



# 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> (serves 4-6)	<b>small</b> (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>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>
potatoes, sweet potatoes, carrots, turnips, parsnips, sweet onions and roasted garlic				8-12 portion pan <b>45.00</b>
<b>mashed potatoes</b> with roasted garlic			2-3 portion pan	<b>10.50</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>19.00</b>
<b>homemade chicken meat balls</b> sweet and sour	10pcs	<b>20.00</b>	50 pcs	<b>75.00</b>
<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> 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>chicken breast marabella</b> (boneless, skinless) boneless and skinless breast with dried prunes, apricots, pitted olives, green olives, capers and jus				<b>14.00</b>
<b>roasted turkey breast</b> with homemade turkey gravy	per 8 oz portion	<b>16.00</b>	per breast	<b>100.00</b> serves 6-9 ppl
<b>roasted turkey</b> with homemade turkey gravy and cranberry sauce add 20.00 to receive de-boned and sliced	<b>half</b> 6-7 lbs (4-6ppl)	<b>95.00</b>	<b>small</b> 12-14 lbs (10-14 ppl)	<b>175.00</b>
			<b>large</b> 25-30 lbs (25-30 ppl)	<b>325.00</b>

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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, belgian milk chocolate

**matza crunch** 260g box 18.00

crisp brittle, matza chunks, toasted almonds and belgian 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**

416-631-9226

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delivery available from \$25

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