



PASSOVER

by

Leat
CATERING

seder musts!

chopped liver (8-12 servings)	12.50	500ml
homemade gefilte fish (3oz portion) salt and pepper or sweet, made with white fish served with sliced carrots	5.50	per pc
the seder plate components enough for the plate only	11.00	

SOUPS

chicken soup with carrot and celery	15.00	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)

grilled vegetable display portobello mushrooms, red and yellow peppers, sweet potato, zucchini and eggplant. best enjoyed at room temperature	small 60.00 medium 85.00 large 110.00	
roasted root vegetables (serves 10-12) potatoes, sweet potatoes, carrots, turnips, parsnips, sweet onions and roasted garlic	40.00	per ½ pan
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 asparagus with lemon zest and olive oil (60 pcs; serves 10-12)	60.00	per ½ pan
homemade vinaigrette cabbage and carrot coleslaw	small 35.00 medium 50.00 large 70.00	
mixed crisp greens with halved cherry tomatoes, hearts of palm, cucumber and lemon dressing	small 50.00 medium 70.00 large 90.00	
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 with heirloom coloured carrots, pineapple and raisins	large (serves 12-18) 45.00	

extras

traditional charoset with walnuts	14.00	500ml
charoset nut-free	14.00	500ml
red or white preserved horseradish	6.00	250ml
hard-boiled egg	1.50	each
matzoh	5.00	per box

kugels

large (serves 10-12) 40.00

carrot, zucchini, farfel
spiced apple, cranberry, raisin, farfel
classic potato - crispy potato pudding
sweet potato

mains

per portion

brisket with sweet and sour gravy (8oz portion)	15.00
chicken breast marabella (boneless, skinless) boneless and skinless breast with dried prunes, apricots, pitted olives, green olives capers and jus	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	15.00
maple glazed salmon fillet	17.00
whole roasted turkey 12-14 lbs 160.00 25-30 lbs 295.00 serves 10-14 serves 25-30	
accompanied by homemade turkey gravy and orange cranberry sauce add 20.00 to receive sliced and de-boned	

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sweets

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	per dozen	22.00
almond	per dozen	22.00
brownies with ganache glaze	per pc	2.50
fruit display		
small (serves 7-10)		45.00
medium (serves 11-15)		65.00
large (serves 16-20)		90.00



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

416-631-9226

Pick-up 9am - 4pm
3829 Bathurst Street

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

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