



FOOD MENU

2024



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 fraîche.

Grilled polenta (GF, DF, V, VGN)

Polenta cake, onion marmalade, tomato aioli, micro basil.

Apple leek tart (V)

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

Bruschetta (V, can be served GF upon request)

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

Beef Yorkshire

Rare roast beef, stuffed in a mini-Yorkshire pudding, topped with parmesan, horseradish cream, and baby rocket.

Ahi tuna poke (GF, DF)

Black sesame, yuzu, ginger and soy marinade, with bell peppers, Asian pear, scallions and avocado mousse on a crispy corn tortilla.

Curry marinated tofu (GF, DF, V, VGN)

Crispy tofu, marinated in yellow curry, served with a spicy tahini sauce.

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 kofta (GF)

Chimichurri spiced lamb skewer with raita dipping sauce.

Margherita arancini (GF, V)

Crispy risotto balls stuffed with basil marinated bocconcini served with roasted tomato sauce.

Mushroom truffle arancini (GF, V)

Crispy risotto balls stuffed with mushroom truffle cream cheese served with roasted tomato sauce.

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.

Tempura cauliflower (GF, DF, V, VGN)

Tossed in Thai chili sauce with toasted peanut crumble and scallions.

Beef Wellington

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

Confit duck spring roll (DF)

Stuffed with house-made kimchi with maple hoisin sauce.

Mini reuben

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

Crab cake (GF, DF)

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 fraîche, apple onion chutney and crispy carrot strings.

Thai lentil (GF, DF, V, VGN)

Lentil and butternut squash, infused with lemongrass and kaffir lime, garnished with cilantro 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, marinated onion, 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 goat cheese in a smoked honey citrus vinaigrette, topped with pumpkin seeds.

Poached pear (GF, V)

Frisée and arugula, tossed in a maple Dijon vinaigrette, vanilla poached pear, pine nut.

Kale (V)

Baby kale with crispy bread crumb, sundried tomato, shaved parmesan and a lemon garlic vinaigrette.



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 supreme (GF)

Chicken breast with 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.

Game hen (GF, DF)

Basted half Cornish game hen, served with natural jus and micro greens.



MEAT

Beef tenderloin (GF, DF)

6oz truffle rubbed filet, grilled and served medium rare with bordelaise and crispy frizzled leek.

Striploin (GF)

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

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 (GF)

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 roasted red pepper sauce.

Butternut squash lasagna (GF, DF, V, VGN)

Layers of butternut squash and bechamel, sage and spinach, topped with a rich tomato sauce.

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 fingerling 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 fraîche.

Sticky toffee pudding (V)

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

Key lime strawberry panna cotta (GF, V)

Layers of strawberry and lime panna cotta, lavender shortbread dust, garnished with fresh 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.

S'mores (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 apple cake, 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.

Chicken strips

Crispy chicken tenders served with fries.

Pepperoni pizza

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

Late night snacks

Choose one

Poutine (GF, V)

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

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.

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.

All menu items are subject to change and seasonal availability

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



Additional menu selections

Stonefields offers a selection of special extras to enhance your wedding menu.

COCKTAIL HOUR

Grazing station **\$20/person**
Selection of artisan cured meats, cheeses, crudité, fruit, pickles, served with an assortment of breads, crackers, sauces, and chutney

Seafood station **\$25/person**
Oysters, mussels, and shrimp served chilled with a selection of sauces

STARTERS

Chicken liver parfait **\$12/person**
Smooth and creamy pate, fruit gelee, and crostini

Tuna crudo **\$15/person**
Raw tuna, avocado, radish, pickled cucumber, sweet potato, yuzu

Antipasti **\$15/person**
Chef's selection of pickled vegetables, condiments, cured meat and cheese.

SOUP AND SALAD COURSES - \$15/person

To add a soup or salad course to your existing 3-course meal, choose one of the soups or salads from our existing menu.

PASTA COURSE - \$18/person

Penne alla vodka
Penne pasta tossed with creamy San Marzano tomato and vodka sauce, seasoned with fresh herbs and parmesan.

Gnocchi (GF)
Smoked leek fonduta

Butternut squash ravioli
Pumpkin seed pesto, beurre noisette, and fresh parmesan

This list is subject to change based on availability. Prices are subject to HST.