



BROUGHT TO YOU BY:

*Catering By Les*

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

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## Sunrise Selections

*Hot Breakfast, Bakeries, Grains and Fruit*

The Big Dill Deli is your Corporate Kitchen!

We have or will create a menu for all your needs.

From Sunrise Selections or Brunch to comfort foods like soups, sandwiches and salads, choose American grill, irresistible international delicacies, everyone's favorite - chicken, and classic seafood specialties.

Once you select from our luscious desserts, your food will be the talk of your meeting. And that makes a great meeting!

**The Basic Bagel**      \$3.50 pp

Bagels and cream cheese – assorted jars of jelly and butter

**The Basic Continental Breakfast**      \$6.95 pp

Assorted danishes, pastries, croissants, and muffins

**The Big Bagel Bar**      \$5.95 pp

Bagels and assorted cream cheeses including: chive cream cheese – chopped olive cream cheese – chopped smoked salmon cream cheese, capers, red onion, and sliced ripened tomatoes

**Fresh Fruit Display**      \$4.25 pp

Our own lavishly decorated display of tropical fruits including luscious ripe melons, juicy strawberries, tangy sweet pineapple, and yogurt dipping sauce

**Healthy Nut**      \$3.75 pp

Granola, high fiber cereal, dried fruits and nuts, cottage cheese  
Plain and Fruit Yogurts

**The Basic Hot Breakfast**      \$9.95 pp

Fluffy farm fresh scrambled eggs cooked fresh on table top stoves  
Served with O'Brien breakfast potatoes  
Applewood smoked bacon and succulent sausage

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

**Additional 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 and 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, meats & cheeses
- The Pancake Griddle - Chef griddled & stacked, fruits, toppings, whipped cream, syrups

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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 and Blinis

*Please call for pricing and 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

## Big Dill Salads & Sides

### Middle Eastern Station

Hummus, baba ganoush, tabouli salad, and Mediterranean Couscous, with assorted pita breads - spinach, herb, and plain

### 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 and artisan rolls

### Salad Panache

Tossed hearts of palm, artichoke hearts, assorted vegetables

### Avacado 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, ham, salami & provolone, crisp greens with creamy Italian dressing

*(Also available by the pound)*

Old fashioned Potato Salad – Pretzels – Creamy Cole Slaw

Baked Chips – Macaroni salad – Cucumber Salad

Pasta Prima Vera – 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 & Chili

House made with the freshest ingredients and Chef-inspired seasonings

- ° Homestyle chicken noodle, Matzo ball soup \$3.50pp
- ° Minestrone, Split pea, Gazpacho \$3.95pp
- ° Famous clam chowder \$4.75 pp
- ° Crock pot chili con carne, with lots of cheddar \$5.25pp

### Prepared Deli Sandwiches \$11.95 pp

### Boxed Lunches \$10.95 pp

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

Choose a variety of selections from the Big Dill Deli Board  
Two Deli salads or side, cookies or brownies and paper ware

- Grilled giant portabellas
- Lean roast beef
- Oven roasted turkey
- Grilled chicken breast
- Baked Virginia ham
- Sopreseta salami
- Tender corned beef
- Albacore white tuna salad
- Country fresh egg salad
- Almond chicken salad

Includes

- Baby Swiss, aged cheddar, provolone or American cheese
- Tomatoes, leaf lettuce & "Big Dill" pickles
- Hearth baked breads, artisan rolls and/or pita bread
- Mustards, mayonnaises & horseradish



## Signature Gourmet

### *Deli Wrap Platters*

*Unique combinations wrapped in soft Lavosh & Tortillas  
Two Deli salads or sides, cookies or brownies & paper ware*

### **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, 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 and a sun-dried tomato cream cheese spread.

## Big Dill Grill

### *Memorable Melts & Paninis*

*Served with one Deli salad or side  
Mix and match any combination of melts & paninis*

### **The Ruben**

Corned beef or turkey piled high with sauerkraut & 1000 Island

### **Hot Pastrami**

With melted Swiss cheese on Jewish rye bread

### **Cuban Sandwich**

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

### **Philly Cheest Steak**

Lean beef with grilled onions & melted cheese

### **Veg 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

### **Classic Portobello**

Black forest ham & fontina sandwiched between two slices of beer battered portabella mushrooms, truffle dijonaise

*Please call for pricing and special requests*



## The Carvery

### Whole Roasts with Accompaniments & Petit Buns

Tom Turkey – Fresh Ham – Spiral Cured Honey Ham  
 Beef Brisket – Corned Beef – Whole Chickens  
 Beef Ribeye – Whole Salmon or Grouper

## Tea Sandwiches

*A combination of Japanese maki rolls and 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, and fresh cilantro

### Basil Steak Tea Roll

Shredded cabbage, peanuts, crispy shallots

### Tea Roll

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

## Accompaniments

*Big Dill-icious Accents*

Mashed Potatoes – Sweet Potatoes – Au Gratin Potatoes  
 Parsley Potatoes – Sitr Fry Rice – Spanish Rice – Rice Pilaf  
 Arabian Rice – Israeli Cous Cous – Macaroni & Cheese  
 Plátanos Maduros – Steamed Vegetable Medley  
 Creamed on Roasted Corn – Pineapple Glazed Carrots

*Please call for pricing and special requests*



Ask about our  
 Kosher Division

## Big Dill Deli Favorites

*Traditional & Eastern European*

### Traditional Deli & Eastern European Favorites

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

Sweet Stuffed Peppers with beef and rice \$12.95pp

Braised Flanken 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 and 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



## Favorite Nosh Pit

*Irresistible International Delicacies*

*Appetizer portions serve 10 persons*

### Potato Skins

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

### Potato Latkes

Sautéed 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 a homemade chicken broth

### Dolmas

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

### Falafel

Mashed chick peas, 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

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 & a sour cream side

### Chopped Chicken Livers

With caramelized onions, served with rye crostini's

## Big Dill Pickle Barrel

### Unique Variety of Classic Pickles & Vegetables

Big Dill's – 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, cheddar cheese sauce

International variety of mustards and ketchup with warm  
steamed buns

## Pasta Creations

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

Penne – Orzo – Tortellini – Gnocchi – Fettuccini  
Farfalle – Pomodoro – Pesto – Vodka  
Bolognese – Grilled chicken – Roasted vegetables

*Please call for pricing and special requests*



## 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 Koulbiac** \$15.95pp  
with rice & spinach, baked in pastry, creamy herb sauce

## 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 jus, mushroom, pearl onion & tomato

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

**Parmesan** \$12.95pp  
Scaloppini's baked in marinara topped with mozzarella & parmesan

**Picatta** \$15.95pp  
Sautéed golden paillards topped with a mushroom caper beurre blanc

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

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

**Tandori** \$13.95pp  
Yogurt marinated with spices, cilantro, onion, tomato & cucumber

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

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

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

## Desserts

*The Finishing Touch*

**Layer Cakes**  
Carrot cake w/cream cheese frosting, German chocolate, Chocolate mousse, Maple walnut, 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

**Specialties**  
Apple strudel, Cheese strudel, Babka loaf, Pudding bundt cake