



FOOD MENU 2022

  
STONEFIELDS  
ESTATE

## Cold canapé selections

Choose any combination of five hot and/or cold canapés

### **Smoked salmon macaron** (GF)

Lemon macaron filled with horseradish mousse, smoked salmon, pickled golden beet, garnished with fennel frawn.

### **Vegetarian california roll** (GF, DF, V, VGN)

House-made Nori rolls with cucumber, avocado, mirin marinated shredded carrot, wasabi, and pickled ginger.

### **Apple leek tart** (V)

Apple leek filling in a rosemary, parmesan shortbread crust topped with herbed whipped feta and a parm tuille.

### **Sweet roasted wine** (V)

Roasted field grapes, fresh lemon zest and lemon balm infused ricotta cheese. Served on an herbed crostini with a Texas tea 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.

### **Tuna poke wrap** (GF, DF)

Sake and kelp infused tuna stuffed with avocado and poblano sauce, red cabbage, carrot slaw and vermicelli cilantro noodles. Paired with mango and lime dip.

### **Zucchini involtini** (GF, DF, V, VGN)

Zucchini with pinwheel-style presentation. Rolled with olive and tahini spread, and topped with a tomato pearls cap.

### **Beef carpaccio** (GF)

Classically set carpaccio with spoon service. Served with shaved Asiago cheese and grainy mustard caper mayo.

## Hot canapé selections

Choose any combination of five hot and/or cold canapés

### **Apple brie samosa** (V)

Baked French brie with caramelized apples in fresh samosa dough. Accompanied by golden raisin and apple glaze.

### **Arancini puff**

Reggiano-parmigiana risotto rolled and fried with light panko crust. Choose one:

Stuffed with English pea puree (V) OR  
Spicy house-made Bolognese sauce

### **Tandoori duck spiedini** (GF)

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

### **Masala lollipops** (GF, DF)

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

### **Za'atar rolled phyllo** (V)

Za'atar dusted phyllo pastry with sesame seed. Rolled with crushed feta cheese, toasted walnut and Medjool dates.

### **Shanghai dumpling** (DF)

House-made Asian fused mini pork dumplings. Steamed and brushed with sesame oil served with sweet chili sauce and cilantro.

### **Distorted shakshuka** (GF, DF, V)

Cornmeal-crusted 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, DF, GF, VGN)

Roasted cauliflower bits with shredded vegetables. Quick fried with a Tempura style batter. Sauced with a traditional spicy herb yogurt dahi.

### **Mini beef Wellington**

Miniature classic beef tenderloin with mushroom duxelles and wilted baby spinach, wrapped in brushed puff pastry. Garnished with a maple mustard glaze.

### **Asian style pigs in a blanket** (DF)

Pulled pork spring roll with house-made Kimchi. Served with a maple hoisin sauce.

### **Mini Montreal style Reuben**

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

## THREE COURSE DINNER SELECTIONS

### First course

Choose one first course soup or salad

#### HANDCRAFTED GOURMET SOUPS

##### **Ras El Hanout roasted squash** (GF, DF, V, VGN)

Caramelized roasted squash infused with Ras El Hanout seasoning. Finished with fresh tabbouleh, lavash crumble and Persian lime olive oil.

##### **Sri Lanken inspired mulligatawny** (GF, V)

South Indian spices with fresh ginger, apples, and red lentils for depth. Swirled with herbed crème fraîche, cardamom toasted cashews and chopped cilantro.

##### **Beer and cheese soup** (V)

A rich velouté with fresh craft amber beer and applewood smoked cheddar. Classically served with fresh julienned scallions and soft pretzel accents.

##### **Pacific Rim vichyssoise** (V, GF, DF, VGN)

Island blends of fresh galangal, turmeric and lemongrass accent a sweet potato velouté. Topped with a bird's eye soy nut granola and whipped black cardamom swirl.

##### **Roasted parsnip with ginger pear** (GF, V)

Maple infused roasted English parsnip soup. Cream finish and garnished with pumpkin seed dust, ginger pear relish and parsnip chips.

##### **Stonefields soup and salad**

Add \$5 pp + HST

Our bowl of soup paired with a bouquet green salad and house dressing. No substitutions for salad.



#### SALADS FROM THE GARDEN

##### **Golden Caesar**

Baby romaine lettuce nestled with crispy pancetta. Topped with a lemon garlic emulsion dressing, shredded Asiago cheese, roasted garlic cloves, lemon zest and oregano shoestring croutons.

##### **Mediterranean salad** (V, GF)

Soft poached Roma tomato with falafel crumble. Warmed ouzo fried Saganaki cheese, green goddess dressing, crispy chickpeas, kalamata quenelle and sweet pepper cucumber salad.

##### **Trading routes salad** (V)

Phyllo ring nestled baby spinach tossed in an emulsified Dijon and sherry vinegar dressing with fresh red onion and naval orange slices. Jhal Muri adds a crunch and mingling spices, with chili oil adding hints of smoky heat.

##### **Savoury Arcadian greens** (GF, DF, V, VG)

Arcadian style mixed greens. Heightened with pickled red onions, heirloom cherry tomatoes, puffed amaranth and fresh vegetable curls. Seasoned with a ginger champagne vinaigrette.



## THREE COURSE DINNER SELECTIONS

### Entrées

All meals served with gourmet breadbasket and fresh lemon and herb butter. Choose one entrée for your guests, along with your choice of accompaniments. Or offer your guests the option to choose from two entrées for an additional \$10 pp.

#### POULTRY

##### Chicken spanakopita

The classic with a Stonefields twist. Stuffed with feta and fresh spinach, in-house made garlic and dill crema sauce. Garnished with lemon phyllo crumble.

##### Mena inspired chicken (GF)

Dukkah crusted chicken breast. Roasted and topped with a date and praline style cream sauce. Pickled mango chutney adds the umami.

##### Turducken ballantine (GF)

Fowl-play brings the 3-bird roast a new life. Entwined roasted poultry finished with a rich sage sauce.



#### MEATS

##### The tostada effect (GF, DF)

Broiled NY striploin carved atop a plantain mousse. In-house prepared cacao mole sauce, avocado and tomato salad and crispy tortilla threads bring the dish together.

##### Filet mignon (GF)

6oz Canadian beef tenderloin. Marinated with in-house sour cherry and spice rub. Paired with woodland mushroom infused string onions and a bourbon-bordelaise sauce.

##### Roasted prime rib

Slow roasted bone-in prime rib with house-made Yorkshire puddings. Carved à la minute and served with green peppercorn demi-glace sauce.

#### FROM THE SEA

##### Salmon coubliac

Savoury wild rice, sherry deglazed mushroom duxelles and spinach accompany Atlantic salmon in a carved version of this dish. A dill hollandaise adds the velvet touch.

##### Grouper filet (GF)

Seared ancho dusted grouper with citrus vanilla beurre blanc and peppery microgreens for garnish.

##### Rustic swordfish (GF, DF)

Grilled swordfish steak. Served with a charred lemon and herb vinaigrette with a spinach and soy nut gremolata.



#### VEGETARIAN

Choose one if a vegetarian option is required for guests with dietary restrictions.

##### Roma eggplant stack (V)

Perfectly breaded Italian eggplant with oregano and pecorino cheese. Draped with our in-house marinara sauce and melting buffalo mozzarella.

##### Squash mille feuille (GF, V, VGN, DF)

Herbed roasted vegetables provide textural rafts to a cremini and portobello vegetable risotto filling. Topped with a red pepper sauce sweetened with in-house basil pesto.

##### Impostering surf and turf (GF, DF, VGN, V)

Seared vegan scallops alongside miso fois gras. Served with a white truffle pea puree and a spicy avocado cashew crema.

THREE COURSE DINNER SELECTIONS

## Accompaniments

Choose one of each

### STARCH OPTIONS

**Candied tubers** (DF, GF, V, VGN)

Nutmeg roasted sweet potato turret. Brûléd herbal goat cheese brush provides a comforting sweetness.

**Stonefields mash**

Celeriac and russet puree with roasted garlic and caraway thyme. Piped fresh and dusted with Rockefeller style crumble.

**Golden lyonnaise** (GF)

An ultimate for potato lovers. Large baton of thin layered slices baked with fresh chicken stock. Finished to golden brown and drizzled with a caramelized onion crème fraîche.

**Baked hasselback** (GF, V)

An old-fashioned baked potato brought to life. Thinly sliced and baked with fresh garden herbs and smoked salt. Served aside a quenelle of thickened garlic sour cream.

### VEGETABLE OPTIONS

**Smoked leek rollatini** (GF, V)

Naturally smoked leeks serve as the vessel bringing savoury spinach timbale and grilled king eryngii mushrooms into a fashionable trio.

**Royal velvet** (GF, V)

Spiraled garden beets roasted with fresh herbs. Spooned with a freshly made lemon tarragon hollandaise.

**Garden bouquet** (GF, DF, V, VGN)

Freshly steamed garden broccoli and cauliflower. Set with zucchini, sweet peppers and juvenile carrots.

**The Clash** (GF, DF, V)

Caramelized roasted baby fennel bulbs with garden fresh baby top carrot spears. Seasoned with sumac and rosemary honey drizzle.

## Desserts

Choose one. All desserts accompanied by the Stonefields' coffee and tea station.

**Cotton cheesecake** (V, GF)

The NY style cheesecake baked to a light as cotton finish. White chocolate base with cassis accents. Sweetened port and berry glaze with ginger cookie crumble balance the dish.

**Swiss style torrone** (V, GF)

Ruby chocolate mousse ribboned onto Italian style nougat. Goldschläger sugar spear and rose water and orange nut buster clusters add crunch.

**Tiramisu cream puff** (V)

Blend the perfect French pastry with coffee craquin, filled with coffee crèmeux and enriched with maple mascarpone. Garnished with biscotti crumble and a quenelle of Namelaka Lactee Cream.

**Poire Williams chocolate torte** (V, GF)

Flourless chocolate torte, infused with pear liquor and iced with whipped ganache and mango crystals. Crème fraîche and glass pear chip add finishing touches.

Choose one if you have guests with those dietary restrictions. It will be to the Chef's discretion who is served this dessert based on their restrictions.

**GLUTEN-FREE / VEGAN / DAIRY-FREE**

**Vegan campfire smore** (GF, VGN, DF)

**Lemon flan** (GF, VGN, DF)

**Chai oatmeal crusted baked apple with cinnamon maple crema** (GF, VGN, DF)



THREE COURSE DINNER SELECTIONS

## Kids meals

Choose one for children under 12 at \$65 per child

**Penne pasta (V)**

Served with marinara sauce or butter and parmesan.

**Grilled cheese (V)**

Toasted golden and served with cut fries.

**Chicken strips**

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

**Child sized adult meal**

Same option as selected for the adults in a smaller portion.

## Late night snacks

Choose one

**Poutine (V, GF)**

House prepped fries with St. Albert cheese curds and poutine sauce.

**Chicken flautas with churros**

End the party with the classic Latino inspired street foods. Flour tortillas with chili spiced shredded chicken and melted cheese. Alongside the in-house prepared cinnamon sugar dusted churros.

**International cheese and exotic fruit display**

(V, GF)

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

**Mac attack**

Applewood smoked cheddar mac'n cheese. Served with house-made corn dogs with classic condiments.

**Amigos pizzas**

House-made pizzas baked fresh. Choose one:

- Classic (pepperoni, bacon, mushroom)
- Vegetarian (garden tomato, sweet pepper, fresh mushroom, baby spinach)
- BBQ Chicken (BBQ sauce base, roasted chicken, red onion)

*Gluten-free crust option is available.*

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

GF – Gluten-free | V – Vegetarian | DF – Dairy-free | VGN – Vegan