

# rosh hashanah & yom kippur

by

*Leat*  
CATERING

## the traditions

<b>chopped liver</b> 250ml (serves 2-3) <b>6.50</b>	500ml (serves 4-6) <b>12.50</b>
<b>with flat breads</b>	add (per person) <b>1.50</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>sliced granny smith apples</b>	500 ml <b>4.00</b> 1 litre <b>7.50</b>
<b>crown challah</b> plain or sweet with raisins	each <b>15.00</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> (serves 4-6)	<b>small</b> (serves 7-10)
<b>caesar salad</b>	<b>13.50</b>	<b>35.00</b>	<b>50.00</b>
with grana padano parmesan and homemade herb croutons			
<b>greek salad</b>	<b>14.50</b>	<b>55.00</b>	<b>75.00</b>
with romaine, feta, peppers, tomato, red bermuda onion, kalamata olives, lemon dressing			
<b>baby spinach with apple crisps</b>	<b>14.50</b>	<b>55.00</b>	<b>75.00</b>
dried cranberries and honey rosemary dressing			
<b>couscous salad</b>	<b>11.00</b>	<b>35.00</b>	<b>50.00</b>
with organic dried fruits, whole roasted cashews, fresh mint			
<b>red and savory cabbage slaw</b>	<b>13.50</b>	<b>45.00</b>	<b>65.00</b>
with celeriac, carrot and apple julienne and apple cider 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>farfalle pasta salad</b>	<b>13.50</b>	<b>35.00</b>	<b>50.00</b>
with smoked mozzarella, marinated olives, oven cured tomatoes and tapenade dressing			
<b>halved yellow and red cherry tomatoes</b>	<b>14.50</b>	<b>55.00</b>	<b>75.00</b>
with halved cherry bocconcini and basil oil			

## 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>
<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>carrot tzimes</b>	2-3 portion pan	<b>12.00</b>
with heirloom coloured carrots, pineapple and raisins	8-12 portion pan	<b>40.00</b>
<b>turkey stuffing</b>	2-3 portion pan	<b>9.50</b>
	8-12 portion pan	<b>40.00</b>

## mains

	per portion
<b>beef shortribs</b> with rosemary jus	<b>30.00</b>
<b>brisket with sweet and sour gravy</b> (8 oz portion)	<b>16.00</b>
<b>veal scallopini</b> (3 pcs per portion) with roasted mushroom and thyme jus	<b>20.00</b>
<b>maple glazed salmon fillet</b>	<b>17.00</b>
<b>seared halibut</b> (6 oz portion) served in a white wine and fennel broth with cherry tomatoes and fresh herbs	<b>28.00</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> panko crust with plum sauce (4 pcs per portion)	<b>13.50</b>
<b>pan seared supreme of chicken</b> stuffed with spinach, caramelized onions and mushrooms	<b>16.00</b>
<b>half roasted chicken</b> tuscan-style with lemon and rosemary, natural jus	<b>15.00</b>
<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 95.00</b> <b>small 175.00</b> <b>large 325.00</b>	
6-7 lbs (4-6ppl) 12-14 lbs (10-14 ppl) 25-30 lbs (25-30 ppl)	
with homemade turkey gravy and cranberry sauce add 20.00 to receive de-boned and sliced	

# rosh hashanah & yom kippur

by

*Leat*  
CATERING

## noodles & lighter fare

	2-3 portion pan	½-pan (serves 8-12)
<b>lasagna</b>		
grilled vegetable • mixed mushroom cheese • spinach & ricotta	23.00 22.00	65.00 65.00
<b>manicotti</b> with ricotta and spinach (6pcs)	30.00	(16pcs) 80.00
<b>sweet potato agnolotti</b> (indv.)	21.50 38.00	85.00
in a pink sauce with sun-dried tomatoes		
<b>ricotta filled tortellini</b> (indv.)	19.50 32.00	75.00
in a pink sauce with vegetable julienne		
<b>quiches</b>	10" (serves 8-12)	50.00
cheese • mushroom & cheese • broccoli & brie		
<b>noodle pudding</b>	12.00	40.00
sweet cornflake or salt and pepper		
<b>baked blueberry french toast</b>	18.00	50.00
with maple syrup and whipped cream		
<b>cheese blintzes</b> (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		
<b>maple salmon side</b>	(per side)	150.00
with chive sour cream and sliced baguette		
<b>smoked salmon display</b> (4 ppl)	60.00	(per side) 200.00
deli style cream cheese, sliced english cucumber, sliced tomatoes, capers, quick pickled red onion, fresh baked gryfe's poppy seed, sesame seed bagels		
<b>dairy display</b>	(serves 7-10)	100.00
tuna, egg salad, sliced tomato, sliced cucumber, whipped cream cheese		

## kugels

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

## desserts

	8"	10" (serves 12)
<b>phipp's apple walnut cheesecake</b>	---	52.00
<b>phipp's classic chocolate cake</b>	---	48.00
<b>phipp's apple cinnamon divine cake</b>	30.00	48.00
<b>phipp's honey cake</b>	24.00	---
sweet honey spice cake, coffee, honey, roasted almond slivers		
<b>apple crumble pan</b> (serves 8)		35.00
<b>brownies</b> (6)		15.00
<b>lemon squares</b> (6)		15.00
<b>fruit and berry platter</b>		
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 order date**

416-631-9226

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

delivery available from \$25 | am: 9am - 12pm pm: 12pm - 4pm

[www.leadcatering.com](http://www.leadcatering.com) • [info@leadcatering.com](mailto:info@leadcatering.com)

also visit us at

**PAESE**  
RISTORANTE

3827 bathurst street  
416.631.6585