

# chanukah

by *Leat*  
CATERING

## latkes

<b>2 inch</b> (per pc) <b>1.50</b>	<b>3 inch</b> (per pc) <b>3.00</b>
<b>yukon gold potato</b> • <b>sweet + yukon gold potato</b> • <b>zucchini potato</b>	
<b>sourcream</b> 500ml <b>4.50</b>	<b>apple sauce</b> <b>8.50</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>mixed greens salad</b>	<b>11.00</b>	<b>35.00</b>	<b>50.00</b>
with cucumber, tomato, carrot gaufrette and balsamic dressing			
<b>roasted pear salad</b>	<b>14.50</b>	<b>50.00</b>	<b>75.00</b>
mixed greens, goat cheese, candied pecans 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			

## sides

<b>grilled vegetable display</b>	<b>x-small</b> (serves 4-6) <b>30.00</b>	<b>small</b> (serves 7-10) <b>75.00</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>13.00</b>	8-12 portion pan <b>45.00</b>
potatoes, sweet potatoes, carrots, turnips, parsnips, sweet onions and roasted garlic		
<b>mashed potatoes</b> with roasted garlic	2-3 portion pan <b>10.50</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>

## 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>19.00</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		<b>13.50</b>
with plum sauce (4 pcs per portion)		
<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>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> 6-7 lbs (4-6ppl)	<b>small 175.00</b> 12-14 lbs (10-14 ppl)
with homemade turkey gravy and cranberry sauce		<b>large 325.00</b> 25-30 lbs (25-30 ppl)
add 20.00 to receive de-boned and sliced		

## noodles & lighter fare

	<b>2-3 portion pan</b>	<b>½-pan</b> (serves 8-12)
<b>lasagna</b>		
grilled vegetable • mixed mushroom	<b>23.00</b>	<b>65.00</b>
cheese • spinach & ricotta	<b>22.00</b>	<b>65.00</b>
<b>manicotti</b> with ricotta and spinach	(6pcs) <b>30.00</b>	(16pcs) <b>80.00</b>
<b>sweet potato agnolotti</b> (indv.)	<b>21.50</b>	<b>38.00</b>
in a pink sauce with sun-dried tomatoes		<b>85.00</b>
<b>ricotta filled tortellini</b> (indv.)	<b>19.50</b>	<b>32.00</b>
in a pink sauce with vegetable julienne		<b>75.00</b>
<b>quiches</b>		<b>10"</b> (serves 8-12) <b>50.00</b>
cheese • mushroom & cheese • broccoli & brie		
<b>noodle pudding</b>	<b>12.00</b>	<b>40.00</b>
sweet cornflake or salt and pepper		
<b>baked blueberry french toast</b>	<b>18.00</b>	<b>50.00</b>
with maple syrup and whipped cream		
<b>cheese blintzes</b> (12 pcs)		<b>36.00</b>
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) <b>150.00</b>
with chive sour cream and sliced baguette		
<b>smoked salmon display</b>	(4 ppl) <b>60.00</b>	(per side) <b>200.00</b>
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) <b>100.00</b>
tuna, egg salad, sliced tomato, sliced cucumber, whipped cream cheese		

we are a full service caterer! L-EAT would be pleased to arrange for rentals and staff along with your meal

**416-631-9226**

**pick-ups** 9am - 4pm • 3831 bathurst street • **delivery available** from \$25 | **am:** 9am - 12pm **pm:** 12pm - 4pm