



*Serving 'foodies' long before it was a word*

# LEONS

## Full Service Catering Menu

Minimum 50 persons off-site, requires staffing.

For smaller guest amount - please inquire.

**LeonsCafeCatering.com**

401.247.1660 [LeonsCafeCatering@gmail.com](mailto:LeonsCafeCatering@gmail.com)

230 Waseca Avenue, Barrington RI 02806

Chef Bill Andrews

major credit cards accepted

**Dine in the Cafe**

## WEDDINGS

- > Specializing in hors d'oeuvres and station receptions for a maximum of 150 guests.
- > Formal plated dinners or tasting dinners for a maximum of 50 guests.
- > Rehearsal dinners for up to 30 guests at our café.

## BRIDAL OR BABY SHOWER, RECEPTIONS

Our café is available for your private celebration for up to 30 guests.

## CAKES AND SMALL DESSERTS

Although we prepare signature specialty dessert items, we consult with some of the finest pastry and cake specialists in the State of Rhode Island.

## BARTENDING SERVICES

Leon's is licensed through the State of Rhode Island and our bartenders are TIPS certified and insured. We provide full and limited bar services to suit your needs. All glassware may be contracted as well.

## RENTALS

- > Leon's Cafe and Catering will arrange all necessary rental items for a successful event for a percentage of the rental fee.
- > **PLEASE NOTE** Rental expenses are not included in the cost of the catered event.  
The customer will be billed separately with payment directly to the rental agency.
- > Leon's Cafe and Catering will be held harmless of any breakage or missing rental items.
- > Our preferred list of vendors is available upon request, once our catering service is contracted.

## STAFFING For On-Site Catering

Chef Bill Andrews	\$85	Server	\$35
Catering Chef	\$35	Server Assistant	\$25
Chef Assistant	\$25	Bartender	\$40
Service Staff Manager	\$50		

Before placing your order, please inform Leon's Catering if a person in your party has a food allergy.

**Prices subject to market fluctuations.**

# cocktail hour

Minimum of 50 persons. Smaller parties please inquire.

## TABLE SELECTIONS

Crudité with Dips
Baked Brie in Puff Pastry
Cheese Display with Assorted Fruits and Crackers
Assorted Filled French Bread
Hummus and Tabouli with Syrian Toast Points
Fresh Made Nachos with Guacamole, Salsa
Roasted Garlic Crostini Toasts: <i>Spread with Caponata, Olive Tapenade and Artichoke</i>
Caviar (domestic), Sour Cream, Lemon, Toast Points
Assorted Grilled Vegetables with Lemon Basil Aioli Sauce

## ARTISAN CHEESE ASSORTMENT

With Dry Cured Meats, Fruit Pastes, and Sliced House-made Breads
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## PÂTÉ (Minimum 5 lb. purchase)

Duck Liver Mousse with Pork	Vegetable Pâté
Pâté Maison (Country Pâté)	

## RAW BAR Choose 3

Served with Cocktail Sauce, Mignonette Sauce and Lemon

Lobster Tails and Claws	Maryland Blue Rock Crabs
Blue Point Oysters*	Shrimp
Alaskan King Crab Legs	Little Necks*
Poached Fresh Salmon	

\* REQUIRES PROFESSIONAL SHUCKER

**NOTE:** EATING RAW OR UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD POSES A HEALTH RISK TO EVERYONE, BUT ESPECIALLY TO THE ELDERLY, YOUNG CHILDREN UNDER AGE 4, PREGNANT WOMEN AND OTHER HIGHLY SUSCEPTIBLE INDIVIDUALS WITH COMPROMISED IMMUNE SYSTEMS. THE COOKING OF SUCH ANIMAL FOODS REDUCES THE RISK OF ILLNESS.

# cocktail hour

Minimum of 50 persons. Smaller parties please inquire.

## TABLE SELECTIONS

### SMOKED SEAFOOD *Choose 3*

*Served with Horseradish Cream, Capers, Sliced Onions and Crispy Toast*

Smoked Bluefish
Smoked Oysters
Smoked Salmon
Smoked Mussels
Smoked Trout

## COLD PASSED COCKTAIL FOODS

*(4 dozen minimum each selection)*

Stuffed Tomatoes with choice of: <i>Tabouli, Pesto, Boursin Cheese, Curried Chicken Salad, Baby Shrimp Salad, Mediterranean Rice Salad</i>
Stuffed Tomatoes with Crab Meat
Prosciutto with choice of: <i>Melon, Cantaloupe, Pears, or Fontina Cheese</i>
Chicken Liver Mousse on Crouton with Apple
Endive with Sun-dried Tomato, Cheese Spread
Cucumber Cup with Horseradish Cream Cheese, Smoked Salmon
Poached Scallop with Snow Pea, Mandarin Orange, Thai Sauce
Curried Chicken Salad Sandwiches in Mini Pockets or Phyllo Cups
Gazpacho Shrimp on Nacho with Avocado Mousse
Olive Tapenade Crostini
Thinly Sliced Beef with Boursin Cheese wrapped around Asparagus
Smoked Salmon with Horseradish Spread wrapped around Asparagus
Sesame Seared Ahi Tuna with Wasabi Aioli and Sweet Soy Glaze
Curried Beef Carpaccio on Pita or Garlic Crostini Chips with Caper Mayo and Onion

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## HOT PASSED COCKTAIL FOODS

**SKEWERS** *(4 dozen minimum each selection)*

Grilled Marinated Shrimp wrapped with Fresh Basil Leaf
Teriyaki Beef Tenderloin
Asian Scallop wrapped with Peppered Bacon, Orange Ginger Glaze
Skewered Sesame Chicken with Peanut Sauce

**ASSORTED KABOBS** *With Mixed Vegetables (4 dozen minimum each selection)*

Chicken
Beef
Italian Sausage
Beef Tenderloin
Swordfish
Scallop
Shrimp
Vegetable

**CAKES** *(4 dozen minimum each selection)*

Cajun Crab Cakes
Custom Made Arancini with <i>Arborio Rice and your choice of additional filler</i>
Veggie Cakes with <i>Rice, Spinach, Quinoa and Sweet Potato</i>
Salmon Cakes with <i>Fresh Fennel and Spinach, served with Cucumber Dill Cream</i>
Crab and Lobster

**SPRING ROLLS** *(4 dozen minimum each selection)*

Mixed Vegetable
Shrimp and Mixed Vegetables
Pork and Mixed Vegetables
Peking Duck, Hoisin Sauce and Chinese Pancakes

**Prices subject to market fluctuations.**

# cocktail hour

Minimum of 50 persons. Smaller parties please inquire.

## HOT PASSED COCKTAIL FOODS

### STUFFED MUSHROOMS (4 dozen minimum each selection)

Fresh Bread Crumb, Olives and Herbs
Crab Meat
Spinach and Feta Cheese
Boursin, Seedless Grapes, Fontina cheese

### CROSTINI (4 dozen minimum each selection)

Pesto, Tomato, Mozzarella
Marinated Artichoke, Prosciutto, Ricotta
Italian Sausage, Tomato, Mushroom
Spinach, Pepperoni, Mozzarella
Tomato, Prosciutto, Fresh Mozzarella
Brie, Rosemary Pesto, Honey and Dijon
Herb Encrusted Goat Cheese, Extra Virgin Olive Oil
Asparagus, Roasted Red Pepper, Prosciutto, Ricotta
Plum Tomato, Roasted Garlic, Fresh Mozzarella
Sliced Pear, Prosciutto, Gorgonzola
Oven Roasted Red and Yellow Tomato, Mascarpone, Toasted Pine Nuts
Medium-Rare Beef with Boursin Spread, Garlic Toast
Smoked Salmon with Herbed Cream Cheese, Rye Crisp
Medium Roast Beef, Avocado Cream, Micro Greens, White Truffle Oil

### SPIEDINE (4 dozen minimum each selection)

Your choice of Grilled Meats stuffed with a mixture of Fresh Bread Crumbs, Caramelized Onion and Garlic, Italian Plum Tomato, Fresh Herbs, Extra Virgin Olive Oil, Pecorino Romano simmered in a Light Tomato Sauce. Choose: Chicken, Veal, Beef or Pork
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## STUFFED PHYLLO TRIANGLES

(4 dozen minimum each selection)

Feta Cheese, Spinach
Italian Sausage, Mushroom
Hazelnut, Mushroom, Shallot
Chicken, Broccoli, Mornay Sauce
Prosciutto, Asparagus, Roasted Pepper, Cream Cheese
Shrimp, Black Olive, Tomato, Feta Cheese, Ricotta

## SLIDER SELECTION (4 dozen minimum each selection)

Served on your choice of Challah Rolls, Brioche Rolls, Italian Soft Rolls or Italian Hard Rolls

Angus Burgers
Beef Tenderloin with Duxelles and Tarragon Boursin Cheese
Portabella with Tomato Relish and Spinach
Pulled Pork with Slaw and BBQ Sauce
Major Gray's Chicken
Crab and Lobster

## VEGETARIAN / VEGAN INSPIRED APPETIZERS

(4 dozen minimum each selection)

Tempura Vegetable Skewers with Ponzu Dipping Sauce
Sweet Potato, Corn and Black Bean Cake with Chipotle Cream
Quinoa Salad on Endive
Vegetable Samosa with Major Grey Dijon Chutney

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# stations

Minimum of 50 persons. Smaller parties please inquire.

## PASTA STATION

Presented with three Sauces (Marinara, Aglio e olio, Pink or White) and three Pastas (Gnocchi or Tortellini, Cavatelli and Penne)
<i>Plus choice of additions:</i> Chicken, Italian Sausage, Prosciutto, Grilled Eggplant, Mushrooms, Roasted Red Peppers, Pancetta Bacon, Shrimp, Olives, Asparagus, Ricotta

## ANTIPASTI/TAPAS STATION *Lots of fun!*

Grilled Marinated Eggplant, Chicken, Sun-dried Tomato and Mushroom Salad, Tomato and Fresh Mozzarella Salad, Tuna Caper and Bermuda Onion Salad, Grilled Assorted Vegetables, Bruschetta with Cannellini Beans, Cucumber-Yogurt Salad, Hummus, Assorted Olive Salad, Roasted Peppers, Hard Salami, Marinated Snail Salad, Radicchio-Endive and Apple Salad topped with Gorgonzola, Roasted Artichoke Hearts and Assorted Italian Hard Cheeses
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## MEDITERRANEAN STATION

Hummus, Tabouli, Watermelon Feta Salad, Stuffed Grape Leaves, Pitted Kalamata Olives, Roasted Red Peppers, Cucumber/Tomato/Basil Salad, Tzatziki Sauce, Grilled Pita, Locanico Sausage
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## THE SALAD BAR

Mixed Greens with Tomatoes, Spinach, Sliced Mushrooms, Real Bacon Bits, Shredded Carrots, Green and Red Peppers, Hard Boiled Eggs, Garbanzo Beans, Sliced Cucumbers, Kalamata Olives, Red Roasted Peppers, Garlic Croutons, Pepperoncini Peppers, Assorted Cut Melon, Sliced Pickled Beets, Sliced Bermuda Onions, Summer Squash and Zucchini, Mixed Nuts with Balsamic Vinaigrette, Buttermilk Ranch, Blue Cheese, and Roasted Garlic Caesar Dressings
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## THE CARVING STATION

This presentation is served with Turkey, Ham and Sirloin. Served Hot or Cold with an Assortment of Freshly Baked Rolls, Condiments, House-made Pickles, Potato Salad, Cole Slaw and Olive Assortment
Substitute Beef Tenderloin

## ASIAN STIR-FRY STATION *Choose 2 with 3 Sides –*

*Served with Duck Sauce and Hot Mustard*

Tofu with Mixed Vegetable
Beef with Broccoli
Shrimp with Mixed Vegetable
Chicken Chop Suey

*Choose 3 Sides:*

Nime Chow with Peanut Sauce
California Rolls
Teriyaki Steak
Chicken Satay
Mahogany Wings
Vegetable or Meat Fried Rice
Steamed or Fried Dumplings
Asian Battered Fried Shrimp

## TEX-MEX STATION

*Choose 1 (one) of Quesadillas or Burritos prepared tableside.*

*Served with Red or Black Beans, Rice, Salsa, Cilantro Lime Sour Cream,*

*Black Bean and Corn Salsa, and Guacamole. Choose two fillings:*

Beef, Onion, Pepper, Tomato
Beef, Onion, Potato
Chicken, Onion, Pepper, Tomato
Mixed Vegetable
Shrimp, Onion, Pepper, Tomato
Refried Beans, Rice, Monterey Jack Cheese
Duck Confit, Goat Cheese, Cranberry Chutney
Quinoa, Spinach, Tofu, Red Onion
Housemade Chorizo with Rice, Onions, Tomatoes, Monterey Jack Cheese

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## stations

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**TEMPURA STATION** Served with a variety of Dipping Sauces,  
Ginger Rice and Steamed Vegetables

Chicken	Assorted Vegetable
Shrimp	Scallops

**SUMMER GRILLING TABLE** Choose 2 with 3 Sides

Swordfish Kabobs	Grilled Pesto Chicken
Tuna Kabobs	Southern Fried Chicken
Baby Back Ribs	Grilled Sausages
BBQ Chicken	Grilled BBQ Vegetables

Choose 3 Sides:

Macaroni Salad	Red Cabbage Apple Slaw
Corn on the Cob	Sunday Picnic Potato Salad
Cole Slaw	Southwest Potato and Bacon Salad
Broccoli Slaw	Pasta al Fresco
Watermelon, Feta Cheese and Mint Salad	

## DESSERT CHOICES FOR COCKTAIL PARTIES

Chef Bill's choice of freshly prepared Mini Pastries
Bowls of Raspberries, Blueberries, Strawberries with Chocolate Sauce and Minted Yogurt Crème Fraîche
Fresh Cut Fruit Salad Kabobs with Minted Vanilla Yogurt and Chocolate Sauce
Chocolate Dipped Colossal Stemmed Strawberries
Assorted Tart, Cheese Cake and Torte Table

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## brunch

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Baked Brie in Puff Pastry	Mini Croissants
Croissants or Coffee Rolls	Danish (2 dz min.)
Eggs Florentine	Salmon Benedict
Quiche or Italian Frittata (8-12 slices)	
Leon's Frittata (16-20 Slices)	
Bagel Assortment: Cream Cheese, Jellies, Butter	
Omelette Station: prepared to order with a variety of fillings and cheeses	
Scrambled Eggs with Bacon and Onions	
Eggs Benedict with Béarnaise Sauce	
Smoked Salmon Platter Includes Bagel Assortment: Rolled Smoked Salmon, Capers, Sliced Bermuda Onion, Lettuce, Tomato, Herbed Cream Cheese	
Leon's Crispy French Toast: Our famous French Toast dipped in our Custard Batter, pressed into Corn Flakes, grilled	
French Toast with assorted Fruit Sauces	
French Toast with Banana Fosters Sauce	
Leon's House-made Sausage Patties (25 guest min.)	
Baked Glazed Ham	
Basque Potatoes (serves 6 en casserole)	
Glazed Corned Beef: Honey Tarragon, carved	
Sliced Tenderloin of Beef (10 lb min.)	
Thick Cut Double-Smoked House-made Bacon	
Roast Turkey Breast with assorted Rolls and Condiments	
Carving Station: Roast Beef, Turkey and Ham carved and served with assorted Rolls and Condiments	
Ratatouille Crepe (Mixed Vegetable)	
Crêpes Jam-Bon (Ham, Gruyère and Egg)	
Crêpes Reine: Chicken, Mushrooms, Sage Sauce	
Crêpes with choice of fillings	
Beef Wellington with two sauces (serves 10)	

## ABOUT CHEF BILL ANDREWS



### EVERYTHING AT LEON'S IS MADE FROM SCRATCH.

If you are from Rhode Island, or worked in or near Providence, then you probably remember one of Federal Hill's most popular Mediterranean bistros of all time: Leon's On The West Side. After 21 years as owner and head chef, Bill Andrews closed Leon's in 2001 to pursue his personal catering and music career. Later, he opened Caspita Mediterranean cafe in Exeter, RI and served as Chef Consultant for several well known restaurants. Chef Bill is known for bringing together his creative twists, and fondness for old-school diner food to create his eclectic mixtures of American, Mediterranean, Italian, Asian, and Tex-Mex cuisine. "I cut my teeth working at my dad's New York System Diner when I was a just teenager. I learned a lot about skills that I'd later use, basic meat-cutting, short-order grill skills, and the importance of building relationships with customers," says Chef Bill. "My dad was very diplomatic. He sat and talked to customers – and they kept coming back." Bill also worked side by side with his mom, an old-school Italian who made, as Bill calls it, "The best peasant food I'd ever had." From there, Chef Bill went on to earn his degree in Culinary Arts from Rhode Island School of Design. The rest, as they say, is history. Leon's Café and Catering is a scratch kitchen, nestled in the quaint town of Barrington, in the heart of the East Bay. Besides his love of cooking, Bill loves music. He is a professional drummer / percussionist and vocalist. His wife, Mary, is a professional singer. His three sons are musicians as well.

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