

rosh hashanah & yom kippur

by

Leat
CATERING

the traditions

chopped liver (8-12 servings) with flat breads	12.50	500ml
	add 1.00	per person
homemade gefilte fish (3oz portion) salt and pepper or sweet, made with white fish served with sliced carrots	5.50	per pc
sliced granny smith apples	500 ml 4.00	1 litre 7.50
crown challah plain or sweet with raisins	15.00	each

SOUPS

chicken soup with carrot and celery	15.00	per litre
matzoh balls	1 large or 3 small 1.50	
roasted butternut squash	15.00	per litre
roasted mushroom	15.00	per litre

salads

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

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

sides

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

mains

per portion

brisket with sweet and sour gravy (8oz portion)	15.00
veal scallopini (3 pieces per portion) with roasted mushroom and thyme jus	20.00
maple glazed salmon fillet	17.00
seared halibut (6oz portion) served in a white wine and fennel broth with cherry tomatoes and fresh herbs	28.00
chicken fingers with panko crust with plum sauce (3 pcs per portion)	12.00
pan seared supreme of chicken stuffed with spinach, caramelized onions and mushrooms	16.00
half roasted chicken tuscan-style with lemon and rosemary, natural jus	15.00
whole roasted turkey	12-14 lbs 160.00 25-30 lbs 295.00
accompanied by homemade turkey gravy and orange cranberry sauce 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 8-12) 50.00
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
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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