PASSOVER

by

L-eat CATERING

seder musts!

chopped liver (8-12 servings)	12.50	500ml
homemade gefilte fish (4oz portion)	5.50	per pc

salt and pepper or sweet, made with white fish and salmon served with sliced carrots

the seder plate		
components enough for the plate only	11.00	

soups

chicken soup with carrot and celery	13.00	per litre
matzoh balls 1 large or 3 small	1.50	
roasted butternut squash (non-dairy)	15.00	per litre
roasted mushroom soup (non-dairy)	15.00	per litre

side dishes

sml (serves 7-10) • med (serves 11-15) • lrg (serves 16-20)

roasted root vegetables	40.00	per ½ pan

(serves 10-12) potatoes, sweet potatoes, carrots, turnips, parsnips, sweet onions and roasted garlic

mashed potatoes with roasted garlic (serves 10-12)	40.00	per ½ pan
broccoli florets with sea salt and olive oil (serves 10-12)	35.00	per ½ pan

grilled vegetable display   **small** 60.00 **medium** 85.00 **large** 110.00
portobello mushrooms, red and yellow peppers, sweet potato, zucchini and eggplant. best enjoyed at room temperature

grilled asparagus with lemon zest and olive oil (serves 10-12)	60.00	per ½ pan

homemade carrot and cabbage coleslaw   **small** 35.00 **medium** 50.00 **large** 70.00

mixed crisp greens   **small** 50.00 **medium** 70.00 **large** 90.00
with halved cherry tomatoes, hearts of palm, cucumber and lemon dressing

quinoa tabouli salad **small** 65.00 **medium** 95.00 **large** 120.00

homemade chicken meat balls sweet and sour (60 pcs)	90.00	per ½ pan

carrot tzimes   **large** (serves 12-18) 45.00
with heirloom coloured carrots, pineapple and raisins

extras

traditional charoset with walnuts	14.00	500ml
charoset nut-free	14.00	500ml
red or white preserved horseradish	5.00	250ml
hard boiled egg	1.25	each
matzoh	4.00	per box

kugels & crêpes

kugels   **large** (serves 10-12) 40.00
carrot, zucchini, farfel
spiced apple, cranberry, raisin, farfel
classic potato - crispy potato pudding
sweet potato

mushroom crêpes with mushroom sauce	5.50	per pc

mains

per portion

brisket au jus (8oz portion)	15.00
chicken breast mirabella (boneless, skinless) with dried fruits and demi-glace	14.00
pan seared supreme of chicken stuffed with spinach, caramelized onions and mushrooms	16.00
chicken fingers with potato flake crust with plum sauce (3 pcs per portion)	12.00
half roasted chicken tuscan-style with lemon and rosemary, natural jus	12.00
maple glazed salmon fillet	17.00

whole roasted turkey   12-14 lbs **145.00**   25-30 lbs **270.00**
serves 10-14   serves 25-30
accompanied by homemade turkey gravy and orange cranberry sauce
add 20.00 to receive sliced and de-boned

sweets

hazelnut nutella crunch cake — 54.00
hazelnut meringues, layered with nutella mousse

lemon dream cake — 54.00
fluffy lemon mousse in a toasted coconut meringue flan topped
with white chocolate shavings. *gluten-free

chocolate crunch cake — 56.00
chocolate matza meal sponge cake, chocolate butter cream icing,
crumbled matza crunch, belgian milk chocolate

10" cakes, 12 servings per cake

matza crunch — **260g box** 18.00
crisp brittle, matza chunks, toasted almonds and belgian milk chocolate

coconut macaroons
plain	per dozen	22.00
chocolate dipped	per dozen	24.00

mandelbroit
chocolate chip, almond	per dozen	22.00
almond	per dozen	22.00

brownies with ganache glaze — **per pc** 2.50

fruit display
small (serves 7-10)	38.00
medium (serves 11-15)	56.00
large (serves 16-20)	72.00

For over 30 years L-EAT has served the Greater Toronto Area with the utmost of professionalism and a commitment to quality ingredients. Our repeat clientele and personal references are our greatest testament. L-EAT offers outstanding value, unique culinary delights and personal service that make entertaining both pleasurable and memorable.

we are a full service caterer L-EAT would be pleased to arrange for rentals
and staff along with your meal

Ordering deadline is 3 business days before the first seder

4 1 6 - 6 3 1 - 9 2 2 6

Pick-up 9am - 4pm
3829 Bathurst Street

Delivery available from $25
am: 9am - 12pm   **pm:** 12pm - 4pm

www.leatcatering.com • info@leatcatering.com

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RISTORANTE
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