



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 appetit*

## 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**  
 \$40 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**  
 \$60 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.