CHANUKAH





soups

all soups are dairy free per litre 15.00

1 large or 3 small 2

per litre **15.00**

per litre **15.00**

latkes

roasted mushroom

chicken soup

carrot and celery

matzoh balls

2 inch (per pc) 1.50 3 inch (per pc) 3.00

yukon gold potato sweet + yukon gold potato zucchini potato sourcream 500ml 6.00

roasted butternut squash

apple sauce 500ml 9.00



salads

	individual per person	small serves 7-10	medium serves 11-15	large serves 16-20
caesar salad romaine, caesar dressing matzoh croutons	14.00	50.00	70.00	90.00
mixed greens salad cucumber, tomato, carrot ga and balsamic dressing	14.00 ufrette	50.00	70.00	90.00

14.50 75.00 110.00 140.00 roasted pear salad mixed greens, goat cheese, candied pecans and honey rosemary dressing

14.00 50.00 70.00 90.00 couscous salad organic dried fruits, whole roasted cashews, fresh mint

red and savoy 13.50 65.00 95.00 120.00 cabbage slaw

celeriac, carrot and apple julienne and apple cider dressing

israeli salad 14.00 95.00 120.00 65.00 chopped tomato and cucumber, red onion and parsley with lemon dressing

	mains
	per portion
beef shortribs	32.00
rosemary ius	

brisket with sweet & sour gravy 20.00 8oz portion

23.00 maple glazed salmon fillet

homemade chicken meatballs 10pcs **20.00** 50pcs **80.00** sweet and sour

13.50 chicken fingers with panko crust plum sauce (4 pieces per portion)

pan seared supreme of chicken 16.50 stuffed with spinach, caramelized onions and mushrooms

16.00 half roasted chicken

tuscan-style with lemon and rosemary, natural jus

per breast **125.00** roasted turkey breast homemade gravy 5-6 lbs (serves 5-6)

roasted turkey

homemade turkey gravy and cranberry sauce

half **120.00** large **405.00** small **235.00** 12-14 lbs (12-14 ppl) 25-30 lbs (25-30 ppl) 6-7 lbs (6-7 ppl)

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sides		
	2-3 portion pan	half pan serves 8-12
roasted root vegetables potatoes, sweet potatoes, carrots, turnip parsnips, sweet onions and roasted garl	•	45.00
mashed potatoes roasted garlic	16.00	40.00
broccoli florets sea salt and olive oil	16.00	45.00
grilled vegetable display portobello mushrooms, red and yellow peppers, sweet potato, zucchini and eggplant best enjoyed at room temperature	small mediur serves 7-10 serves 11-1 65.00 90.00	5 serves 15-20



noodles &	lighter	fare
	2-3 portion pan	half pan serves 8-12
lasagna grilled vegetable ⋅ mixed mushroom cheese ⋅ spinach & ricotta	35.00 30.00	75.00 65.00
sweet potato agnolotti with roasted garlic	38.00	85.00
ricotta filled tortellini in a pink sauce with vegetable julienne	35.00	75.00
quiches cheese · mushroom & cheese · broccoli & brid	10" (serves 8-12,	50.00
noodle pudding sweet cornflake or salt and pepper	16.00	45.00
baked blueberry french toast	20.00	50.00

maple salmon side chive sour cream and sliced baguette

baked blueberry french toast maple syrup and whipped cream

cheese blintzes (12 pcs)

4

(per side) 175.00

42.00

smoked salmon display (serves 4-6) **95.00** (serves 12-15) **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

filled with sweetened ricotta and cream cheeses with vanilla and lemon, sautéed in butter and served with strawberry compote and sour cream

dairy display

(serves 7-10) **150.00**

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

pick-ups 9am - 4pm | 3831 bathurst street

delivery available from \$35 | am: 9am - 12pm pm: 12pm - 4pm

place your order online www.market.leatcatering.com