



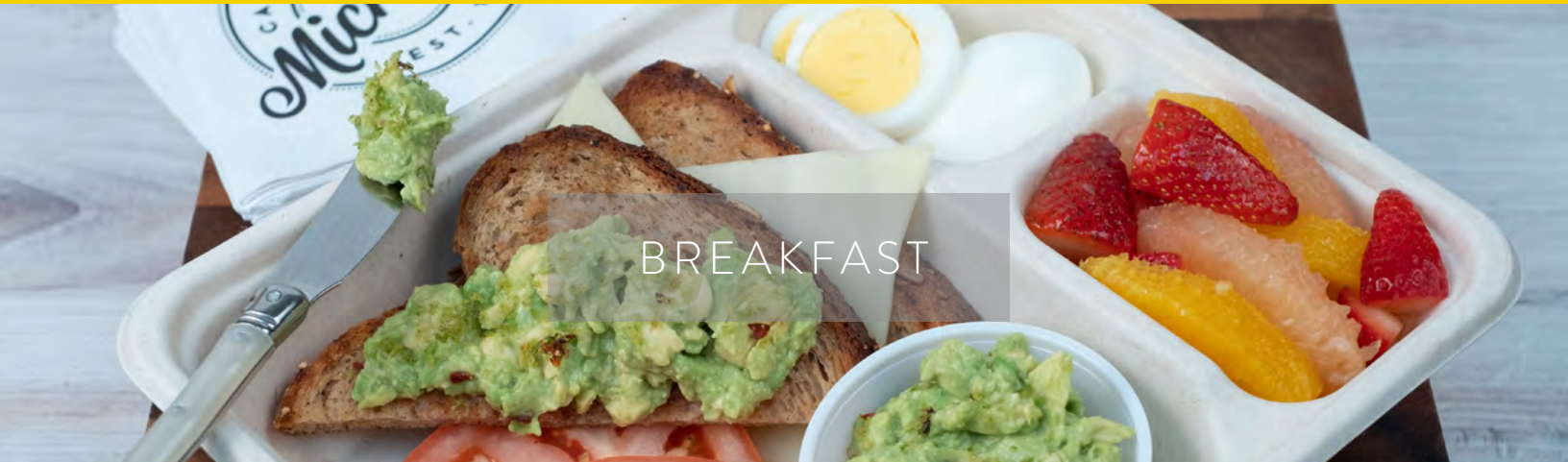
DELIVERY

Express

SUMMER 2023

DELIVERY *Express*

V Vegetarian VGN Vegan N Contains Nuts GF Does Not Contain Gluten Ingredients * New Item



COLD BREAKFAST BOX

Minimum 6 (of each type)

HOMEMADE GRANOLA V | N

Homemade nut-free granola.

Miniature butter croissant.

With whipped butter, margarine, and preserves.

Freshly baked miniature muffin and Danish. N

Fresh fruit salad.

AVOCADO TOAST V

9-grain toast, avocado mash, sliced tomato, and Swiss cheese.

Hard boiled & peeled eggs.

Citrus salad.

Ruby red grapefruit and navel oranges, garnished with fresh strawberries.

CONTINENTAL V | N

Miniature butter croissant.

With whipped butter, margarine, and preserves.

Greek yogurt cup.

Miniature morning pastry of the day. N

Citrus salad.

Ruby red grapefruit and navel oranges, garnished with fresh strawberries.

LOX & BAGEL N

Freshly baked New York bagel with Nova lox.

Plain and chive whipped cream cheese packets, sliced tomato, shaved red onion, cucumber, and black olives.

Homemade dried fruit granola bars. N

With dried apricots, cranberries, dates, toasted coconut, and almonds.

Fresh fruit salad.

INDIVIDUAL COLD BREAKFAST

Minimum 6 (of each type).

CHIA PUDDING AND BERRY PARFAIT VGN | GF

Coconut-milk chia pudding, strawberry puree, fresh blueberries, raspberries and strawberries served in a disposable cup.

YOGURT, GRANOLA & BERRY PARFAIT V | N

With fresh blueberries, raspberries and strawberries served in a disposable cup.

FRESH FRUIT SALAD VGN | GF

Individual 8oz cup

ASSORTED INDIVIDUAL GREEK YOGURT V | GF

15.85

15.85

15.85

22.85

6.00

6.00

6.00

3.50

HOT BREAKFAST BOX

Minimum 6 (of each type)

SOUTHWESTERN

Breakfast burrito with green pepper, onion, tomato, chorizo, eggs and Monterey Jack cheese wrapped in a flour tortilla. Served with homemade salsa.

Santa Fe potatoes sauteed with scallions, red bell peppers and chipotle peppers.

VEGAN SOUTHWESTERN VGN

Breakfast burrito with scrambled tofu, "chorizo," bell peppers, onions, mushrooms, tomatoes and shredded "mozzarella," wrapped in a flour tortilla. Served with homemade salsa.

Santa Fe potatoes sauteed with scallions, red bell peppers and chipotle peppers.

PANCAKE WRAPPED SAUSAGE

Pancake wrapped breakfast sausage, skewered and drizzled with smoked paprika honey.

Smashed Yukon potato and onion hash.

INDIVIDUAL HOT BREAKFAST

Minimum 6 (of each type)

CHORIZO & EGG BREAKFAST BURRITOS

Green pepper, onion, tomato, chorizo, eggs and Monterey Jack cheese wrapped into a flour tortilla. Served with homemade salsa.

VEGAN BREAKFAST BURRITOS WITH TOFU VGN

Scrambled tofu, "chorizo," bell peppers, onions, mushrooms, tomatoes, and shredded "mozzarella," wrapped in a flour tortilla. Served with homemade salsa.

CHICKEN SAUSAGE & EGG BREAKFAST BURRITO

With bacon jam, caramelized onions, and cheddar cheese, wrapped in a flour tortilla. Served with homemade salsa.

EGG & CHEESE BREAKFAST SANDWICH V

Poached egg and American cheese on a toasted English muffin.

MICHAELS BREAKFAST SANDWICH

Poached egg, Canadian bacon and American cheese on a toasted English muffin.

HAM & JAM BREAKFAST SANDWICH

Poached egg, sliced Black Forest ham, cheddar cheese, and raspberry jam on a toasted brioche bun.

12.00

13.00

12.00

6.00

6.50

6.00

6.00

6.50

9.00

DELIVERY *Express*

V Vegetarian VGN Vegan N Contains Nuts GF Does Not Contain Gluten Ingredients * New Item

SANDWICHES

Bag lunches includes sandwich, piece of whole fruit, bag of chips.

Box lunches includes sandwich, dill pickle, fruit salad, grain salad, bag of chips.

Mini sandwich buffet includes selection of 3 types of sandwiches, fruit kebobs, grain salad of the day.

*Any miniature sandwich buffet containing higher priced selections will be charged at higher price per person.

GRILLED VEGETABLE VGN

With roasted red pepper hummus on freshly baked bread.

***VEGAN "EGG" SALAD VGN**

With marinated kale on freshly baked bread.

***CAPRESE V | N**

With sliced Roma tomatoes, fresh mozzarella, pesto and fresh basil, drizzled with a balsamic vinaigrette on freshly baked bread.

TRADITIONAL WHITE ALBACORE TUNA SALAD

With sliced tomato and romaine lettuce on freshly baked bread.

FINE HERB CHICKEN SALAD

With romaine lettuce on freshly baked bread.

***PESTO TURKEY BREAST**

With smashed sweet peas, pickled red onion and fennel, and dill havarti, served on freshly baked bread.

***CHIPOTLE CHICKEN**

Grilled chipotle chicken, sweet roasted poblano peppers, pepper jack cheese, romaine lettuce, and chipotle mayonnaise, served on freshly baked bread.

HAM 'N CHEDDAR

With honey Dijon mustard sauce and romaine lettuce on freshly baked bread.

VIETNAMESE PORK BAHN MI N

Grilled & marinated pork, carrots, red onion, cucumber, radish, jalapeño, cilantro, and peanuts with spicy peanut aioli, on freshly baked bread.

***SIRLOIN & SLAW**

Marinated sirloin, wasabi mayonnaise, sesame slaw and red cabbage on freshly baked bread.

***BEEF TENDERLOIN**

Cooked medium rare, with sliced tomato and horseradish chive sauce on freshly baked bread.

FULL SIZED SANDWICH BAG LUNCH
Min. 6 (of each type)

FULL SIZED SANDWICH BOX LUNCH
Min. 6 (of each type)

MINIATURE SANDWICHES BY THE DOZEN
Min. 2 dz (of each type)

MINIATURE SANDWICH BUFFET
Min. 10 (per person)

15.00

19.25

55.00/dz

16.50/pp*

14.00

18.25

50.00/dz

16.50/pp*

17.00

21.25

72.00/dz

19.50/pp

14.00

18.25

55.00/dz

16.50/pp*

14.00

18.25

55.00/dz

16.50/pp*

17.00

21.25

76.00/dz

19.50/pp

16.00

20.25

76.00/dz

19.50/pp

15.00

19.25

64.00/dz

16.50/pp*

16.00

20.25

76.00/dz

19.50/pp

17.00

21.25

82.00/dz

19.50/pp

30.00

34.25

110.00/dz

N/A

DELIVERY *Express*

V Vegetarian VGN Vegan N Contains Nuts GF Does Not Contain Gluten Ingredients * New Item

INDIVIDUAL ENTRÉE SALAD

Minimum 6 (of each type)

- *CHOPPED GARBAGE SALAD V** **13.85**
Mixed chopped greens with tomatoes, red and green pepper, carrot, egg, mushroom, red onion, hearts of palm, broccoli florets, beets, celery, roasted corn, jícama, Monterey Jack cheese, Israeli couscous, sesame seeds, and our al pastor vinaigrette.
- GRILLED VEGETABLE COBB SALAD V | GF** **16.85**
Chopped carrot, green beans, red onion, artichoke hearts, radicchio, corn, yellow squash, celery, avocado, and tomato on a bed of chopped mixed greens, with shredded parmesan cheese and our mustard cracked pepper vinaigrette.
- CHEF'S SALAD** **17.85**
Julienned sirloin, turkey breast, ham, Swiss cheese, cheddar cheese, Roma tomato, hard boiled eggs, cucumber, black olives, croutons, and carrots over red cabbage, iceberg, and romaine lettuce served with Thousand Island dressing.
- *SUMMER BBQ CHICKEN SALAD GF** **19.85**
Grilled BBQ chicken thigh with romaine lettuce, kale, carrot, watermelon, corn, queso fresco, and pumpkin seeds, tossed in our Green Goddess dressing.
- *SUMMER CHOPPED SALAD WITH CHICKEN N | GF** **21.85**
Mixed California greens, diced chicken, diced asparagus, snap peas, cucumber, avocado, roasted red peppers, roasted corn, crumbled blue cheese, and chopped candied walnuts, tossed in our homemade apple cider vinaigrette.
- SOUTHWESTERN SALMON CAESAR SALAD GF** **25.85**
Romaine lettuce, diced tomato, black beans, jícama, roasted corn, Chihuahua cheese, and blue corn tortilla chips tossed in our key lime salsa Caesar dressing and topped with a marinated filet of Atlantic salmon.

GOURMET BOX LUNCH

Minimum 6 (of each type)

All boxes include one choice of starch, one choice of vegetable, and fresh fruit salad.

CHOICE OF PROTEIN

- *GREEK GRILLED & CHILLED CHICKEN BREAST GF** **25.50**
- *MISO GLAZED SALMON FILET** **34.50**
- SATAY KEBOB COMBINATION** **32.50**
Sesame encrusted satay of marinated beef tenderloin and chicken breast.
- BEEF TENDERLOIN GF** **43.50**
Sliced medium rare beef tenderloin served with horseradish chive sauce.

CHOICE OF STARCH

- *SUMMER WHEATBERRY SALAD VGN | N**
With artichoke hearts, roasted red pepper, capers, cilantro, and toasted almonds in a light citrus vinaigrette.
- TORTELLINI PASTA SALAD V**
Tri-colored cheese tortellini, red and green bell peppers, scallions, and Parmesan cheese tossed in a basil red wine vinaigrette.
- *MOJITO QUINOA SALAD VGN | GF**
With black beans, chickpeas, bell peppers, carrots, hearts of palm, cilantro, and mint, tossed in an agave-rum vinaigrette.

FRENCH POTATO SALAD VGN | GF

Oven roasted new potatoes, fresh green beans, sliced red onion and Kalamata olives tossed in our homemade rosemary vinaigrette.

CHOICE OF VEGETABLE

GRILLED & CHILLED MARINATED VEGETABLES VGN | GF

ISRAELI VEGETABLE SALAD VGN | GF

Red & green peppers, cucumbers, tomatoes, red onions, parsley, lemon juice and olive oil.

*CHINESE LONG BEAN SALAD VGN | N | GF

Chinese long beans tossed with fried shallots and garlic, sesame seeds and roasted peanuts, garnished with cilantro.

*THAI SWEET & SOUR CUCUMBER SALAD VGN | GF

With julienned carrots, celery, onions and radishes.



DELIVERY *Express*

V Vegetarian VGN Vegan N Contains Nuts GF Does Not Contain Gluten Ingredients * New Item

HOT ENTRÉE BOWL

Minimum 6 (of each type). Also available as a buffet for a minimum of 15 guests. Ask your event coordinator for details.

CAULIFLOWER STEAK VGN | GF

18.50

Roasted cauliflower steak with green herb chutney.
Grilled vegetable quinoa.
Seasonal grilled vegetable medley.

CALABACITAS BURRITO VGN | GF

14.50

Spit roasted, marinated, and sautéed yellow squash, zucchini, corn, and tomato.
Mexican rice with peas and potatoes.
Refried beans.
Homemade salsa.

CHICKEN TINGA BURRITO GF

16.50

Shredded chicken in a chipotle tomato sauce.
Mexican rice with peas and potatoes.
Refried beans.
Homemade salsa.

LEMON THYME CHICKEN

17.50

Lemon thyme boneless chicken breast with lemon thyme sauce.
Herbed Israeli couscous.
Sautéed vegetable medley.

GRECIAN SALMON

24.50

Lemon oregano-marinated grilled filet of salmon.
Herbed fine couscous
Grilled zucchini.
Harissa hot sauce.

JUMBO WHITEFISH WITH PARMESAN CRUST

25.50

Parmesan crusted jumbo whitefish with citrus cream sauce.
Herbed Israeli couscous.
Sautéed vegetable medley.

BRAISED SHORT RIB GF

32.50

Braised short rib with red wine demi glace.
Long grain & wild rice.
Seasonal grilled vegetable medley.



SNACK BOX

Minimum 6 (of each type)

SNACK BOX (1) V | N

9.00

Homemade granola bar, strawberries, grapes, peanut butter, carrot and celery sticks.

SNACK BOX (2) VGN

9.00

Carrot and celery sticks, red bell peppers, grape tomatoes, broccoli florets, pita chips, and white bean hummus.

SNACK BOX (3) V | N | GF

13.00

Hard boiled eggs, cheddar and smoke gouda cheese cubes, grapes, strawberries, and mixed nuts.

SNACK BOX (4)

15.50

Cheddar and dill havarti cheese cubes, mortadella, Genoa salami, salami Toscano, fig mostarda, and Carr's crackers.

DESSERT

Individually wrapped. Minimum 6.

LARGE CHOCOLATE CHUNK COOKIE V

4.00

LARGE M&M CHOCOLATE CHIP COOKIE V

4.00

LARGE OATMEAL RAISIN COOKIE V | N

4.00

LARGE DOUBLE CHOCOLATE CHIP COOKIE V

4.00

LARGE SUGAR COOKIE V

4.00

ASSORTED DESSERT BARS N

2.25

VEGAN OATMEAL CREME PIES VGN

2.50

FRENCH MACARON ASSORTMENT V | N

5.50

Chef's choice. Wrapped in cellophane with ribbon.
3pc.



ORDERING GUIDELINES

As a courtesy to our customers, Catering By Michaels is happy to arrange for personnel and order any rental equipment or linen that may be required. For custom menus and larger events, ask your Event Coordinator about full service catering. This menu and these guidelines apply to orders 04/24/23 – 09/30/23. All prices and menus are subject to change without notice.

HOW TO ORDER

Email – EVENTS@CATERINGBYMICHAELS.COM

Phone – (847) 966-6555

PRESENTATION

Catering By Michaels beautifully arranges and decorates most food presentations on disposable trays. Certain menu items may be packaged in Pyrex dishes that get returned to us after your event. Disposable tongs, spoons, cake servers and any other serving pieces necessary to properly present your meal are available by request.

PLACING YOUR ORDER

Please place your order at least 5 days before the date of your function. Orders placed with less than 5 days notice will be accepted on a limited basis subject to availability. Minimum order for cold delivery is \$225 food & beverage. Minimum order for hot delivery is \$450 food & beverage. All orders are subject to sales tax and delivery charge.

DELIVERY DETAILS

Our delivery charges are calculated by location and are subject to a fuel surcharge based on the cost of gas. If your order has equipment that needs to be returned, there will be an additional pick-up charge.

All deliveries (except "hot food") have a minimum **1-hour time frame**.

Deliveries scheduled for a minimum 4 hour time frame will be charged a reduced delivery fee. If nobody is available to accept the delivery when we arrive there will be an additional delivery fee charged for each additional delivery attempt.

We recommend you schedule your delivery in a time frame at least ½ hour before you plan to serve. Please factor in the time it takes to access the location of your event (such as dock waiting time, security check-in, etc.) and the time it will take our on-site service representative to set-up your order.

Orders may be picked up at our commissary in Morton Grove, IL for no additional charge.

Pick up is available **Monday - Friday 9:00am - 5:00pm** and **Saturday - 9:00am - 1:00pm**.

	<i>Monday - Friday</i>	<i>Saturday</i>	<i>Sunday</i>
<i>Midnight - 6:00am</i>	Quoted by request	Quoted by request	Quoted by request
<i>6:00am - 6:30am</i>	Standard fee + \$45	Standard fee + \$45	Standard fee + \$45
<i>6:30am - 5:00pm</i>	Standard fee	Standard fee	Standard fee
<i>5:00pm - 5:30pm</i>	Standard fee	Standard fee	Standard fee + \$45 per half hour after 5:00pm
<i>5:30pm - 6:00pm</i>	Standard fee + \$45 per half hour after 5:30pm	Standard fee	
<i>6:00pm - 8:00pm</i>		Standard fee + \$45 per half hour after 6:00pm	
<i>8:00pm - Midnight</i>	Quoted by request	Quoted by request	Quoted by request



ORDERING GUIDELINES

CHANGING YOUR ORDER

If you need to increase, decrease, or cancel your order, please follow these guidelines:

Decreases in orders require **72 hours notice**.

Additions in orders require **72 hours notice**.

Additions made less than 72 hours in advance will be subject to menu minimums and rush fees.

For example we require a minimum order of 1dz cookies. If you have ordered 1.5dz and now want to increase your order you will need to increase by our minimum of 1dz. Please ask your Event Coordinator for clarification on how this will apply to your order.

We will always try to accommodate your last minute additions, however, due to purchasing and production schedules we may not always be able to accommodate you with less than 48 hours notice.

Cancellations of orders require 72 hours notice.

Orders cancelled with 72+ hours notice will have no additional charge. Orders cancelled with 24-72 hours notice will have a 50% charge, and orders cancelled with less than 24 hours notice will be charged the full amount.

PAYMENT

Payment may be made by American Express, Visa, Master Card or Discover. We will accept payment by cash or check with a credit card guarantee. Corporate customers who order on a regular basis may inquire about setting up billing with NET 30 terms.

OFFICE HOURS

Monday to Friday: 9:00 am - 5:00 pm

Saturday: By appointment only

Sunday: Closed

CATERING HOURS

24 Hours a day, 7 days a week

All prices and menus are subject to change without notice.

Catering by Michaels has made every effort to ensure that the allergen information provided is accurate. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchens and our reliance on our suppliers, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility.



Leading Caterers of America is a by invitation only peer evaluated group of the top caterers in the United States and Canada. Founded in 2007, the LCA is currently comprised of 68 active members who adhere to the highest standards of excellence in catering and hospitality. We are proud to be a member of this elite group of caterers.

