



HOLIDAY PARTY FOOD MENU 2024



Canape Selections

If adding cocktail hour to your package, choose five passed canapes

Hot

Turkey meatballs (GF)

Herb and parmesan meatballs, with cranberry chutney and rosemary

Brie and pear tartlets (V)

Baked brie, pear, walnuts and onion jam in a flaky pastry

Jalapeno shrimp (GF)

Bacon wrapped jalapeno, stuffed with shrimp and cream cheese

Mushroom truffle arancini (GF, V)

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

Shanghai dumpling (DF)

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

Beef Wellington

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

Cold

Salmon puff

Cream puff, filled with salmon mousse, horseradish, lemon and dill

Sweet potato bites (GF, V)

Baked sweet potato rounds, with whipped goat cheese, basil, date caramel, and pumpkin seed crumble

Bruschetta (V, can be served GF upon request)

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

Peach and prosciutto (GF)

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

Apple leek tart (V)

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

THREE COURSE DINNER SELECTIONS

First Course

Choose one first course soup or salad

Spiced Winter Squash Soup (V, GF)

Smooth winter squash puree, spiced with cinnamon, cardamom, and star anise, garnished with goat cheese mousse and pumpkin seed granola

Arugula Salad (V, GF)

Radicchio, butternut squash, dried cherries, spiced chickpea, feta, in a maple tahini dressing

Warm Brie Tartlet (V)

Butter short crust, apple chutney, leeks, served on a bed of arugula



Entrees

*Choose 2 entree options to offer your guests.
All meals served with gourmet breadbasket and lavender honey butter*



Braised Short Rib (GF)

Boneless beef short rib, truffle pommes puree, bouquet of seasonal vegetables, served with bordelaise sauce

Sirloin (GF)

8oz NY strip, grilled and served medium rare with bordelaise and crispy frizzled leek.

Cornish Game Hen

Maple brined and roasted half hen, traditional stuffing with cranberry jelly, chevre whipped potato, bouquet of seasonal vegetables with natural jus

Salmon Wellington

Atlantic filet of salmon in puff pastry, mushroom duxelles, spinach and dill, served with sweet potato puree, bouquet of seasonal vegetables, with garlic velouté.

VEGETARIAN WELLINGTON AVAILABLE
UPON REQUEST

Dessert

Choose one dessert course.

All desserts accompanied by the Stonefields' coffee and tea station

Sticky Toffee Pudding

Warm date cake, vanilla bean semifreddo, whiskey caramel, garnished with cherry tuille.

Chocolate Mousse Cake (GF, VGN)

Dark Chocolate, cocoa short bread, sponge toffee garnished with chocolate covered strawberries

Seasonal cheesecake (GF, V)

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



Kids' Meals

All kids' meals are served with crudites

Chicken strips

Crispy chicken tenders served with fries

Mac and Cheese (V)

Macaroni in a white cheddar sauce

Pepperoni pizza

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

Grilled cheese (V)

White sourdough with American cheddar, served with fries

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