



WHEATFIELD
ESTATE

2024
CATERING MENU



NORTH MOORE CATERING

ABOUT NORTH MOORE

After spending several years honing her culinary skills in New York City's best restaurants, Jess Jazey-Spoelstra's vision for North Moore Catering was born in 2008.

North Moore Catering has established a reputation as the city's premiere caterer, almost entirely on word-of-mouth, by providing unparalleled food experiences and setting the benchmark for professional service and a fresh approach to food preparation.

Together with Executive Chef Jeff Fortner, Executive Pastry Chef Michelle Lenhardt and the North Moore Catering team provides inspired meals that express a genuine dedication to service excellence.

WHY NORTH MOORE?

Their culinary team is focused on delivering exciting gourmet food offerings prepared with high quality ingredients. Always, in pursuit of excellence, *their food is cooked and prepared fresh on-site* by their team of talented chefs to ensure the utmost quality and freshness. Their chefs cook with reverence and purpose, sourcing high quality ingredients from trusted purveyors, producers and farmers.

bon appétit

COCKTAIL RECEPTION

CHOICE OF THREE

Crispy Potato Gaufrettes with Smoked Salmon
 Baby Buttermilk Fried Chicken
 Braised Beef Short Rib on a Mini Yorkie
 Arancini Balls with Pesto + Sundried Tomato
 Truffle Fries
 Korean Fried Chicken Bites

Beer Battered Fish n Chips
 Cheddar Cups with Tomato Relish
 Wild Mushroom & Goat Cheese Tartlette
 Crispy Pork Belly Tostada
 Tuna Poke on a Wonton
 Vegan Samosa

BUFFET OPTIONS:

BBQ

Jalapeño Corn Bread
 served with fresh butter, maldon

Green Salad
 crisp lettuce, tomato, cucumber, sweet
 onion, mint, lemon vinaigrette

House Brined & Smoked Brisket

Crispy Fried Chicken & Waffles

Mac'n'Cheese

Coleslaw

VEGAN

Jalapeño Corn Bread

Green Salad
 head lettuce, tomato, cucumber, sweet
 onion, mint, lemon vinaigrette

Crispy Fried Chick-un Bites

Vegan Pulled "Pork"

Vegan Mac'n'Cheese

Coleslaw

DESSERT & COFFEE

CHOICE OF ONE

Vanilla Bean Crème Brûlée
 Eatonmess with Berries and Chantilly Cream
 Doughnut Trio served with Dipping Sauces
 Seasonal Cheesecake

served with freshly brewed coffee + tea

LATE NIGHT

CHOOSE ONE

Pierogi Bar | Napoli Pizza Station | Pot Sticker Station | Poutine Station

\$125 PER PERSON

COCKTAIL RECEPTION

CHOICE OF THREE

Crispy Potato Gaufrettes with Smoked Salmon	Beer Battered Fish n Chips
Baby Buttermilk Fried Chicken	Burrata Crostini with Tomato Pesto
Braised Beef Short Rib on a Mini Yorkie	Wild Mushroom & Goat Cheese Tartlette
Arancini Balls with Pesto + Sundried Tomato	Crispy Pork Belly Tostada
Truffle Fries	Tuna Poke on a Wonton
Korean Fried Chicken Bites	Vegan Samosa
Crispy Pork Belly Crostini with Onion Jam	Dynamite Shrimp

BUFFET OPTION

Freshly Baked Rolls
served with fresh butter, maldon

Spinach Salad
crumbled goat cheese, sliced seasonal strawberries or pears, candied pecans, slivered red onion + balsamic-shallot vinaigrette dressing

AAA Prime Rib

Chicken Francese
in a buerre blanc with parsley sauce

Wild Mushroom Risotto

Creamy Mashed Potatoes

Seasonal Vegetables

DESSERT & COFFEE

CHOICE OF ONE

Seasonal Cheesecake with Raspberry Coulis and Chantilly Cream
Vanilla Bean Crème Brûlée with Almond Biscotti
Eatonmess with Seasonal Berries and Chantilly Cream

served with freshly brewed coffee + tea

LATE NIGHT

CHOOSE ONE

Pierogi Bar | Napoli Pizza Station | Pot Sticker Station | Poutine Station

\$145 PER PERSON

COCKTAIL RECEPTION

CHOICE OF THREE

Crispy Potato Gaufrettes with Smoked Salmon
 Baby Buttermilk Fried Chicken
 Braised Beef Short Rib in a Mini Yorkie
 Arancini Balls with Pesto + Sundried Tomato
 Truffle Fries
 Korean Fried Chicken Bites

Beer Battered Fish n Chips
 Cheddar Cups with Tomato Relish
 Wild Mushroom & Goat Cheese Tartlette
 Crispy Pork Belly Tostada
 Tuna Poke on a Wonton
 Vegan Samosa

APPETIZER

CHOICE OF ONE

Seasonal Soup

made with locally sourced ingredients

Spinach Salad

goat cheese, candied pecans, pears, balsamic + shallot emulsion

Slegers Organic Greens

tomatoes, crispy shallots, toasted pine nuts, crumbled feta, maple dijon vinaigrette

ENTREE

GUEST CHOICE

Breaded Stuffed Chicken Supreme

pesto, sun-dried tomato, goat cheese

served with roasted fingerling potato + seasonal vegetables

Sliced Pork Tenderloin

white wine & herbed pan jus, served with roasted fingerling potato + seasonal vegetables

Vegan Curried Cauliflower & Chickpea with Toasted Cashews

basmati rice served with house made vegan sausage croquettes

DESSERT

CHOICE OF ONE

Vanilla Bean Crème Brûlée with Almond Biscotti

Eatonmess with Seasonal Berries and Chantilly Cream

Doughnut Trio served with Dipping Sauces

Seasonal Cheesecake

served with freshly brewed coffee + tea

LATE NIGHT

CHOOSE ONE

Pierogi Bar | Napoli Pizza Station | Pot Sticker Station
 Poutine Station | Street Meat

\$135 PER PERSON

COCKTAIL RECEPTION

CHOICE OF THREE

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| Manchego Tempura Lollipop | Fried Chicken & Waffles |
| Pumpkin Ravioli with Sage Brown Butter | Mini Yorkies with Braised Beef Short Rib |
| Dynamite Shrimp | Korean Fried Chicken |
| Burrata Cheese + Tomato Confit | Sliced Beef Tenderloin Crostini |
| Crispy Pork Belly Tostada | Vegan Buffalo Fried Cauliflower |
| Lamb Sliders with Goat Cheese + Pesto | Seared Sesame Tuna |
| Truffle Fries | Prosciutto Wrapped Asparagus |

APPETIZER

CHOICE OF ONE

Beet Salad

shaved fennel, orange segments, goat cheese, slegers organic greens, citrus vinaigrette

Spinach Salad

goat cheese, candied pecans, pears, balsamic + shallot emulsion

Slegers Organic Greens

tomatoes, crispy shallots, toasted pine nuts, crumbled feta, maple dijon vinaigrette

ENTREE

CHOICE OF THREE

Breaded Stuffed Chicken Supreme
pesto, sun-dried tomato, goat cheese
served with roasted fingerling potato +
seasonal vegetables

Pan Roasted Salmon*
in pesto cream, charred tomato, basmati
rice and seasonal vegetables

Braised Beef Short Rib
veal bone reduction

Vegan Cannelloni
with vegan bechamel and bolognese and
seasonal vegetables

5oz AAA Beef Tenderloin
veal bone reduction

Crispy Skinned Spatchcock Hen

DESSERT

CHOICE OF ONE

Seasonal Tart with Chantilly Cream

Homemade Strawberry Shortcake

Flourless Death by Chocolate

Mini Personal Dessert Trio

served with freshly brewed coffee + tea

LATE NIGHT

CHOOSE ONE

Pierogi Bar | Napoli Pizza Station | Poutine Station
Taco Bar | Mac'n'Cheese Bar | Fry + Slider Bar

\$155 PER PERSON

COCKTAIL RECEPTION

CHOICE OF FOUR

- | | |
|--|---|
| East Coast Lobster Roll Slider | Beef Tenderloin Tartar Crostini |
| Pumpkin Ravioli in Sage Brown Butter | Burrata Cheese + Confit Tomato Crostini |
| Shrimp Shooters | Mini Beef Wellington |
| Dijon Crusted Lamb Lollipops | Vegan Buffalo Fried Cauliflower |
| Crispy Pork Belly Tostada | Crab Stuffed Scallop, Basil Infusion Skewer |
| Duck Confit Crostini with Bing Cherry Tomato | Oysters on the Half Shell |
| Korean Fried Chicken | Dynamite Shrimp |

Seasonal Soup

Beet Salad

shaved fennel, orange segments, goat cheese, slegers organic greens, citrus vinaigrette

Spinach Salad

goat cheese, candied pecans, pears, balsamic + shallot emulsion

Wild Mushroom & Goat Cheese Galette

served with greens

Arugula Panzanella Salad

marinated bocconcini, tomatoes, hand torn croutons, drunken shallots, pesto vinaigrette

Anti Pasto Plate

duck confit, crostini, prosciutto & melon, olives, cheese, salumi, fruit garnish

Caprese Salad

tomato, mozzarella, balsamic drizzle, pesto

Roasted Garlic Bulb

Goat cheese, Tapenade, Crostini

APPETIZER

CHOICE OF TWO

Hand Rolled Gnocchi

pan roasted, parmesan cream, brown butter, bacon lardons, local mushrooms, arugula

Hand Rolled Gnocchi

san marzano tomato, shaved parm, micro basil

Fresh Campanelle

local pesto, confit tomatoes, roasted garlic, grilled lemon

**change to frutti di mare for an additional \$8pp (shrimp, mussels, scallop)*

Bucatini

carbonara with pancetta, eggs, parmesan, cracked black pepper

PASTA

CHOICE OF ONE

INTERMEZZO

Lemon Sorbetto or Champagne Sorbetto

ENTREE
CHOICE OF THREE

served with garlic mashed potatoes and seasonal vegetables unless noted

*Duck Confit

apricot, pan jus and crispy new potatoes

6oz AAA Beef Tenderloin

veal bone reduction

12oz AAA Prime Rib

veal bone reduction

Pan Roasted Black Cod (Sablefish)

miso beurre blanc, crispy shiitakes, seasonal vegetables and basmati rice

Beef Wellington

veal bone reduction, creamed spinach and crispy roasted potatoes

Pecan & Wild Mushroom Wellington

mushroom cream sauce served with roasted potatoes and seasonal vegetables

Rack of Lamb

a red wine demi

DESSERT
CHOICE OF ONE

Mini Dessert Trio

Vanilla Bean Crème Brûlée

Eatonmess with Berries and Chantilly Cream

Doughnut trio Served with Dipping Sauces

Seasonal Tart with Chantilly Cream

Homemade Strawberry Shortcake

Flourless Death by Chocolate

Seasonal Cheesecake

served with freshly brewed coffee + tea

LATE NIGHT

CHOOSE ONE

Pierogi Bar | Napoli Pizza Station | Pot Sticker Station
Poutine Station | Street Meat | Taco Bar | Mac'n'Cheese Bar | Fry + Slider Bar

\$185 PER PERSON

COCKTAIL RECEPTION

CHOICE OF THREE

- House-made Samosas
- Korean Fried Chick-un
- Fried Buffalo Cauliflower
- Falafels with Tahini Drizzle
- Mushroom & Lentil Tartlettes
- Jamaican Patties
- 'Sausage' Rolls
- Fried Maitake Mushrooms
- Pulled Jackfruit Tostada

APPETIZER

CHOICE OF ONE

Seasonal Soup

made with locally sourced ingredients

Spinach Salad

crumbled 'feta', candied pecans, pears, balsamic + shallot emulsion

Caesar Salad

homemade "worcestershire" sauce, nut based garlicky dressing, crispy shiitakes, housemade croutons, "parmesan"

Roasted Garlic + 'goat' Cheese Tapenade Crostini

ENTREE

CHOICE OF THREE

Wild Mushroom Risotto

Vegan Curried Cauliflower & Chickpea with Toasted Cashews over basmati rice with house made vegan sausage croquettes

Pecan & Wild Mushroom Wellington

mushroom cream sauce served with roasted potatoes and seasonal vegetables

Vegan Cannelloni

with vegan bechamel and bolognese and seasonal vegetables

DESSERT

CHOICE OF ONE

Raspberry Crumble Tart with Whipped Coconut Cream

Eatonmess with Seasonal Berries + Whipped Coconut Cream

Doughnut Trio with Seasonal Dipping Sauces

served with freshly brewed coffee + tea

LATE NIGHT

CHOOSE ONE

Pierogi Bar | Napoli Pizza Station | Pot Sticker Station | Poutine Station

\$140 PER PERSON

KIDS MENU

FOR KIDS 10 + YOUNGER

Mac N Cheese
Chicken Fingers & Fries
Chicken Fingers & Mac n Cheese
Napoli Style Cheese Pizza
Pasta with Butter
Pasta with Red Sauce
Sliders & Fries (2)

\$25 PER PERSON

THE FINE PRINT

ALL PACKAGES INCLUDE THE FOLLOWING:

Service Staff for up to 14 consecutive hours which includes setting tables
Supervisor to execute dinner service
Chef + Sous Chef to prepare + cook all food fresh on-site

WHAT IS NOT INCLUDED:

13% HST add to all packages
20% Gratuity (paid directly to your service staff)
Rental Items such as: tables, chairs, linens, napkins, plateware, glassware, cutlery, etc.
These items can be coordinated by our Venue Coordinator with you!

CUSTOMIZED MENUS
AVAILABLE UPON REQUEST

ALL BAR PACKAGES INCLUDE THE FOLLOWING:

Ice for chilling beverages, drinks, table service, potable water, coke/pepsi, diet coke/diet pepsi, 7up/sprite, ginger ale, soda, tonic, cranberry juice, orange juice, clamato, tabasco, worcestershire sauce, grenadine, lime cordial, lemons, limes, cherries, olives, celery salt.

Barware Rental Included: ice well & scoops, liquor pourers, glug jugs, water pitchers, shakers, strainers, bar spoons, wine keys, beer openers, caesar rimmer, slush bucket, bar knife, cutting boards

Standard Glassware for dinner service + 8 hours of bar service

BAR ONE
 \$45 PER PERSON

SPIRITS

Wybrowka Vodka, Tanqueray Gin, J. Wray Rum, Sailor Jerry Spiced Rum, Gibson's Rye, El Jimador Tequila, Triple Sec, Vermouth - Dry

WINE

Red - Primitivo
 White - Pinot Grigio

BEER

Choose 5 beers from the list below

Budweiser, Bud Light, Alexander Keiths, Blue, Michelob Ultra, Coors light, Canadian, Coors Banquet, Miller High Life, Rickards Red
 no shots, no doubles

BAR TWO
 \$65 PER PERSON

SPIRITS

Titos Vodka, Tanqueray Gin, J. Wray Rum, Sailor Jerry Spiced Rum, Canadian Club Rye, El Jimador Tequila, Triple Sec, Vermouth - dry and sweet, Aperol, Baileys, Smirnoff flavoured vodka

WINE

Choice of 2 red + 2 white wines

RED

Chianti, Grati, Toscana / Biferno Rosso, Vinicola, Italy /
 Cabernet Sauvignon, Cedar Rock, California

WHITE

Chardonnay, Cedar Rock, California / Sauvignon Blanc, Crowded House, Marlborough, NZ / Pinot Grigio Serenissima, Veneto / Serenissima Prosecco, Italy

BEER

Choice of 5 beers from the list below

Bud, Bud Light, Keiths, Blue, Michelob Ultra, Corona
 Coors light, Canadian, Coors Banquet, Miller High Life, Rickards Red, Mill St. Organic, Steam Whistle, Stella
 no shots

SPIRITS

Grey Goose , Hendrix Gin, Bacardi Rum, Captain Morgan Spiced Rum, Woodford Reserve Rye, Casamigos Reposado Tequila , Grand Marnier, Vermouth - Dry and Sweet, Aperol, Baileys, Creme de cacao, Peppermint Schnapps , Amaretto, Melon Liqueur, Tia Maria, Sour Puss Apple, Sour Puss Raspberry

RED WINE - Choice of 2:

Chianti, Grati, Toscana
 Biferno Rosso, Vinicola, Italy
 Cabernet Sauvignon, Cedar Rock, California
 Pinot Noir, Block Nine "Caiden's Vineyard", California
 Cabernet Sauvignon, Hanging Vine, California
 Zinfandel, Grayson Cellars, California

WHITE WINE - Choice of 2:

Chardonnay, Cedar Rock, California
 Sauvignon Blanc, Crowded House, Marlborough, NZ
 Pinot Grigio Serenissima, Veneto
 Riesling, Tawse, Ontario
 Gruner Veltliner, Kies, Austria

ROSÉ - Frico Rosso, Scarpetta, Italy

BUBBLES - Serenissima Prosecco, Italy

BEER

Choice of 5 beers from the list below

Labatts, Bud, Bud Light, Keiths, Blue, Michelob Ultra, Corona
 Molson, Coors light, Canadian, Coors Banquet, Miller High Life, Rickards Red, Mill St.
 Organic, Steam Whistle, plus a local craft beer on draft

shots + doubles are included

PREMIUM BEVERAGE UPGRADE - \$10 PER PERSON

Ice for chilling beverages, drinks, table service, potable water, coke/pepsi, diet coke/diet pepsi, 7up/sprite, ginger ale, soda, tonic, cranberry juice, orange juice, clamato, tobasco, worchestershire sauce, grenadine, lime cordial, lemons, limes, cherries, olives, celery salt

Plus: choice of items to make 2 specialty cocktails from the below options:

Fresh squeezed lemon juice, fresh squeezed lime juice, fresh orange juice, fresh squeezed watermelon juice, fresh squeezed grapefruit juice, apple cider, egg whites/vegan miraculous foamer, ginger beer, simple syrup, agave nectar, honey, fresh mint, fresh rosemary, fresh basil, fresh thyme, fresh lavender, fresh lemonade, pineapple juice, bitters, celery, san pelligrino, sugar cubes, sliced oranges, lemon twists. Kosher salt.