

STONEFIELDS

EVENT DESTINATION

2017 Wedding Menu

HORS D'OEUVRES SELECTIONS

(Choose Four. One Piece of Each per Person)

MEDITERANNEAN BROCHETTE **GF**

Duck Sausage, Basil Marinated Bocconcini, Brined Artichoke heart and sundried tomato

ZAATAR ROLLED PHYLLO

Zaatar dusted and sesame coated phyllo pastry, Crushed feta, Toasted walnuts, and chopped dates

TUNA TARTAR

Soya cone stuffed with Teriyaki glazed ahi Tuna, Wasabi mousse and topped with Tatsoi

LAMB CHOPS **GF**

Frenched lamb racks marinated in citrus and Served with a red currant jus

VEGETARIAN CALIFORNIA ROLLS **GF**

House made Japanese rolls with cucumber, avocado and Surimi

ITALIAN MONKFISH **GF**

Monkfish Medallions wrapped in Prosciutto baked and drizzled with Rosemary Oil

BAKED BRIE

Phyllo cup with pepper jelly, Melted Brie and Bosc pear salsa

MINI REUBEN

Grilled Rye bread with smoked brisket, sauerkraut, sweet onion sauce and emmental

WILD MUSHROOM

Sautéed wild mushrooms, with shaved Comte cheese, served on fresh garlic crostini

MASALA LOLLIPOPS **GF**

Tikki Masala Chicken glazed with mango chutney Crusted with chopped cashews

SHANGHAI DUMPLING

House made Asian fused mini pork bun, Sweet chili sauce

BLACK BEAN DUCK SPRING ROLLS

Asian inspired fried spring rolls with shredded duck confit

PANEER TIKA **GF**

Indian spiced Paneer Cheese with spicy tomato chutney

TANDOORI BEEF SATAY **GF**

Marinated beef tenderloin with authentic tandoori spice and drizzled with fresh herb remoulade

THREE COURSE DINNER SELECTIONS

First Course

(Your choice of one soup or salad.)

SOUP

APPLE AND BUTTERNUT SQUASH GF

Maple marinated squash, finished with fresh maple syrup, chili oil, dollop of crème fraiche and frizzled leeks

SUMMER TOMATO GARDEN SOUP

Gazpacho style tomato and vegetable soup, served with garlic crostini spear

CARROT AND GINGER GF

Simmered puree soup with swirled spinach compote and accented with basil oil

CHILLED PEACH GF

Roasted honey and cardamom peaches, topped with baked goat cheese crumbles and mint walnut gremolata

SALADS FROM THE GARDEN

COUNTRY CAESAR

Romaine heart grilled and finished with focaccia croutons, shaved gradano, maple smoked bacon, and house made lemon garlic dressing

ONTARIO FARM CAPRESE SALAD GF

Classic farm tomatoes, bocconcini, with fresh basil pesto and balsamic reduction

WATER CUBE SALAD GF

Seasonal watermelon cube with crumbled Feta cheese, over arugula with green goddess dressing and micro herbs

MIXED SUMMER GREENS GF

Arcadian mixed greens, balsamic cipollini onions, carrot curls, goat cheese crumbles and sundried tomato vinaigrette

ENTREE

All meals served with gourmet bread basket and creamery butter, and your choice of accompaniments listed below. Choose one entree below for your guests. Or offer your guests the option to choose from 2 entrees for an additional \$5pp for 2017 weddings, and an additional \$6pp for 2018 weddings.

POULTRY

FLORENTINE ROULADE GF

Spinach and caramelized onion stuffed breast, Roasted and served with fresh Marjoram sauce

ITALIAN STALLION GF

Chicken Supreme wrapped in crispy prosciutto and served with Lemon Rosemary Cream Sauce

MEDITERRANEAN FLOCK

Chicken breast stuffed with Risotto style Couscous with Feta, sundried tomato, and fresh spinach, covered in Pomodoro tomato sauce

ROASTED FOWL GF

Crispy Skin Chicken breast with Wild Rice and Dried Fruit Stuffing
Served with a rich mushroom Sauce

MEATS

SPANISH STUFFED PORK TENDERLOIN

Medallion with Spanish inspired stuffing (roasted peppers, corn, caso fresco, onions and fresh cilantro), Rolled and roasted with Gremolata or Chimichurri

STONEFIELDS RUBBED FILET MIGNON GF

Canadian AAA Beef, Grilled and Topped with Fried String Onions accompanied with green peppercorn sauce

ROASTED PRIME RIB GF

Slow roasted prime rib with house made black pepper Yorkshire puddings, and French demi sauce

FROM THE SEA

SEA TANGO GF

Herb de Provence marinated sole stuffed with crab
Served with lemon fused beurre blanc

SICILIAN SALMON GF

Leek wrapped poached salmon fillet
Served with peppercorn, lemon, and garlic warm vinaigrette

TERIYAKI SALMON

Teriyaki marinated seared skin on salmon fillet, with red miso reduction sauce

VEGETARIAN

ROASTED VEGETABLE TOWER GF

Stacked roasted vegetables with sauce

SQUASH MILLE FUEILLE GF

Roasted butternut squash, cremini mushroom and wild rice stuffing, with roasted red pepper sauce

VEGAN MOCHI CAKE GF

Tropical Coconut mochi cake with carrot and Jicama slaw with taro chips

ACCOMPANIMENTS SELECTIONS

(Choose one of each)

Starch Options

OVEN ROASTED BABY POTATOES **GF**

Baby Potatoes roasted with Olive Oil and tossed with Fresh parsley and chives

DUCHESS POTATOES **GF**

Classic French style potato rosette brushed with brown sage butter

POTATO GRATIN WEDGE **GF**

Thinly sliced potatoes arranged with shallots. Thyme and Emmental

TOASTED QUIONA **GF**

Caramelized quinoa with fresh chopped herbs served risotto style with chopped tomatoes, and Kalamata olives

Vegetable Options

FRENCH BEANS **GF**

Freshly steamed fine green beans with julienned sweet red peppers

ROOT BUNDLES **GF**

Parsnips, carrots, celeriac, sweet potato, turnip, zucchini, and pepper wrapped in leek leaves

ROASTED BRUSSEL SPROUTS **GF**

Marinated Brussel sprouts with Bacon and toasted walnuts

GARDEN BOUQUET **GF**

Florets of Garden Vegetables, with sautéed spears of carrots, peppers, and zucchini

DESSERTS

(Choose One)

NEW YORK STYLE CHEESECAKE **GF**

Classic NY Cheesecake, Graham cracker crust
Fresh berry compote

DARK CHOCOLATE MOUSSE **GF**

House made decadent mousse, with Grand Marnier
Topped with white chocolate pearls and strawberry tuxedo

COUNTRY APPLE CRISP **GF**

Individual rustic apple crisp with salted caramel sauce
And Chantilly cream

MOCHA ESPRESSO BREAD PUDDING

Sweet pastry baked and served with Dark Chocolate Balsamic Sauce and dusted
with fine sugar and fresh berries
All accompanied by Coffee and Tea

KIDS MEALS

(Choose one for children under 12 at \$45 per child)

PENNE PASTA

Served with Plain Tomato Sauce, or Butter and Parmesan

GRILLED CHEESE

Golden Fried and served with cut Fries

CHICKEN STRIPS

4 Chicken Strips and cut fries, served with plum sauce

CORN DOGS

Golden fried and served with cut chips

GF = Gluten Free

LATE NIGHT SNACKS

(Choose One)

POUTINE STATION

House cut Fries, Quebec Cheese Curds, and classic Poutine sauce

LOADED POTATO SKINS AND BRUSCHETTA DISPLAY

Classic bacon and cheese skins with sliced tomato and mozzarella platter with fresh focaccia

FRUIT AND COOKIE DISPLAY

Seasonal Fruit and Freshly Baked Cookies

3 AMIGOS PIZZAS

(Choose One) Gluten free option is available.

House made pizzas baked fresh.

Meat Lovers (Pepperoni, Bacon, Mushroom)

Vegetarian (Peppers, Mushroom, Fresh Tomato)

Italian (Prosciutto, Bocconcini, Arugula)

INTERNATIONAL CHEESE AND EXOTIC FRUIT DISPLAY

A selection of International Cheeses Displayed with Walnut Honey, Dried Fruits,
Fresh Figs. Selection of Flat Breads, and Crackers