



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

mains

beef shortribs	per portion 32.00
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	22.00
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)	



PASSOVER

by
Leat
CATERING



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	
mandelbroit 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



2022 Order deadline:
3pm on Tuesday April 12th

Pick up at 3831 Bathurst street, hourly,
Friday, April 15th & Saturday, April 16th 9am to 4pm

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

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