

Your *Buffet*

BUFFET #1 \$35++

CHEF SALAD

Crisp spring mix lettuce garnished with carrot strings, cucumber spaghetti and cherry tomatoes served with balsamic dressing

PESTO PASTA

Cavatappi pasta tossed in a nut free pesto and topped with tomatoes, red onions & chopped parsley

BAKED PENNE

Choice of tomato or cream sauce

(add stewed meatballs and sausage for \$5)

SEASONAL VEGETABLE | ROASTED POTATOES

CHICKEN & VEAL PARMIGIANA

BUFFET #2 \$40++

CHEF SALAD

Crisp spring mix lettuce garnished with carrot strings, cucumber spaghetti and cherry tomatoes served with balsamic dressing

TOMATO FETA

Sliced vine ripe tomatoes topped with crumbled feta cheese and kalamata olives, finished with a balsamic glaze

BAKED PENNE

Choice of tomato or cream sauce

(add stewed meatballs and sausage for \$5)

SEASONAL VEGETABLE | ROASTED POTATOES

& STUFFING

BASA FILLET

Tomato olive or white wine lemon cream

TURKEY

With cranberry sauce and gravy (Add a carving station)

**all buffets come with assorted breads & butter*

**all buffets come with assorted desserts of Cannoli's, Squares and Cakes*

BUFFET #3 \$45++

TRUFFLE BERRY SALAD

Leaf lettuce mix garnished with shaved fennel, cucumber spaghetti, crumbled goat cheese and candy walnuts with red wine truffle berry dressing

CAPRESE SALAD

Sliced vine ripe tomatoes and creamy fresh mozzarella, then drizzled with pesto, balsamic glaze and finished with fresh basil

BAKED PENNE

With choice of tomato, or cream sauce

(add tomato stewed meatballs and sausage for \$5)

SEASONAL VEGETABLE | ROASTED POTATOES

CHICKEN PARMIGIANA & CARVED ROASTED STRIP

BUFFET ENHANCEMENTS

ARANCINI *\$3 per person*

Risotto fritters stuffed with fresh provolone served with pomodoro

CALAMARI FRITTI *\$4 per person*

Fried calamari with mouth watering lemon garlic aioli

BRUSCHETTA *\$3 per person*

Seasoned tomatoes and onions on house-made garlic crostini

ANTIPASTO *\$10 per person*

Italian cured meats, assorted cheeses, pickled and marinated vegetables

DESSERT ENHANCEMENTS

FUNNEL CAKE POUTINE STATION *\$8*

CREPE STATION *\$10*

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@StoneMillBallroom

STONE MILL BALLROOM



Menu

Create Your Plated *Dinner Package*

Minimum of Salad, Entrée and Dessert

SALADS

CAESAR SALAD \$8

Crisp romaine lettuce tossed in creamy asiago Caesar dressing, garnished with balsamic garlic crostini, pancetta chip and shredded asiago

GARDEN SALAD \$7

Leaf lettuce mix garnished with cucumber spaghetti, shaved red onion, grape tomatoes, seasoned croutons, shredded asiago and finished with a drizzle of balsamic dressing

TRUFFLE BERRY SALAD \$9

Leaf lettuce mix garnished with shaved fennel, cucumber spaghetti, red wine truffle berry compote, candy walnuts and finished with crumbled goat cheese

CAPRESE SALAD \$9

Sliced vine ripe tomatoes and creamy fresh mozzarella. Drizzled with pesto, balsamic glaze and finished with fresh basil

FENNEL MANDARIN ORANGE \$9

Shaved fennel, fresh mozzarella, candied almonds, honey lemon dressing, mandarin orange segments, fresh mint and curly endive

SOUPS

ITALIAN WEDDING \$7

With meatballs, pastina, spinach and herbs

TOMATO AND RED PEPPER BISQUE \$8

With mascarpone

MEDITERRANEAN VEGETABLE \$8

With lentil and orzo

APPETIZER

ANTIPASTO \$14

Traditional Italian cured meats, assorted cheeses, pickled and marinated vegetables

ROASTED PEPPER RICOTTA TART \$12

Ricotta cheese baked in pastry, garnished with red pepper jelly, crisp greens, lemon oil and balsamic glaze

ALMOND BAKED GOAT CHEESE \$13

Herb and almond crusted goat cheese, baked on crostini and served with crisp greens, balsamic glaze and finished with truffle berry red wine compote

WARM SEAFOOD SALAD \$14

Sautéed shrimp, calamari scallops and clams, served with Belgium endives, cherry tomatoes, crisp lettuce and drizzled with warm butter vinaigrette

ESCARGOT & PUFF \$11

Savoury escargot in a leek cream sauce served in puff pastry with crisp greens

ARANCINI \$8

With provolone and marinara sauce

PASTA

CARBONARA \$10

Cavatelli in creamy bacon cream sauce, asiago and chives

POMODORO \$7

Penne in tomato basil sauce

ALFREDO \$9

Gemelli in cream sauce

JUMBO RICOTTA RAVIOLI \$10

Butternut squash cream sauce

LOBSTER RAVIOLI \$15

White wine butter sauce and green peas

ENTREE

HERB ROASTED CHICKEN SUPREME \$22

Stuffed with spinach, ricotta and goat cheese with a choice of mushroom marcella sauce or roasted pepper cream

GRILLED VEAL PAILLARD \$23

Grilled veal cutlet with tomato, caper, olive, fresh salsa and chimichurri

SEARED SALMON \$23

Dry seared salmon with a choice of lemon white wine butter sauce or fresh tomato salsa

TURKEY ROULADE \$21

Flavourful turkey breast rolled with stuffing and served with gravy and cranberry

LEMON OREGANO BRAISED LAMB SHANK \$23

Fall off the bone lamb shank, cooked in lemon oregano and sweet onion broth

GRILLED STRIPLOIN \$28

Tender grilled beef striploin with red wine mushroom demi

DESSERT

SICILIAN CANNOLI \$5

Crispy Italian pastry stuffed with sweet cheese and garnishes

CHOCOLATE LAVA \$8

Rich warm cake with chocolate lava centre

TIRAMISU \$7

Layered lady fingers with whipped sweet mascarpone cheese

BERRY CHEESECAKE \$7

Vanilla Cheesecake garnished with berry compote
