



# PASSOVER

by

*Leat*  
CATERING

## seder musts!

|   |                    |             |                    |              |
|---|--------------------|-------------|--------------------|--------------|
| <b>chopped liver</b>  | 250ml (serves 2-3) | <b>6.50</b> | 500ml (serves 4-6) | <b>12.50</b> |
| <b>homemade gefilte fish</b> (3 oz portion)                               |                    |             | per pc             | <b>6.00</b>  |
| salt and pepper or sweet, made with white fish served with sliced carrots |                    |             |                    |              |
| <b>red or white preserved horseradish</b>                                 |                    |             | 250 ml             | <b>6.50</b>  |
| <b>the seder plate</b>  |                    |             |                    | <b>11.00</b> |
| components enough for the plate only                                      |                    |             |                    |              |
| <b>traditional charoset</b> with walnuts                                  | 250ml              | <b>7.50</b> | 500ml              | <b>14.00</b> |
| <b>charoset</b> nut-free  | 250ml              | <b>7.50</b> | 500ml              | <b>14.00</b> |
| <b>hard-boiled egg</b>  |                    |             | each               | <b>1.50</b>  |
| <b>matzoh</b>   |                    |             | per box            | <b>5.00</b>  |

## soups

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

## salads

|  | <b>individual</b> | <b>extra small</b><br>(serves 4-6) | <b>small</b><br>(serves 7-10) |
|--|-------------------|------------------------------------|-------------------------------|
| <b>mixed crisp greens</b>  | <b>11</b>         | <b>35.00</b>                       | <b>50.00</b>                  |
| cherry tomatoes, hearts of palm, cucumber and lemon dressing           |                   |                                    |                               |
| <b>israeli salad</b>   | <b>13.50</b>      | <b>45.00</b>                       | <b>65.00</b>                  |
| chopped tomato and cucumber, red onion and parsley with lemon dressing |                   |                                    |                               |
| <b>homemade vinaigrette coleslaw</b>                                   |                   | 500 ml (2 portions)                | <b>9.00</b>                   |
| cabbage and carrot   |                   |                                    |                               |

## sides

|   |                             |              |                            |              |
|---|-----------------------------|--------------|----------------------------|--------------|
| <b>grilled vegetable display</b>  | <b>x-small</b> (serves 4-6) | <b>30.00</b> | <b>small</b> (serves 7-10) | <b>60.00</b> |
| portobello mushrooms, red and yellow peppers, sweet potato, zucchini and eggplant. best enjoyed at room temperature |                             |              |                            |              |
| <b>roasted root vegetables</b>  |                             |              | 2-3 portion pan            | <b>12.00</b> |
| potatoes, sweet potatoes, carrots, turnips, parsnips, sweet onions and roasted garlic                               |                             |              | 8-12 portion pan           | <b>40.00</b> |
| <b>mashed potatoes</b> with roasted garlic  |                             |              | 2-3 portion pan            | <b>8.50</b>  |
|   |                             |              | 8-12 portion pan           | <b>40.00</b> |

## sides (cont.)

|  |                 |                               |
|--|-----------------|-------------------------------|
| <b>broccoli florets</b> with sea salt and olive oil                        | 2-3 portion pan | <b>10.00</b>                  |
|  |                 | 8-12 portion pan <b>40.00</b> |
| <b>grilled asparagus</b> with lemon zest and olive oil                     | 2-3 portion pan | <b>14.00</b>                  |
|  |                 | 8-12 portion pan <b>60.00</b> |
| <b>carrot tzimes</b> with heirloom coloured carrots, pineapple and raisins | 2-3 portion pan | <b>12.00</b>                  |
|  |                 | 8-12 portion pan <b>40.00</b> |

## kugels

|  |                  |              |
|--|------------------|--------------|
| <b>carrot, zucchini, farfel</b>                | 2-3 portion pan  | <b>9.50</b>  |
| <b>spiced apple, cranberry, raisin, farfel</b> | 8-12 portion pan | <b>40.00</b> |
| <b>classic potato</b> - crispy potato pudding  |                  |              |
| <b>sweet potato</b>                            |                  |              |

## mains

|   |                  |                  |                       |                            |
|---|------------------|------------------|-----------------------|----------------------------|
| <b>beef shortribs</b> with rosemary jus   |                  |                  | per portion           | <b>30.00</b>               |
| <b>brisket with sweet and sour gravy</b> (8 oz portion)   |                  |                  |                       | <b>16.00</b>               |
| <b>maple glazed salmon fillet</b>   |                  |                  |                       | <b>17.00</b>               |
| <b>homemade chicken meat balls</b>  | 10pcs            | <b>20.00</b>     | 50 pcs                | <b>75.00</b>               |
| sweet and sour  |                  |                  |                       |                            |
| <b>chicken fingers</b> potato flake crust with plum sauce (4 pcs per portion)                         |                  |                  |                       | <b>13.50</b>               |
| <b>pan seared supreme of chicken</b>  |                  |                  |                       | <b>16.00</b>               |
| stuffed with spinach, caramelized onions and mushrooms  |                  |                  |                       |                            |
| <b>half roasted chicken</b>   |                  |                  |                       | <b>15.00</b>               |
| tuscan-style with lemon and rosemary, natural jus   |                  |                  |                       |                            |
| <b>chicken breast marabella</b> (boneless, skinless)  |                  |                  |                       | <b>14.00</b>               |
| boneless and skinless breast with dried prunes, apricots, pitted olives, green olives, capers and jus |                  |                  |                       |                            |
| <b>roasted turkey breast</b>  | per 8 oz portion | <b>16.00</b>     | per breast            | <b>100.00</b>              |
| with homemade turkey gravy serves 6-9 ppl   |                  |                  |                       |                            |
| <b>roasted turkey</b>   | <b>half</b>      | <b>95.00</b>     | <b>small</b>          | <b>175.00</b>              |
|   |                  | 6-7 lbs (4-6ppl) | 12-14 lbs (10-14 ppl) | <b>large</b> <b>325.00</b> |
| with homemade turkey gravy and cranberry sauce add 20.00 to receive de-boned and sliced               |                  |                  |                       |                            |

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## sweets

(10" cake, 12 servings per cake)

**lemon dream cake (10")** 54.00

fluffy lemon mousse in a toasted coconut meringue flan topped with white chocolate shavings. \*gluten-free

**chocolate crunch cake (10")** 56.00

chocolate matza meal sponge cake, chocolate butter cream icing, crumbled toasted almond matza crunch, blegian milk chocolate

**matza crunch** **260g box** 18.00

crisp brittle, matza chunks, toasted almonds and blegian 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 and berry platter**

extra small (serves 3-5) 24.00

small (serves 7-10) 45.00



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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**

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