



PASSOVER

by

Leat CATERING

seder musts!

- chopped liver** 250ml (serves 2-3) **8.00** 500ml (serves 4-6) **15.00**
- homemade gefilte fish** per 3oz piece **7.25**
salt and pepper or sweet
made with white fish, served with sliced carrots
- homemade gefilte chicken** per 3oz piece **7.25**
just like gefilte fish, but with chicken!
- red or white preserved horseradish** 250ml **6.50**
- the seder plate** **12.00**
components enough for the plate only
- traditional charoset with walnuts** 250ml **8.00** 500ml **15.00**
- nut-free charoset** 250ml **8.00** 500ml **15.00**
- hard-boiled eggs** 6 pcs per order **9.00**
- matzoh** per box **5.00**

soups

all soups are dairy free

- chicken soup** per litre **15.00**
with carrot and celery
- matzoh balls** 1 large or 3 small **1.50**
- roasted butternut squash** per litre **15.00**
- roasted mushroom** per litre **15.00**
- minestrone** per litre **15.00**
- white bean and kale** per litre **15.00**

salads

	individual per person	x-small serves 4-6	small serves 7-10
caesar salad romaine, caesar dressing matzoh croutons	13.50	35.00	50.00
mixed crisp greens cherry tomatoes, hearts of palm, cucumber lemon dressing	11.00	35.00	50.00
israeli salad chopped tomato & cucumber, red onion parsley, lemon dressing	12.00	40.00	60.00
homemade vinaigrette coleslaw cabbage and carrot		500ml (serves 2)	9.00

mains

- beef shortribs** per portion **29.00**
rosemary jus
- brisket with sweet & sour gravy** **20.00**
8oz portion
- thick cut rib eye** **60.00**
18oz, serves 2-3
- grilled veal chop** **32.00**
16oz, veal jus
- veal scallopini** **23.00**
roasted mushrooms and thyme jus
3 pieces per portion
- maple glazed salmon fillet** **19.00**
- branzino** **29.00**
double fillets, lemon, fresh herbs, gremolata sauce
- chicken scallopini** **21.00**
roasted mushrooms and thyme jus
3 pieces per portion
- pan seared supreme of chicken** **16.00**
stuffed with spinach, caramelized onions and mushrooms
- half roasted chicken** **15.00**
tuscan-style with lemon and rosemary, natural jus
- chicken breast marabella** **16.00**
boneless, skinless breast with dried prunes, apricots, olives, capers, jus
- chicken fingers with potato flake crust** **13.50**
plum sauce, 4 pieces per portion
- homemade chicken meatballs** 10pcs **20.00** 50pcs **75.00**
sweet and sour
- roasted turkey breast** 8oz portion **16.00** per breast **100.00**
with homemade gravy serves 6-9

- roasted turkey** half **95.00**
with homemade turkey gravy and cranberry sauce
add 20.00 to receive de-boned and sliced
6-7 lbs (4-6 ppl)
- small **175.00**
12-14 lbs (10-14 ppl)
- large **325.00**
25-30 lbs (25-30 ppl)



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sides

	2-3 portion pan	half pan serves 8-12
roasted root vegetables potatoes, sweet potatoes, carrots, turnips, parsnips, sweet onions and roasted garlic	13.00	45.00
mashed potatoes with roasted garlic	10.50	35.00
broccoli florets with sea salt and olive oil	12.00	45.00
grilled asparagus with lemon zest and olive oil	15.00	65.00
carrot tzimes with pineapple and raisins	12.00	40.00
sauteed mixed vegetables broccoli, cauliflower, carrot and snow pea evoo and sea salt	13.00	45.00
cauliflower fried rice carrot, celery, onion and button mushrooms	15.00	65.00
grilled vegetable display portobello mushrooms, red and yellow peppers, sweet potato, zucchini and eggplant best enjoyed at room temperature	x-small serves 4-6 36.00	small serves 7-10 60.00

kugels

	2-3 portion pan	half pan serves 8-12
carrot, zucchini and farfel	9.50	40.00
spiced apple, cranberry, raisin, farfel		
classic crispy potato		
sweet potato		

sweets

lemon dream cake fluffy lemon mousse in a toasted coconut meringue flan topped with white chocolate shavings <i>gluten free</i> 10" cake, serves 10-12	54.00
chocolate crunch cake chocolate matza meal sponge cake, chocolate butter cream icing, crumbled toasted almond matza crunch, belgian milk chocolate <i>contains nuts</i> 10" cake, serves 10-12	56.00
box of matza crunch crisp brittle, matza chunks, toasted almonds and belgian milk chocolate <i>contains nuts</i> 260g box	18.00
coconut macaroons plain	12.00
chocolate dipped	13.00
6 pieces	
mandelbrot chocolate chip	11.00
almond	11.00
6 pieces	
brownies with ganache glaze per piece	2.50
fresh fruit and berry platter	x-small serves 3-5 24.00
	small serves 7-10 45.00

NEW: place your Passover order

ONLINE

www.market.leadcatering.com



**2021 Order deadline:
12pm Tuesday March 23rd**

Pick up at 3831 Bathurst street, hourly,
Sat March 27th & Sun March 28th 9am to 4pm

Delivery available starting at \$25
9am - 12pm or 12pm-4pm

416.631.9226

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