

# rosh hashanah & yom kippur

by

*Leat*  
CATERING

## the traditions

|  |                    |                                     |
|--|--------------------|-------------------------------------|
| <b>chopped liver</b> (8-12 servings)<br><b>with flat breads</b>  | <b>12.50</b>       | 500ml<br>add <b>1.00</b> per person |
| <b>homemade gefilte fish</b> (4oz portion)<br>salt and pepper or sweet, made with white fish<br>served with sliced carrots | <b>5.50</b>        | per pc                              |
| <b>sliced granny smith apples</b>  | 500 ml <b>4.00</b> | 1 litre <b>7.50</b>                 |
| <b>crown challah</b> plain or sweet with raisins   | <b>15.00</b>       | each                                |

## SOUPS

|  |                                |           |
|--|--------------------------------|-----------|
| <b>chicken soup</b> with carrot and celery | <b>15.00</b>                   | per litre |
| <b>matzoh balls</b>                        | 1 large or 3 small <b>1.50</b> |           |
| <b>roasted butternut squash</b>            | <b>15.00</b>                   | per litre |
| <b>roasted mushroom</b>                    | <b>15.00</b>                   | per litre |

## salads

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

|   |   |
|---|---|
| <b>caesar salad</b><br>with grana padano parmesan and homemade herb croutons  | <b>small 50.00 medium 70.00 large 90.00</b>   |
| <b>greek salad</b><br>with romaine, feta, peppers, tomato, red bermuda onion,<br>kalamata olives, lemon dressing      | <b>small 75.00 medium 110.00 large 140.00</b> |
| <b>couscous salad</b><br>with organic dried fruits, whole roasted cashews, fresh mint                                 | <b>small 50.00 medium 70.00 large 90.00</b>   |
| <b>farfalle pasta salad</b><br>with smoked mozzarella, marinated olives, oven cured tomatoes<br>and tapenade dressing | <b>small 50.00 medium 70.00 large 90.00</b>   |
| <b>halved yellow and red cherry tomatoes</b><br>with halved cherry bocconcini and basil oil                           | <b>small 75.00 medium 110.00 large 140.00</b> |
| <b>baby spinach with apple crisps</b><br>dried cranberries and honey rosemary dressing                                | <b>small 65.00 medium 95.00 large 120.00</b>  |
| <b>red and savoy cabbage slaw</b><br>with celeriac, carrot and apple julienne and apple cider dressing                | <b>small 50.00 medium 70.00 large 90.00</b>   |
| <b>israeli salad</b><br>chopped tomato and cucumber, red onion and parsley with lemon dressing                        | <b>small 50.00 medium 70.00 large 90.00</b>   |

## sides

|   |  |           |
|---|--|-----------|
| <b>roasted root vegetables</b><br>(serves 10-12) potatoes, sweet potatoes, carrots, turnips, parsnips,<br>sweet onions and roasted garlic                 | <b>40.00</b>                                 | per ½ pan |
| <b>mashed potatoes</b> with roasted garlic<br>(serves 10-12)  | <b>40.00</b>                                 | per ½ pan |
| <b>broccoli florets</b> with sea salt and olive oil<br>(serves 10-12)   | <b>35.00</b>                                 | per ½ pan |
| <b>grilled vegetable display</b><br>portobello mushrooms, red and yellow peppers, sweet potato,<br>zucchini and eggplant, best served at room temperature | <b>small 60.00 medium 85.00 large 110.00</b> |           |
| <b>homemade chicken meat balls</b><br>sweet and sour (60 pcs)   | <b>90.00</b>                                 | per ½ pan |
| <b>carrot tzimes</b><br>with heirloom coloured carrots, pineapple and raisins   | <b>45.00</b>                                 | per ½ pan |
| <b>turkey stuffing</b>  | <b>40.00</b>                                 | per ½ pan |

## mains

|  |              |
|--|--------------|
| <b>brisket au jus</b> (8oz portion)  | <b>15.00</b> |
| <b>veal scallopini</b> (3 pieces per portion)<br>with roasted mushroom and thyme jus   | <b>20.00</b> |
| <b>maple glazed salmon fillet</b>  | <b>17.00</b> |
| <b>seared halibut</b> (6oz portion)<br>served in a white wine and fennel broth with cherry tomatoes<br>and fresh herbs   | <b>24.00</b> |
| <b>chicken fingers with panko crust</b><br>with plum sauce (3 pcs per portion)   | <b>12.00</b> |
| <b>pan seared supreme of chicken</b><br>stuffed with spinach, caramelized onions and mushrooms   | <b>16.00</b> |
| <b>half roasted chicken</b><br>tuscan-style with lemon and rosemary, natural jus   | <b>15.00</b> |
| <b>whole roasted turkey</b> 12-14 lbs <b>160.00</b> 25-30 lbs <b>295.00</b><br>accompanied by homemade turkey gravy and orange cranberry sauce<br>add 20.00 to receive sliced and de-boned |              |

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## noodles

|   |       |                         |
|---|-------|-------------------------|
| noodle pudding cornflake or salt and pepper | 40.00 | per ½ pan               |
| lasagna                                     |       | deep ½-pan (serves 6-8) |
| grilled vegetable                           | 65.00 |                         |
| mixed mushroom                              | 65.00 |                         |
| cheese                                      | 65.00 |                         |
| spinach and ricotta                         | 65.00 |                         |
| manicotti (16 pcs)                          | 80.00 |                         |
| stuffed with ricotta and spinach            |       |                         |
| sweet potato agnolotti                      | 85.00 |                         |
| with sundried tomatoes and pink sauce       |       |                         |
| ricotta filled tortellini                   | 75.00 |                         |
| with vegetable julienne and pink sauce      |       |                         |

## breaking the fast

|   |        |                        |
|---|--------|------------------------|
| quiches   | 10"    | (serves 8-10) 35.00    |
| cheese  |        |                        |
| mushroom and cheese   |        |                        |
| broccoli and brie   |        |                        |
| french toast soufflé  | 50.00  | per ½ pan              |
| with blueberries, served with maple syrup and whipped cream   |        |                        |
| cheese blintzes (12 pcs)  | 36.00  |                        |
| filled with sweetened ricotta and cream cheeses with vanilla and lemon, sautéed in butter and served with strawberry compote and sour cream |        |                        |
| smoked salmon platter   | 150.00 | per side               |
| served with bagels, sliced tomato, sliced cucumber, sliced red onion, whipped cream cheese, capers, lemon wedges                            |        |                        |
| dairy platter   | 11.50  | per person (min 8 ppl) |
| tuna, egg salad, bagels, sliced tomato, sliced cucumber, whipped cream cheese   |        |                        |

## kugels

|  |                 |
|--|-----------------|
| spiced apple, cranberry, raisin and farfel |                 |
| classic potato – crispy potato pudding     |                 |
| sweet potato                               | 40.00 per ½ pan |

## desserts

10" cakes serve 12

|                                     |       |
|-------------------------------------|-------|
| apple walnut cheese cake (10")      | 52.00 |
| honey cake with almond slivers (8") | 30.00 |
| apple cinnamon divine cake (10")    | 48.00 |
| classic chocolate cake (10")        | 48.00 |
| apple crumble pan (serves 8)        | 35.00 |
| fruit display                       |       |
| small (serves 7-10)                 | 45.00 |
| medium (serves 11-15)               | 65.00 |
| large (serves 16-20)                | 90.00 |

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