



SAMPLE MENU 3

season: fall/ winter

THE MENU

PASSED HORS D'OEUVRES

based on 6 pieces per person

pistachio crusted rack of lamb
sour cherry compote

...

lobster and gouda mini grilled cheese
on miniature brioche loaf slices

...

king oyster mushroom "scallop", sweet pea and mint purée

...

petite greek salad in a cucumber barrel
oregano dressing, crumbled feta

...

squash and truffle arancini
fontina centre, roasted garlic aioli

...

tuna tartare in a wonton cone
sesame oil, lime, tomato, avocado, sambel mayo, red tobiko

...

COCKTAIL FOOD STATION

"RAW" BAR

jumbo cocktail shrimp with horseradish ketchup

...

freshly shucked oysters in the half shell

...

condiments

mignonette sauce, lemon wedges, tabasco, worcestershire,
freshly grated horseradish and cocktail sauce



THE PLATED DINNER

ON THE GUEST TABLES

L-eat's own rosemary and sea salt focaccia
presented individually in terracotta dishes
served warm

...

extra virgin olive oil
sundried tomato tapenade
warm citrus marinated olives

...

APPETIZER

beet caprese salad
roasted golden heirloom beets, pickled red beet cubes
mozzarella di bufala
pistachio pesto, pomegranate seeds
shaved candy cane beets and mint

...

PASTA COURSE

ricotta gnocchi
tomato basil sauce
grana padano parmesan

...

MAIN COURSE

roasted beef tenderloin "poutine"
smoked beef short rib jus
mashed potatoes with aged cheddar, cheese curds
panko crusted onion ring
heirloom carrots and brussels sprouts

...

Leat

CATERING

truffle honey caramelized black cod fillet

seared shiitake mushrooms

roasted sea salt fingerling potatoes

heirloom carrots and brussels sprouts

...

roasted cauliflower steak with salsa verde

chickpea tahini spread

wild rice and grain pilaf

heirloom carrots and brussels sprouts

grilled lemon

...

DESSERT

chocolate peanut butter tart

chocolate and peanut butter ganache

peanut butter ice cream

peanut brittle tuile,

raspberry coulis and candied peanuts

...

\$135 per guest

staffing and rentals coordination available