

chanukah

by *L-EAT*
CATERING

latkes

2 inch 1.50 3 inch 3.00 per pc
yukon gold potato • sweet potato • zucchini potato
500 ml sourcream 4.50 apple sauce 8.50

SOUPS

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

salads

caesar salad small 50.00 medium 70.00 large 90.00
with grana padano parmesan and homemade herb croutons
mixed greens salad small 50.00 medium 70.00 large 90.00
with cucumber, tomato, carrot gaufrette and balsamic dressing
roasted pear salad small 75.00 medium 110.00 large 140.00
mixed greens, goat cheese, candied pecans and honey rosemary dressing
couscous salad small 50.00 medium 70.00 large 90.00
with organic dried fruits, whole roasted cashews, fresh mint
red and savory
cabbage slaw small 50.00 medium 70.00 large 90.00
with celeriac, carrot and apple julienne and apple cider dressing

side dishes

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
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 40.00 per ½ pan
(serves 10-12)
broccoli florets with sea salt and olive oil 35.00 per ½ pan
(serves 10-12)
homemade chicken meat balls 90.00 per ½ pan
sweet and sour (60 pcs)

noodles & lighter fare

lasagna deep ½-pan (serves 6-8) 65.00
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
quiches 10" (serves 8-12) 50.00
cheese • mushroom and cheese • broccoli and brie 36.00
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
maple salmon side (1 side) 150.00
with chive sour cream and sliced baguette
dairy platter small 100.00 medium 145.00 large 190.00
white albacore tuna salad, chopped egg salad, fresh salmon salad, whipped cream cheese, sliced tomatoes, sliced cucumbers and assorted bagels

mains

per portion
beef shortribs agro dolce 28.00
brisket with sweet and sour gravy (8oz portion) 15.00
maple glazed salmon fillet 17.00
pan seared supreme of chicken 16.00
stuffed with spinach, caramelized onions & mushrooms OR apricot, spinach & caramelized onions
half chicken tuscan style with lemon and rosemary 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

please see our quick & easy ordering menu
for a full list of desserts and other menu options

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

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

pick-ups 9am - 4pm • 3829 bathurst street
delivery available from \$25
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