



BUILD YOUR OWN EVENT

FOOD MENU 2025



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.

Stuffed dates (GF, DF, V, VGN)

Medjool dates stuffed with vegan garlic honey cream cheese, topped with herbs and toasted walnuts.

Apple leek tart (V)

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

Cranberry onion crostini (V, can be GF upon request)

Cranberry chutney, caramelized onion, whipped honey ricotta, 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 meatballs (GF)

Chimichurri spiced lamb, with mint raita and pickled onion.

Margherita arancini (GF, V)

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

Street corn (GF, DF, V, VGN)

Roasted corn salad, vegan chipotle crema, cilantro, pickled onion, stuffed in a roasted jalapeno

Sticky pork belly (GF, DF)

Maple hoisin, kimchi aioli, scallion

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.

Mini reuben

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

Fish and chips (GF, DF)

Crispy tempura cod, Tarragon tartar sauce, on a crispy potato with lemon

THREE COURSE DINNER SELECTIONS

First course

Choose one first course soup or salad

HANDCRAFTED GOURMET SOUPS

Butternut squash (GF, DF, V, VGN)

Maple roasted squash puree, infused with garlic, and ginger, topped with chai crema, and crispy leeks

Creamy leek

Hearty blended leek velouté, topped with crispy prosciutto and sourdough crouton.

Tomato bisque (GF, V)

Slow braised Roma tomato in balsamic, and basil, blended with heavy cream, topped with goat cheese mousse and balsamic caviar.



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.

Poached pear (GF, V)

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

Caesar

Kale with, sundried tomato, shaved parmesan, crispy pork belly, sourdough crouton, in 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

Roasted chicken breast (GF, DF)

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

Duck breast (GF, DF)

Pan seared duck breast, celeriac puree, roasted grape sauce, and micro greens.

MEAT

Striploin (GF)

8oz NY strip, crusted in garlic and herbs, served with red wine demi-glace and micro greens.

Short Rib (GF)

Slow braised boneless, beef short rib, served with pan sauce, chimichurri, and crispy enoki mushrooms.



FROM THE SEA

Salmon (GF)

Crispy skinned salmon, glazed in maple and Thai chili, served with Paris butter sauce topped with crispy capers.

Cod (GF)

Seared cod served with, beurre Blanc and pickled blueberries.

VEGETARIAN

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

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

Duchess Potato (GF, V)

Whipped potato, piped and baked with herbs and parmesan.

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.

Sticky toffee pudding (V)

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

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.

Brownie (GF, DF, V, VGN)

Chocolate brownie. Peanut butter mousse, sponge toffee, fruit.

Apple cake (GF, DF, V, VGN)

Cinnamon cake studded with 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.

Chicken strips

Crispy chicken tenders served with fries.

Pepperoni pizza

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

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

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.

Butternut squash ravioli

Pumpkin seed pesto, beurre noisette, and fresh parmesan

MAIN COURSE UPGRADE - \$12/person

Beef tenderloin (GF, DF)

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

Veal chop (GF, DF)

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

LATE NIGHT SNACKS - \$15/person

Poutine (GF, V)

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

Cheese burger sliders

In house ground patty, cheddar cheese, pickle, onion, mustard and pickle on a brioche bun.

Nachos (GF, V)

Crispy corn tortilla chips, cheese sauce, pico de gallo

Personal pizzas

House-made pizzas baked fresh. Choose one

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

Gluten-free crust option available

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