

Catering By Les

Hors d'Oeuvres - Start the Tailgate!

World Wide Chips and Dips

Homemade Variety of Potato and Tortilla Chips

Guacamole

Tomato Bruschetta and Flat Bread Crisps

Black Olive Tapenade and Red Pepper Crostini

Roasted Garlic Hummus and Pita Chips

Mini Grilled Beer Boiled Hot Dogs

Onions and Peppers Incredible Relishes, Mustards and Condiments

Short Rib Pancakes

Served with Honey Chipotle Glaze

Chicken Wings Station

Buffalo, Barbeque, Sesame-Soy Glazed, and Cajun-style Wings

Game Day Chili Crocks

Kobe Sliders

Chipotle Mayo Served from Game Day Dolphins Plate Wall

Assorted Sushi

California Rolls, Miami Rolls, and Other Assorted Specialty Rolls

Passed Hors d'Oeuvres

Sweet Potato and Potato Latke

Raspberry Applesauce and Sour Cream

Mini Corndogs

Spinach in Phyllo

Chicken Lollipops

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Dinner- Game Time!

Mini Salad Bites Station

Salads will be Served in Individually Unique Formats Using Different Serving Concepts

Mesclun Baby Greens with Vinaigrette

Avocado Salad

Served with Chopped Bermuda Onions and Drizzled with Deluxe French Dressing

Asian Salad

Served with Roasted Hacked Chicken, a Variety of Oriental Vegetables, Mandarin Oranges, and Lemon Miso Dressing

Salad Panache

Tossed with Hearts of Palm, Artichoke Hearts, and Assorted Vegetables

Artisan Bread Basket

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

The Prime Rib Cutting Board

Mustard and Peppercorn Crusted Rib Eye Steak

Served with Rolls and Condiments

BBQ

BBQ Tailgate Station

Mouth Watering BBQ Ribs

Finger-licking BBQ Chicken

BBQ Beans

Potato Bar

Potato Skins with Sour Cream Fresh Scallions

Assorted Fries

Sweet Potato Fries

Eggplant Fries

Our Famous Seasoned Fries

Fish Taco Station

Oven Baked Sea Bass, Assorted Salsas, Slaw, Corn, and Flour Tortillas

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Mushroom Bar

Assortment of Fresh Seasonal Mushrooms

Sautéed To Order with Brandied Garlic Sauce, Sherry Cream, and Balsamic Soy Sauce

Topped with Herbs, Served with Toasted Baguettes, Wild Mushroom Risotto Including Shallots, Brandy, and Truffle Oil

Pasta Station

Penne, Bowtie, and Rotini Pastas

Alfredo Sauce with Sundried Tomatoes and Portabella Mushrooms, Marinara Sauce, and Pesto Sauce

Desserts - The Postgame Wrap-up

Tropical Pineapple Strawberry Tree

A Lush Display of Juicy Strawberries and Tangy-Sweet Pineapple with a Fresh Fruit Cascade of Watermelon, Cantaloupe, Honeydew, Seedless Grapes, Assorted Berries and More

S'mores Fire Pit

Chocolate, Marshmallows, and Graham Crackers

Pecan Sticky Buns

Flaming Donut Station, Served with Ice cream

Giant Chocolate Chip Cookies

Served Hot

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

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, Strawberry Margaritas, and Fresh Lemonade

Please Note: This menu feeds 175 guests. We are certainly able to add, subtract, or otherwise alter this menu to fit any gathering size, taste, style, and budget! Please let us know how we may customize this menu for your event!

If You Can Dream It, We Can Do It

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

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