

chanukah

by *Leat*
CATERING

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latkes

	2 inch (per pc)	1.50	3 inch (per pc)	3.00
yukon gold potato • sweet + yukon gold potato • zucchini potato				
sourcream 500ml		4.50	apple sauce	8.50

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			
mixed greens salad	11.00	35.00	50.00
with cucumber, tomato, carrot gaufrette and balsamic dressing			
roasted pear salad	14.50	50.00	75.00
mixed greens, goat cheese, candied pecans and honey rosemary dressing			
couscous salad	11.00	35.00	50.00
with organic dried fruits, whole roasted cashews, fresh mint			
red and savoy 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			

sides

grilled vegetable display	x-small (serves 4-6)	30.00	small (serves 7-10)	60.00
portobello mushrooms, red and yellow peppers, sweet potato, zucchini and eggplant. best enjoyed at room temperature				
roasted root vegetables	2-3 portion pan	12.00		
potatoes, sweet potatoes, carrots, turnips, parsnips, sweet onions and roasted garlic	8-12 portion pan	40.00		
	2-3 portion pan	8.50		
mashed potatoes with roasted garlic	8-12 portion pan	40.00		
	2-3 portion pan	10.00		
broccoli florets with sea salt and olive oil	8-12 portion pan	40.00		

mains

beef shortribs with rosemary jus			per portion	30.00
brisket with sweet and sour gravy (8 oz portion)				16.00
maple glazed salmon fillet				17.00
homemade chicken meat balls	10pcs	20.00	50 pcs	75.00
sweet and sour				
chicken fingers panko crust				13.50
with plum sauce (4 pcs 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				
roasted turkey breast	per 8 oz portion	16.00	per breast	100.00
with homemade turkey gravy			serves 6-9 ppl	
roasted turkey	half 6-7 lbs (4-6ppl)	95.00	small 12-14 lbs (10-14 ppl)	175.00
			large 25-30 lbs (25-30 ppl)	325.00
with homemade turkey gravy and cranberry sauce				
add 20.00 to receive de-boned and sliced				

noodles & lighter fare

	2-3 portion pan	½-pan (serves 8-12)
lasagna		
grilled vegetable • mixed mushroom	23.00	65.00
cheese • spinach & ricotta	22.00	65.00
manicotti with ricotta and spinach	(6pcs) 30.00	(16pcs) 80.00
sweet potato agnolotti (indv.)	21.50	38.00
in a pink sauce with sun-dried tomatoes		85.00
ricotta filled tortellini (indv.)	19.50	32.00
in a pink sauce with vegetable julienne		75.00
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		

we are a full service caterer! L-EAT would be pleased to arrange for rentals and staff along with your meal

416-631-9226

order deadline
wednesday nov 24th, 12pm

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pick-ups 9am - 4pm • 3831 bathurst street • delivery available from \$25 | am: 9am - 12pm pm: 12pm - 4pm