

2027

THE STONEFIELDS TABLE

EXCEPTIONAL INGREDIENTS. THOUGHTFUL PREPARATION.

Our cuisine is crafted in-house by our culinary team using high-quality, seasonal ingredients. Every element is thoughtfully prepared from scratch to deliver an unforgettable dining experience.

COCKTAIL HOUR SELECTIONS

Choose any 5



COLD CANAPES

Chef recommends at least 2 cold canapes

Street Corn (GF, DF, V, VGN)

Sweet corn, pickled onion, cilantro, vegan cotija mousse, finger chili, and lime gel.



Smoked Salmon (GF, DF)

Smoked salmon, with caper dill aioli, pickled shallot on cucumber.

Stuffed Dates (GF, DF, V, VGN)

Medjool dates stuffed with vegan garlic honey cream cheese, topped with herbs and crispy spiced chickpeas.



Apple Leek Tart (V)

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



Bruschetta (V) can be GF

Roasted tomato and peppers, shallot, whipped feta, crostini, micro basil, and balsamic glaze.

Shrimp Cocktail (GF, DF)

Lime poached shrimp, spicy cocktail sauce, pickled onion, cilantro, chili.

Steak Tartare (GF, DF)

Classic tartare with capers, mustard, shallot, truffle chips, smoked oyster aioli, and micro arugula.

Antipasto Caprese Skewer (GF)

Salami, cherry tomato, bocconcini, basil, balsamic glaze.

BLT Deviled Egg (DF)

Avocado mousse, tomato concasse, double smoked bacon.

Ratatouille (GF, DF, V, VGN)

Tomato, eggplant, zucchini stew on sweet potato rounds.



HOT CANAPES

Loaded Potato (GF)

Twice baked mini potato, stuffed with smoked cheddar, bacon, chive mashed potato.

Beef Wellington

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



Margarita Arancini (GF, V)

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

Tempura Cauliflower (GF, DF, V, VGN)

Hot honey, sesame seed, Moroccan spiced yogurt dip.

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.



Smoked Duck Flatbread

Smoked duck, caramelized pear and onion chutney, brie, arugula, on a mini flatbread, honey drizzle.

Buffalo Parsnip "Wings" (GF, DF, V, VGN)

Crispy, harissa glazed parsnip, with lemon artichoke aioli.



Baked Brie (V)

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

Thai Meatball (GF)

Beef meatball, spicy chili Thai glaze, sambal aioli, pickled cucumber.

3-COURSE DINNER SELECTIONS

1

FIRST COURSE

Choose one first course, soup or salad

2

ENTREES

Choose two entree options for your guests, along with a vegetarian option

3

DESSERT

Choose one sweet to finish your unforgettable meal



FROM THE GARDEN

Seasonal Artisan (GF, DF, V, VGN)

Fresh field greens, cucumber, tomato, marinated onion, maple balsamic vinaigrette and spiced crispy chickpea.



Tomato Avocado (GF, V)

Heirloom tomato, avocado soubise, basil vinaigrette, micro herbs, parmesan crisp.

Poached Pear (GF, V)

Arugula blend, tossed in a maple Dijon vinaigrette, feta, pickled onion, vanilla poached pear, sunflower seeds.

Caesar (GF)

Arugula, baby Kale, and romaine with, sundried tomato, shaved parmesan, double smoked bacon, crispy tortilla, in a lemon garlic vinaigrette.



HAND-CRAFTED SOUPS



Butternut Squash (GF, DF, V, VGN)

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

Tomato Bisque (GF, V)

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

Roasted Cauliflower (GF, V)

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

French Onion

Rich beef broth infused with cognac, caramelized onion, gruyere crostini, finished with chives.



Chef's Faves | GF - Gluten Free | DF - Dairy Free | V - Vegetarian | VGN - Vegan

ENTREES



FROM THE FARM

-  **Chicken Supreme (GF)**
Chicken breast stuffed with goat cheese, caramelized onion, fig and herbs, served with white wine pan sauce.

Piri Piri Chicken Breast (GF, DF)
Chicken breast marinated in smokey piri piri, served with roasted red pepper sauce.

Duck Confit (GF, DF)
Citrus and herb infused duck leg, cherry demi-glace, and micro greens.



FROM THE SEA

- Salmon (GF, DF)**
Crispy skinned salmon, maple miso and Thai chili glaze, served with mango coulis topped with scallion.
-  **Prosciutto Cod (GF)**
Cod loin wrapped in prosciutto, served with bearnaise sauce.
- Branzino (GF)**
Poached in butter, tomato onion confit, and olive tapenade.



FROM THE PASTURE

Beef Tenderloin (GF)
6oz filet, served medium rare with mustard parmesan sauce and crispy frizzled leek.

-  **Short Rib (GF, DF)**
Slow braised boneless, beef short rib, served with pan sauce, and chimichurri.

Tomahawk Pork Chop (GF, DF)
10 oz bone in pork chop, maple brined and served with an apple chutney.



FROM THE EARTH

Mushroom Arancini (GF, DF, V, VGN)
Truffle risotto balls, creamy mushroom sauce, micro greens.

-  **Stuffed Pepper (GF, DF, V, VGN)**
Sweet bell pepper stuffed with ratatouille rice pilaf, served with a roasted tomato sauce.

Tempura Vegetable Curry (GF, DF, V, VGN)
Butternut squash, cauliflower, chickpea, in a tomato curry, served with a cilantro lime risotto cake.

STARCH SIDES

Choose one



Potato Pave (GF, V)
Thinly sliced potatoes stacked and baked with herbed butter, fried until golden brown.

Garlic Mash (GF, V)
Roasted garlic whipped potato.

-  **Duchess (GF, V)**
Whipped potato, piped and baked with herbs and parmesan.

Herbed Fingerling Potato (GF, DF, V, VGN)
Baby potato roasted with herbs.



FROM THE PATISSERIE

Choose one

Sticky Toffee (GF, DF, V, VGN)
Moist date cake soaked in rum caramel with fresh fruit salsa.

-  **Chocolate Pâté (GF, DF, V, VGN)**
Dark chocolate mousse, white chocolate cream cheese, fruit and raspberry coulis,

DESSERTS

Tiramisu (V)
Layers of lady fingers, coffee mascarpone, dark chocolate dust, espresso pearls.

Key Lime Tart (V)
Lime curd in a sweet short crust, lime whipped cream, toasted coconut, and fresh fruit

Seasonal Cheesecake (GF, V)
New York style cheesecake, vanilla cookie crumb, sits atop seasonal berry sauce.

KIDS MENU

Choose one, if applicable



Cheese Burger

Hand made patty, ketchup, mustard, pickle on a brioche bun.

✕ Chicken Strips (GF)

Hand breaded chicken tenders served with fries, plum sauce, and ketchup.

Grilled Cheese (V)

White sourdough with American cheddar, served with fries and ketchup.

Pizza

Cheese or pepperoni.

Children also receive a snack box during cocktail hour and crudité served with their meal. The cost of children's meals is \$70pp + 15% + HST and they do not count towards your adult guest minimum.



LATE-NIGHT

Choose one

Poutine (GF, V) ✕

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

Burger & Fries

Beef slider, cheddar cheese, pickle, 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 Wraps (Gluten free available)

Turkey club, Italian, and vegetarian antipasto.

Pizza

Pepperoni and Bacon, or Cheese.



ADDITIONAL INDULGENCES

COCKTAIL HOUR \$25PP

✕ Grazing station

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

SOUP/SALAD COURSE \$17PP

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 \$18PP

Penne alla vodka (V)

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

✕ Butternut squash ravioli (V)

Pumpkin seed pesto, beurre noisette, and fresh parmesan.

All pricing is subject to HST. Additional customizations can be discussed with our Chef.

