

## 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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= 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-crusted 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

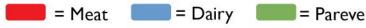
Catering By Les If You Can Dream It, We Can Do It

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!





## 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

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

Please call for pricing & special requests

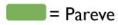
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## Classic Seafood

Classic Cured & Smoked Seafood by the Pound Elegantly Displayed Selections

Sable Carp \$36.95 lb

Creamed Herring \$9.95 lb

Smoked Whole White Fish 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

Please call for pricing & special requests

### **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 <u>from scratch</u> 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 bound)

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 & Chefinspired 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

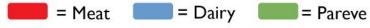
Choose a variety of selections from the Big Dill Deli Board Served with two deli salads or side, cookies or brownies & paperware

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

### Includes

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





## 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 out 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

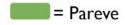
Fontina cheese sandwiched between two slices of beer-battered portabella mushrooms, truffle dijonaise

Please call for pricing & special requests.









## 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 Coulibiac \$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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