

# rosh hashanah & yom kippur

by

*Leat*  
CATERING

## the traditions

|  |             |              |        |
|--|-------------|--------------|--------|
| chopped liver (4-6 servings)<br>with flat breads   | 6.50        | 250ml        |        |
|  | add 1.00    | per person   |        |
| homemade gefilte fish (3 oz portion)<br>salt and pepper or sweet, made with white fish<br>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<br>(serves 4-6) | small<br>(serves 7-10) |
|--|------------|-----------------------------|------------------------|
| caesar salad<br>with grana padano parmesan and homemade herb croutons  | 13.50      | 35.00                       | 50.00                  |
| greek salad<br>with romaine, feta, peppers, tomato, red bermuda onion,<br>kalamata olives, lemon dressing      | 14.50      | 55.00                       | 75.00                  |
| couscous salad<br>with organic dried fruits, whole roasted cashews, fresh mint                                 | 11.00      | 35.00                       | 50.00                  |
| farfalle pasta salad<br>with smoked mozzarella, marinated olives, oven cured tomatoes<br>and tapenade dressing | 13.50      | 35.00                       | 50.00                  |
| halved yellow and<br>red cherry tomatoes<br>with halved cherry bocconcini and basil oil                        | 14.50      | 55.00                       | 75.00                  |
| baby spinach<br>with apple crisps<br>dried cranberries and honey rosemary dressing                             | 14.50      | 55.00                       | 75.00                  |
| red and savoy<br>cabbage slaw<br>with celeriac, carrot and apple julienne and apple cider dressing             | 13.50      | 45.00                       | 65.00                  |
| israeli salad<br>chopped tomato and cucumber, red onion and parsley with lemon dressing                        | 13.50      | 45.00                       | 65.00                  |

## sides

|  |                            |                           |
|--|----------------------------|---------------------------|
| grilled vegetable<br>display   | x-small (serves 3-5) 30.00 | small (serves 7-10) 60.00 |
| portobello mushrooms, red and yellow peppers, sweet potato,<br>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,<br>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<br>sweet and sour  | 10pcs 20.00                | 60pcs 90.00               |
| carrot tzimes<br>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)<br>with roasted mushroom and thyme jus                                    | 20.00                            |
| maple glazed salmon fillet   | 17.00                            |
| seared halibut (6 oz portion)<br>served in a white wine and fennel broth with cherry tomatoes<br>and fresh herbs | 28.00                            |
| chicken fingers with panko crust<br>with plum sauce (4 pcs per portion)  | 13.50                            |
| pan seared supreme of chicken<br>stuffed with spinach, caramelized onions and mushrooms                          | 16.00                            |
| half roasted chicken (order in multiples of 2)<br>tuscan-style with lemon and rosemary, natural jus              | 15.00                            |
| whole roasted turkey   | 12-14 lbs 175.00<br>serves 10-14 |
|  | 25-30 lbs 325.00<br>serves 25-30 |
| with homemade turkey gravy and cranberry sauce<br>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<br>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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