



FOOD MENU

2026



Cold canapé selections

Choose any combination of five hot and/or cold canapés

-  **Apple-leek tart** (V)
Apple-leek filling in a rosemary-parmesan crust, topped with feta mousse.
- Street corn** (GF, DF, V, VGN)
Sweet corn, jalapeño, and pickled onion with creamy avocado and finger chili served in a spoon with a crispy tortilla chip.
- Beef Yorkshire**
Chopped beef tenderloin in a mini-Yorkshire pudding, topped with parmesan, horseradish cream, and baby rocket.
- Steak tartare** (GF, DF)
Classic tartare with capers, mustard, and shallot on truffle kettle chips, with smoked oyster aioli and micro arugula.
- Smoked salmon** (GF, DF)
Smoked salmon with caper-dill aioli and pickled onion on cucumber.
- Stuffed dates** (GF, DF, V, VGN)
Medjool dates stuffed with vegan garlic-honey cream cheese, topped with herbs and crispy spiced chickpeas.
- Peach & pear bruschetta** (V) *GF option available upon request*
Pear chutney, caramelized onion, and whipped honey-feta on crostini, with micro basil and balsamic glaze.
- Antipasto caprese skewer** (GF)
Salami, cherry tomato, bocconcini, basil, and balsamic glaze.
- Ratatouille** (GF, DF, V, VGN)
Tomato, eggplant, and zucchini stew on a crispy polenta cake.

Hot canapé selections

Choose any combination of five hot and/or cold canapés

- Sticky pork belly** (GF, DF)
With maple hoisin, kimchi aioli, and scallion.
- Fish & chips** (GF, DF)
Crispy potato-cod cake with tarragon tartar sauce and lemon.
-  **Margherita Arancini** (GF, V)
Crispy risotto balls stuffed with basil-marinated bocconcini, served with roasted tomato sauce.
-  **Arrabbiata meatball** (GF)
Beef meatball with bocconcini, spicy tomato sauce, and fresh basil.
- Loaded potato** (GF)
Twice-baked mini potato, stuffed with smoked cheddar, bacon, and chive mashed potato.
-  **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 flaky pastry and served with a maple-Dijon glaze.
- Baked brie** (V)
Brie, pesto, and raspberry preserves in puff pastry, baked until golden.
- Tempura cauliflower** (GF, DF, V, VGN)
Hot honey cauliflower topped with sesame seeds and served with Moroccan-spiced yogurt dip.



– Chef's Faves

| GF – Gluten-free

| V – Vegetarian

| DF – Dairy-free

| VGN – Vegan

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 purée infused with garlic and ginger, topped with chai crema and spiced chickpeas.

Tomato bisque (GF, V)

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

Italian wedding (DF)

Beef meatballs, pastina, carrot, onion, and spinach in savory beef broth.



Roasted cauliflower (GF, V)

Hearty blended cauliflower velouté with truffle oil, sweet corn and herbs.



SALADS FROM THE GARDEN

Seasonal artisan (GF, DF, V, VGN)

Fresh field greens with seasonal fruit, marinated onion, maple-balsamic vinaigrette and spiced crispy chickpeas.

Caesar

Arugula, baby kale, and romaine with sundried tomato, shaved parmesan, crispy pork belly, and sourdough croutons, in a lemon-garlic vinaigrette.

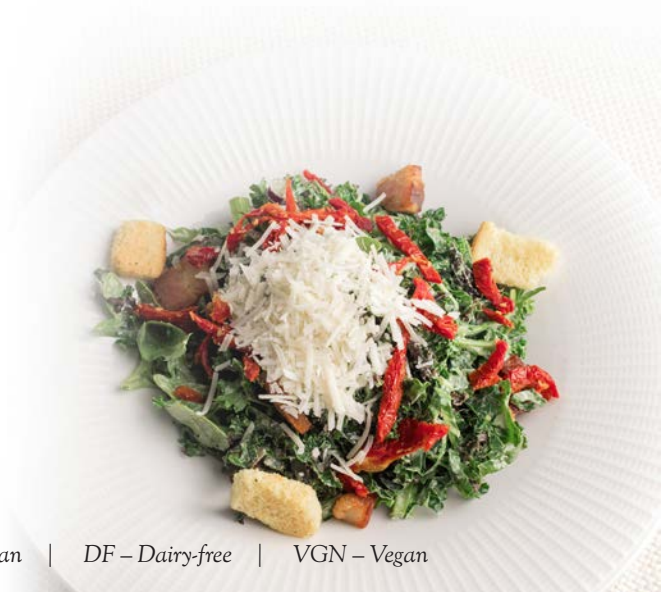
Peach & tomato caprese (GF, V)

Honey-marinated peaches, vine tomatoes, and fresh buffalo mozzarella with basil and balsamic.



Poached pear (GF, V)

Arugula blend tossed in a maple-Dijon vinaigrette, with feta, pickled onion, vanilla-poached pear, and pine nuts.



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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 stuffed with brie, caramelized onion, apple and rosemary, served with wine and garlic cream sauce.

Piri piri chicken breast (GF, DF)

Chicken breast marinated in smoky piri piri sauce, served with roasted red pepper sauce.

Duck breast (GF, DF)

Smoked duck breast with cherry demi-glace and micro greens.



Short rib (GF, DF)

Slow-braised boneless beef short rib served with pan sauce and chimichurri.

Beef tenderloin (GF, DF)

6oz filet, grilled and served medium-rare with Périgueux sauce and crispy frizzled leeks.

Striploin (GF)

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



FROM THE SEA



Prosciutto cod (GF)

Cod loin wrapped in prosciutto, served with béarnaise sauce.

Salmon (GF)

Crispy-skinned salmon with maple miso and Thai chili, served with mango coulis and topped with scallion.

Branzino (GF)

Poached in butter with tomato-onion confit and Thai curry sauce.



Stuffed pepper (GF, DF, V, VGN)

Sweet bell pepper with truffle risotto and spring peas, served with butternut squash purée.

Portobello mushroom (GF, DF, V, VGN)

Stuffed with cannellini beans, caramelized onion, sundried tomato, eggplant, zucchini, and roasted garlic, and served with chimichurri.

Tempura vegetable curry (GF, DF, V, VGN)

Butternut squash, cauliflower, and chickpeas in a tomato-curry sauce, served with a coconut-lime risotto cake.



VEGETARIAN

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



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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, fried until golden brown.



Duchess (GF, V)

Whipped potato, piped and baked with herbs and parmesan.

Garlic mash (GF, V)

Roasted-garlic whipped potato.

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.



Chocolate mousse (GF, V)

Dark chocolate mousse with seasonal berry compote, white chocolate soil, and espresso caviar.

Key lime tart (V)

Lime curd in a sweet shortcrust with torched meringue and fresh fruit.

Seasonal cheesecake (GF, V)

New York-style cheesecake and vanilla cookie crumb, served atop seasonal berry sauce.

Strawberry lemon cake (V)

Layers of lemon sponge, strawberry butter cream, white chocolate ganache, and strawberries.



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THREE COURSE DINNER SELECTIONS

Kids meals

All Kid's meals are served with crudites. Choose one for children under 12 at \$70 per child

Mac and cheese (V)

Macaroni in a white cheddar sauce.

Chicken strips (GF)

Hand-breaded chicken tenders, served with fries.

Grilled cheese (V)

White sourdough with American cheddar, served with fries.

Late night snacks

Choose one

Poutine (GF, V)

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

**Burger & fries**

Beef slider with cheddar cheese, pickle, onion, mustard and ketchup on a brioche bun, served with French fries.

Chicken fingers & fries (GF)

Breaded chicken strips served with French fries and plum sauce.

Assorted sandwiches & wraps

(GF option available upon request)

Turkey club wraps, Italian on focaccia, and vegetarian antipasto on ciabatta.

All menu items are subject to change and seasonal availability



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Additional menu selections

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

COCKTAIL HOUR - \$25/person

Grazing station

Selection of artisan cured meats, cheeses, crudité, fruit, pickles, served with an assortment of breads, crackers, sauces, and chutney.

SOUP AND SALAD COURSES - \$17/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.

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