



ROSH HASHANAH & YOM KIPPUR

by

Leat
CATERING

the traditions

chopped liver	500ml	16.00	☐
homemade gefilte fish			
made with white fish served with sliced carrots per 3 oz piece	salt and pepper	☐	sweet ☐
preserved red horseradish	250 ml	6.50	☐
sliced honey crisp apples	1L	8.00	☐
in lemon water			
wildflower honey (Rosewood)	330 gm	16.00	☐
creamed wildflower honey (Rosewood)	330 gm	19.00	☐
walnuts in wildflower honey (Rosewood)	300 gm	22.00	☐
crown challah	plain	17.00	☐
	sweet with raisins	18.00	☐

soups

<i>all soups are dairy free</i>	per litre	
chicken soup	15.00	☐
with carrot and celery		
roasted butternut squash	15.00	☐
roasted mushroom	18.00	☐
matzoh balls (3 portions - 9 small)	12.00	☐

salads

	small serves 7-10	medium serves 11-15	large serves 16-20
caesar salad	50.00	70.00	90.00
grana padano parmesan focaccia croutons	☐	☐	☐
mixed crisp greens	50.00	70.00	90.00
Ontario greens, cucumber, cherry tomatoes carrot gaufrette, balsamic dressing	☐	☐	☐
israeli salad	65.00	95.00	120.00
chopped tomato, cucumber red onion, parsley, lemon dressing	☐	☐	☐
roasted apple	65.00	95.00	120.00
with romaine, red leaf, spinach, arugula candied pecans, honey rosemary dressing	☐	☐	☐
red and savoy cabbage slaw	65.00	95.00	120.00
celeriac, fennel, apple apple cider dressing	☐	☐	☐

mains

	2 portions	6 portions
beef shortribs	64.00 ☐	192.00 ☐
rosemary jus		
brisket with sweet & sour gravy	52.00 ☐	156.00 ☐
8oz portion		
veal scallopini	50.00 ☐	150.00 ☐
roasted mushrooms and thyme jus 3 pieces per portion		
maple glazed salmon fillet	46.00 ☐	138.00 ☐
branzino	60.00 ☐	180.00 ☐
double fillets, lemon, fresh herbs, gremolata sauce		
chicken scallopini	48.00 ☐	144.00 ☐
3 pieces per portion roasted mushrooms and thyme jus		
chicken supreme	33.00 ☐	99.00 ☐
apple and pomegranate glaze		
whole roasted chicken		32.00 ☐
tuscan-style with lemon and rosemary, natural jus		serves 2-4
whole roasted spatchcock chicken		49.00 ☐
paprika & chili spiced, natural jus, lemon		serves 2-4
roasted turkey breast		per breast 160.00 ☐
homemade gravy cranberry sauce		5-6 lbs (serves 8-10)
chicken fingers with panko crust	8 pcs 27.00 ☐	20 pcs 65.00 ☐
plum sauce		
homemade chicken meatballs	10 pcs 27.00 ☐	50 pcs 80.00 ☐
sweet and sour		

sides

	2-3 portion pan	half pan serves 8-12
roasted root vegetables	22.00 ☐	55.00 ☐
potatoes, sweet potatoes, carrots, turnips parsnips, sweet onions, and roasted garlic		
mashed potatoes	16.00 ☐	40.00 ☐
roasted garlic		
broccoli florets	20.00 ☐	55.00 ☐
sea salt and olive oil		
grilled asparagus	24.00 ☐	65.00 ☐
lemon zest and olive oil		
sauteed mixed vegetables	18.00 ☐	45.00 ☐
broccoli, cauliflower, carrot and snow pea evoo and sea salt		
ancient grain pilaf	18.00 ☐	45.00 ☐
wild rice, sprouted lentils, quinoa, brown rice sorghum, carrot, celery, onion		
turkey stuffing	18.00 ☐	45.00 ☐
grilled vegetable display	☐	☐
portobello mushrooms red and yellow peppers sweet potato, zucchini, eggplant (best enjoyed at room temperature)	small serves 7-10 65.00	medium serves 11-15 90.00
		large serves 15-20 110.00

kugels

2-3 portion pan half pan
serves 8-12

classic	18.00	45.00
crispy potato pudding	☐	☐
sweet potato	☐	☐
spiced apple, cranberry, raisin, farfel	☐	☐
noodle kugel	☐	☐
egg noodle, apples, sweet cornflakes		

lighter fare

2-3 portion pan half pan
serves 8-12

quiche choice of	50.00	☐
1 cheese 2 mushroom & fontina 3 zucchini & scamorza		
baked blueberry french toast	20.00	☐
with maple syrup and whipped cream		
cheese blintzes	42.00	☐
filled with sweetened ricotta and cream cheeses with vanilla & lemon, sautéed in butter served with strawberry compote and sour cream (12 pieces)		
dairy display	150.00	☐
salmon salad, tuna salad, egg salad, sliced cucumbers sliced tomatoes, deli style cream cheese, assorted bagels (serves 7-10)		
maple salmon side	175.00	☐
with chive sour cream and sliced baguette		
smoked salmon display		
deli style cream cheese, sliced cucumber sliced tomatoes, capers, quick pickled red onion fresh gryfe's poppy seed, sesame seed bagels	95.00	200.00
	serves 4-6	serves 12-15

sweets

Leah's almond chocolate chunk biscotti (6 pieces)	22.00	☐
pareve		
Leah's orange cranberry biscotti (6 pieces)	22.00	☐
pareve		
mini fudge brownies (12 pieces)	24.00	☐
mini butter tarts (12 pieces)	24.00	☐
caramel pecan turtles (12 pieces)	24.00	☐
gluten free		
chocolate chunk rugelach (12 pieces)	15.00	☐
raspberry rugelach (12 pieces)	15.00	☐
honey loaf cake (serves 6-8)	15.00	☐
pareve		
apple coffee cake (serves 6-8)	24.00	☐
pareve		
apple caramel cheesecake (serves 10-12)	65.00	☐
fresh fruit and berry platter		
	☐ small serves 7-10	☐ medium serves 11-15
	55.00	80.00
		☐ large serves 15-20
		125.00

ROSH HASHANAH ORDER DEADLINE: SEPTEMBER 3 2026

YOM KIPUR ORDER DEADLINE: SEPTEMBER 14 2026

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

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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!