



STONEFIELDS
ESTATE

menu



WEDDING *menu*

HORS D'OEUVRES SELECTIONS

(Choose a total of five; one piece of each per person)

COLD CANAPÉ SELECTIONS

Baked French Double Cream Brie (V)

In-house baked phyllo cups with melted brie and savory garden currant aspic, finished off with candied pear salsa and fresh chopped chives.

Twisted Salmon Gravlax

Buckwheat blini layered with orange crème fraîche, topped with herb-crusting smoked Atlantic salmon and garnished with herb and radish slaw.

Vegetarian California Roll (GF, DF, V, VGN)

In-house made nori rolls with cucumber, avocado, mirin marinated shredded carrot, wasabi, and pickled ginger.

Sweet Potato Latke (GF, DF, V, VGN)

Stacked sweet potato and zucchini latke, styled with cumin scented coconut butter, dried plums, and cinnamon-roasted pear concassé.

Mini Montreal-Style Reuben

Traditional sandwich on toasted rye bread with smoked pastrami, sauerkraut, sweet onion sauce, and Canadian swiss cheese.

Sweet Roasted Wine (V)

Roasted field grapes, fresh lemon and oregano-infused ricotta cheese served on a French baguette with a black pepper honey drizzle.

Flambéed Paneer Tikka (GF, V)

East Indian spice-marinated paneer cheese, seared and ignited with chardonnay, served with a chili-spiced tomato chutney.

Caprese Puff (V)

Basil pesto-marinated bocconcini baked into a puff pastry shell, topped with a diced garden tomato brunoise, a hint of maple-balsamic reduction, and micro herb garnish.

HOT CANAPÉ SELECTIONS

Tandoori Duck Spiedini (GF)

Skewered duck breast marinated with traditional tandoori spices, seared and roasted, drizzled with in-house garden herb remoulade.

Masala Lollipops (GF, DF)

Tikka masala chicken kofti, braised and glazed with mango chutney, crusted with chopped roasted cashews and fresh chopped cilantro.

Zaatar Rolled Phyllo (V)

Zaatar-dusted phyllo pastry with sesame seeds rolled with crushed feta cheese, toasted walnut pieces, and chopped medjool dates.

Shanghai Dumpling (DF)

House-made Asian mini-pork dumplings, steamed and brushed with sesame oil and served in tasting spoon with a sweet chili sauce.

Distorted Shakshuka (GF, DF, V)

Cornmeal-crusting poached egg, fried and paired with a cumin-infused tomato reduction.

Lamb Chops (GF, DF)

New Zealand lamb racks, seared and marinated in smooth dijon and fresh herbs, accompanied by a red currant demi-glace jus.

Cauliflower Pakora (V)

Roasted cauliflower bits with shredded vegetables, quick-fried with a tempura style batter and sauced with a traditional spicy herb yogurt dahi.

Mini Beef Wellington

Beef tenderloin with mushroom duxelle and wilted baby spinach, wrapped in puff pastry and garnished with a maple-mustard glaze.

Black Bean Duck Spring Rolls (DF)

Asian-inspired fried spring rolls with shredded duck confit and sautéed Asian-style vegetables, served hot with spicy chili dipping sauce.

GF - Gluten Free | DF - Dairy Free | V - Vegetarian | VGN - Vegan

All menu items are subject to change and subject to seasonal availability.



THREE COURSE DINNER SELECTIONS

FIRST COURSE

(Your choice of one soup or salad)

HANDCRAFTED GOURMET SOUPS

Summer Harvest Soup (GF, V)

Summer squash, apples, and sweet onions creamed and infused with cinnamon and nutmeg, finished with fresh maple syrup, chili oil, and a fried sage leaf.

Garden Tomato Soup (V)

San Marzano and oregano simmered with garden vegetables and pureed, served with marjoram-seasoned crème fraîche, and a garlic butter bread spear.

Beer and Cheese Soup (V)

Fresh craft amber beer paired with an applewood-smoked cheddar, classically served with herb and garlic croutons and fresh julienned scallions.

Chai Thai Pumpkin Soup (V, VGN)

Fresh turmeric and galangal with traditional Thai ingredients smoothed with creamy coconut milk and garnished with lotus petals.

SALADS FROM THE GARDEN

Chic Caesar

Baby romaine lettuce nestled against crispy pancetta discs, topped with a spiced lemon-garlic emulsion dressing, shredded padano cheese, and oregano shoestring croutons.

Caprese Bombe Salad (GF, V)

Kumato tomatoes and Italian-style bocconcini over mixed sea beans topped with fresh basil pesto-sweetened balsamic reduction and olive oil caviar pearls.

Roasted Garden Terrine (GF, V)

Layered roasted peppers, zucchini, and root vegetables, tiered and cold-fused with an agar-agar tomato aspic and topped with crumbled goat cheese, Infornato olives, and fresh microgreens.

Savory Arcadian Greens (GF, DF, V)

Arcadian-style mixed greens heightened with pickled red onions, heirloom cherry tomatoes, puffed amaranth, and fresh beet curls, seasoned with a ginger-champagne vinaigrette.

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ENTRÉES

All meals served with gourmet bread basket and fresh lemon and parsley butter. Your choice of accompaniments is listed below. Choose one entrée, or offer your guests a choice of two entrées for an additional \$8 per person.

POULTRY

Florentine Roulade (GF)

Spinach and caramelized onion mousse-stuffed breast roasted and served with fresh marjoram sauce.

Italian Stallion (GF)

Chicken supreme wrapped in crispy prosciutto, served with lemon-rosemary cream sauce.

Chicken Marsala (GF, DF)

Spanish chorizo-crusted chicken breast, seasoned with fresh herbs and served with fortified marsala sauce.

MEATS

Grilled New York Striploin (GF, DF)

Grilled 8-ounce New York striploin, cooked to medium and served with romesco sauce, then garnished with bacon, pesto, and arugula gremolata.

Stonefields Rubbed Filet Mignon (GF, DF)

Stonefields 14-spice-rubbed 6-ounce Canadian beef tenderloin, grilled and topped with fried string onions and accompanied by a green peppercorn sauce.

Roasted Prime Rib

Slow-roasted prime rib with house-made Yorkshire puddings, served with classic French demi-glace sauce.

VEGETARIAN

Roasted Vegetable Strudel

Garden vegetables marinated and roasted in puff pastry, topped with a sun-dried tomato sauce and roasted goat cheese, and drizzled with a balsamic reduction sauce.

Squash Mille Feuille (GF, DF, VGN)

Roasted butternut squash, woodland mushrooms, and wild rice stuffing paired with roasted red pepper sauce.

Island Time Fake (GF, DF, VGN)

Slow-braised jackfruit in rich house-made barbeque sauce sandwiched between smashed plantain and garnished with a spicy pineapple and mango slaw.

FROM THE SEA

Basa Piccata (GF, DF)

Lemon and thyme-marinated basa fillet finished with a sautéed spinach, caper, and white wine jus lié.

Sicilian Salmon (GF, DF)

Leek-wrapped poached salmon fillet served with a warm caper, lemon, and garlic vinaigrette.

Teriyaki Salmon (DF)

Teriyaki-marinated seared salmon fillet served with red miso reduction sauce and fresh julienned eschalots.

ACCOMPANIMENTS

STARCH OPTIONS

Oven-Roasted Fingerling Potatoes (GF, DF, V, VGN)

Fingerling potatoes roasted with olive oil and tossed with fresh rosemary, thyme, and parsley.

Duchesse Potatoes (GF, V)

Classic French-style potato rosette brushed with brown sage butter and shredded padano cheese.

Potato Gratin Wedge (GF, V)

High-end scalloped-style potatoes flavoured with shallots, fresh chopped thyme, and Canadian emmental cheese.

Loaded Hasselback (GF, DF)

Hasselback-style russet potatoes, baked and topped with sour cream dollop and an arugula and bacon gremolata.

VEGETABLE OPTIONS

Ratatouille Tian (GF, DF, V, VGN)

Layered zucchini, sweet peppers, onion, tomato, and aubergine roasted and seasoned with thyme and garlic.

Roasted Brussels Sprouts (GF, DF)

Marinated juvenile brussels sprouts paired with double-smoked maple bacon and roasted walnut pieces.

Garden Bouquet (GF, DF, V, VGN)

Florets of garden vegetables with sautéed spears of carrots, peppers, and zucchini.

The Odd Couple (GF, DF, V, VGN)

Black cardamom and honey-roasted baby-top carrots paired with olive oil poached baby cherry tomatoes.

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DESSERTS

(Choose one. All desserts accompanied by Stonefields coffee and tea station)

New York–Style Cheesecake (V)

Decadent New York–style cheesecake mingled with graham cracker crumb and smooth four-berry compote.

Marnier Madness Mousse (GF, V)

House-made decadent dark chocolate mousse finished with white chocolate pearls, double-dipped strawberries, and garnished with fresh berries.

Countryside Sweet Tea (GF, V)

Fresh local honeycomb, in-house lemon pavlova, and earl grey semi-freddo, garnished with fresh berries and mango coulis.

Canadian Antique Classic (V)

House-made choux paste baked and stuffed with kirsch vanilla cream, topped with fresh maple and rum strawberries and garnished with dark and white chocolate shavings and fresh berries.

Heavenly Backroad Hash (V)

Rich chocolate cake, sponge toffee–crusted white chocolate truffle, cinnamon candied pecans, and salted caramel sauce garnished with fresh berries.

KIDS MEALS

(Choose one for children under 12 at \$55 per child)

Penne Pasta (V)

Served with marinara sauce or butter and parmesan.

Grilled Cheese (V)

Toasted golden and served with cut chips.

Chicken strips

Chicken strips and cut fries, served with ketchup and plum sauce.

Child-Sized Adult Meal

A smaller portions of the adult meal selection(s).

All kids meals are served with small crudités and dip during first course.

LATE-NIGHT SNACKS

(Choose one)

Poutine (GF, DF, V, VGN without cheese curds)

House-prepped fries, St. Albert cheese curds, and twisted poutine sauce.

Loaded Potato Skins and Bruschetta Display (V)

Classic bacon and cheese skins with diced bruschetta and bread display.

Amigos Pizza

House-made pizzas, baked fresh (choose one):

Meat lovers (*pepperoni, bacon, mushroom*)

Vegetarian (*peppers, mushroom, fresh tomato*)

Italian (*prosciutto, bocconcini, arugula*)

Gluten-free crust option available

International Cheese and Exotic Fruit Display (GF, V)

A selection of international hard and soft cheeses displayed with fresh exotic fruit.

Mac Attack

Applewood-smoked cheddar mac ‘n’ cheese combined and served with house-made corn dogs with classic condiments.