

## PASSOVER



seuer mus	LSi					aiiis
chopped liver	5	i00ml <b>16.0</b>	00	minimum order of 2 of each item		per portion
homemade gefilte fish	nd pepper	swe	.—	beef shortribs rosemary jus		32.00
preserved horseradish 250ml <b>6.50</b>	red	whi	te	brisket with sweet & sour gravy 8oz portion		26.00
the seder plate components enough for the plate only	,	15.0	00	<b>grilled veal chop</b> 16oz, veal jus		38.00
<b>charoset</b> traditional w	ith walnuts	nut-fre	æ	<b>veal scallopini</b> roasted mushrooms and thyme jus		25.00
hard-boiled eggs	6 pcs per	order <b>10.0</b>	ю	3 pieces per portion		
matzoh flatbreads	р	er box <b>6.5</b>	ю 🔙	maple glazed salmon fillet		23.00
	•	sou	ns	<b>branzino</b> double fillets, lemon, fresh herbs, gremolata	sauce	30.00
all soups are dairy free (3 ports chicken soup carrot and celery	ons)		e <b>15.00</b>	<b>chicken scallopini</b> roasted mushrooms and thyme jus 3 pieces per portion		23.00
roasted butternut squash				pan seared supreme of chicken		16.50
roasted mushroom				stuffed with spinach, caramelized onions and	d mushrooms	
minestrone				half roasted chicken		16.00
white bean and kale				tuscan-style with lemon and rosemary, natu	ral jus	
matzoh balls (3 portions)	9	small <b>12.0</b>	00	<b>chicken breast marabella</b> boneless, skinless breast with dried prunes,	apricots, olives, ca	<b>17.00</b>
salads				roasted turkey breast homemade gravy	per breas	t <b>125.00</b> erves 8-10)
	<b>small me</b> serves 7-10 <i>serve</i>	<b>edium</b> s 11-15 serv	<b>large</b> es 16-20	cranberry sauce	5-0 IDS (SE	erves 0-10)
<b>caesar salad</b> romaine lettuce, matzah croutons parmesan, caesar dressing	50.00 7	0.00	90.00	chicken fingers with potato flake crust	8 pcs <b>27.00</b>	20 pcs <b>65.00</b>
mixed crisp greens cucumber, cherry tomatoes carrot julienne, balsamic dressing	50.00 7	0.00	90.00	plum sauce homemade chicken meatballs	10 pcs	50 pcs
israeli salad tomato, cucumber, red onion parsley, lemon dressing	<b>65.00</b> 9	5.00	120.00	sweet and sour	20.00	80.00
homemade vinaigrette coleslaw	<b>24.00</b> 3	6.00	48.00			

sides	sweets by
2-3 portion pan hal serve	Leah's home baking
roasted root vegetables potatoes, sweet potatoes, carrots, turnips, parsnips, sweet onions and roasted garlic  16.00 45.00	almond chocolate chunk biscotti 22.00
mashed potatoes 16.00 40.00	pareve
broccoli florets sea salt and olive oil  45.00	mini fudge brownies 24.00
grilled asparagus emon zest and olive oil 22.00 60.00	pareve and gluten free
carrot tzimes pineapple and raisins  14.00  40.00	shortbread chocolate chunk cookies 22.00
sauteed mixed vegetables broccoli, cauliflower, carrot and snow pea evoo and sea salt	contains dairy
cauliflower fried rice carrot, celery, onion and button mushrooms 22.00 60.00	coconut macaroons  12 pieces pareve and gluten free
grilled vegetable display portobello mushrooms, red and yellow peppers, sweet potato, small zucchini and eggplant serves 7-10 sest enjoyed at room temperature 65.00 90.00 11	chocolate and candy coated matzoh m&m, cookies & cream, skor - 3 pieces contains nuts
kuge	mixed berry crumble serves 6 24.00
2-3 portion pan ha	of ves of pareve and vegan es 8-12
16.00 4	5.00   frozen lemon cake
crispy potato pudding sweet potato	pareve
carrot, zucchini and farfel	fresh fruit and berry platter
spiced apple, cranberry, raisin, farfel	small         medium         large           serves 7-10         serves 11-15         serves 15-20           55.00         80.00         125.00
CLIENT / FU	NCTION INFORMATION
GUEST COUNT:	DATE:
STYLE OF SERVICE:	BUFFET PLATED FAMILY STYLE
CONTACT INFORMATION	CREDIT CARD INFORMATION
NAME	CREDIT CARD VISA MASTERCARD
PHONE NUMBER #	NAME ON CARD
EMAIL	CARD NUMBER
ADDRESS	EXPIRY DATE
MAJOR INTERSECTION	cvc
PICK UP WINDOW	9AM - 12PM

OR PHONE US - 416.631.9226

EMAIL YOUR FORM TO: INFO@LEATCATERING.COM