



HOLIDAY PARTY FOOD MENU 2026



Canape Selections

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

Hot

Tempura cauliflower (GF, DF, V, VGN)

Hot honey cauliflower topped with sesame seeds and served with Moroccan-spiced yogurt dip.

Margherita arancini (GF, V)

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

Baked brie (V)

Brie, pesto, and raspberry preserves in puff pastry, baked until golden.

Beef Wellington

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

Cold

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.

Apple-leek tart (V)

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

Beef Yorkshire

Chopped beef tenderloin in a mini-Yorkshire pudding, topped with parmesan, horseradish cream, and baby rocket.

THREE COURSE DINNER SELECTIONS

First Course

Choose one first course soup or salad

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

Maple-roasted squash puree infused with garlic and ginger, topped with chai crema and spiced chickpeas.

Roasted cauliflower soup (GF, V)

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

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

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

Caesar salad

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



Entrees

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

Stuffed pepper (GF, DF, V, VGN)

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

Sirloin (GF)

6oz sirloin, crusted in garlic and herbs, served with red wine demi-glace and microgreens.

Chicken supreme (GF)

Chicken breast stuffed with cranberry chutney, served with wine and garlic cream sauce.

Prosciutto cod (GF)

Cod loin wrapped in prosciutto, served with bearnaise sauce.



All entrees served with Chef's choice seasonal vegetables, and one of the following accompaniments:

Duchess potatoes (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.

Dessert

Choose one dessert course.
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.

Egg Nogg cheesecake (GF, V)

New-York style cheesecake and ginger cookie crumb, served atop caramel 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