

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
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
Catering Chef	\$35
Chef Assistant	\$25
Service Staff Manager	\$50

Server	\$35
Server Assistant	\$25
Bartender	\$40

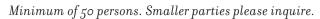




TABLE SELECTIONS

	Crudité with Dips		
	Baked Brie in Puff Pastry		
	Cheese Display with Assorted Fruits and Cr	ackers	
	Assorted Filled French Bread		
	Hummus and Tabouli with Syrian Toast Poi	nts	
	Fresh Made Nachos with Guacamole, Salsa		
	Roasted Garlic Crostini Toasts: Spread with	Capona	tta, Olive Tapenade and Artichoke
	Caviar (domestic), Sour Cream, Lemon, To	ast Poin	ts
	Assorted Grilled Vegetables with Lemon Ba	sil Aioli	Sauce
4 D.T.	ICAN CHEFOR ACCORDINATION		
AKT	ISAN CHEESE ASSORTMENT	1.77	
	With Dry Cured Meats, Fruit Pastes, and Sli	.ced Hou	ase-made Breads
PÂT	É (Minimum 5 lb. purchase)		
	Duck Liver Mousse with Pork		Vegetable Pâté
	Pâté Maison (Country Pâté)	-	
RAW	BAR Choose 3		
	ed 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
		_ ^	REQUIRES PROFESSIONAL SHUCKER
	OKED SEAFOOD Choose 3		I Comiana Taxat
serve	ed with Horseradish Cream, Capers, Sliced Oni	ons and	1.
	Smoked Bluefish		Smoked Mussels
	Smoked Oysters		Smoked Trout
	Smoked Salmon		

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

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.

Minimum of 50 persons. Smaller parties please inquire.



COLD PASSED COCKTAIL FOODS

(4 do2	en minimum each selection)
	Stuffed Tomatoes with choice of: Tabouli, Pesto, Boursin Cheese, Curried Chicken Salad, Baby Shrimp Salad, Mediterranean Rice Salad
	Stuffed Tomatoes with Crab Meat
	Prosciutto with choice of: Melon, Cantaloupe, Pears, or Fontina Cheese
	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
	Γ PASSED COCKTAIL FOODS VERS (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	Swordfish
Beef	Scallop
Italian Sausage	Shrimp
Beef Tenderloin	Vegetable

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HOT PASSED COCKTAIL FOODS

CAKES (4 dozen minimum each selection)

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	Cajun Crab Cakes		
	Custom Made Arancini with Arborio Rice and you	r cho	$vice\ of\ additional\ filler$
	Veggie Cakes with Rice, Spinach, Quinoa and Swe	eet Po	ptato
	Salmon Cakes with Fresh Fennel and Spinach, sen	ved 1	vith Cucumber Dill Cream
	Crab and Lobster		
SPR	ING ROLLS (4 dozen minimum each selection) Mixed Vegetable		Peking Duck, Hoisin Sauce and Chinese Pancakes
	Shrimp and Mixed Vegetables		Chinese Lancaxes
	Pork and Mixed Vegetables		
STU	FFED MUSHROOMS (4 dozen minimum each selec	tion)	
	Fresh Bread Crumb, Olives and Herbs		Spinach and Feta Cheese
	Crab Meat		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

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HOT PASSED COCKTAIL FOODS

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

STUFFED PHYLLO TRIANGLES (4 dozen minimum each selection)

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

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 wtih Major Grey Dijon Chutney

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)

Plus choice of additions: 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

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

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

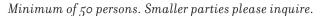
THE CARVING STATION

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

stations

Shrimp

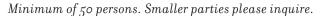




ASIAN STIR-FRY STATION Choose 2 with 3 Sides -Served with Duck Sauce and Hot Mustard Tofu with Mixed Vegetable Shrimp with Mixed Vegetable Beef with Broccoli Chicken Chop Suey Choose 3 Sides: California Rolls Vegetable or Meat Fried Rice Teriyaki Steak Steamed or Fried Dumplings Chicken Satay Asian Battered Fried Shrimp Mahogany Wings 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 TEMPURA STATION Served with a variety of Dipping Sauces, Ginger Rice and Steamed Vegetables Chicken Assorted Vegetable

Scallopsy

stations





SUMMER GRILLING TABLE Choose 2 with 3 Sides

Swordfish Kabobs	Baby
Grilled Pesto Chicken	Grill
Tuna Kabobs	BBQ
Southern Fried Chicken	Grill

	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	







Minimum of 50 persons. Smaller parties please inquire.

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 Fritatta (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)				
${\it Glazed \ Corned \ Beef: Honey \ Tarragon, \ carved}$				
Sliced Tenderloin of Beef (10 lb min.)				
Thick Cut Double-Smoked House-made Bacon				
Roast Turkey Breast with assorted Rolls and Co	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 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 justteenager. 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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