

**LEON<sup>s</sup>**

## **DINNER OF SEVEN FISHES**

**December 14 - 6pm start**  
One seating only limited to 30 guests

- 1 Scallop & Shrimp Ceviche**
- 2 Portuguese Style Little Necks**  
In Wine Broth with Chorizo and Potato
- 3 Panko Fried Sea Bass**
- 4 Leon's Fried Squid**
- 5 Baby Stuffed Squid**  
In Tomato Broth on Grilled Crostini
- 6 Mixed Seafood Squid Ink Ravioli**  
With Vanilla and Saffron Cream Sauce
- 7 Blackened Tuna on a Niçoise Salad**

**DESSERT** **Granita of Three**  
Lemon, Mojito & Mixed Berry

**WINES** **Pinot Noir Pinot Grigio Prosecco**

*\$125 Per person - Gratuity & Tax Included*

**LeonsCafeCatering.com • 401.247.1660**

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\* ITEMS AND PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

! **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.