

Catering By Les

Hors d'Oeuvres

World Wide Chips and Dips

Homemade Potato

Sweet Potato

Plantain

Boniato

Tortilla

Hummus

Guacamole

And Several Other Varieties of Chips and Dips

Gourmet International Cheese Board

Selection of the Finest Imported and Domestic Cheeses

Served with Assorted Crackers and Baguettes

Market Fresh Vegetable Display

Seasonally Inspired Vegetables with Three Dipping Sauces

Shrimp Cocktail

Served with Cocktail and Remoulade Sauces

Authentic Sushi Bar

Dragon Rolls, California Rolls, Vegetable Rolls, Assorted Fruit Rolls, and Sashimi

All items are Served with Soy Glaze, Wasabi Mayo, and Homemade Ponzu

Market Fresh Vegetable Display

Seasonally Inspired Vegetables with Three Dipping Sauces

Mini Mac and Cheese Crocks

Thai Inspired Chicken and Beef Sate'

Served with Green and Red Curry Sauces

Mozzarella Caprese Kabobs

Prepared with Tear Drop Tomatoes, Fresh Basil, and Drizzled with Extra Virgin Olive Oil and Balsamic

Mini Burgers

Served in Steamed Buns with Caramelized Onions and Special Sauce

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Franks in a Blanket

Served with Honey Mustard

Menu

Artisan Bread Basket

Served with Petit-Pan, Olive and Sundried Tomato Rolls, Pumpernickel, Onion and Lavosch

Salad Panache

Romaine Salad Greens with Heirloom Tomatoes, Assorted Vegetables, Dried Cranberries, Candied Walnuts, and Raspberry Vinaigrette

Tropical Sorbet Palate Cleanser

Raspberry in a Small Champagne Glass Garnished with a Sprig of Mint

Entree Choices

Chateaubriand

Crusted with Fresh Rosemary, Served in a Madeira Reduction Sauce with Haricot Green Beans and Fingerling Potatoes

Herb Marinated Pan Seared Breast of Chicken

Served in a Champagne Sauce with Fresh Sautéed Spinach, Roasted Red Peppers, Fingerling Potatoes, and Haricot Green Beans

Pan Seared Oriental Red Snapper

Served in a Ginger and Ponzu Sauce with Sautéed Shitake Mushrooms Over Steamed Green Onions and Garnished with Micro Amaranth

Dessert

Dessert Chocolate Lava Cake

Strawberry Mousse Chaux Swan

For Each Table

Homemade Cookies, Hamentashen, Linzer Tarts, and Black and Whites

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Fresh Fruit Platter

A Lush Display of Juicy Strawberries, Tangy-Sweet Pineapples, Cantaloupe, Honeydew, Seedless Grapes, Assorted Berries and More!

The above items will be served with the following beverage choices:

Full Bar including Call Brand Liquor - Kettle One Vodka, Bacardi, Johnny Walker, Jack Daniels, Tanqueray Gin, Imported and Domestic Beer, Red Merlot and Cabernet and Cavit Pinot Grigio White Wine, Coke, Diet Coke, Ginger Ale, Soda, Tonic, Mineral Waters, Orange, Pineapple, and Cranberry Juices

Please Note: We are certainly able to add, subtract, or otherwise alter this menu to fit any gathering size, taste, style, and budget!

If You Can Dream It, We Can Do It

Looking for something different? Feel free to contact us below.

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