

A gold knife and fork are positioned vertically on the left side of the image, resting on a black plate. The background is a dark grey gradient with a light grey semi-circle on the right side.

HOLIDAY ENTERTAINING

*a little bit
different this year*

DINNER BOXES

by

Leat
CATERING



menu 1

APPETIZER

apple crisp salad

apple crisps, dried cranberries

honey rosemary dressing

or

roasted butternut squash soup

MAIN COURSE

turkey breast

mashed potatoes, stuffing,

french green beans, maple glazed carrots

with toasted pepitas

gravy, cranberry sauce

or

maple glazed salmon

sweet potato mash, stuffing,

french green beans, maple glazed carrots with

toasted pepitas, cranberry sauce

or

vegan root vegetable pot pie

stuffing, french green beans, maple glazed

carrots with toasted pepitas, cranberry sauce

DESSERT

roasted pear, apple & plum crostata

open faced pie

\$45



menu 2

GRAZING

crudite dipping box

house-made green goddess dip

white bean and mint dip

pita triangles

SALAD

kale caesar salad

focaccia croutons, grana padano

roasted garlic caesar dressing

or

roasted pear salad

goat cheese, candied pecans

honey rosemary dressing

MAIN COURSE

truffled honey chicken supreme

or

maple glazed salmon

fingerling potatoes with fleur de sel

thin green bean & heirloom carrot bundle

DESSERT

salted caramel budino in a jar

butterscotch pudding, homemade caramel sauce, chantilly

cream rosemary pine nut brittle

\$50



menu 3

GRAZING

artisanal cheese box

*triple crème brie, thunder oak gouda,
chèvre en paillot and parmigiano reggiano,
raincoast crisps, baguette, strawberries, grapes,
medjool dates, fig compote, honey, roasted almonds*

SALAD

BBR salad

*boston bibb, belgian endive, radicchio
shaved fennel, orange, hazelnuts
white balsamic dressing*

or

winter insalata caprese

*oven cured tomatoes, mozzarella di bufala
pesto & pine nuts*

MAIN COURSE

braised beef short rib, rosemary jus

*sour cream mashed potatoes
Brussels sprouts and heirloom carrots
panko crusted onion ring*

or

"whole" branzino

*roasted double fillets with
lemon wheels and fresh herbs, gremolata
roasted potatoes, parsnips
Brussels sprouts and heirloom carrots*

DESSERT

white chocolate and raspberry tart

\$70



menu 4

GRAZING

antipasto box

*prosciutto, genoa salami, grana padano, fontina
citrus marinated olives, dried apricots, fig compote
grilled rosemary focaccia
raincoast crisp crackers*

SALAD

21 ingredient Paese Calabrese slaw

*endive, radicchio, bibb lettuce, kale, amaranth, parsley, seedlings,
pea sprouts, edible flowers, red pepper, carrot, fennel, artichokes,
dried fig, dried apricot, sweet pickled onion, parmesan crisps,
candied pumpkin seeds, toasted hazelnuts,
fig dressing and crispy capellini*

or

beet salad

*sliced golden beets with baby arugula, goat cheese
pomegranate seeds, pistachios, orange dressing*

MAIN COURSE

roasted triple A beef tenderloin, rosemary jus

*mashed potatoes with caramelized onions
green bean and heirloom carrot bundle*

or

truffle honey black cod

*seared shiitake mushrooms
roasted fingerling potatoes
green bean and heirloom carrot bundle*

DESSERT

chocolate peanut butter tart

\$90

ADD ONS

HORS D'OEUVRES
a selection of 4 pieces
per person
\$15

BREAD & OLIVE OIL
sea salt & rosemary foccacia
miniature extra virgin
olive oil bottle
\$10

WINE

half bottle of wine (375ml)

sauvignon blanc - kim crawford
(new zealand) 2019

cabernet sauvignon - wolf blass yellow
label (australia) 2018

sparkling wine - henkell (germany)
premium labels also available

\$17

MAKE IT A GALA

includes the below items

hors d'oeuvres
select 4 pieces

&

menu card indicating all dinner courses

&

sea salt and rosemary foccacia
miniature extra virgin olive oil bottle

&

half bottle of wine (375ml)

\$45