



GAME TIME



2019

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* New Item v Vegetarian n Contains Nuts GF Does Not Contain Gluten Ingredients



PREGAME FESTIVITIES

HOMEMADE SWEET POTATO CHIPS v GF	34.50	ULTIMATE DEEP DISH QUESADILLA	44.85
Served with pineapple salsa. Serves 8-12.		Layers of chicken, green pepper and onion fajitas, crunchy corn chips, scallions, and cheddar and pepper jack cheese wrapped in flour tortillas and baked. Serves 15-20.	
HOMEMADE IDAHO POTATO CHIPS v GF	34.50	QUESADILLAS <i>Min 2 dz any type.</i>	14.00/dz
Served with French onion dip. Serves 8-12.		Served with avocado dipping sauce.	
16 FLOZ SMALL CHILI CON QUESO WITH CHORIZO GF	32.50	Pulled BBQ Chicken, Caramelized Red Onion & Jack Cheese	
In a crock with blue corn tortilla chips. Serves 8-12.		Mushroom, Caramelized Onion & Smoked Mozzarella Cheese v	
*16 FLOZ SMALL CHEESY BRUSSELS SPROUTS WITH KIMCHI DIP v	33.95	MEATBALLS	26.85
Served with herbed, toasted pita triangles. Serves 8-12.		Includes toothpicks. 50 pieces.	
32 FLOZ PEPPERONI PIZZA DIP DISPLAY	38.95	Sweet & Sour	
Served with stirato crostini and pita chips. Serves 16-24.		Italian	
32 FLOZ ITALIAN HOAGIE DIP	31.50	BBQ	
Diced turkey, salami, provolone, tomato, scallion and pepperoncini tossed in a creamy italian dressing, served with Jacob's crackers. Serves 12-20.		FRIED BUFFALO CAULIFLOWER v GF <i>Min 3 lb.</i>	12.40/lb
MEXICAN 7-LAYER FIELD DIP v GF	72.95	CHICKEN WINGS <i>Min 2 dz.</i>	
Layers of refried beans, seasoned sour cream, guacamole, cheddar cheese and black olives, served with blue and yellow tortilla chips. Serves 40-50. Served in pyrex only.		Bone-In	18.50/dz
MOZZARELLA STICKS v	41.85	Choice of buffalo GF, BBQ, honey Sriracha GF, or sesame sauce.	
With marinara sauce. 3 dozen.		Boneless	16.50/dz
PIGS IN A BLANKET	36.00	Choice of buffalo GF, BBQ, honey Sriracha GF, or sesame sauce.	
With yellow mustard. 3 dozen.		Add ranch or blue cheese dressing and celery sticks.	+2.95/dz
SPICED BOURBON NUT MIX v n <i>Min 1 lb.</i>	11.95/half lb.	MINI BURGER BAR <i>Min 15.</i>	5.85/pp
Cumin, coriander and cayenne spiced nuts, bourbon caramel popcorn and pretzels.		Our "sliders" on a "mini" sesame seed bun with ketchup, mustard, diced onion and diced tomato.	



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WHITE CHEDDAR MACARONI & CHEESE v **42.85**
5 lb serves 8-10.

BUFFALO CHICKEN MONKEY BREAD **24.95**
With blue cheese, jalapeno peppers and green onions.
9" round, 30 knots per pan.

MINI PIZZA MUFFINS *Min 2 dz any type.* **21.85/dz**

Cheese v
Topped with gruyere and parmesan cheese.

Pepperoni
Topped with gruyere and parmesan cheese.

Grilled Vegetable v
Topped with gruyere and parmesan cheese.

Sausage
Topped with gruyere and parmesan cheese.

Buffalo Chicken
Topped with blue cheese.

EXTRAORDINARY MINIATURE SANDWICHES **51.00/dz**
Min 1 dz each type.

Chipotle Chicken
Grilled chipotle chicken, sweet roasted poblano peppers, pepper jack cheese, romaine lettuce, and chipotle mayonnaise on a miniature salted ciabatta square.

Smoked Turkey Breast
With smoked Gouda, lettuce, tomato and honey mustard sauce, served on a mini ciabatta roll.

* **Medium Rare Beef Sirloin**
With fried green tomato, lettuce, pimento cheese and roasted garlic jalapeno mayonnaise on pretzel bun.

Grilled Portobello Mushroom v
With roasted garlic hummus, roasted red pepper, smoked provolone, and alfalfa sprouts served on a tomato focaccia roll.

* **Vietnamese Pork Bahn Mi** n
Grilled & marinated pork, carrots, red onion, cucumber, radish, jalapeño, cilantro and peanuts with spicy peanut aioli on a brioche bun.

MEXICAN FIESTA ROLLS *Min 2 dz.* **16.50/dz**
Grilled chicken breast, sour cream, guacamole, shredded cheddar cheese and refried beans, wrapped in a flour tortilla and served with salsa.

CHEESEBALL DISPLAY n **74.75**
Served with French onion, multigrain, pumpernickel-raisin and pretzel crostini. Your choice of either football, baseball, or basketball shaped cheese ball. **Serves 8-15.**

MIX 'N MATCH MAKI *Min 4 dz. Min 2 dz each type.*
Served with lite soy, wasabi and pickled ginger.

* **Ahi & Jalapeno Maki Roll** **15.00/dz**
Ahi tuna, cucumber, carrots, pickled daikon, green onions and jalapenō, accompanied by soy sauce, wasabi dipping sauce and pickled ginger.

* **Cajun Portobello Quinoa Maki** v **16.95/dz**
Cajun portobello mushroom, avocado and scallion, drizzled with Thai chili mayo, accompanied by soy sauce, wasabi dipping sauce and pickled ginger.

* **BBQ Shrimp Tempura Maki** **16.95/dz**
Tempura BBQ shrimp, cream cheese, cucumber, scallion & chipotle BBQ mayonnaise, accompanied by soy sauce, wasabi dipping sauce and pickled ginger.

Deadliest Catch Maki Roll **16.95/dz**
Crabstick, salmon and avocado topped with sesame seeds and black tobikko.



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FRESH VEGETABLE DISPLAY v | GF **47.50**

With spinach scallion dip. **3 lb serves 10-20.**

HOUSE POACHED JUMBO SHRIMP DISPLAY GF **174.85**

Cocktail sauce and lemon wedges. **50 pieces.**

MEDITERRANEAN HUMMUS DISPLAY v **59.85**

Roasted garlic hummus in a scooped out bread bowl with oven dried tomato, garlic chip basil topping, served with carrot and red pepper sticks, green beans and herbed toasted pita chips. **Serves 8-15.**

CUBED CHEESE DISPLAY v | GF **48.50**

A selection of domestic dill havarti, cheddar, smoked gouda and baby swiss with dried fruit. **2 lb serves 10-20.**

ITALIAN ANTIPASTO DISPLAY **149.95**

Genoa salami, capicola, sopressata, mortadella, prosciutto wrapped dates stuffed with gorgonzola dolce, aged provolone, american grana and smoked mozzarella cheeses, marinated artichokes and roasted red peppers, white bean dip, grilled asparagus, marinated olives, pepperoncini peppers, cherry tomato and mozzarella salad and sliced olive rolls, herbed ciabatta and tomato focaccia. **Serves 15-20.**

***PIMENTO CHEESE BASKET** v | GF **49.95**

Pimento cheese dip served inside a hollowed red cabbage, accompanied by red peppers, jicama, carrots, cucumbers, pita chips and homemade blue & yellow tortilla chips. **Serves 10-20.**

BLOODY MARY BAR

BLOODY MARY KIT **65.00**

Bottles of Tito's® vodka and bloody mary mix.

Makes 12-16 drinks.

BLOODY MARY CONDIMENTS **37.50**

Celery stalks, dill pickle spears, salami sticks, tabasco and celery salt. **Serves 12-16.**

GIANT BLOODY MARY SKEWERS **36.00/dz**

Smoked mozzarella cube, blue cheese stuffed olive, pickled onion, pepperoncini pepper, pickled mushroom, marinated artichoke and salami cube.



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SIDELINE SALADS

3 lb salads serve 8-12 as a side dish; 4-6 as an entrée.

TANGY FRIED CHICKEN SALAD

44.95

Lightly breaded fried chicken, grilled red onion, green and red bell pepper, chives and cucumber atop bok choy, romaine and radicchio, served with honey mustard dressing. **3 lb serves 8-12.**

CAESAR SALAD GF

29.95

Romaine lettuce, quartered eggs, grated parmesan and parmesan frico chips, tossed in our famous homemade caesar dressing. **3 lb serves 8-12.**

*SPINACH SALAD v | n | GF

44.95

With diced mango, red cabbage, grape tomatoes, dried cranberries and sliced almonds, tossed with pomegranate acai dressing. **3 lb serves 8-12.**

FAJITA STEAK SALAD

65.00

Marinated and char-grilled steak with caramelized red onion, grilled red and green pepper, grilled scallion, shredded Monterey Jack and cheddar cheese, jícama and diced tomato over a bed of romaine and red leaf lettuce, served with our homemade ranchero dressing. **3 lb serves 8-12**

*CARIBBEAN SHRIMP COBB SALAD GF

68.00

Romaine lettuce, grilled shrimp, mango, cucumber, red bell pepper, red onion, bacon and crumbled Amish blue cheese, tossed in a light sweet and sour vinaigrette. **3 lb serves 8-12.**

RED SKIN POTATO SALAD v | GF Min 3 lb.

6.25/lb

Red skin potatoes, red onions and dill tossed in a creamy dressing, garnished with scallions and red pepper.

BOWTIE PASTA SALAD v Min 3 lb.

8.50/lb

With sliced roma tomato, fresh basil and mozzarella in our garlic infused olive oil.

QUINOA & BLACK BEAN SALAD v | GF Min 3 lb.

9.85/lb

Quinoa, black beans, garlic, cumin, diced yellow squash, zucchini, tomato, avocado and jícama, accented with jalapeño, green onions, mint, cilantro and parsley tossed in lime juice and olive oil.



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AND THE FINAL SCORE IS

SKYBOX COOKIE & BROWNIE ASSORTMENT v | n **39.60**

M&M®, sugar, oatmeal raisin pecan and double chocolate chip cookies and cheesecake and chocolate chip brownies. **Serves 10-14.**

GLUTEN FREE CHOCOLATE CHIP COOKIES v | GF *Min 2 dz.* **20.00/dz**

TEAM DECORATED COOKIES 4" v **42.00/dz**

TEAM DECORATED CRÈME FILLED MINI CUPCAKES v *Min 2 dz.* **30.00/dz**

OVERTIME PASTRY ASSORTMENT n **34.50**

Our pastry chef's choice of assorted dessert bars. **30 pieces serves 10-14.**

***MINI WHOOPIE PIE ASSORTMENT** v *Min 2 dz.* **12.95/dz**

Chocolate whoopie pies with creme filling, red velvet whoopie pies with cream cheese filling and brownie whoopie pies with caramel filling. **Serves 10-14.**

S'MORES CHEESECAKE v **33.95**

Topped with chocolate mousse and toasted meringue. **Serves 12-16.**

DESSERT BITE ASSORTMENT n *Min 3 dz.* **15.00/dz**

Homemade peanut butter cups and maple cluster candy bars, passion fruit and white mint gourmet marshmallows, peppermint patty and Oreo® rice krispy treats.

BOURBON PECAN PIE BREAD **16.50/dz**

PUDDING MUFFINS n *Min 2 dz.*

TEAM DECORATED **17.25/dz**

CHEESECAKE LOLLIPOPS v *Min 2 dz.*

CANDY BAR PIE v | n **35.95**

Layers of salty caramel and peanut butter nougat baked in a chocolate crust, and garnished with chocolate covered pretzels. **Serves 8-12.**

CHOCOLATE DIPPED FOOTBALL STRAWBERRIES v | GF *Min 2 dz.* **24.50/dz**

FRESH FRUIT COBB SALAD v | GF *Min 10.* **2.95/pp**

Fresh cut chunks of cantaloupe, honeydew, pineapple, watermelon, grapes and oranges, displayed in rows.

WINTER CITRUS FRUIT DISPLAY v | GF *Winter availability only.* **38.85**

Sliced winter citrus fruits and chili lime jicama, garnished with pomegranate seeds and kiwi. **2.5 lb serves 8-12.**



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PACKAGES

SOUP BAR Min 10.

CHOOSE ONE

- Beer & Cheddar
- Mexican Tortilla With Condiments **GF**
- Spicy Corn Chowder **GF**

HOMEMADE FINGER ROLLS **v**

With butter and margarine packets.

CHILI BAR Min 10.

CHOOSE ONE

- Homemade Chili Con Carne **GF**
- Southwest Chicken Chili **GF**
- Turkey Chipotle Chili **GF**
- Vegetarian Chili **v | GF**

HOMEMADE WARM GARLIC BREADSTICKS & MINI CORN MUFFINS **v**

CONDIMENTS

Shredded cheddar, diced onion and tomato, sour cream, oyster crackers, and jalapeños.



6.95/pp

TAKE ME OUT TO THE BALL GAME Min 10.

16.85/pp

JUMBO CHAR DOGS

With freshly baked poppyseed buns.

MARINATED CHAR-GRILLED TERIYAKI BREAST OF CHICKEN

Boneless and skinless.

FRESHLY BAKED GOLDEN OLD FASHIONED ROLLS **v**

HOUSE IDAHO POTATO CHIPS **v | GF**

With french onion dip.

HOMEMADE VEGETARIAN BAKED BEANS **v | GF**

CONDIMENTS

Ketchup, mustard, mayonnaise, relish, diced onion, pickle, tomato, sport pepper, sauerkraut, lettuce and red onion.

SLAM DUNK Min 10.

12.85/pp

OUR FAMOUS HOMEMADE PULLED BBQ PORK

Served with golden pull-apart buns.

PENNE PICANTÉ **v**

Sautéed with diced tomato and peas.

RUSTIC CORN CASSEROLE **v | GF**

CHOPPED GARBAGE SALAD **v**

Mixed chopped greens with tomatoes, red and green pepper, carrot, egg, mushroom, red onion, hearts of palm, broccoli florets, beets, celery, roasted corn, jicama, monterey jack cheese, israeli couscous and sesame seeds, served with our al pastor vinaigrette.



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PACKAGES

THE REAL DELI DISPLAY

16.50/pp

Min 10.

CHOOSE THREE

Roasted Turkey Breast
Rare Sirloin of Beef
Kosher Salami
Artisan Cured Ham
First-Cut Corned Beef

+3.25/pp

AMERICAN POTATO SALAD v | GF

HOMEMADE CREAMY COLE SLAW v | GF

LIGHT AND DARK RYE, FRENCH ONION &
GOLDEN OLD FASHIONED ROLLS v

CONDIMENTS

Cheddar and swiss cheese, dill pickles, olives, sliced tomato, shaved red onion, lettuce, mayo and mustard.

7TH INNING STRETCH Min 10.

17.50/pp

CHOOSE ONE

Pulled BBQ Pork
With old fashioned pan buns.

or

Pulled BBQ Beef Brisket
With old fashioned pan buns.

+3.95/pp

HONEY STUNG FRIED CHICKEN

HOMEMADE WESTERN BAKED BEANS GF

SOUTHWESTERN POTATO SALAD

With celery, red and green pepper, onion and bacon, tossed in a zesty mayonnaise-based dressing.

GOURMET RELISH PLATTER v | GF

With carrot and celery sticks, scallion, ripe olives, radishes, kosher dill pickles and ranch dressing.

THREE-POINTER Min 10.

15.75/pp

CHOOSE ONE

White Cheddar Macaroni and Cheese v

or

Baked Penne Pasta v

Tossed with our homemade marinara and topped with mozzarella cheese.

CHOOSE ONE

Chicken Fingers

BBQ sauce and honey mustard.

or

Club Subs

With smoked turkey, bacon, lettuce, tomato, avocado and mayo.

+1.25/pp

CHILI CON CARNE

With shredded cheddar cheese, tomato, onion, sour cream, jalapeños and oyster crackers.

HOMEMADE IDAHO POTATO CHIPS v | GF

Served with french onion dip.

CHOPPED ATHENIAN SALAD v | GF

Iceberg lettuce, tomato, cucumber, red onion, red and green pepper, kalamata olives, and feta cheese, tossed in our authentic horiatiko vinaigrette.



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FANTASY FOOTBALL FIESTA Min 10.

14.50/pp

CHOOSE ONE

Chicken Fajitas

With green pepper, white onion and scallion.

or

Steak Fajitas

With green pepper, white onion and scallion.

+10.85/pp

VEGETARIAN REFRIED BEANS v | GF

CLASSIC WARM MEXICAN RICE GF

With peas and potatoes.

HOMEMADE LIME &

SEA SALT TORTILLA CHIPS v | GF

With salsa picanté.

SOUTHWESTERN CAESAR SALAD GF

Romaine lettuce, diced tomato, black beans, jícama, roasted corn, chihuahua cheese and blue corn tortilla strips, tossed in our homemade lime caesar dressing.

6" FLOUR TORTILLAS v

CONDIMENTS

Homemade guacamole, crema, salsa picanté, sliced jalapeño and shredded cheddar cheese.

CHURROS v

GOAL LINE STANCE Min 10.

17.85/pp

ITALIAN BEEF & SAUSAGE

With beef au jus, green peppers, mozzarella cheese, hot giardiniera peppers and freshly baked Italian rolls.

CHOPPED TUSCAN SALAD GF

Chopped greens, tomato, red onion, crumbled bacon and blue cheese crumbles tossed in our Italian apple cider vinaigrette.

HOUSE RED SKIN POTATO SALAD v | GF



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ORDERING GUIDELINES

This menu may be used for all catering orders through the year but is specifically designed for game day entertaining. All orders are accompanied by heating and/ or serving instructions when appropriate. There is a minimum order for delivery of \$100 before tax and delivery. Regular delivery policies apply except for dates noted below. All selections delivered in baskets will require pick-up by our staff and an associated charge. Your choice of Visa, MasterCard, Discover, or American Express is required with all orders. All prices subject to change without notice.

SUPERBOWL DEADLINES & IMPORTANT TIMES

Sunday, February 3

Superbowl orders must be placed by **Tuesday, January 29th at 5:00pm**

Additions, changes or deletions must be made before **Wednesday, January 30th at 12:00pm**

Orders may be picked-up on **Saturday, February 2nd**, between **9:00am** until **2:00pm**

Deliveries will take place on **Sunday, February 3rd**, between **8:00am** until **4:00pm** with a **2-hour time frame**.

MARCH MADNESS DEADLINES & IMPORTANT TIMES

Sunday, March 17th - Monday, April 8

March Madness orders must be placed **72 hours in advance** of your event date.

Additions, changes or deletions must be made at least **72 hours in advance** of your event date.

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.



We are proud to be the only caterer in North America that is both Green Restaurant Certified and Green Seal Certified.

Catering by Michaels meets Green Seal™ Standard GS-55 based on purchase of sustainably-sourced food, waste minimization, use of verified environmentally-preferable products, and conservation of energy and water. GreenSeal.org

