

rosh hashanah & yom kippur

by

Leat
CATERING

the traditions

chopped liver 250ml (serves 2-3) 6.50	500ml (serves 4-6) 12.50
with flat breads	add (per person) 1.50
homemade gefilte fish (3 oz portion)	per pc 6.00
salt and pepper or sweet, made with white fish served with sliced carrots	
sliced granny smith apples	500 ml 4.00 1 litre 7.50
crown challah plain or sweet with raisins	each 15.00

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)
caesar salad	13.50	35.00	50.00
with grana padano parmesan and homemade herb croutons			
greek salad	14.50	55.00	75.00
with romaine, feta, peppers, tomato, red bermuda onion, kalamata olives, lemon dressing			
baby spinach with apple crisps	14.50	55.00	75.00
dried cranberries and honey rosemary dressing			
couscous salad	11.00	35.00	50.00
with organic dried fruits, whole roasted cashews, fresh mint			
red and savory cabbage slaw	13.50	45.00	65.00
with celeriac, carrot and apple julienne and apple cider dressing			
israeli salad	13.50	45.00	65.00
chopped tomato and cucumber, red onion and parsley with lemon dressing			
farfalle pasta salad	13.50	35.00	50.00
with smoked mozzarella, marinated olives, oven cured tomatoes and tapenade dressing			
halved yellow and red cherry tomatoes	14.50	55.00	75.00
with halved cherry bocconcini and basil oil			

sides

grilled vegetable display	x-small (serves 4-6) 30.00	small (serves 7-10) 75.00
portobello mushrooms, red and yellow peppers, sweet potato, zucchini and eggplant. best enjoyed at room temperature		
roasted root vegetables	2-3 portion pan 13.00	8-12 portion pan 45.00
potatoes, sweet potatoes, carrots, turnips, parsnips, sweet onions and roasted garlic		
mashed potatoes with roasted garlic	2-3 portion pan 10.50	8-12 portion pan 40.00
broccoli florets with sea salt and olive oil	2-3 portion pan 10.00	8-12 portion pan 40.00
carrot tzimes	2-3 portion pan 12.00	8-12 portion pan 40.00
with heirloom coloured carrots, pineapple and raisins		
turkey stuffing	2-3 portion pan 9.50	8-12 portion pan 40.00

mains

	per portion
beef shortribs with rosemary jus	30.00
brisket with sweet and sour gravy (8 oz portion)	16.00
veal scallopini (3 pcs per portion) with roasted mushroom and thyme jus	20.00
maple glazed salmon fillet	19.00
seared halibut (6 oz portion) served in a white wine and fennel broth with cherry tomatoes and fresh herbs	28.00
homemade chicken meat balls 10pcs 20.00 50 pcs 75.00	
sweet and sour	
chicken fingers panko crust with plum sauce (4 pcs per portion)	13.50
pan seared supreme of chicken stuffed with spinach, caramelized onions and mushrooms	16.00
half roasted chicken tuscan-style with lemon and rosemary, natural jus	15.00
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 large 325.00	
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	

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noodles & lighter fare

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

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		

desserts

	8"	10" (serves 12)
phipp's apple walnut cheesecake	---	52.00
phipp's classic chocolate cake	---	48.00
phipp's apple cinnamon divine cake	30.00	48.00
phipp's honey cake	24.00	---
sweet honey spice cake, coffee, honey, roasted almond slivers		
apple crumble pan (serves 8)		35.00
brownies (6)		15.00
lemon squares (6)		15.00
fruit and berry platter		
extra small	(serves 3-5)	24.00
small	(serves 7-10)	45.00

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