



# Passover

2019



## COMPLETE DINNER PACKAGE

Package orders are available for 10 or more in multiples of 5. All "choice" items may be divided in multiples of 10. No substitutions or deletions. Food arrives in disposable containers except where noted.

### SEDER PLATE INGREDIENTS

1 pan per 10 guests.

**ZEROA (ROASTED LAMB SHANK BONE)**

**MAROR (FRESH HORSERADISH)**

**HAROSET v | n 3 oz per person.**

**KARPAS (PARSLEY)**

**ROASTED EGGS v | GF 1 per 10 guests.**

**HARD BOILED EGGS v | GF 1 per person peeled.**

**PREPARED WHITE HORSERADISH**



### DINNER MENU

#### FIRST & SECOND COURSE

**Homemade Gefilte Fish**

With white or beet horseradish.

**Matzo Ball Soup**

With toasted matzo farfel.

#### CHOOSE 1 ENTRÉE

**Mom's Sliced Beef Brisket**

With mushrooms, onion and natural gravy.

or

**Stuffed Free Range Chicken Breast**

Oven roasted skin-on imperial chicken breast stuffed with matzo-vegetable farfel, topped with apricot glaze.

or

**House-Roasted Chicken GF**

Bone-in chicken lightly seasoned with garlic and paprika.

or

**Horseradish Encrusted Salmon Filet**

Accompanied by horseradish cream sauce.

#### CHOOSE 2 SIDES

**Sweet Potato & Apple Tzimmes v | GF**

**Spinach, Mushroom & Onion Kugel**

**Apple Matzo Kugel v**

**Kishke Must be roasted before serving.**

**Oven Roasted Potatoes v | GF**

**Maple Dijon Glazed Tri-Colored Carrots v | GF**

#### DON'T FORGET TO ORDER DESSERT!

See our full dessert menu on pages 8-9

**Complete Dinner Package**

**32.85/pp**

# passover



## HORS D'OEUVRE

<b>SEDER PLATE INGREDIENTS</b>	<b>37.25</b>
See package for description. <b>Serves 10.</b>	
<b>PASSOVER PETITE PUPS EN CROÛTE</b> <i>Min 2 dz.</i>	<b>10.50/dz</b>
Hot dogs in a blanket.	
<b>*GRILLED BABY LAMB CHOPS</b> <b>N   GF</b> <i>Min 2 dz</i>	<b>52.85/dz</b>
Served with spinach pesto.	
<b>STUFFED MUSHROOM CAPS</b> <i>Min 2 dz.</i>	
Filled with braised short ribs. <b>18.25/dz</b>	
Filled with spinach soufflé and cheddar cheese. <b>V   GF 15.75/dz</b>	
<b>MATZO CRUSTED</b>	<b>15.75/dz</b>
<b>MOZZARELLA STICKS</b> <b>V</b> <i>Min 2 dz</i>	
Served with marinara sauce.	
<b>SWEET &amp; SOUR PASSOVER MEATBALLS</b>	<b>32.55</b>
Includes toothpicks. <b>50 pcs.</b>	

## DIPS & SPREADS

<b>PASSOVER DIP DISPLAY</b> <b>V</b>	<b>41.85</b>
Roasted garlic hummus, white bean dip and lemon cilantro eggplant dip served with matzo crackers, carrot sticks, cucumber coins, tomato wedges and Belgian endive. <b>Serves 15-20.</b>	
<b>CHOPPED LIVER (BEEF)</b> <b>GF</b>	<b>9.95/pt</b>
<b>VEGETARIAN "CHOPPED LIVER"</b> <b>V   N   GF</b>	<b>6.25/pt</b>
<b>FRESH VEGETABLE BASKET</b> <b>V   GF</b>	<b>41.85</b>
With spinach scallion dip. <b>3 lbs serves 10-20.</b>	

## TRADITIONAL

<b>MATZO BALLS</b> <b>10 per pan.</b>	<b>11.00</b>
<b>CHICKEN SOUP</b> <b>GF</b> <i>Min 2 qt.</i>	<b>9.85/qt</b>
<b>TOASTED MATZO FARFEL</b> <b>V</b>	<b>6.85/pt</b>
Soup condiment.	
<b>WHITE OR BEET HORSERADISH</b> <b>V   GF</b>	<b>4.85</b>
<b>5 oz jar.</b>	
<b>HOMEMADE HAROSET</b> <b>V   N   GF</b> <i>Min 2 pints.</i>	<b>8.65</b>
<b>CRANBERRY HAROSET</b> <b>V   N   GF</b> <i>Min 2 pints.</i>	<b>8.65</b>
With Gala apples, d'anjou pears and walnuts.	
<b>HOMEMADE GEFILTE FISH</b>	<b>5.85</b>
<b>WITH CARROT &amp; FISH JUS</b> <i>Min 6 pcs.</i>	
<b>1/4 lb each, order in multiples of 3.</b>	
<b>HARD BOILED EGGS (PEELED)</b> <b>V   GF</b> <i>Min 1 dz.</i>	<b>12.00/dz</b>



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



## SALADS

**\*BEET SALAD WITH GOAT CHEESE AND PISTACHIOS**   V | N | GF   **37.85**

Tossed in a pomegranate sherry vinaigrette, set on a bed of arugula and Tuscan kale, topped with crumbled goat cheese and toasted pistachios.  
**3 lbs serves 8-12.**

**SPRINGTIME SALAD**   V | N | GF   **39.50**

Mesclun greens, romaine, red leaf lettuce and spinach, celery, scallions, mandarin oranges, strawberries and glazed sliced almonds in our homemade strawberry vinaigrette.  
**3 lbs serves 8-12.**

**SPINACH SALAD**   V | GF   **45.95**

With caramelized red onions, button mushrooms, avocado, roasted red peppers, teardrop tomatoes and goat cheese, tossed with our creamy sweet & sour vinaigrette.  
**3 lbs serves 8-12.**

**\*BABY KALE SALAD WITH SHAVED SPRING VEGETABLES**   V | GF   **52.50**

Baby kale, feta cheese crumbles, Kalamata olives and golden raisins tossed with shaved watermelon radish, pickled red onion and fresh fennel in our creamy Green Goddess dressing.  
**3 lbs serves 8-12.**

**MEDITERRANEAN CHOPPED VEGETABLE SALAD**   V | GF   **12.00/qt**

Red and green pepper, cucumber, tomato, radish, red onion, parsley, lemon juice and olive oil.

**ROASTED CAULIFLOWER & HAZELNUT SALAD**   V | N *Min 3 lb.*   **19.85/lb**

With celery and pomegranates in a maple sherry vinaigrette.

**ALSO AVAILABLE THROUGHOUT THE WEEK**

Smoked fish trays with assorted "Passover bagels" and other homemade Passover foods for breakfast, lunch or dinner.



# passover

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



## ENTRÉES

<b>HERB-ROASTED TURKEY BREAST</b> GF	<b>74.85</b>	<b>*STUFFED BABY EGGPLANT</b> v   GF	<b>38.00</b>
Served with giblet gravy. <b>4 lbs serves 10-14.</b>		Roasted baby eggplant, stuffed with Spanish onions, Anaheim peppers and garlic with a zesty tomato sauce. <b>8-4.5 oz pcs serves 6-8.</b>	
<b>ROASTED LEMON GARLIC THYME CHICKEN</b> GF	<b>54.50</b>	<b>VEGETABLE MATZO LASAGNA</b> v	<b>43.50</b>
Bone-in chicken brined and marinated with garlic, lemon and thyme, served with yukon gold potato wedges, garlic cloves and lemon slices. 2 chickens per order. <b>16 pcs serves 5-7 when served as the only entrée and 8-12 when served as one of two entrées.</b>		Eggplant, mushroom, onion, yellow squash and zucchini layered with spicy marinara sauce and matzo, topped with melted mozzarella cheese. <b>5 lb pan serves 8-12.</b>	
<b>HOUSE-ROASTED CHICKEN</b> GF	<b>37.50</b>	<b>MOM'S SLICED BEEF BRISKET</b> <i>Min 3 lb.</i>	<b>25.95/lb</b>
2 cut-up chickens per order. <b>16 pcs serves 5-7 as the only entrée and 8-12 as one of two entrées.</b>		With mushrooms, onion and natural jus.	
<b>*STUFFED FREE RANGE CHICKEN BREAST</b>	<b>52.50</b>	<b>GRILLED SKIRT STEAK</b> GF	<b>114.25</b>
Oven roasted skin-on imperial chicken breast stuffed with matzo-vegetable farfel, topped with apricot glaze. <b>6 pcs per order.</b>		Marinated in rosemary and garlic, served with a mushroom and red wine sauce. <b>6-5 oz pcs serves 4-6.</b>	
<b>CHICKEN MARBELLA</b>	<b>56.95</b>	<b>WHOLE BEEF TENDERLOIN</b> GF	<b>36.50/lb</b>
Mediterranean bone-in chicken baked in a bold, sweet sauce with prunes, capers, green olives, garlic white wine and brown sugar. <b>16 pcs serves 5-7 when served as the only entrée and 8-12 when served as one of two entrées.</b>		<i>Min 3 lb raw weight before cooking.</i> Herb and garlic marinated and grilled. <b>20% cooked.</b>	
<b>HONEY PECAN MATZO CRUSTED CHICKEN</b> n	<b>42.50</b>	<b>MADEIRA PEPPERCORN SAUCE</b> GF	<b>10.85</b>
Matzo crusted boneless skinless chicken breast served with zucchini, cherry tomatoes and a sherry wine reduction. <b>12-2 oz pcs per pan serves 5-7.</b>		We recommend 4 fl oz per pound of tenderloin. <b>8 fl oz.</b>	
<b>CHICKEN MILANESE</b>	<b>49.95</b>	<b>HORSERADISH ENCRUSTED SALMON FILETS</b>	<b>55.50</b>
Matzo crusted boneless skinless chicken breast topped with a light salad of arugula, grape tomatoes, red onion and shaved Parmesan. Drizzled with balsamic beurre blanc. <b>12-2 oz pcs serves 5-7.</b>		Served with horseradish cream sauce. <b>6-4 oz filets serves 4-6.</b>	
		<b>WHITEFISH CAKES</b>	<b>55.50</b>
		Made with fresh whitefish and served with gremolata fingerling potatoes and tarragon chive sauce. <b>6-2.75 oz cakes and 1lb potatoes serves 4-6.</b>	
		<b>SUN-DRIED TOMATO &amp; DILL CRUSTED TILAPIA</b> GF	<b>55.50</b>
		Served with garlicky Tuscan kale and lemon wedges. <b>6-4 oz filets and 1.5 lbs kale serves 4-6.</b>	



# passover

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



## SIDES

- OVEN ROASTED POTATOES** v | GF *Min 2 lb.* 5.95/lb
- TRADITIONAL MASHED POTATOES** v | GF *Min 3 lb.* 5.95/lb
- SWEET POTATO PANCAKES** v 19.50  
With sour cream and homemade apple sauce.  
**15 per pan.**
- \*POTATO-SHALLOT KUGEL** v | GF 24.50  
**4 lb pan serves 12-16.**
- CAULIFLOWER LEEK KUGEL** v | N 39.50  
**4 lb pan serves 12-16.**
- SPINACH, MUSHROOM & ONION KUGEL** v 31.50  
**4 lb pan serves 12-16.**
- APPLE CINNAMON MATZO KUGEL** v 25.85  
**4 lb pan serves 12-16.**
- APPLE CINNAMON MATZO KUGEL MUFFINS** v 15.50/dz
- ASPARAGUS & CARAMELIZED ONION FARFEL** 26.75  
**3 lb pan serves 8-12.**
- WILD MUSHROOM & LEEK FARFEL** 35.50  
Matzo farfel with portabello, shiitake and button mushroom, leek and onion. **3 lb pan serves 8-12.**
- KISHKE** 14.00  
Must be roasted before serving.  
**Approx. 18-20 oz "log" serves 6-8.**
- ROASTED BRUSSELS SPROUTS & CAULIFLOWER** v *Min 3 lb.* 13.25/lb  
Tossed with matzo crumbs and Parmesan cheese.



## SIDES

**GRILLED VEGETABLE MEDLEY** V | GF *Min 3 lb.* **12.00/lb**

Char-grilled asparagus, mushrooms, red pepper and yellow squash, marinated in fresh herbs and olive oil.

**SPRING VEGETABLE MEDLEY** V | GF *Min 3 lb.* **12.00/lb**

Lightly sautéed carrots, asparagus and green beans.

**STEWED FRESH GREEN BEANS** V | GF *Min 2 lb.* **7.25/lb**

Braised in a tomato ragout.

**MAPLE DIJON GLAZED** **13.25/lb**

**TRI-COLORED CARROTS** V | GF *Min 2 lb.*

**ASPARAGUS** V *Min 2 lb.* **17.50/lb**

Lightly steamed and seasoned, topped with lemon matzo crumble.

**SWEET POTATO & APPLE TZIMMES** V | GF *Min 2 lb.* **7.25/lb**

**"MACARONI & CHEESE"** V **19.85**

Prepared with matzo farfel.

**3 lb pan serves 8-12 as side dish.**

**MATZO CRUSTED CHICKEN FRITTERS** **12.85/lb**

Served with barbecue sauce.

**Approx. 25 fritters per pound.**

**MATZO CRUSTED CHICKEN FINGERS** *Min 2 dz.* **14.85/dz**

Served with barbecue sauce.

**CHEESE BLINTZES** V | GF **21.00**

Served with your choice of \*rhubarb or strawberry sauce.

**10 per pan.**



# passover

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



## DESSERT

### CAKES

- Fresh Apple Cinnamon Cake** V | N 23.95  
With Passover streusel topping. **Serves 10-14.**
- Lemon Sponge Cake** V 38.50  
With strawberry sauce. **Serves 8-12.**
- Flourless Chocolate Cake** V | GF 42.75  
With chocolate ganache. **Serves 10-14.**
- Flourless Chocolate Mousse Cake** GF 46.85  
**Serves 10-14.**
- Banana Fudge Cake** V 46.85  
**Serves 12-16.**
- Fresh Raspberry Coulis** V | GF 8.00  
**8 oz.**
- Chocolate Passover Cupcakes** V | GF *Min 2 dz.*  
With chocolate frosting.  
**Full Size** 18.00/dz  
**Miniature** 13.00/dz

### CHEESECAKE & PIES

- Lemon Cheesecake** V 38.95  
With a macaroon crust. **Serves 12-16.**
- Apple Pie** V 27.75  
**Serves 8-10.**
- Raspberry Linzer Torte** V | N 39.95  
**Serves 10-12.**

### CRISPS & COBBLERS

- Peach-Blueberry Macaroon Cobbler** V | GF 68.85  
**4 lb pan serves 12-16.**
- Strawberry-Rhubarb Crisp** V | N 51.50  
**4 lb pan serves 12-16.**

### MACAROONS

- The Best Plain Macaroons** V | GF 14.00/dz
- The Best Plain Macaroons Chocolate-Dipped** V | GF 16.50/dz
- Chocolate Macaroons** V | GF 16.50/dz
- Almond Macaroons** V | N | GF 18.00/dz





## DESSERT

### COOKIES, BARS & PASTRIES

<b>Chocolate Chip Cookies</b> V	12.75/dz
<b>Fudge Walnut Meringue Cookies</b> V   N   GF	17.25/dz
<b>M&amp;M Cookies</b> V	12.75/dz
<b>Hazelnut Cinnamon Cookies</b> V   N   GF	13.95/dz
<b>Chocolate Chip Mandelbrot</b> V	13.95/dz
<b>Apple Squares</b> V	12.00/dz
<b>Passover Brookies</b> V	16.85/dz
Chocolate brownies with chocolate chunk cookies baked into the center.	
<b>*Passover Chocolate Brownie "Lollipops"</b> V	16.85/dz
<b>Macaroon Magic Bars</b> V   N   GF	19.25/dz
Layers of coconut macaroon, chocolate chips, shredded coconut and pecans.	
<b>Matzo "Toffee"</b> V   N	13.95/lb
Assortment of heath, raisin, cinnamon and toasted almond.	
<b>*Salted Caramel Chocolate Matzo</b> V	11.95/lb
<b>Chocolate Passover Biscotti</b> V   N <i>Min 2 dz.</i>	9.50/dz
<b>Chocolate-Dipped Tuxedoed Strawberries</b> V   GF	23.25/dz

### ASSORTMENTS

<b>Cookie Assortment</b> V <i>Min 2 dz.</i>	13.75/dz
Chocolate chip cookies, M&M cookies & brookies.	
<b>Sweets Assortment</b> V   N <i>Min 2 dz.</i>	13.75/dz
Chocolate biscotti, brownies, apple squares and macaroon magic bars.	
<b>Macaroon Assortment</b> V   N   GF <i>Min 2 dz.</i>	15.95/dz
Plain, plain chocolate-dipped, chocolate and almond.	

### FRUIT DISPLAYS

<b>Fresh Sliced Fruit Basket</b> V   GF	
<b>Small 4 lbs serves 8-12.</b>	44.85
<b>Medium 6 lbs serves 15-19.</b>	59.50



## ORDERING GUIDELINES

*Due to the high volume of holiday orders, we are sorry that we are unable to honor special timed deliveries, take special orders, or prepare foods not listed on this menu. Please call early as orders and deliveries are limited. Minimum order for delivery is \$300 before tax and delivery. Visa, MasterCard, Discover, or American Express is required with all orders.*

### DEADLINES & IMPORTANT TIMES

All **Passover** orders must be confirmed by **Monday, April 15th** at **10:00am**

Additions, changes or deletions to Passover orders must be made before **Monday, April 15th** at **12:00pm**

Orders may be picked-up from our Morton Grove office on **Friday, April 19th**, or **Saturday, April 20th** between **9:00am** until **3:00pm**

Orders may be picked-up from Banner Day Camp in Lake Forest on **Friday, April 19th** between **9:00am** until **3:00pm**

Deliveries will take place on **Friday, April 19th**, or **Saturday, April 20th** between **8:00am** until **3:00pm**

### DELIVERY DETAILS

Delivery is additional, based on location, and will take place within a minimum **3 hour time frame**.

**NEW THIS YEAR!** We will discount the delivery fee by \$15 for orders with a delivery window of 8am-3pm.

We are sorry, but due to the volume of orders that need to be delivered in a small amount of time we are unable to accommodate special time frame requests or "closer to's". If no one is home at the time of delivery, your order will be delivered at the end of the driver's route - near or after 3:00pm and you will be charged an additional delivery fee.

All orders arrive with complete heating and serving instructions.

### SPECIAL ORDERS

For the Passover holiday, we are sorry that we are unable to take special orders, prepare foods from other menus or package foods in vessels other than described on the menu.

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

