EASTER





salads & appetizers

	individual per person
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	12x16" pan 23.00

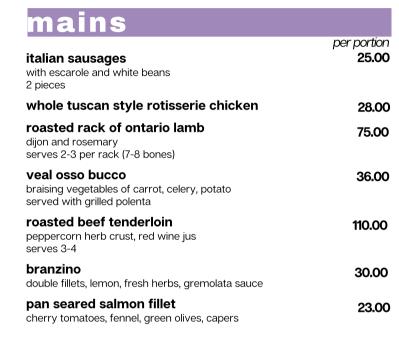
mushroom 'calamari'
crispy oyster mushroom, vegan lemon aioli

individual

x-small

sliced into 12

caesar salad	per person	serves 4-6
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





6 portions **60.00**

grilled zucchini noodle lasagna
gluten free

risotto primavera
spring peas, asparagus, sugar snaps, parmigiano

linguini pescatore
shrimp, scallop, calamari,
white fish, lobster, tomato broth

lobster ravioli
spinach, pink sauce



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

swee

lemon pine nut tart individual	10.00
apple pie pizzette mascapone, maple syrup, aged white cheddar gelato individual	12.00
	32.00
cadbury mini egg soft cookies	12.00

truffled devilled eggs

6 pieces **16.50**

upstream smoked salmon display

60.00

8.00

18.00

60.00

deli style cream cheese, sliced english cucumber & tomato, capers, quick pickled red onion, fresh baked gryfes poppy seed & sesame seed bagels small platter, serves 4-6 (1 lb, approx 21-24 slices, 6 bagels)

quiches (individual)

Iorraine

asparagus, tomato, goat cheese

mixed mushroom, fontina

12.00 **lobster quiche** (individual)

mascarpone, chive

baked french toast

baked blueberry french toast, whipped cream & maple syrup

2-3 portion pan

crepe kit

thin french style crepes (12), butter sautéed apples,

lemon zest, sugar, whipped cream,

fresh strawberries, maple syrup

serves 4-6

Order Deadline Thursday April 1st Pick up at 3831 Bathurst street, hourly 9am to 4pm

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

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