



ROSH HASHANAH & YOM KIPPUR

by

Leat
CATERING

the traditions

chopped liver	250ml (serves 2-3) 8.00	500ml (serves 4-6) 15.00
with flat breads		add (per person) 1.50
homemade gefilte fish		per 3oz piece 7.50
salt and pepper or sweet made with white fish, served with sliced carrots		
sliced granny smith apples	500ml 4.00	1l 7.50
crown challah		each 15.00
plain or sweet with raisins		

soups

all soups are dairy free

chicken soup	per litre 15.00
with carrot and celery	
matzoh balls	1 large or 3 small 2
roasted butternut squash	
roasted mushroom	per litre 15.00

salads

	individual per person	small serves 7-10	medium serves 11-15	large serves 16-20
caesar salad	14.00	50.00	70.00	90.00
romaine, caesar dressing matzoh croutons				
greek salad	14.50	75.00	110.00	140.00
with romaine, feta, peppers, tomato, red bermuda onion, kalamata olives, lemon dressing				
baby spinach with apple crisps	14.00	65.00	95.00	120.00
dried cranberries and honey rosemary dressing				
couscous salad	14.00	50.00	70.00	90.00
with organic dried fruits, whole roasted cashews, fresh mint				
red and savoy cabbage slaw	13.50	65.00	95.00	120.00
with celeriac, carrot and apple julienne and apple cider dressing				
israeli salad	14.00	65.00	95.00	120.00
chopped tomato and cucumber, red onion and parsley with lemon dressing				
halved yellow and red cherry tomatoes	14.50	75.00	110.00	140.00
with halved cherry bocconcini and basil oil				

sides

	2-3 portion pan	half pan serves 8-12
roasted root vegetables	16.00	45.00
potatoes, sweet potatoes, carrots, turnips, parsnips, sweet onions and roasted garlic		
mashed potatoes	16.00	40.00
roasted garlic		
broccoli florets	16.00	45.00
sea salt and olive oil		
grilled asparagus	22.00	60.00
lemon zest and olive oil		
carrot tzimes	12.00	40.00
pineapple and raisins		
turkey stuffing	16.00	40.00
grilled vegetable display		
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

mains

	per portion
beef shortribs	32.00
rosemary jus	
brisket with sweet & sour gravy	20.00
8oz portion	
veal scallopini	25.00
roasted mushrooms and thyme jus 3 pieces per portion	
maple glazed salmon fillet	23.00
seared halibut	28.00
served in a white wine and fennel broth with cherry tomatoes and fresh herbs	
homemade chicken meatballs	10pcs 20.00 50pcs 80.00
sweet and sour	
chicken fingers with panko crust	13.50
plum sauce (4 pieces per portion)	
pan seared supreme of chicken	16.50
stuffed with spinach, caramelized onions and mushrooms	
half roasted chicken	16.00
tuscan-style with lemon and rosemary, natural jus	
branzino	30.00
double fillets, lemon, fresh herbs, gremolata sauce	
roasted turkey breast	per breast 125.00
homemade gravy	
roasted turkey	
turkey gravy and cranberry sauce	
	half 120.00 small 235.00 large 405.00
	6-7 lbs (6-7 ppl) 12-14 lbs (12-14 ppl) 25-30 lbs (25-30 ppl)

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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	38.00	85.00
with roasted garlic		
ricotta filled tortellini	35.00	75.00
in a pink sauce with vegetable julienne		
quiches	10" (serves 8-12)	50.00
cheese • mushroom & cheese • broccoli & brie		
noodle pudding	16.00	45.00
sweet cornflake or salt and pepper		
baked blueberry french toast	20.00	50.00
with maple syrup and whipped cream		
cheese blintzes		42.00
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)	175.00
with chive sour cream and sliced baguette		
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		
dairy display	(serves 7-10) 150.00	
tuna, egg salad, sliced tomato, sliced cucumber, whipped cream, cheese		

kugels

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

sweets

phipps apple walnut cheesecake	10" (serves 8-12)	62.00
phipps classic chocolate cake	10" (serves 8-12)	56.00
phipps apple cinnamon divine cake	10" (serves 8-12)	54.00
apricot glaze		
phipps honey cake	8" (serves 6-10)	28.00
sweet honey spice cake, coffee, honey, roasted almond slivers		
apple crumble pan	8" (serves 6-10)	35.00
brownies	12 pieces	20.00
lemon squares	12 pieces	20.00
fresh fruit and berry platter	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

416-631-9226

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

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

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