



ROSH HASHANAH & YOM KIPPUR

by

Leat
CATERING

the traditions

chopped liver	500ml	16.00	<input type="checkbox"/>
with flat breads	add (per person)	2.00	<input type="checkbox"/>
homemade gefilte fish			
made with white fish	salt and pepper	<input type="checkbox"/>	sweet <input type="checkbox"/>
served with sliced carrots			
per 3oz piece		8.00	
sliced granny smith apples	1l	8.00	<input type="checkbox"/>
in lemon water			
preserved red horseradish	250 ml	6.50	<input type="checkbox"/>
crown challah	plain	17.00	<input type="checkbox"/>
	sweet with raisins	18.00	<input type="checkbox"/>

soups

all soups are dairy free

per litre

chicken soup	15.00	<input type="checkbox"/>
with carrot and celery		
roasted butternut squash	15.00	<input type="checkbox"/>
roasted mushroom	18.00	<input type="checkbox"/>
matzoh balls (3 portions)	9 small	12.00 <input type="checkbox"/>

salads

	small serves 7-10	medium serves 11-15	large serves 16-20
caesar salad	50.00	70.00	90.00
grana padano parmesan	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
focaccia croutons			
mixed crisp greens	50.00	70.00	90.00
cucumber, cherry tomatoes	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
carrot gaufrette, balsamic dressing			
israeli salad	65.00	95.00	120.00
chopped tomato, cucumber	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
red onion, parsley with lemon dressing			
greek salad	75.00	110.00	140.00
romaine, feta, peppers	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
tomato, red bermuda onion			
kalamata olives, lemon dressing			
baby spinach with apple crisps	65.00	95.00	120.00
dried cranberries	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
honey rosemary dressing			
couscous salad	50.00	70.00	90.00
organic dried fruits	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
whole roasted cashews, fresh mint			
red and savory cabbage slaw	65.00	95.00	120.00
celeriac, carrot and apple julienne	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
and apple cider dressing			
halved yellow & red cherry tomatoes	75.00	110.00	140.00
halved cherry bocconcini, basil oil	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

mains

minimum order of 2 of each item

per portion

beef shortribs	32.00	<input type="checkbox"/>
rosemary jus		
brisket with sweet & sour gravy	26.00	<input type="checkbox"/>
8oz portion		
veal scallopini	25.00	<input type="checkbox"/>
roasted mushrooms and thyme jus		
3 pieces per portion		
maple glazed salmon fillet	23.00	<input type="checkbox"/>
branzino	30.00	<input type="checkbox"/>
double fillets, lemon, fresh herbs, gremolata sauce		
chicken scallopini	24.00	<input type="checkbox"/>
3 pieces per portion		
roasted mushrooms and thyme jus		
pan seared supreme of chicken	16.50	<input type="checkbox"/>
stuffed with spinach, caramelized onions and mushrooms		
half roasted chicken	16.00	<input type="checkbox"/>
tuscan-style with lemon and rosemary, natural jus		
chicken breast marabella	17.00	<input type="checkbox"/>
boneless, skinless breast with dried prunes, apricots, olives, capers, jus		
roasted turkey breast	per breast 160.00	<input type="checkbox"/>
homemade gravy	5-6 lbs (serves 8-10)	
cranberry sauce		
chicken fingers with panko crust	8 pcs 27.00 <input type="checkbox"/>	20 pcs 65.00 <input type="checkbox"/>
plum sauce		
homemade chicken meatballs	10 pcs 20.00 <input type="checkbox"/>	50 pcs 80.00 <input type="checkbox"/>
sweet and sour		

sides

	2-3 portion pan	half pan serves 8-12
roasted root vegetables	16.00 <input type="checkbox"/>	45.00 <input type="checkbox"/>
potatoes, sweet potatoes, carrots, turnips		
parsnips, sweet onions, and roasted garlic		
mashed potatoes	16.00 <input type="checkbox"/>	40.00 <input type="checkbox"/>
roasted garlic		
broccoli florets	16.00 <input type="checkbox"/>	45.00 <input type="checkbox"/>
sea salt and olive oil		
grilled asparagus	22.00 <input type="checkbox"/>	60.00 <input type="checkbox"/>
lemon zest and olive oil		
carrot tzimes	14.00 <input type="checkbox"/>	40.00 <input type="checkbox"/>
orange, dates, and raisins		
sauteed mixed vegetables	16.00 <input type="checkbox"/>	45.00 <input type="checkbox"/>
broccoli, cauliflower, carrot and snow pea		
evoo and sea salt		
cauliflower fried rice	22.00 <input type="checkbox"/>	60.00 <input type="checkbox"/>
carrot, celery, onion, button mushrooms		
grilled vegetable display	<input type="checkbox"/>	<input type="checkbox"/>
portobello mushrooms		
red and yellow peppers, sweet potato		
zucchini and eggplant		
(best enjoyed at room temperature)		
turkey stuffing	16.00 <input type="checkbox"/>	45.00 <input type="checkbox"/>

small medium large
serves 7-10 serves 11-15 serves 15-20
65.00 90.00 110.00

noodles & lighter fare

	2-3 portion pan	half pan serves 8-12
lasagna	30.00 <input type="checkbox"/>	65.00 <input type="checkbox"/>
cheese spinach & ricotta grilled vegetable mixed mushroom	35.00 <input type="checkbox"/>	75.00 <input type="checkbox"/>
ricotta filled tortellini	35.00 <input type="checkbox"/>	75.00 <input type="checkbox"/>
in a pink sauce with vegetable julienne		
sweet potato agnolotti	38.00 <input type="checkbox"/>	85.00 <input type="checkbox"/>
in a pink sauce with sun-dried tomatoes		
shanghai noodles		
miki noodles, broccoli julienne of snow pea, carrot red & yellow pepper, hoisin stir fry sauce vegetarian chicken	42.00 <input type="checkbox"/>	95.00 <input type="checkbox"/>
quiches 10" (serves 8-12)		50.00 <input type="checkbox"/>
cheese mushroom & cheese broccoli & brie		
noodle pudding	16.00 <input type="checkbox"/>	45.00 <input type="checkbox"/>
sweet cornflake salt and pepper		
baked blueberry french toast	20.00 <input type="checkbox"/>	50.00 <input type="checkbox"/>
with maple syrup and whipped cream		
cheese blintzes (12 pieces)		42.00 <input type="checkbox"/>
filled with sweetened ricotta and cream cheeses with vanilla & lemon sauteed in butter and served with strawberry compote and sour cream		
maple salmon side		(per side) 175.00 <input type="checkbox"/>
with chive sour cream and sliced baguette		
smoked salmon display	95.00 <input type="checkbox"/>	200.00 <input type="checkbox"/>
deli style cream cheese, sliced english cucumber, sliced tomatoes, capers, quick pickled red onion, fresh baked gryfe's poppy seed, sesame seed bagels	(serves 4-6)	(serves 12-15)
dairy display		(serves 7-10) 150.00 <input type="checkbox"/>
tuna, egg salad, sliced tomato, sliced cucumber, whipped cream cheese		

kugels

	2-3 portion pan	half pan serves 8-12
classic	18.00	45.00
crispy potato pudding	<input type="checkbox"/>	<input type="checkbox"/>
sweet potato	<input type="checkbox"/>	<input type="checkbox"/>
carrot, zucchini and farfel	<input type="checkbox"/>	<input type="checkbox"/>
spiced apple, cranberry, raisin, farfel	<input type="checkbox"/>	<input type="checkbox"/>

sweets by Leah's home baking

chocolate chunk biscotti (6 pieces) pareve	22.00	<input type="checkbox"/>
orange cranberry biscotti (6 pieces) pareve	22.00	<input type="checkbox"/>
mini fudge brownies (12 pieces)	24.00	<input type="checkbox"/>
mini butter tarts (12 pieces)	24.00	<input type="checkbox"/>
caramel pecan turtles (12 pieces) gluten free	24.00	<input type="checkbox"/>
painted apple shaped cookie (per piece)	3.25	<input type="checkbox"/>
chocolate chunk rugelach (12 pieces)	15.00	<input type="checkbox"/>
raspberry rugelach (12 pieces)	15.00	<input type="checkbox"/>
honey loaf cake (serves 6-8) pareve	15.00	<input type="checkbox"/>
apple coffee cake (serves 6-8) pareve	24.00	<input type="checkbox"/>
apple caramel cheesecake (serves 10-12)	65.00	<input type="checkbox"/>
fresh fruit and berry platter	<input type="checkbox"/>	<input type="checkbox"/>
	small serves 7-10	medium serves 11-15
	55.00	80.00
		large serves 15-20
		125.00

CLIENT / FUNCTION INFORMATION

GUEST COUNT : _____

DATE : _____

STYLE OF SERVICE : ☐ BUFFET ☐ PLATED ☐ FAMILY STYLE

CONTACT INFORMATION

NAME _____
PHONE NUMBER # _____
EMAIL _____
ADDRESS _____
MAJOR INTERSECTION _____

CREDIT CARD INFORMATION

CREDIT CARD ☐ VISA ☐ MASTERCARD
NAME ON CARD _____
CARD NUMBER _____
EXPIRY DATE _____
CVC _____

☐ DELIVERY ☐ PICK UP

DELIVERY WINDOW ☐ 9AM - 12PM ☐ 12PM - 4PM

PICK UP WINDOW ☐ 9AM - 12PM ☐ 12PM - 4PM

Delivered cold in disposable containers with re-heating instructions.

EMAIL YOUR FORM TO: INFO@LEATCATERING.COM

OR PHONE US - 416.631.9226

THANK YOU FOR YOUR ORDER!