



## WHEATFIELD ESTATE

### Menu

ANTIPASTO DI MARE  
GROCCO IN TOMATO BASIL SAUCE  
PEPPER CORN BEEF TENDERLOIN  
OR  
CHICKEN MEDITERRANEAN  
MASHED POTATOES | SAUTEED RAPINI  
CHICKEN WITH BALSAMIC VINAIGRETTE  
WILD CHOCOLATE CAKE  
PUMPKIN | APPLES | SALAD BAR

## OPTIONAL CATERING PACKAGES



## 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, 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.

PINE  
\$120 PER PERSON

**COCKTAIL RECEPTION**

CHOICE OF THREE

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

Crispy Potato Gaufrettes with Smoked Salmon  
Pork Belly Tostada  
Baby Buttermilk Fried Chicken  
Braised Beef Short Rib on a Mini Yorkie  
Vegan Samosa  
Arancini Balls

**PLATED DINNER**

*Served with jalapeño corn bread and fresh butter, maldon*

**APPETIZER**

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

**ENTREE**

House Brined & Smoked Brisket  
served with coleslaw, crispy fried chicken bites, and mac'n'cheese

Vegan Pulled "Pork"  
vegan mac'n'cheese served with coleslaw, crispy fried chick-un bites

**DESSERT**

CHOOSE ONE

vanilla bean crème brûlée  
eatonmess with berries and chantilly cream  
doughnut trio served with dipping sauces  
served with coffee + tea

**LATE NIGHT**

CHOOSE ONE

pierogi bar | pizza station | pot sticker station | poutine station

**CEDAR**  
**\$135 PER PERSON**

**COCKTAIL RECEPTION**

CHOICE OF THREE

Beer Battered Fish n Chips	Crispy Potato Gaufrettes with Smoked Salmon
Cheddar Cups with Tomato Relish	Pork Belly Tostada
Wild Mushroom & Goat Cheese Tartlette	Tuna Poke on a Wonton
Crispy Pork Belly Crostini	Vegan Samosa
Baby Buttermilk Fried Chicken	Arancini Balls
Braised Beef Short Rib on a Mini Yorkie	

**PLATED DINNER**

*served with artisan rolls and fresh butter, maldon*

**APPETIZER**

CHOOSE ONE

Seasonal Soup

Spinach Salad

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

**ENTREE | GUEST CHOICE**

Breaded Stuffed Chicken Supreme

pesto, sun-dried tomato, goat cheese served with roasted potato + seasonal vegetables

Sliced Pork Tenderloin

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

Vegan Curried Cauliflower & Cashew Stew

basmati rice served with house made vegan sausage croquettes

**DESSERT**

CHOOSE ONE

vanilla bean crème brûlée

eatonmess with berries and chantilly cream

doughnut trio served with dipping sauces

served with coffee + tea

**LATE NIGHT**

CHOOSE ONE

pierogi bar | pizza station | pot sticker station | poutine station | street meat

SPRUCE  
\$160 PER PERSON

COCKTAIL RECEPTION

CHOICE OF THREE

Manchago Tempura Lollipop  
Pumpkin Ravioli with Sage Brown Butter  
Dynamite Shrimp  
Tyropitas  
Crispy Pork Belly Tostada,  
Lamb Sliders, Goat Cheese, Arugula Pesto

Fried Chicken & Waffles  
Mini Yorkies with Braised Beef Short Rib  
Cornmeal Crusted Fried Pickle Chips  
Sliced Beef Tenderloin Crostini  
Vegan Buffalo Fried Cauliflower  
Seared Sesame Tuna

PLATED DINNER

*Served with artisan rolls and fresh butter, maldon*

APPETIZER

CHOOSE ONE

Seasonal Soup  
  
Spinach Salad  
with goat cheese, candied pecans, pears,  
balsamic + shallot emulsion

Arugula Panzanella Salad  
with marinated bocconcini, tomatoes, hand torn  
croutons, drunken shallots, pesto vinaigrette

Anti-Pasto Plate  
duck confit, crostini, prosciutto & melon, olives,  
cheese, salumi, fruit garnish

ENTREE

CHOOSE THREE

*served with garlic mashed potatoes and seasonal vegetables unless noted \**

Crispy Skinned Spatchcock Hen

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

Braised Beef Short Rib  
veal bone reduction

5oz AAA Beef Tenderloin  
veal bone reduction

Pecan & Wild Mushroom Wellington\*  
in a mushroom cream sauce, with seasonal  
vegetables and roasted potatoes

DESSERT

CHOOSE ONE

seasonal tart with chantilly cream  
homemade strawberry shortcake  
flourless death by chocolate  
served with coffee + tea

LATE NIGHT

CHOOSE ONE

perogi bar | pizza station | poutine station | taco bar | mac'n'cheese bar | slider + fry bar

WILLOW  
\$210 PER PERSON

COCKTAIL RECEPTION

CHOICE OF FOUR

East Coast Lobster Roll Slider  
Pumpkin Ravioli in Sage Brown Butter  
Shrimp Shooters  
Dijon Crusted Lamb Lollipops  
Crispy Pork Belly Tostada  
Lamb Sliders with Goat Cheese

Duck Confit, Crostini,  
Beef Tenderloin Tartar Crostini  
Burrata Cheese + Confit Tomato Crostini  
Mini Beef Wellington  
Vegan Buffalo Fried Cauliflower  
Crab Stuffed Scallop, Basil Infusion Skewer  
Oysters on the Half Shell

PLATED DINNER

*Served with artisan rolls and fresh butter, maldon*

APPETIZER

CHOOSE TWO

Seasonal Soup  
  
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

PASTA COURSE

CHOOSE ONE

Hand rolled Gnocchi in Gorgonzola Cream  
  
Hand rolled Gnocchi  
pan roasted, parmesan cream, brown butter, bacon lardons, local mushrooms, arugula  
  
Hand rolled Gnocchi  
san marzano tomato, shaved parm, micro basil

INTERMEZZO COURSE

lemon sorbet



# WILLOW

## CONTINUED

### ENTREE

CHOOSE THREE

#### Duck Confit

apricot, pan jus, crispy new potatoes, seasonal veg

#### 6oz AAA Beef Tenderloin

veal bone reduction served with garlic mashed potatoes and seasonal vegetables

#### 12oz AAA Prime Rib

veal bone reduction served with garlic mashed potatoes and seasonal vegetables

#### Pan Roasted Black Cod (Sablefish)

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

#### Rack of Lamb

a red wine demi served with garlic mashed potatoes and seasonal vegetables

#### Pecan & Wild Mushroom Wellington

mushroom cream sauce served with roasted potatoes and seasonal vegetables

### DESSERT

CHOOSE ONE

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

served with coffee + tea

### LATE NIGHT

CHOOSE ONE

perogi bar | pizza station | poutine station | taco bar | mac'n'cheese bar | slider + fry bar

# JUST FOR THE KIDS

## 10 + UNDER | \$20 PER PERSON

CHOICE OF ONE

Mac'n'Cheese  
Chicken Fingers & Fries  
Chicken Fingers & Mac'n'Cheese  
Cheese Pizza  
Pasta with Butter  
Pasta with Red Sauce  
Two Sliders & Fries

Adult portion of the above \$30  
Add dessert for \$12

### PACKAGE INCLUSIONS

all packages include the following:

Service Fees + Taxes

All non-alcoholic beverages, mix, ice and garnish for your bar  
Onsite service staff for up to 12 hours which includes setting tables  
Onsite Bartenders which include set up, service, and clean up  
Onsite Floor Supervisor to execute dinner service  
Onsite Chefs

#### NOT INCLUDED:

Tables  
Chairs  
Place Settings  
Glassware  
Catering Rentals

*\*estimate \$25 - \$50 per person dependent on package*