



FOOD MENU 2023

  
STONEFIELDS  
ESTATE

## Cold canapé selections

Choose any combination of five hot and/or cold canapés

### Smoked salmon blini

Smoked salmon sits atop a mini chive pancake with lemon dill crème fraiche.

### Vegetarian California roll (GF, DF, V, VGN)

Nori rolls with cucumber, avocado, mirin, carrot, wasabi, pickled ginger and sriracha lime sauce.

### Apple leek tart (V)

Apple leek filling in a rosemary parmesan crust, topped with feta mousse.

### Bruschetta (V)

Tomato concasse, basil pesto, whipped goat cheese and balsamic caviar on crostini.

### Steak tartare (GF, DF)

Classic steak tartare, grainy Dijon, fresh thyme, gherkins, fried capers, confit egg with micro arugula.

### Ahi tuna poke (GF, DF)

Black sesame, yuzu ginger and soy marinade, with bell peppers, Asian pear, scallions and avocado mousse.

### Esquites (GF, V)

Grilled corn, chili, cilantro, lime, queso fresca and roasted garlic aioli.

### Peach and prosciutto (GF)

Fresh peaches skewered with prosciutto and bocconcini, drizzled with balsamic.

## Hot canapé selections

Choose any combination of five hot and/or cold canapés

### Lamb rack (GF, DF)

Mint chimichurri and blackberry balsamic reduction.

### Smoked duck flatbread

Pear, blue cheese, arugula, caramelized onion and honey drizzle.

### Arancini

Choose one:

Crispy risotto balls stuffed with mushroom and truffle (V)  
OR spicy Bolognese.

### Masala lollipop (GF, DF)

Tikka Masala chicken kofta, mango glaze crusted with toasted pistachios.

### Za'atar phyllo cigar (V)

Date and feta filled phyllo with toasted sesame seeds, baked to golden.

### Shanghai dumpling (DF)

Steamed pork dumpling, brushed with sesame oil and served with sweet chili and cilantro.

### Cauliflower pakora (GF, DF, V, VGN)

Tempura battered cauliflower and vegetable croquettes, deep fried and served with a spicy yogurt raita.

### Beef Wellington

Miniature tenderloin medallions with mushroom duxelles, wrapped in a flaky pastry and served with a maple Dijon glaze.

### Confit pork spring roll (DF)

House made kimchi with maple hoisin sauce.

### Spanakopita (V)

Spinach and feta rolled up in crispy buttered phyllo.

### Mini Reuben

House made caraway rye slider, smoked pastrami, sauerkraut, remoulade, and Swiss cheese topped with mini gherkin.

### Crab cake

Tarragon tartar sauce, avocado and sweet corn salsa with fresh lime.

## THREE COURSE DINNER SELECTIONS

### First course

Choose one first course soup or salad

#### HANDCRAFTED GOURMET SOUPS

**Roasted carrot apple** (GF, DF, V, VGN)

The flavours of the harvest topped with cardamom crème fraiche, apple onion chutney and crispy carrot strings.

**Thai lentil** (GF, DF, V, VGN)

Lentil and butternut squash, infused with lemongrass, coconut milk and kaffir lime, garnished with cilantro oil and crispy chickpea.

**Leek and potato**

Hearty blended potato leek velouté, topped with crispy prosciutto and grilled crostini.

**Roasted red pepper** (GF, DF, V, VGN)

Sweet with a touch of heat. Basil pesto and mango espuma.



#### SALADS FROM THE GARDEN

**Seasonal artisan** (GF, DF, V, VGN)

Fresh field greens with seasonal berries, Peruvian sweet drop peppers, maple balsamic vinaigrette and spiced crispy chickpea.

**Roasted beet** (GF, V)

Lightly dressed arugula, topped with a medley of roasted heirloom beets, field cucumber, sweet pickled onion and whipped feta in a smoked honey citrus vinaigrette.

**Tomato burrata** (GF, V)

Baby spinach with semi-dried tomato and peach salsa, creamy burrata, dusted with candied pistachios and a drizzle of balsamic reduction.

**Kale Caesar**

Baby kale with crispy prosciutto, shaved parmesan and crispy capers topped with a garlic vinaigrette and grilled crostini.



## THREE COURSE DINNER SELECTIONS

### Entrées

All meals served with gourmet breadbasket and lavender honey butter. Choose two entrees for your guests, along with your choice of vegetarian main.

#### POULTRY

##### **Chicken ballantine** (GF)

Chicken breast with cranberry herb goat cheese stuffing, topped with Cognac shallot cream.

##### **Roasted chicken breast** (GF, DF)

Honey soy marinated, glazed with hoisin and sesame, topped with slivered scallion.

##### **Chicken supreme** (GF, DF)

Supreme chicken breast stuffed with fresh herbs and a citrus jus.

##### **Duck confit** (GF, DF)

Five-spice infused, with apricot brandy glaze, served with cherry onion salsa.



#### MEAT

##### **Beef tenderloin** (GF, DF)

6oz hickory rubbed filet, grilled and served medium rare with dark cherry demi-glace and crispy frizzled onion.

##### **Striploin** (GF)

8oz NY strip, crusted in garlic and herbs, topped with a truffle blue cheese compound butter and arugula micro greens.

##### **Short rib**

Stout braised boneless beef short rib sits atop mascarpone whipped polenta, garnished with pomegranate gremolata.

##### **Veal chop** (GF, DF)

10oz porcini mushroom dusted, pan-seared and served with marsala wine herb sauce.

#### FROM THE SEA

##### **Salmon Wellington**

Mushroom duxelles, creamed spinach and basmati rice wrapped in flaky puff pastry.

##### **Fogo Island cod** (GF)

Crispy skin cod served with braised beluga lentil, sweet corn puree and pickled blueberries.

##### **Sea bass**

Poached with tomato olive confit and preserved lemon in a beurre blanc sauce.



#### VEGETARIAN

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

##### **Vegetable terrine** (GF, DF, V, VGN)

Composed ratatouille with zucchini, portobello mushroom, roasted red pepper, squash and eggplant served with sundried tomato pesto.

##### **Curry** (GF, DF, V, VGN)

Crispy cauliflower fritter, lemongrass velouté over kaffir lime basmati.

##### **Stuffed pepper** (GF, DF, V, VGN)

Sweet bell pepper with a truffle risotto, spring pea, root vegetable succotash topped with butternut squash puree.

## THREE COURSE DINNER SELECTIONS

# Accompaniments

Choose one starch option. All main course dishes are served with Chef's choice seasonal vegetables and will be based on the meal you have chosen.

### STARCH OPTIONS

**Potato pave** (GF, V)

Thinly sliced potatoes stacked and baked with herbed butter.

**Roasted garlic mashed** (GF, V)

Whipped potato infused with roasted garlic and cream.

**Smoked gouda potato croquette** (V)

Crispy mashed potato crusted with panko and deep fried to a golden finish.

**Herbed new potato** (GF, DF, V, VGN)

Baby potato roasted with herbs.

# Desserts

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

**Seasonal cheesecake** (GF, V)

New York style cheesecake, cookie crumble, sits atop seasonal berry sauce.

**Framboise chocolate torte** (GF, V)

Flourless chocolate cake served with raspberry puree and crème fraiche.

**Sticky toffee pudding** (V)

Moist sponge cake stuffed with dates, covered in a butter rum sauce and garnished with sponge toffee.

**Key lime tart** (V)

Sweet and sour lime curd in a lavender shortbread crust, topped with meringue kisses and berries.

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

Choose one of the below desserts for guests who cannot have your main dessert selection. Our Chef will determine which dessert each of your guests will receive based on their restrictions.

**Smores** (GF, DF, V, VGN)

Torched marshmallow, espresso chocolate brownie, graham cracker crumble.

**Lemon tart** (GF, DF, V, VGN)

Pumpkin seed crust with a coconut lemon curd filling and blueberry compote.

**Apple crumble** (GF, DF, V, VGN)

Roasted apples, maple oat granola and vegan chai whip..



THREE COURSE DINNER SELECTIONS

## Kids meals

All Kid's meals are served with crudites. Choose one for children under 12 at \$65 per child

**Mac and cheese (V)**

Macaroni in a white cheddar sauce.

**Grilled cheese (V)**

White sourdough with American cheddar, served with fries and veggies.

**Chicken strips**

Crispy chicken tenders served with fries.

**Pepperoni pizza**

4-inch individual pizza with tomato sauce, pepperoni and mozzarella.

**Child sized adult meal**

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

## Late night snacks

Choose one

**Poutine (GF, V)**

French fries smothered in poutine sauce and St. Albert cheese curds.

**Personal pizza**

House-made pizzas baked fresh. Choose one:

- Pepperoni and Cheese
- Canadian (pepperoni, bacon, mushroom)
- Vegetarian (spinach, onion, mushroom)

*Gluten-free crust option is available.*

**Charcuterie cups**

Meats and cheeses with an assortment of pickles, vegetables and house made crackers.

**Pulled pork tacos**

BBQ pulled pork, flour tortilla, cabbage slaw, pineapple salsa and lime crema.

**Nachos (GF, V)**

Crispy corn tortilla chips, cheese sauce, pico de gallo.

All menu items are subject to change and seasonal availability

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