, call
Essence of Unionville
at 905-415-7611

Should you need to cancel
your reservations, please let us
know 48 hours in advance to
avoid a cancellation fee.

8500 Warden Avenue
Lobby Level

SALAD TABLE

Mesclun Greens | Romaine
Heirloom Cherry Tomatoes | Cucumber
Sundried Cranberries | Shaved Heirloom Carrots
Shaved Parmesan Cheese | Assorted Dressings
Tomato | Bocconcini | Pesto | Balsamic Reduction
Watermelon & Feta Salad
Shrimp | Fennel | Grapefruit Salad
Roasted Beets | Toasted Pecans | Ricotta | Maple Vinaigrette

ANTIPASTI

Grilled Peppers | Artichokes | Eggplant | Courgettes
Belgian Endives

SEAFOOD BAR & SUSHI

Smoked Salmon & Smoked Trout
Lemon | Pickled Onion | Capers
Marinated Mussel | Crab Cluster
Oysters | Peel and Eat Shrimp
Classic Mignonette | Horseradish | Cocktail Sauce
Chefs Selection of Sushi | California Rolls

CHARCUTERIE & CHEESE

Salami | Capocollo | Mortadella
Chicken Liver Pate
Mustards | Marinated Olives
Chefs Selection of Ontario & Quebec Cheese
Crackers | Grapes | Fruit Jam

BREAKFAST MARKET

Maple Bacon | Pork Sausage
Banana Bread French Toast
Traditional Eggs Benedict

OMELETTE STATION

SOUP

Red Lentil & Lemon Soup

STATION CARVING

Beef Wellington
Horseradish | Mustard | Natural Pan Jus
Atlantic Salmon | Chimichurri

ENTRÉES

Cider Brined Cornish Hens
White Fish | Saffron & Tomato Fondue | Mussels
Mushroom & Cheese Ravioli | Spinach Shallot | White Wine Sauce
Lamb Curry | Rice Pilaf
Spring Vegetable Medley
Yukon Gold Potato Gallette

BAKERY SELECTION

Breakfast Pastries | Muffins
Homemade Scones

DESSERT TABLE

Chefs Selection of Homemade
Decadent Cakes | Tarts | Pies | Miniature Pastries