



## SAMPLE MENU 2

*season: spring*

### THE MENU

#### PASSED HORS D'OEUVRES

*based on 4 pieces per person*

smoked salmon on a mini potato gaufrette  
with crème fraîche and dill

...

mini mixed mushroom white pizza  
fontina, truffle oil and thyme

...

asparagus arancini  
fontina centre, lemon aioli dip

...

beef ribbon skewers  
hoisin and cashews

...

### THE PLATED DINNER

#### ON THE GUEST TABLES

L-eat's own rosemary and sea salt focaccia  
ace bakery whole wheat baguette  
mixed seed flat breads  
creamery butter balls  
white bean and mint dip

...

# Leat

CATERING

## APPETIZER

strawberry salad

*boston bibb, red leaf lettuce and baby arugula*

*presented in a cucumber ribbon*

*strawberries, candied pecans and goat cheese*

*honey rosemary dressing*

...

## MAIN COURSE

roasted stuffed chicken breast supreme

*sun-dried tomatoes and caramelized onions*

*yukon gold mashed potatoes with basil*

*green asparagus bundle*

*fresh basil*

...

garganelli primavera

*broccoli, sugar snaps, fava beans, sweet pea pesto*

*parmesan cheese*

...

## DESSERT

passion fruit crème brûlée

*mint and fresh berries*

...

\$60 per guest

*staffing and rentals coordination available*