



PASSOVER

by

Leat
CATERING

seder musts!

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

soups

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

salads

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

sides

grilled vegetable display	x-small (serves 4-6)	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
		8-12 portion pan		40.00
potatoes, sweet potatoes, carrots, turnips, parsnips, sweet onions and roasted garlic				
mashed potatoes		2-3 portion pan		8.50
		8-12 portion pan		40.00
with roasted garlic				

sides (cont.)

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

kugels

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

mains

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



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

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pick-ups 9am - 4pm | 3831 bathurst street

delivery available from \$25

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