

PICK UP +
DELIVERY
PREPARED FRESH
48 HOURS NOTICE

EASY ORDER MENU

breakfast

| | |
|---|----------------|
| granola parfaits (12 oz, min. 6) | \$6 |
| yogourt, nut-free house-made granola, honey, berries | |
| house-made granola (1 l mason jar) | \$14 |
| oats, pumpkin seeds | |
| fresh fruit and berry platter | \$24, 3-5 ppl. |
| pineapple, watermelon, honey dew, cantaloupe, berries | |

soups

| | |
|---|------|
| 1 l | \$14 |
| minestrone, roasted butternut squash, broccoli, mixed mushroom, split pea | |

pan pizzas

| | |
|---|------|
| 12" x 16", 12 slices | |
| margherita | \$25 |
| tomato sauce, mozzarella, basil | |
| al ferro | \$30 |
| grilled vegetables, tomato sauce, mozzarella, herbs | |
| funghi | \$30 |
| seared mixed mushrooms, fontina cheese, fresh thyme | |
| genova | \$30 |
| genoa salami, green olives, pecorini, chili, tomato sauce | |
| classic | \$28 |
| pepperoni, green peppers, mushrooms, mozzarella | |

Leat
CATERING

salads

individual servings

| | |
|--|---------|
| caesar salad house-made croutons, grana padano | \$13.50 |
| green salad romaine, arugula, leaf lettuce, cucumber, carrot, cherry tomatoes, balsamic dressing | \$11 |
| kale caesar shredded kale, house-made croutons, grana padano | \$13.50 |
| calvo nero shredded kale, farro, golden raisins, pine nuts, pecorino, red wine vinaigrette | \$13.50 |
| greek romaine, cucumber, tomato, onion, kalamata olives, feta, lemon oregano dressing | \$14.50 |
| cherry tomato bocconcini yellow and red cherry tomatoes, baby bocconcini, fresh basil | \$13.50 |
| asian slaw napa cabbage, edamame, pickled ginger, mango, sesame soy dressing | \$13.50 |
| couscous salad organic dried fruits and berries, cashews, mint | \$11 |

bowls

individual servings

\$14

bollywood

basmati rice, romaine, chana masala chickpeas, sweet potato, roasted cauliflower, carrot, toasted pepitas, cilantro lime dressing

reggae

brown rice, romaine, black beans, cumin roasted yam, red cabbage, grilled corn, mango, plantain crisps, mango lime dressing

k-pop

brown rice, romaine, carrot, zucchini, broccoli, sauteed mushrooms, red cabbage, scallions, kimchi, sesame seeds, crispy taro, bulgogi dressing

sombrero

brown rice, romaine, black beans, grilled corn, guacamole, sour cream, orange cheddar, red onion, cilantro, cherry tomatoes, jalapeno peppers, crispy tortilla, agave lime dressing

falafel

quinoa, romaine, falafels, chickpea and artichoke hummus, cherry tomatoes, pickled red onion, cucumber, carrot, pickled red beets, fried eggplant, crispy pita, tahini dressing

anime

brown rice, napa cabbage, edamame, red pepper, carrot, pickled ginger, mango, sesame soy dressing

godfather

farro, romaine, pesto cannellini beans, grilled vegetables, cucumber, cherry tomatoes, baby bocconcini, sun-dried tomatoes, hazelnuts, crispy angel hair pasta, pesto dressing

add ons

grilled chicken

\$4.75

falafels

\$4

steak

\$5.25

crispy tofu

\$4

Leat
CATERING

pastas

individual servings

| | |
|--|---------|
| turkey bolognese rigatoni | \$21.50 |
| cheese filled tortellini julienne of vegetables, pink sauce | \$19.50 |
| sweet potato agnolotti sun-dried tomatoes, pink sauce | \$21.50 |
| penne a la vodka pink sauce | \$18.50 |
| penne pesto chicken, potato, sun-dried tomatoes | \$18.50 |
| spaghetti meatballs beef and veal, tomato sugo | \$21.50 |
| dried pasta (bags) | \$9 |
| rustichella d'abruzzo penne | |
| rustichella d'abruzzo rigatoni | |
| rustichella d'abruzzo spaghetti | |

lasagnas & baked pastas

2 portion pans

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|---|------|
| beef lasagna | \$23 |
| turkey lasagna | \$22 |
| cheese lasagna | \$22 |
| ricotta and spinach lasagna | \$23 |
| grilled vegetable lasagna | \$23 |
| mushroom lasagna | \$22 |
| mac 'n' cheese | \$18 |
| creamy cheese sauce, panko, parm and herb topping | |

mains

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|--|---------|
| maple glazed salmon fillet (6 oz) | \$19 |
| roasted miso glazed black cod (5.5 oz) | \$29 |
| whole roasted chicken, lemon and rosemary | \$28 |
| grilled chicken breast | \$9.50 |
| roasted chicken breast supreme, lemon, rosemary | \$15.50 |
| house-made panko crusted chicken fingers, plum sauce (5 pcs) | \$13.50 |
| chicken parmigiana | \$18 |
| chicken scallopini | \$19.50 |
| veal scallopini | \$22.50 |
| al limone | |
| roasted mushroom and thyme jus | |
| putanesca with olives, capers, onions, anchovy, tomato sugo | |
| grilled veal chop, wild mushroom and truffle veal jus | \$38 |
| aaa grilled beef tenderloin, red wine jus (6 oz) | \$38 |
| beef short ribs, rosemary jus | \$30 |
| meal balls, tomato sugo (1.5", 12 pcs) | \$18 |

sides

2-3 portion pans

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|--|----------------|
| yukon gold and sweet potato wedges, sea salt and rosemary | \$12 |
| caramelized garlic mashed potatoes | \$10.50 |
| roasted baby potatoes, rosemary, sea salt | \$9.50 |
| roasted root vegetables | \$13 |
| sweet potato mash | \$11.50 |
| wild and brown rice pilaf, vegetable confetti | \$13 |
| cauliflower fried rice, carrots, celery, onion, mushrooms | \$15 |
| maple glazed stem on carrots | \$10 |
| french green beans, toasted almonds, evoo | \$14.50 |
| rapini, garlic, evoo, lemon | \$13.50 |
| broccoli, butter, sea salt | \$12 |
| brussels sprouts, sea salt, evoo | \$12 |
| grilled vegetables | \$30, 3-5 ppl. |
| portobello mushrooms, red and yellow peppers, sweet potato, zucchini, eggplant | |

from our pantry

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|--|---------|
| lemon dressing (500 ml) | \$10 |
| balsamic dressing (500 ml) | \$12 |
| Paese caesar dressing (500 ml) | \$14 |
| focaccia croutons | \$5 |
| grana padano parmesan (250 ml) | \$10 |
| Paese tomato basil sugo (1 l) | \$14.50 |
| Paese arrabiatta sugo (1 l) | \$15.50 |
| Paese rose sugo (1 l) | \$18.50 |
| Paese turkey bolognese sugo (1 l) | \$22 |
| Paese chickpea vegan bolognese sugo (1 l) | \$20 |
| Paese extra virgin olive oil (250 ml) | \$13.50 |
| house-made rosmearry focaccia (half sheet) | \$15 |
| mixed olives, rosmearry, citrus (500 ml) | \$10 |
| hummus (500 ml) | \$12 |
| baba ganoush (500 ml) | \$12 |
| white bean, mint hummus (500 ml) | \$12 |
| edamame hummus (500 ml) | \$15 |
| roasted red pepper feta (500 ml) | \$15 |
| L-eat's own smoked salmon (1/2 lb, 11-13 slices) | \$24 |
| L-eat's own smoked salmon (1/4 lb, 5-7 slices) | \$13 |

sweets

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|---|---------|
| cookies (dozen) | \$10.25 |
| chocolate chunk | |
| dark chocolate chunk with sour cherry and maldon sea salt | |
| white chocolate cranberry | |
| squares (dozen) | \$18 |
| brownies | |
| lemon | |
| apple crumble (feeds 2-3) | \$15 |
| molten cake | \$7.50 |
| tiramisu in mason jars (250 ml) | \$9 |
| savioradi, mascarpone, espresso, marsala | |