



PASSOVER

by

Leat
CATERING

seder musts!

chopped liver (4-6 servings)	6.50	250ml
homemade gefilte fish (3 oz portion) salt and pepper or sweet, made with white fish served with sliced carrots	6.00	per pc
the seder plate components enough for the plate only	11.00	

soups

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

side dishes

grilled vegetable display	x-small (serves 3-5) 30.00	small (serves 7-10) 60.00
portobello mushrooms, red and yellow peppers, sweet potato, zucchini and eggplant. best enjoyed at room temperature		
roasted root vegetables	2 portion pan	12.00
(serves 10-12) potatoes, sweet potatoes, carrots, turnips, parsnips, sweet onions and roasted garlic	10 portion pan	40.00
mashed potatoes with roasted garlic	2 portion pan	8.50
	10 portion pan	40.00
broccoli florets with sea salt and olive oil	2 portion pan	10.00
	10 portion pan	40.00
grilled asparagus	2 portion pan	14.00
with lemon zest and olive oil	10 portion pan	60.00
homemade chicken meat balls	10pcs	20.00
sweet and sour	60pcs	90.00
carrot tzimes	2 portion pan	9.50
with heirloom coloured carrots, pineapple and raisins	10 portion pan	45.00

salads

homemade vinaigrette coleslaw		9.00
cabbage and carrot 500 ml (2 portions)		
mixed crisp greens	individual	8.50
cherry tomatoes, hearts of palm, cucumber and lemon dressing	extra small (serves 4-6)	35.00
	small (serves 7-10)	50.00
quinoa tabouli salad	individual	13.50
	extra small (serves 4-6)	45.00
	small (serves 7-10)	65.00

extras

traditional charoset with walnuts	7.50	250ml
charoset nut-free	7.50	250ml
red or white preserved horseradish	6.50	250ml
hard-boiled egg	1.50	each
matzoh	5.00	per box

kugels

carrot, zucchini, farfel	2 portion pan	9.50
spiced apple, cranberry, raisin, farfel	10 portion pan	40.00
classic potato - crispy potato pudding		
sweet potato		

mains

per portion

brisket with sweet and sour gravy (8 oz portion)		16.00
chicken breast marabella (boneless, skinless) boneless and skinless breast with dried prunes, apricots, pitted olives, green olives capers and jus		14.00
pan seared supreme of chicken		16.00
stuffed with spinach, caramelized onions and mushrooms		
chicken fingers with potato flake crust		13.50
with plum sauce (4 pcs per portion)		
half roasted chicken (order in multiples of 2) tuscan-style with lemon and rosemary, natural jus		15.00
maple glazed salmon fillet		17.00
roasted turkey breast	per 8oz portion 16.00	per breast 100.00
with homemade turkey gravy		
	serves 10-14	serves 25-30
whole roasted turkey	12-14 lbs 175.00	25-30 lbs 325.00
	serves 10-14	serves 25-30
with homemade turkey gravy and cranberry sauce add 20.00 to receive sliced and de-boned		

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sweets

lemon dream cake		54.00
fluffy lemon mousse in a toasted coconut meringue flan topped with white chocolate shavings. *gluten-free		
chocolate crunch cake		56.00
chocolate matza meal sponge cake, chocolate butter cream icing, crumbled toasted almond matza crunch, belgian milk chocolate		
10" cakes, 12 servings per cake		
matza crunch	260g box	18.00
crisp brittle, matza chunks, toasted almonds and belgian milk chocolate		
coconut macaroons		
plain	6 pieces	12.00
chocolate dipped	6 pieces	13.00
mandelbroit		
chocolate chip	6 pieces	11.00
almond	6 pieces	11.00
brownies with ganache glaze	per pc	2.50
fruit display		
extra small (serves 3-5)		24.00
small (serves 7-10)		45.00



For over 30 years L-EAT has served the Greater Toronto Area with the utmost of professionalism and a commitment to quality ingredients. Our repeat clientele and personal references are our greatest testament. L-EAT offers outstanding value, unique culinary delights and personal service that make entertaining both pleasurable and memorable.

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

Ordering deadline is 3 business days before the first seder

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

Pick-up 9am - 4pm
3829 Bathurst Street

Delivery available from \$25
am: 9am - 12pm **pm:** 12pm - 4pm

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