



## Hechsher Kosher-Style Delicatessen

\*not under rabbinical supervision

BROUGHT TO YOU BY:

*Catering By Les*

*If You Can Dream It, We Can Do It*

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In order to ensure that your meal follows Kosher guidelines, please keep in mind the menu item key as you make your selections.

■ = Meat    ■ = Dairy    ■ = Pareve

## Sunrise Selections

### Hot Breakfast, Bakeries, Grains & Fruit

**The Basic Bagel**    \$3.50pp  
 Bagels & cream cheese, assorted jars of jelly & butter

**The Basic Continental Breakfast**    \$6.95pp  
 Assorted danishes, pastries, croissants & muffins

**The Big Bagel Bar**    \$5.95pp  
 Bagels & assorted cream cheeses including: chive cream cheese, chopped olive cream cheese, chopped smoked salmon cream cheese, capers, red onion, & sliced ripened tomatoes

**Fresh Fruit Display**    \$4.25pp  
 Our own lavishly decorated display of tropical fruits including luscious ripe melons, juicy strawberries, tangy sweet pineapple, & yogurt dipping sauce

**Healthy Nut**    \$3.75pp  
 Granola, high fiber cereal, dried fruits & nuts, cottage cheese  
 Plain & Fruit Yogurts

**The Basic Hot Breakfast**    \$9.95pp  
 Fluffy farm-fresh scrambled eggs cooked fresh on table-top stoves  
 Served with O'Brien breakfast potatoes

Add all Items from the basic continental breakfast    \$3.50pp

#### Additional Selections

- Les' famous cornflake-crust French toast
- Savory southern-style cheese grits
- Cheese blintzes, with blueberry sauce & sour cream
- Breakfast croissant filled with cheese
- Fresh Coffee & Tea service
- Breakfast juice assortments
- The Belgian Waffle Iron - Served with Fruits, toppings, whipped cream, syrups
- The Omelette Pan - Chef-created to order, your choice of vegetables
- The Pancake Griddle - Chef-griddled & stacked, fruits, toppings, whipped cream, syrups

### Catering By Les

*If You Can Dream It, We Can Do It*

Catering By Les proudly brings The Hungry Hebrew to satisfy your Kosher needs!

Custom tailored experiences and impeccable quality – that's who we are. Your event is special and requires proper attention. That's why we listen to your needs, your vision, and your budget to craft a custom menu that reflects the experience you're creating.

Every single one of our employees is the reason we have had success. From their jovial personalities to their attention to detail and focus on customer satisfaction, our staff, paired with our food, is the heart and soul of Catering By Les!



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## Favorite Nosh Pit

*Irresistible International Delicacies*

*Appetizer portions served for 10 persons*

### Potato Skins

Loaded with chives, served with sour cream

### Potato Latkes

Sautéed golden brown with applesauce & sour cream

### Potato Knishes

Fried dumplings with a sour cream dill sauce

### Potato Kugel

A delicious casserole with carrots, zucchini, & apples

### Kasha Varnishkes

Buckwheat groats, onions & chicken stock with bow-tie pasta

### Egg Barley & Mushrooms

A barley casserole with sweet onions & mushrooms

### Noodle Kugel

Traditional savory noodle casserole with raisins

### Kreplach

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

### Dolmas

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

### Falafel

Mashed chickpeas, vegetable & herb dumplings, fried & served with Tahini sauce

### Risotto Cheese Balls

Crispy & creamy with an essence of truffle

### Baba Ganoush

Classic roasted eggplant dip served with pita points

### Hummus

Chickpea spread with fresh lemon, garlic & extra virgin olive oil

### Tabbouleh

Tender grains, with tomato, onion, lemon & mint

### Pierogies

Potato & cheese filled, pan fried, & served in sweet onion sauce with sour cream on the side

### Chopped Chicken Livers

With caramelized onions, served with rye crostinis

## Big Dill Pickle Barrel

*Unique Variety of Classic Pickles & Vegetables*

Big Dills – Sweet butter chips – Green garlic tomatoes  
Baby corn – Vegetable Jardinière – Cherries – Cucumbers  
Pepperoncinis

## Dogs, Brats & Knocks

### Street-Cart Style with All the Trimmings

Variety of international sausages, hot dogs & corn dogs

Sweet pickle relish, homemade NY-style hot onions, caraway sauerkraut

International variety of mustards & ketchup with warm steamed buns

## Pasta Creations

*Choose from Selection of Pastas, Sauces, & Toppings*

Penne – Orzo – Tortellini – Gnocchi – Fettuccine  
Farfalle – Pomodoro – Pesto – **Vodka Bolognaise**  
**Grilled Chicken** – Roasted Vegetables

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## Classic Seafood

### Classic Cured & Smoked Seafood by the Pound

Elegantly Displayed Selections

- Sable Carp      \$36.95 lb
- Creamed Herring      \$9.95 lb
- Smoked Whole White Fish      \$18.95 lb
- Smoked Nova Scotia Salmon      \$36.95 lb

### Sliced Smoked Salmon Display

Includes: Capers, Finely Minced Onions, Egg Whites & Yolks

### Signature Caviar Bar

Served with Sour Cream & Blinis

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### Composed Platters

Ornate & Dill-icious - Priced by the Pound

- Egg Salad      \$8.95 lb
- Tuna Salad      \$11.95 lb
- Chicken Salad      \$11.95 lb
- Chopped Liver      \$10.95 lb
- Pasta Primavera Salad      \$7.95 lb

### Middle Eastern Station

Hummus, baba ganoush, tabbouleh salad, & Mediterranean Couscous, with assorted pita breads - spinach, herb, & plain

### Les' Famous Caesar Salad

Fresh romaine tossed with homemade croutons, aged Parmesan, & our *from scratch* Caesar dressing

### Baby Mixed Greens

Macadamia crusted, herbed goat cheese with sherry vinaigrette & artisan rolls

### Salad Panache

Tossed hearts of palm, artichoke hearts, assorted vegetables

### Avocado Salad      \$4.95pp

Bermuda onions finely diced with fresh cilantro, drizzled with citrus vinaigrette

### Antipasto Salad      \$6.26pp

Marinated artichoke hearts, olives, sweet onions & tomatoes, salami, crisp greens with Italian dressing

*(Also available by the pound)*

- Old fashioned Potato Salad - Pretzels - Creamy Cole Slaw
- Baked Chips - Macaroni salad - Cucumber Salad
- Pasta Primavera - Diced Fruit - Whole Fruit
- Sun Chips - Mixed Greens - Kettle Chips

## Gourmet Extravaganza

### Soups, Salads & Sandwiches

*Soup & chili orders - 10 person minimum*

### Chef Les's Signature Soups, Chowder & Chile

House-made with the freshest ingredients & Chef-inspired seasonings

- Home-style chicken noodle, Matzo ball soup      \$3.50pp
- Minestrone, Split pea, Gazpacho      \$3.95pp
- Famous clam chowder      \$4.75pp
- Crock pot chili con carne      \$5.25pp

### Prepared Deli Sandwiches      \$11.95pp

### Boxed Lunches      \$10.95pp

### Build Your Own Deli Platters      \$12.95pp

Choose a variety of selections from the Big Dill Deli Board Served with two deli salads or side, cookies or brownies & paperware

- Lean roast beef
- Oven-roasted turkey
- Tender corned beef
- Grilled chicken breast

Includes

- Tomatoes, leaf lettuce & "Big Dill" pickles
- Hearth baked breads, artisan rolls and/or pita bread
- Mustards, horseradish

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## Signature Gourmet

*Unique combinations wrapped in soft Lavosh & Tortillas  
Served with two deli salads or sides, cookies or brownies  
& paperware*

### Southwestern Chicken

Tomato tortilla, grilled chicken, southwest spices, romaine, tomatoes, black olives, cucumbers, green onions & salsa

### Turkey Club

Flour tortilla, marinated & roasted turkey, romaine, & diced tomatoes, with our homemade herb dressing

### 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, with feta & provolone, & a Greek vinaigrette dressing

### Grilled Vegetarian

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

## Big Dill Grill

*Memorable Melts & Paninis*

*Served with one deli salad or side*

*Mix & match any combination of melts & paninis*

### The Ruben

Corned beef or turkey piled high with sauerkraut & 1000 island dressing

### Hot Pastrami

On Jewish rye bread

### Veg Panini

Roast eggplant, squash, peppers, mushroom & sun-dried tomato spread

### Blackened Chicken Panini

Avocado & cilantro

### Beef Brisket

With au jus & horseradish sauce on sea salt crusted sourdough

### Classic Portobello

Fontina cheese sandwiched between two slices of beer-battered portabella mushrooms, truffle dijonaise

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## The Carvery

**Whole Roasts with Accompaniments & Petite Buns**

Tom Turkey - Beef Brisket - Corned Beef

Whole Chickens - Beef Rib-eye

## Tea Sandwiches

*A combination of Japanese maki rolls & Cantonese dim sum*

### Thai Tear Roll

Spinach, cellophane noodles, crushed peanuts, bean curd, mint & teriyaki rice

### Pad Thai Tea Roll

Shrimp, rice noodle, egg, peanuts, & fresh cilantro

### Basil Steak Tea Roll

Shredded cabbage, peanuts, crispy shallots

### Tea Roll

Rice, chicken, vegetables served with plum chutney & a peanut hoisin sauce

## Accompaniments

*Big Dill-icious Accents*

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 - Steamed Vegetable Medley  
 Creamed Roasted Corn - Pineapple Glazed Carrots

*Please call for pricing & special requests.*

## Big Dill Deli Favorites

*Traditional & Eastern European*

### Traditional Deli & Eastern European Favorites

Served with mixed greens, choice of two accompaniments, artisan rolls & dessert

**Sweet Stuffed Peppers with beef & rice** \$12.95pp

**Braised Flanker style Short Ribs of Beef** \$17.95pp

**Candied Corned Beef with spicy mustard** \$15.95pp

**Hungarian Goulash with egg noodles** \$13.95pp

**Stuffed Cabbage in sweet & spicy tomato raisin sauce** \$13.95pp

**Oven-roasted Brisket of Beef with our signature gravy** \$16.95pp

**Our famous Homemade Meatloaf & gravy** \$13.95pp

**Lean Turkey meatloaf, with a mushroom red wine sauce** \$12.95pp

**Rotisserie Chicken with a garlic paprika sauce** \$12.95pp

**Leg of Lamb rubbed with rosemary, garlic, & Dijon mustard** \$18.95pp

**Stuffed Breast of Veal with mushrooms & onions, in wine sauce** \$19.95pp

**Chicken Fricassee with mini turkey meatballs** \$13.95pp

**Chicken Pot Pie in a flaky golden pastry** \$12.95pp

**Traditional Cholent with braised beef, assorted beans & barley** \$14.95pp



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## Chicken Favorites

*Chef-prepared fresh with passionate care*

**Marsala**    \$15.95pp  
Tenderly sautéed in a mushroom & marsala wine sauce

**Hunter Style**    \$13.95pp  
Braised legs & breasts in an herb au jus, mushroom, pearl onion & tomato

**Francaise**    \$15.95pp  
Parmesan battered & sautéed in lemon sauce, with fresh parsley

**Picatta**    \$15.95pp  
Sautéed golden paillards topped with a mushroom sauce

**Stir Fry**    \$13.95pp  
Tenders, mushrooms, carrots, shoots, mung beans, onions, in soy glaze

**Cacciatore**    \$13.95pp  
Quartered, peppers, mushroom & onion in Chianti tomato sauce

**Blackened**    \$14.95pp  
Cast Iron seared breast, charred pineapple & citrus sauce

**Sweet & Sour**    \$13.95pp  
Wok-fried tenders, pineapple, scallion, snow peas & green peppers

**Coq au Vin**    \$14.95pp  
Braised in French Burgandy, mushrooms, carrots & onions

## From the Sea

*Chef's Classic Seafood Specialties*

**Baked Mahi-Mahi**    \$14.95pp  
Marinated in fresh herbs, topped with tropical fruit relish

**Seared Tilapia**    \$12.95pp  
With a lemon beurre blanc sauce

**Cedar Plant Salmon**    \$14.95pp  
Cooked & served on a marinated cedar plank

**Poached Salmon**    \$13.95pp  
Served with pan seared artichoke, shallots & dill

**Homemade Gefilte Fish**    \$12.95pp  
Traditional, on tri-color, served with red horseradish

**Carved Salmon Coulubiach**    \$15.95pp  
With rice & spinach, baked in pastry, creamy herb sauce

## Desserts

*The Finishing Touch*

Please contact us to discuss which of our many kosher dessert options will best compliment your meal!

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