



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

\$135 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

\$155 PER PERSON

# 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

## 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

\$140 PER PERSON

# COCKTAIL RECEPTION

CHOICE OF THREE

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

### Crispy Skinned Spatchcock Hen

### Braised Beef Short Rib

veal bone reduction

### 5oz AAA Beef Tenderloin

veal bone reduction

### Pan Roasted Salmon\*

in pesto cream, charred tomato, basmati rice and seasonal vegetables

### Vegan Cannelloni

with vegan bechamel and bolognese and seasonal vegetables

## 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

\$160 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

## APPETIZER

CHOICE OF TWO

### 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

#### 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

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

\$190 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

## 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

### APPETIZER

CHOICE OF ONE

## 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

### ENTREE

CHOICE OF THREE

## 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*

### DESSERT

CHOICE OF ONE

# LATE NIGHT

CHOOSE ONE

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

\$145 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)

\$30 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**