

## ROSH HASHANAH & YOM KIPPUR

by



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the	tra	diti	ons		m	ains
chopped liver		500ml <b>1</b>	5.00	minimum order of 2 of each item		per portior
• •	add (r			beef shortribs		32.00
with flat breads	add (f	oer person) :	2.00	rosemary jus		
homemade gefilte fish	nonnor	٦	uoot □	brisket with sweet & sour gravy		25.00
made with white fish salt and served with sliced carrots	pepper		weet	8oz portion grilled veal chop		
per 3oz piece <b>8.00</b>				16oz, veal jus		36.00
sliced granny smith apples		11 8	8.00	veal scallopini		28.00
in lemon water				roasted mushrooms and thyme jus 3 pieces per portion		20.00
preserved red horseradish		250 ml	6.50	maple glazed salmon fillet		24.00
crown challah	in <b>17.00</b>	ר Si With ra	veet	branzino		24.00
μa	// <b>//.</b> 00		8.00	double fillets, lemon, fresh herbs, gremolata s	SALICE	30.00
				chicken scallopini	adde	
				3 pieces per portion roasted mushrooms and thyme jus		23.00
soups				pan seared supreme of chicken		16.50
all soups are dairy free			per liter	stuffed with spinach, caramelized onions and	l mushrooms	10.00
,				half roasted chicken		16.00
<b>chicken soup</b> with carrot and celery		15	5.00	tuscan-style with lemon and rosemary, natur	al jus	
roasted butternut squash		15	5.00	chicken breast marabella		16.50
roasted mushroom		1	7.00	boneless, skinless breast with dried prunes, a roasted turkey breast	. , , ,	,,
					per breast 5-6 lbs (ser	
matzoh balls (3 portions)		9 small <b>1</b> 2	2.00	homemade gravy cranberry sauce	·	•
				chicken fingers with panko crust plum sauce	8 pcs <b>27.00</b>	20 pcs <b>65.00</b>
			_	homemade chicken meatballs	10 pcs	50 pcs
		sala	ads	sweet and sour	20.00	80.00
	small	medjum	<b>large</b> erves 16-20			
				sides		
caesar salad	50.00	70.00	90.00		2-3 portion pan	half par
grana padano parmesan focaccia croutons				roasted root vegetables	16.00	serves 8-12 <b>45.00</b>
mixed crisp greens	5 <u>0.00</u>	70.00	90.00	potatoes, sweet potatoes, carrots, turnips parsnips, sweet onions, and roasted garlic	10.00	45.00
cucumber, cherry tomatoes carrot gaufrette, balsamic dressing				mashed potatoes	40.00	40.00
israeli salad	65.00	95.00	120.00	roasted garlic	16.00	40.00
chopped tomato, cucumber				broccoli florets	16.00	45.00
red onion, parsley with lemon dressing greek salad	75.00	440.00	110.00	sea salt and olive oil		10.00
_	75.00	110.00	140.00	grilled asparagus	22.00	60.00
romaine, feta, peppers tomato, red bermuda onion kalamata olives, lemon dressing				lemon zest and olive oil  carrot tzimes		
baby spinach with apple crisps	65.00	95.00	120.00	orange, dates, and raisins	14.00	40.00
dried cranberries				sauteed mixed vegetables	10.00	45.00
honey rosemary dressing couscous salad	50.00	70.00	90.00	broccoli, cauliflower, carrot and snow pea	16.00	45.00
organic dried fruits	50.00	70.00	90.00	evoo and sea salt  cauliflower fried rice		
whole roasted cashews, fresh mint				carrot, celery, onion, button mushrooms	22.00	60.00
red and savoy cabbage slaw	65.00	95.00	120.00	grilled vegetable display		
celeriac, carrot and apple julienne and apple cider dressing				portobello mushrooms	small medium	large
halved yellow & red cherry tomato	es 7 <u>5.00</u>	110.00	1 <u>40.00</u>		es 7-10 serves 11-15 5.00 90.00	serves 15-20 <b>110.0</b> 0
halved cherry bocconcini, basil oil				turkey stuffing		
	<u> </u>	<u> </u>	· <u> </u>	tainey staining	16.00	45.00

noodles & li	ghter	fare		kugels
	2-3 portion pan	<b>half pan</b> serves 8-12	2-	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	35.00	75.00	sweet potato	
in a pink sauce with vegetable julienne			carrot, zucchini and farfel	
sweet potato agnolotti in a pink sauce with sun-dried tomatoes	38.00	85.00	•	
shanghai noodles			spiced apple, cranberry, raisin, farfel	
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 hor	ne baking
quiches 10" (serves 8-12)		50.00	chocolate chunk biscotti (6 pieces)	15.00
cheese   mushroom & cheese   broccoli &	brie	50.00	pareve orange cranberry biscotti (6 pieces)	15.00
noodle pudding	16.00	45.00	pareve	15.00
sweet cornflake   salt and pepper baked blueberry french toast			mini fudge brownies (12 pieces)	24.00
with maple syrup and whipped cream	20.00	50.00	mini butter tarts (12 pieces)	24.00
cheese blintzes (12 pieces)		42.00	caramel pecan turtles (12 pieces)	
filled with sweetened ricotta and cream cl sautéed in butter and served with strawbe	neeses with vanilla erry compote and s	& lemon our cream	gluten free	24.00
maple salmon side		e) <b>175.00</b>	painted apple shaped cookie (per piece)	3.25
with chive sour cream and sliced baguette		3, 11 010 0	chocolate chunk rugelach (12 pieces)	15.00
smoked salmon display deli style cream cheese,	95.00	200.00	raspberry rugelach (12 pieces)	15.00
dell'style diearrichese, sliced english cucumber, sliced tomatoes, capers, quick pickled red fresh baked gryfe's poppy seed, sesame s		erves 12-15)	honey loaf cake (serves 6-8)	15.00
dairy display		) 150.00	pareve apple coffee cake (serves 6-8)	24.00
tuna, egg salad, sliced tomato, sliced cucu	mber, whipped cre	am cheese	pareve	24.00
			apple caramel cheesecake (serves 10-12)	65.00
			fresh fruit and berry platter sma serves 7-10 55.00	0 serves 11-15 serves 15- <b>2</b> 0
	CLIE	NT / FUNCTIO	ON INFORMATION	
NUMBER OF GUESTS:			DATE:	
STYLE C	F SERVICE	: BUFFE	FAMILY STYLE	
CONTACT INF	ORMATION		CREDIT CARD INFORI	
NAME			CREDIT CARD UISA	MASTERCARD
PHONE NUMBER #			NAME ON CARD	
EMAIL			CARD NUMBER	
ADDRESS			EXPIRY DATE	
MAJOR INTERSECTION			cvc	
	□ <b>D</b>	ELIVERY	☐ PICK UP	
	DELIVERY W		M - 12PM	
	PICK UP WI		M - 12PM  12PM - 4PM	
	Delivered cold in	n disposable contain	ners with re-heating instructions.	

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