

EASTER

by

Leat
CATERING



salads & appetizers

	<i>individual per person</i>	
antipasto di mare shrimp, scallop, calamari, fennel, capers, lemon, evoo	20.00	
chopped salad iceberg lettuce, egg, hearts of palm, provolone, cherry tomatoes, pickled red onion, dijon vinaigrette	16.00	
asparagus & burrata salad grilled asparagus, burrata, radish, roasted hazelnuts, white balsamic vinaigrette	22.00	
easter pizza white pan pizza with honey glazed ham, golden pineapple, red onion, mozzarella, fresh rosemary & thyme <i>sliced into 12</i>	23.00	<i>12x16" pan</i>
mushroom 'calamari' crispy oyster mushroom, vegan lemon aioli	16.00	
caesar salad grana padano and focaccia croutons	13.50	35.00
BBR salad boston bibb, belgian endive, raddiccio, fennel, sweet pea hummus, orange, hazelnut, white balsamic	14.50	55.00
cavolo nero kale, farro, golden raisins, pinenuts, pecorino, red wine vinaigrette	14.50	45.00

mains

	<i>per portion</i>
italian sausages with escarole and white beans 2 pieces	25.00
whole tuscan style rotisserie chicken	28.00
roasted rack of ontario lamb dijon and rosemary serves 2-3 per rack (7-8 bones)	75.00
veal osso bucco braising vegetables of carrot, celery, potato served with grilled polenta	36.00
roasted beef tenderloin peppercorn herb crust, red wine jus serves 3-4	110.00
branzino double fillets, lemon, fresh herbs, gremolata sauce	30.00
pan seared salmon fillet cherry tomatoes, fennel, green olives, capers	23.00

pasta & risotto

	<i>2-3 portion pan</i>
grilled zucchini noodle lasagna gluten free	25.00
risotto primavera spring peas, asparagus, sugar snaps, parmigiano	45.00
linguini pescatore shrimp, scallop, calamari, white fish, lobster, tomato broth	60.00
lobster ravioli spinach, pink sauce	60.00
cannelloni veal, spinach, ricotta, tomato basil sauce	60.00



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sides

	2-3 portion pan
roasted root vegetables	13.00
potatoes, sweet potatoes, carrots, turnips, parsnips, sweet onions and roasted garlic	
scalopped potatoes	18.00
with fontina	
polenta fries	20.00
lemon aioli & sun-dried tomato ketchup	
rapini	15.00
garlic, evoo, grated pecorino	
maple-glazed stem on carrots	12.00
crispy brussels sprouts	15.00
apple cider, pancetta	

sweets

lemon pine nut tart	10.00
individual	
apple pie pizzette	12.00
mascarpone, maple syrup, aged white cheddar gelato individual	
walnut carrot cake	32.00
cream cheese icing, white chocolate curls, candied carrot ribbons 8"	
cadbury mini egg soft cookies	12.00
dozen	

brunch

truffled devilled eggs	6 pieces 16.50
upstream smoked salmon display	60.00
deli style cream cheese, sliced english cucumber & tomato, capers, quick pickled red onion, fresh baked gryfes poppy seed & sesame seed bagels <i>small platter, serves 4-6 (1 lb, approx 21-24 slices, 6 bagels)</i>	
quiches (individual)	8.00
lorraine asparagus, tomato, goat cheese mixed mushroom, fontina	
lobster quiche (individual)	12.00
mascarpone, chive	
baked french toast	18.00
baked blueberry french toast, whipped cream & maple syrup <i>2-3 portion pan</i>	
crepe kit	60.00
thin french style crepes (12), butter sautéed apples, lemon zest, sugar, whipped cream, fresh strawberries, maple syrup <i>serves 4-6</i>	

Order Deadline Thursday April 1st
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