

ROSH HASHANAH & YOM KIPPUR

by



the	tra	ditio	ons		m	air
chopped liver		500ml 15		minimum order of 2 of each item		per p
with flat breads	add (i			beef shortribs		32.00
	add (j	per person) 2	2.00	rosemary jus		
homemade gefilte fish made with white fish sa l t an	d pepper	- St	veet	brisket with sweet & sour gravy 80z portion		24.00
served with sliced carrots	и рерреі		veet	grilled veal chop		20.00
per 3oz piece 8.00				16oz, veal jus		38.00
sliced granny smith apples		11 8	3.00	veal scallopini		25.00
in lemon water		050 real (roasted mushrooms and thyme jus 3 pieces per portion		
preserved red horseradish		250 ml (. —	maple glazed salmon fillet		23.00
crown challah	ain 17.00	─ with ra	veet isins	branzino		
<i>p.e</i> .		18	3.00	double fillets, lemon, fresh herbs, gremolata sa	auce	30.00
				chicken scallopini		24.00
				3 pieces per portion roasted mushrooms and thyme jus		
soups				pan seared supreme of chicken		16.50
all soups are dairy free		per	litre 15.00	stuffed with spinach, caramelized onions and	mushrooms	
chicken soup				half roasted chicken	-15	16.00
with carrot and celery				tuscan-style with lemon and rosemary, natura chicken breast marabella	al jus	16.50
oasted butternut squash				boneless, skinless breast with dried prunes, a	pricots, olives, car	
oasted mushroom				roasted turkey breast	per breast	
natzoh balls (3 portions)		0 "46		homemade gravy cranberry sauce	5-6 lbs (se	rves 8-10,
natzon bans (3 portions)		9 small 12	2.00	chicken fingers with panko crust	8 pcs	20 pc
				plum sauce	27.00	65.00
				homemade chicken meatballs	10 pcs	50 pcs
		sala	105	sweet and sour	20.00	80.00
	small serves 7-10 s	medium serves 11-15 se	large erves 16-20	sides		
aesar salad	50.00	70.00	90.00	Siucs	2-3 portion pan	h
rana padano parmesan ocaccia croutons				roasted root vegetables	2-3 portion pan	h serv
nixed crisp greens	50.00	70.00	90.00	•	16.00	45.00
cucumber, cherry tomatoes carrot gaufrette, balsamic dressing				potatoes, sweet potatoes, carrots, turnips parsnips, sweet onions, and roasted garlic		
_	05.00		400.00	mashed potatoes	16.00	40.00
sraeli salad hopped tomato, cucumber	65.00	95.00	120.00	roasted garlic broccoli florets		
ed onion, parsley with lemon dressing				sea salt and olive oil	16.00	45.00
reek salad	75.00	110.00	140.00	grilled asparagus	22.00	60.00
omaine, feta, peppers omato, red bermuda onion				lemon zest and olive oil	22.00	60.00
alamata olives, lemon dressing				carrot tzimes	14.00	40.00
paby spinach with apple crisps	s 65.00	95.00	120.00	orange, dates, and raisins		
lried cranberries ioney rosemary dressing				sauteed mixed vegetables	16.00	45.00
couscous salad	50.00	70.00	90.00	broccoli, cauliflower, carrot and snow pea evoo and sea salt		
organic dried fruits whole roasted cashews, fresh mint				cauliflower fried rice	22.00	60.00
red and savoy cabbage slaw	65.00	95.00	120.00	carrot, celery, onion, button mushrooms		50.00
celeriac, carrot and apple julienne				grilled vegetable display		
and apple cider dressing		440.00	440.00	reu anu velluw bebbers, sweet butatu	small medium s 7-10 serves 11-15	serve
nalved yellow & red cherry tomate nalved cherry bocconcini, basil oil	75.00	110.00	140.00	zucchini and edaplant	5.00 90.00	serve
area orierry booodrionii, basii on				turkey stuffing	16.00	45.00

noodles & li	ghter	fare		kugels
	2-3 portion pan	half pan serves 8-12	2-3	3 portion pan half pan serves 8-12
lasagna	30.00	65.00		18.00 45.00
cheese spinach & ricotta grilled vegetable mixed mushroom	35.00	75.00	classic crispy potato pudding	
ricotta filled tortellini in a pink sauce with vegetable julienne	35.00	75.00	sweet potato	
sweet potato agnolotti	28.00	9E 00	carrot, zucchini and farfel	
in a pink sauce with sun-dried tomatoes	38.00	85.00	spiced apple, cranberry, raisin, farfel	
shanghai noodles miki noodles, broccoli				
julienne of snow pea, carrot red & yellow pepper, hoisin stir fry sauce vegetarian chicken	42.00	95.00	sweets by Leah's hon chocolate chunk biscotti (6 pieces)	
quiches 10" (serves 8-12)	To set a	50.00	pareve	15.00
cheese mushroom & cheese broccoli & noodle pudding		45.00	orange cranberry biscotti (6 pieces)	15.00
sweet cornflake salt and pepper	16.00	45.00	pareve	24.22
baked blueberry french toast	20.00	50.00	mini fudge brownies (12 pieces)	24.00
with maple syrup and whipped cream cheese blintzes (12 pieces)		42.00	mini butter tarts (12 pieces)	24.00
filled with sweetened ricotta and cream ch sautéed in butter and served with strawbe	neeses with vanilla {		caramel pecan turtles (12 pieces) gluten free	24.00
maple salmon side		e) 175.00	painted apple shaped cookie (per piece)	3.25
with chive sour cream and sliced baguette		e) 173.00	chocolate chunk rugelach (12 pieces)	15.00
smoked salmon display deli style cream cheese,	95.00	200.00	raspberry rugelach (12 pieces)	15.00
sliced english cucumber.		erves 12-15)	honey loaf cake (serves 6-8)	
sliced tomatoes, capers, quick pickled red fresh baked gryfe's poppy seed, sesame s dairy display			pareve	15.00
tuna, egg salad, sliced tomato, sliced cucur	serves 7-10) mber, whipped crea)) 150.00 [] am cheese	apple coffee cake (serves 6-8) pareve	24.00
			apple caramel cheesecake (serves 10-12)	65.00
			fresh fruit and berry platter	
			smal serves 7-10	
			55.00	
	CLIEN	IT / FUNCTIO	N INFORMATION	
GUEST COUNT:			DATE:	
GOLSI COUNT:		<u> </u>	DATE:	
STYLE O	F SERVICE	: BUFFE	FAMILY STYLE	
CONTACT INF	ORMATION		CREDIT CARD INFORM	MATION
NAME			CREDIT CARD VISA	MASTERCARD
PHONE NUMBER #			NAME ON CARD	
EMAIL			CARD NUMBER	
			EXPIRY DATE	
ADDRESS			cvc	
MAJOR INTERSECTION				
	□ π	ELIVERY	☐ PICK UP	
,				
	DELIVERY W		M - 12PM	
	PICK UP WIN		M - 12PM 12PM - 4PM	
	Delivered cold in	ı aisposable contair	ners with re-heating instructions.	

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