

Catering By Les

Pre- Ceremony

Passed Champagne and Sparkling Water
With **Lemon, Lime and Orange Wheels**

Hors d'Oeuvres

Choose from the following options

Option 1

Assorted Sushi Display
California Rolls, Miami Rolls, and Others

Assorted Specialty Rolls
Sashimi Accompanied by Pickled Ginger and Wasabi

Seared Tuna
Served on Wonton Squares Cooked on Tiered Granite Rocks

Option 2

Chef-Manned Carving Station with Whole Glazed
**Corned Beef Brisket and Fresh Roasted Turkey Breast, Served with Spicy Mustard, Homemade
Russian-Style Dressing**

Accompanied by Mini Rye, Pumpernickel, and Assorted Rolls

Option 3

Martini Style Food Station
All Served in Martini Glasses

Mahi Ceviche

Gazpacho

Sliced Skirt with a Sweet Mashed Coulis

Baby Lamb Chops Served with Mint Relish

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Option 4

Roasted Vegetable Tarte Tatin

Accompanied by Crudités of Fresh Vegetables Including Fresh Cherry Tomatoes, Carrots, Celery, Broccoli, Squash, Cauliflower, Kalamata and Stuffed Large Queen Olives with Dips

Option 5

Sliced Smoked Salmon

Served with Capers, Chopped Egg Whites and Yolks and Chopped Onions, Along with Caviar Pie

Option 6

White Gloved, Butler Passed, Hors D'oeuvres

Choose From the Following:

Asian Vegetarian Spring Rolls With Hot Mustard

Mini Beef Wellington Served With Horseradish Sauce

Island Style Coconut Shrimp

**Hand Dipped in our Cream of Coconut Batter and Rolled in Large Flaked Coconut,
Served With Sweet and Sour Pineapple Sauce**

Mini Franks in Puff Pastry Served With Honey Dijon Mustard

Scallion Pancakes with Hoisin BBQ Duck

Dinner Menu

Mesclun Salad Greens

**With Heirloom Tomatoes and Assorted Vegetables, Dried Cranberries and Candied Walnuts Served
With Raspberry Vinaigrette**

Artisan Bread Basket

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

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Tropical Sorbet

Raspberry and Orange Served in a Small Champagne Glass Garnished with a Sprig of Mint

Herb Crusted Baked Salmon with Dill Sauce

Broiled Tenderloin of Beef

Crusted with Fresh Rosemary and Served in a Red Wine Stratification Sauce with Parsley Potatoes and Deluxe Sautéed Julienned Vegetables

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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