

# Breakfast Brunch

Prices are per person

CONTINENTAL BREAKFAST ..... 6.95  
*Assorted danishes, pastries, croissants, & muffins*

BIG BAGEL BAR ..... 5.95  
*Bagels and assorted cream cheeses including: chive cream cheese, chopped olive cream cheese, chopped smoked salmon cream cheese, with capers, red onion, & sliced ripened tomatoes*

FRESH FRUIT DISPLAY ..... 4.25  
*Lavishly decorated display of tropical fruits including luscious ripe melons, juicy strawberries, tangy sweet pineapple, & yogurt dipping sauce*

BASIC HOT BREAKFAST ..... 11.50  
*Fluffy farm fresh scrambled eggs cooked fresh on table top stoves, served with O'Brien breakfast potatoes, applewood smoked bacon & sausage*

## ADDITIONAL BREAKFAST SELECTIONS

- LES'S FAMOUS CORNFLAKE CRUSTED FRENCH TOAST
- SAVORY SOUTHERN STYLE CHEESE GRITS
- APPLEWOOD SMOKED BACON
- CARVED WEST VIRGINIA SMOKEHOUSE HAM
- CHEESE BLINTZES with blueberry sauce & sour cream
- BREAKFAST CROISSANT FILLED WITH HAM & CHEESE
- HEALTHY NUT - YOGURT / GRANOLA
- FRESH COFFEE & TEA SERVICE
- BREAKFAST JUICE ASSORTMENTS
- THE BELGIAN WAFFLE IRON

*Served with fruits, toppings, whipped cream, syrups*

## SMOKED FISH PLATTERS

PRICED BY THE POUND

*Served with Capers, Finely Minced Onions, Egg Whites & Yolks*

- SABLE CARP
- CREAMED HERRING
- SMOKED WHOLE WHITE FISH
- SMOKED NOVA SCOTIA SALMON
- SIGNATURE CAVIAR BAR (CALL FOR PRICING)

## DELI SALAD PLATTERS

PRICED BY THE POUND

EGG SALAD ..... 8.95  
TUNA SALAD ..... 11.95  
CHICKEN SALAD ..... 11.95  
CHOPPED LIVER ..... 10.95  
PASTA PRIMAVERA SALAD ..... 7.95

# Soups, Salads & Deli Sandwiches

Prices are per person

## CHEF LES'S SIGNATURE SOUPS, CHOWDER & CHILI

Minimum 10 People

*House made with the freshest ingredients and Chef inspired seasonings*

- HOMESTYLE CHICKEN NOODLE • MATZO BALL SOUP
  - MINESTRONE • SPLIT PEA • GAZPACHO
  - FAMOUS CLAM CHOWDER
  - CROCK POT OF CHILI CON CARNE
- served with lots of Cheddar Cheese*

PREPARED BIG DILL DELI SANDWICHES ..... 11.95

BOXED LUNCHES ..... 10.95

BUILD YOUR OWN DELI PLATTERS ..... 15.95

*Includes selections from the Big Dill Deli Board, 2 Deli Salads or Sides, Baby Swiss, Aged Cheddar, Provolone or American Cheese, Tomatoes, Leaf Lettuce, "Big Dill" Pickles, Hearth Baked Breads, Artisan Rolls and/or Pita Bread, Cookies, Brownies, Mustard, Mayonnaise & Horseradish & Paperware*

## BIG DILL DELI BOARD

- LEAN ROAST BEEF • TENDER CORNED BEEF
- OVEN ROASTED TURKEY • GRILLED CHICKEN BREAST
- BAKED VIRGINIA HAM • SOPRESETA SALAMI
- GRILLED GIANT PORTABELLAS
- ALBACORE WHITE TUNA SALAD
- ALMOND CHICKEN SALAD
- COUNTRY FRESH EGG SALAD

## BIG DILL SALADS *served with artisan rolls*

MIDDLE EASTERN STATION  
*Hummus, baba ganoush, tabouli salad, and Mediterranean Couscous, with spinach, herb, or plain pita breads*

LES' FAMOUS CAESAR SALAD  
*Fresh romaine tossed with homemade croutons, aged parmesan, and our "From Scratch" Caesar dressing*

BABY MIXED GREENS  
*Macadamia crusted, herbed goat cheese with sherry vinaigrette*

AVACADO SALAD ..... 4.95  
*Bermuda onions finely diced, fresh cilantro drizzled with citrus vinaigrette*

ANTIPASTO SALAD ..... 6.25  
*Marinated artichoke hearts, olives, sweet onions, tomatoes, ham, salami, provolone, crisp greens with creamy Italian dressing*

## SIDES

Old Fashioned Potato Salad • Creamy Cole Slaw • Macaroni Salad  
Baked Chips • Cucumber Salad • Sun Chips • Pretzels • Kettle Chips  
Pasta Prima Vera • Diced Fruit • Whole Fruit • Mixed Greens

# Barbeque, Pickles Accompaniments & Desserts

## LES'S BBQ GRILL LA CAJA CHINA • SMOKER

- FINGER LICKIN' BBQ CHICKEN
- LES' FAMOUS HAMBURGERS • JUICY ALL BEEF HOT DOGS
- MOUTH WATERING BBQ RIBS • SUCCULENT ROASTED PIG
- TEXAS BBQ BEEF BRISKET • BBQ BOURBON STREET PORK CHOPS
- GRILLED STEAKS • CORN ON THE COBB • BBQ BEANS
- STUFFED GROUPER WRAPPED IN BANANA LEAVES

## ACCOMPANIMENTS

- MASHED POTATOES • SWEET POTATOES
- AU GRATIN POTATOES • PARSLEY POTATOES
- STIR FRY RICE • SPANISH RICE • RICE PILAF • ARABIAN RICE
- ISRAELI COUS COUS • MACARONI & CHEESE
- PLATANOS • MADUROS • PINEAPPLE GLAZED CARROTS
- STEAMED VEGETABLE MEDLEY • CREAMED CORN • ROASTED CORN

## BIG DILL PICKLE BARREL

*Unique Variety of Classic Pickles & Vegetables*

- BIG DILL'S • SWEET BUTTER CHIPS • VEGETABLE JARDINIÈRE
- CUCUMBERS • PEPPERONCINIS • BABY CORN
- GREEN GARLIC TOMATOES

## DESSERTS

- LAYER CAKES
- CARROT CAKE W/CREAM CHEESE FROSTING • MAPLE WALNUT
- GERMAN CHOCOLATE • CHOCOLATE MOUSSE • COCONUT • MOCHA

## CHEESE CAKES

- PLAIN • AMARETTO • TURTLE
- MARBLE • CHERRY • PINEAPPLE • STRAWBERRY

## PASTRIES

- ECLAIRS • CREAM PUFFS • NAPOLEON • FRUIT TARTS • CANNOLI

## COOKIES & BROWNIES

- CHOCOLATE CHIP • OATMEAL
- WHITE CHOCOLATE MACADAMIA • LINZER TART, RUGALACH • BLACK & WHITE COOKIES

## PIES

- FRENCH APPLE • BOSTON CREAM • BLUEBERRY • KEY LIME • PEACH

## OTHER SPECIALTIES

- APPLE STRUDEL • CHEESE STRUDEL
- BABKA LOAF • PUDDING BUNDT CAKE

## SPECIAL EVENTS CATERING BY LES

305-669-5221 • FAX 305-669-5223

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# Wrap & Roll Platters

Call for pricing & special requests

## DELI WRAP PLATTERS

Unique combinations wrapped in Soft Lavosh & Tortillas, Two Deli Salads or Sides, Cookies, Brownies & Paperware

### SOUTHWESTERN CHICKEN

Tomato tortilla, grilled chicken, southwest spices, romaine, tomatoes, black olives, cucumbers, green onions, & shredded cheddar cheese, with a southwestern cream cheese smear & salsa.

### TURKEY CLUB

Flour tortilla, marinated & roasted turkey, crisp bacon, shredded cheddar, romaine, & diced tomatoes, with our homemade herb mayo

### OVEN ROASTED BEEF

Spinach tortilla, oven roasted beef caramelized onions, roasted red peppers, leaf lettuce & provolone cheese with our homemade horseradish sauce

### MEDITERRANEAN VEGGIE

Soft Lavosh, with a mixture of chopped romaine, tomatoes, cucumbers, red onions, black olives, & pepperoncini peppers, feta cheese, provolone & a Greek vinaigrette dressing

### GRILLED VEGETARIAN

Whole wheat tortillas, with balsamic grilled zucchini & yellow squash, red onions, roma tomatoes, red & yellow peppers, provolone cheese and a sun-dried tomato cream cheese spread

## MELTS & PANINI PLATTERS

Mix and match any combinations of Melts & Paninis Served with One Deli Salad or Side

### THE REUBEN

Corned beef or turkey piled high with sauerkraut & thousand island dressing

### HOT PASTRAMI

With melted Swiss cheese on Jewish rye bread

### CUBAN SANDWICH

Mojo pork, ham, & Swiss with mustard sauce & pickles

### PHILLY CHEESESTEAK

Lean beef with grilled onions & melted cheese

### VEGGIE PANINI

Roast eggplant, squash, peppers, mushroom & sundried tomato spread

### BLACKENED CHICKEN PANINI

with provolone, avocado & cilantro mayo

### BEEF BRISKET

with au jus & horseradish sauce on sea salt crusted sourdough

### MUFFALETTA

Sliced deli meats and cheese with olive spread baked in a crusty roll

# Gourmet Favorites

Prices per person

## TRADITIONAL & EASTERN EUROPEAN FAVORITES

Served with Mixed Greens, choice of Two Accompaniments, Artisan Rolls, Butter & Dessert

SWEET STUFFED PEPPERS WITH BEEF & RICE .. 12.95

BRAISED FLANKEN SHORT RIBS OF BEEF .....17.95

CANDIED CORNED BEEF W/SPICY MUSTARD .... 15.95

HUNGARIAN GOULASH W/EGG NOODLES ..... 13.95

FALAFEL ..... 12.95

Mashed chic peas, vegetable & herb dumplings fried with Tahini sauce

STUFFED CABBAGE ..... 13.95

in sweet & spicy tomato raisin sauce

OVEN ROASTED BRISKET OF BEEF ..... 16.95

with our signature gravy

OUR FAMOUS HOMEMADE MEATLOAF & gravy ..... 13.95

LEAN TURKEY MEATLOAF ..... 12.95

with a mushroom red wine sauce

ROTISSERIE CHICKEN ..... 12.95

with a garlic paprika sauce

LEG OF LAMB ..... 18.95

rubbed with rosemary, garlic, & Dijon mustard

STUFFED BREAST OF VEAL ..... 19.95

with mushrooms & onions in wine sauce

CHICKEN FRICASSEE ..... 13.95

with mini turkey meatballs

CHICKEN POT PIE ..... 12.95

in a flaky golden pastry

TRADITIONAL CHOLENT W/BRAISED BEEF, ..... 14.95

with assorted beans & barley

## PASTA CREATIONS

Call for Pricing

Choose from Selection of Pastas, Sauces, & Toppings

### PASTA SELECTIONS

PENNE • ORZO • TORTELLINI • GNOCCHI  
FETTUCCINI • FARFALLE

### PASTA SAUCES

POMODORO - PESTO - VODKA  
BOLOGNAISE - GRILLED CHICKEN - ROASTED VEGETABLES

# Favorite Nosh Pit

Call for pricing & special requests  
Appetizer portions serve 10 persons

## DOGS, BRATS & KNOCKS INTERNATIONAL SAUSAGES HOT DOGS & CORN DOGS

### STREET CART STYLE WITH ALL THE TRIMMINGS

Sweet pickle relish, homemade NY style hot onions, caraway sauerkraut, cheddar cheese sauce with warm steamed buns, international variety of mustards & ketchup

### POTATO SKINS

Loaded with bacon, cheddar, chives, served with sour cream

### POTATO LATKES

Sauteed golden brown with apple sauce & sour cream

### POTATO KNISHES

Fried dumplings with a sour cream dill sauce

### POTATO KUGEL

A delicious casserole with carrots, zucchini, and apples

### KASHA VARNISHKES

Buck wheat groats, onions & chicken stock with bow tie pasta

### EGG BARLEY & MUSHROOMS

A barley custard casserole with sweet onions & mushrooms

### NOODLE KUGEL

Traditional savory noodle casserole with raisins

### KREPLACH

Dumplings stuffed with beef, poached & served in homemade chicken broth

### DOLMAS

Grape leaves stuffed with vegetables & rice served with a lemon sauce

### FALAFEL

Mashed chic peas, vegetable & herb dumplings fried & served with Tahini sauce

### BABA GANOUSH

Classic roasted eggplant dip served with pita points

### HUMMUS

Chic pea spread with fresh lemon, garlic & extra virgin olive oil

### TABOULEH

Tender grains, with tomato, onion, lemon & mint

### PIEROGIES

Potato, cheese filled & pan fried, sweet onion butter sauce & sour cream

### CHOPPED CHICKEN LIVERS

With caramelized onions, served with rye crostini's

# Land & Sea

Prices per person

## THE CARVERY

Whole Roasts with Accompaniments & Petit Buns

TOM TURKEY • FRESH HAM • BEEF BRISKET  
SPIRAL CURED HONEY HAM • CORNED BEEF  
WHOLE CHICKENS • BEEF RIBEYE  
WHOLE SALMON OR GROUPER

## CHICKEN DISHES

CHEF PREPARED FRESH WITH PASSIONATE CARE

MARSALA ..... 15.95

Tenderly sauteed in a mushroom & marsala wine sauce

HUNTER STYLE ..... 13.95

Braised legs & breasts in an herb jus, mushroom, pearl onion & tomato

FRANCAISSE ..... 15.95

Parmesan battered & sauteed in lemon butter sauce, with fresh parsley

PARMESAN ..... 12.95

Scaloppini's baked in marinara topped with mozzarella & parmesan

PICATTA ..... 12.95

Sauteed golden paillards topped with a mushroom caper beurre blanc

STIR FRY ..... 13.95

Tenders, mushrooms, carrots, shoots, mung beans, onion & soy glaze

CACCIATORE ..... 13.95

Quartered, peppers, mushroom & onion in Chianti tomato sauce

TANDORI ..... 13.95

Yogurt marinated with spices, cilantro, onion, tomato & cucumber

BLACKENED ..... 14.95

Cast Iron seared breast, charred pineapple & citrus butter sauce

SWEET & SOUR ..... 13.95

Wok fried tenders, pineapple, scallion, snow peas & green peppers

COQ AUVIN ..... 14.95

Braised in French burgandy, bacon, mushrooms, carrots & onions

## SPECIALTIES from the SEA

Chef's Classic Seafood Specialty

BAKED MAHI MAHI ..... 14.95

Marinated in fresh herbs, topped with tropical fruit relish

SEARED TILAPIA with a lemon beurre blanc sauce ..... 12.95

CEDAR PLANT SALMON ..... 14.95

Cooked & served on a marinated cedar plank

POACHED SALMON ..... 13.95

Served with pan seared artichoke, shallots & dill

HOMEMADE GEFILTE FISH served with red horseradish .. 12.95

CARVED SALMON KOULIBIAC ..... 15.95

with rice & spinach, baked in pastry, creamy herb sauce