

# rosh hashanah & yom kippur

by

*Leat*  
CATERING

## the traditions

chopped liver (4-6 servings) with flat breads	6.50	250ml	add 1.00	per person
homemade gefilte fish (3 oz portion) salt and pepper or sweet, made with white fish served with sliced carrots	6.00	per pc		
sliced granny smith apples	500 ml 4.00	1 litre 7.50		
crown challah plain or sweet with raisins	15.00	each		

## SOUPS

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

## salads

	individual	extra small (serves 4-6)	small (serves 7-10)
caesar salad with grana padano parmesan and homemade herb croutons	13.50	35.00	50.00
greek salad with romaine, feta, peppers, tomato, red bermuda onion, kalamata olives, lemon dressing	14.50	55.00	75.00
couscous salad with organic dried fruits, whole roasted cashews, fresh mint	11.00	35.00	50.00
farfalle pasta salad with smoked mozzarella, marinated olives, oven cured tomatoes and tapenade dressing	13.50	35.00	50.00
halved yellow and red cherry tomatoes with halved cherry bocconcini and basil oil	14.50	55.00	75.00
baby spinach with apple crisps dried cranberries and honey rosemary dressing	14.50	55.00	75.00
red and savory cabbage slaw with celeriac, carrot and apple julienne and apple cider dressing	13.50	45.00	65.00
israeli salad chopped tomato and cucumber, red onion and parsley with lemon dressing	13.50	45.00	65.00

## sides

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	2-3 portion pan 12.00	10 portion pan 40.00
(serves 10-12) potatoes, sweet potatoes, carrots, turnips, parsnips, sweet onions and roasted garlic		
mashed potatoes with roasted garlic	2-3 portion pan 8.50	10 portion pan 40.00
broccoli florets with sea salt and olive oil	2-3 portion pan 10.00	10 portion pan 40.00
homemade chicken meat balls sweet and sour	10pcs 20.00	60pcs 90.00
carrot tzimes with heirloom coloured carrots, pineapple and raisins	2-3 portion pan 9.50	10 portion pan 45.00
turkey stuffing	2-3 portion pan 9.50	10 portion pan 45.00

## mains

	per portion
brisket with sweet and sour gravy (8 oz portion)	16.00
veal scallopini (3 pieces per portion) with roasted mushroom and thyme jus	20.00
maple glazed salmon fillet	17.00
seared halibut (6 oz portion) served in a white wine and fennel broth with cherry tomatoes and fresh herbs	28.00
chicken fingers with panko crust with plum sauce (4 pcs per portion)	13.50
pan seared supreme of chicken stuffed with spinach, caramelized onions and mushrooms	16.00
half roasted chicken (order in multiples of 2) tuscan-style with lemon and rosemary, natural jus	15.00
whole roasted turkey	12-14 lbs 175.00 serves 10-14
	25-30 lbs 325.00 serves 25-30
with homemade turkey gravy and cranberry sauce add 20.00 to receive sliced and de-boned	

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## noodles

noodle pudding	(2-3 portion pan) 12.00	(1/2 pan) 40.00
sweet cornflake or salt and pepper		
lasagna	<b>2-3 portion pan</b>	<b>deep ½-pan</b>
grilled vegetable	23.00	65.00
mixed mushroom	22.00	65.00
cheese	22.00	65.00
spinach and ricotta	22.00	65.00
manicotti with ricotta and spinach	(6 pcs) 30.00	(16 pcs) 80.00
sweet potato agnolotti	(individual) 21.50	85.00
with sundried tomatoes and pink sauce		
ricotta filled tortellini	(individual) 19.50	75.00
with vegetable julienne and pink sauce		

## breaking the fast

quiches	<b>10"</b> (serves 8-12)	50.00
cheese		
mushroom and cheese		
broccoli and brie		
french toast soufflé	(2-3 portion pan) 18.00	(1/2 pan) 50.00
with blueberries, served with maple syrup and whipped cream		
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		
smoked salmon platter	<b>200.00</b>	per side
served with bagels, sliced tomato, sliced cucumber, sliced red onion, whipped cream cheese, capers, lemon wedges		
dairy platter	<b>12.50</b>	per person (min 8 ppl)
tuna, egg salad, bagels, sliced tomato, sliced cucumber, whipped cream cheese		

## kugels

spiced apple, cranberry, raisin and farfel	
classic potato – crispy potato pudding	2-3 portion pan 9.50 10 portion pan 40.00
sweet potato	

## desserts

10" cakes serve 12	
apple walnut cheese cake (10")	52.00
classic chocolate cake (10")	48.00
apple crumble pan (serves 8)	35.00
apple cinnamon divine cake	8" 30.00 10" 48.00
honey cake (8")	24.00
sweet honey spice cake, coffee, honey, roasted almond slivers	
fruit display	
extra small (serves 3-5)	24.00
small (serves 7-10)	45.00
brownies (12)	18.00
lemon squares (12)	18.00

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416.631.6585