



# PASSOVER

by

*Leat*  
CATERING

## seder musts!

<b>chopped liver</b>	250ml (serves 2-3) <b>8.00</b>	500ml (serves 4-6) <b>15.00</b>
<b>homemade gefilte fish</b>		per 3oz piece <b>7.50</b>
salt and pepper or sweet made with white fish, served with sliced carrots		
<b>homemade gefilte chicken</b>		per 3oz piece <b>7.50</b>
just like gefilte fish, but with chicken!		
<b>red or white preserved horseradish</b>	250ml <b>6.50</b>	
<b>the seder plate</b>		<b>12.00</b>
components enough for the plate only		
<b>traditional charoset with walnuts</b>	250ml <b>8.00</b>	500ml <b>15.00</b>
<b>nut-free charoset</b>	250ml <b>8.00</b>	500ml <b>15.00</b>
<b>hard-boiled eggs</b>	6 pcs per order	<b>10.00</b>
<b>matzoh</b>		per box <b>6.00</b>

## soups

*all soups are dairy free*

<b>chicken soup</b>	per litre <b>15.00</b>
carrot and celery	
<b>matzoh balls</b>	1 large or 3 small <b>2</b>
<b>roasted butternut squash</b>	
<b>roasted mushroom</b>	per litre <b>15.00</b>
<b>minestrone</b>	per litre <b>15.00</b>
<b>white bean and kale</b>	per litre <b>15.00</b>

## salads

	individual per person	small serves 7-10	medium serves 11-15	large serves 16-20
<b>caesar salad</b>	<b>14.00</b>	<b>50.00</b>	<b>70.00</b>	<b>90.00</b>
romaine, caesar dressing matzoh croutons				
<b>mixed crisp greens</b>	<b>14.00</b>	<b>50.00</b>	<b>70.00</b>	<b>90.00</b>
cherry tomatoes, hearts of palm, cucumber lemon dressing				
<b>israeli salad</b>	<b>14.00</b>	<b>65.00</b>	<b>95.00</b>	<b>120.00</b>
chopped tomato & cucumber, red onion parsley, lemon dressing				
<b>homemade vinaigrette coleslaw</b>	<b>14.00</b>	<b>50.00</b>	<b>70.00</b>	<b>90.00</b>
cabbage and carrot				

## mains

<b>beef shortribs</b>	per portion <b>32.00</b>
rosemary jus	
<b>brisket with sweet &amp; sour gravy</b>	<b>20.00</b>
8oz portion	
<b>thick cut rib eye</b>	<b>60.00</b>
18oz, serves 2-3	
<b>grilled veal chop</b>	<b>38.00</b>
16oz, veal jus	
<b>veal scallopini</b>	<b>25.00</b>
roasted mushrooms and thyme jus 3 pieces per portion	
<b>maple glazed salmon fillet</b>	<b>23.00</b>
<b>branzino</b>	<b>30.00</b>
double fillets, lemon, fresh herbs, gremolata sauce	
<b>chicken scallopini</b>	<b>23.00</b>
roasted mushrooms and thyme jus 3 pieces per portion	
<b>pan seared supreme of chicken</b>	<b>16.50</b>
stuffed with spinach, caramelized onions and mushrooms	
<b>half roasted chicken</b>	<b>16.00</b>
tuscan-style with lemon and rosemary, natural jus	
<b>chicken breast marabella</b>	<b>16.50</b>
boneless, skinless breast with dried prunes, apricots, olives, capers, jus	
<b>chicken fingers with potato flake crust</b>	<b>13.50</b>
plum sauce (4 pieces per portion)	
<b>homemade chicken meatballs</b>	10pcs <b>20.00</b> 50pcs <b>80.00</b>
sweet and sour	
<b>roasted turkey breast</b>	per breast <b>125.00</b>
homemade gravy 5-6 lbs (serves 5-6)	
<b>roasted turkey</b>	half <b>120.00</b>
homemade turkey gravy and cranberry sauce 6-7 lbs (6-7 ppl)	
	small <b>235.00</b>
	12-14 lbs (12-14 ppl)
	large <b>405.00</b>
	25-30 lbs (25-30 ppl)



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## sides

	2-3 portion pan	half pan serves 8-12	
<b>roasted root vegetables</b> potatoes, sweet potatoes, carrots, turnips, parsnips, sweet onions and roasted garlic	16.00	45.00	
<b>mashed potatoes</b> roasted garlic	16.00	40.00	
<b>broccoli florets</b> sea salt and olive oil	16.00	45.00	
<b>grilled asparagus</b> lemon zest and olive oil	22.00	60.00	
<b>carrot tzimes</b> pineapple and raisins	12.00	40.00	
<b>sautéed mixed vegetables</b> broccoli, cauliflower, carrot and snow pea evoo and sea salt	16.00	45.00	
<b>cauliflower fried rice</b> carrot, celery, onion and button mushrooms	22.00	60.00	
<b>grilled vegetable display</b> portobello mushrooms, red and yellow peppers, sweet potato, zucchini and eggplant best enjoyed at room temperature	small serves 7-10 65.00	medium serves 11-15 90.00	large serves 15-20 110.00

## kugels

	2-3 portion pan	half pan serves 8-12
<b>classic</b> crispy potato pudding	16.00	45.00
<b>sweet potato</b> carrot, zucchini and farfel		
<b>spiced apple, cranberry, raisin, farfel</b>		

## sweets

<b>lemon dream cake</b> fluffy lemon mousse in a toasted coconut meringue flan topped with white chocolate shavings <i>gluten free</i> 10" cake, serves 10-12	56.00		
<b>chocolate crunch cake</b> 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	58.00		
<b>box of matza crunch</b> crisp brittle, matza chunks, toasted almonds and belgian milk chocolate <i>contains nuts</i> 260g box	20.00		
<b>coconut macaroons</b> plain	22.00		
chocolate dipped	22.00		
12 pieces			
<b>mandelbroit</b> chocolate chip	16.00		
almond	16.00		
12 pieces			
<b>brownies with ganache glaze</b> 12 pieces	20.00		
<b>fresh fruit and berry platter</b>	small serves 7-10 55.00	medium serves 11-15 80.00	large serves 15-20 125.00

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

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