



Summer

2019

Summer

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

BEVERAGES

All cold bulk beverages will be delivered in half gallon juice containers for quantities up to 5 gallons. Orders that exceed 5 gallons will be delivered in plastic "Igloo" containers which require pick-up by our service representatives. Disposable cups are not included but may be ordered with your disposables.

12 OZ CANS

Coke®, Diet Coke®, Sprite®, Fresca®, Orange Fanta®, root beer, iced tea, or assorted sparkling water.

Includes ice and disposable glassware.

1.50/ea

2 LITER BOTTLES

Coke®, Diet Coke®, Sprite®, Fresca®, Orange Fanta® or root beer.

Eco-friendly option.

3.75/ea

16.9 OZ BOTTLED STILL WATER

1.35/ea

10 OZ BOTTLED STILL WATER

1.25/ea

10 OZ JUICE BOTTLES

Tropicana®, Orange Fanta®, grapefruit and apple juice, Veryfine® cranberry juice.

1.85/ea

BREWED ICED TEA

With sugar, sweet 'n low, lemon wedges and stirrers.

15.25/gal

COFFEE

Unless ordered in disposable containers, coffee will be delivered in plastic "Cambro" containers, which require pick-up by our service representatives. If your preference is to have the beverages delivered in disposable containers, there will be a \$14 charge for each container. Disposable containers are either one or three gallons. Disposable cups or mugs are not included, but may be ordered with your disposables.

HOT COFFEE

Seattle's Best® regular coffee or decaffeinated coffee, cream, sugar, Sweet'N Low®.

15.25/gal

* ICED COFFEE

Seattle's Best® regular coffee or decaffeinated coffee, cream, sugar, Sweet'N Low®.

18.75/gal

* COLD BREW Min 6

10oz individual bottles of Chameleon Organic black coffee, cream, sugar, Sweet'N Low®.

5.00/btl

SUMMER FAVORITES

FRESH SQUEEZED LEMONADE

16.50/gal

Traditional

* Blackberry

* Pineapple Mint

Make it a cocktail! We recommend Tito's Vodka.

FRESH SQUEEZED ORANGE JUICE

18.85/gal

ARNOLD PALMER

18.85/gal

Freshly squeezed lemonade and brewed iced tea.

* LIME CILANTRO AGUA FRESCA

15.25/gal

With fresh lime slices and cilantro.

Make it a cocktail! We recommend Espolon Tequila

* STRAWBERRY MINT AGUA FRESCA

18.85/gal

With fresh strawberries and mint leaves.

Make it a cocktail! We recommend Bacardi Superior Light Rum.

* 1L SANGRIA BOTTLE

29.75/btl

Choice of red or white, accompanied by fresh cut fruit.

SPIRITS

1L Tito's Vodka

41.00/btl

1L Espolon Blanco Tequila

46.00/btl

1L Tanqueray Gin

54.00/btl

1L Bacardi Superior Light

40.00/btl

BEER

Miller Lite

36.00/case

Miller Lite Genuine Draft

36.00/case

Goose Island 312

56.00/case

Goose Island IPA

56.00/case

Blue Moon Belgian White Ale

56.00/case

WINE

Caposaldo Rose

20.00/btl

La Marca Prosecco

20.00/btl

Mirassou Chardonnay

20.00/btl

Carnivor Cabernet Sauvignon

20.00/btl

Ask your event coordinator about our selection of other spirits, beer, and wine!



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FRESH VEGETABLE CRUDITE v | GF

With spinach scallion, cucumber leek or artichoke-chive dip.

Small 3 lbs serves 10-20.

40.00/ea

Medium 5 lbs serves 20-35.

55.50/ea

SLICED DOMESTIC CHEESE BASKET v | n

Dill havarti, smoked Gouda, Brie and sharp cheddar, served with crackers, sliced baguettes, mixed nuts and dried fruit. 2 lbs serves 10-30.

62.85/ea

*SUMMER GRILLED & CHILLED

MARINATED VEGETABLES v | GF

Fingerling potatoes, baby carrots, cherry tomatoes, green beans, yellow bell peppers, shiitake mushrooms, yellow squash, and broccolini, served with avocado-tomatillo dipping sauce.

Small 3 lbs serves 10-20

70.00/ea

Medium 5 lbs serves 20-35

108.85/ea

SUMMER JUMBO SHRIMP SAMPLER

Trio of Thai BBQ marinated, spicy dry rubbed, and poached shrimp. Served with cocktail sauce and lemon wedges. 54 pieces. 16-20 lbs.

187.00/ea

*HUMMUS v

Choice of chipotle cilantro, lentil, edamame, or roasted garlic served with cucumber slices, carrot sticks and herbed toasted pita triangles. Serves 10-20.

31.50/ea

BRIE AND MANGO QUESADILLAS v Min 2 dz.

Served with your choice of homemade salsa, smoked tomato salsa, avocado crema, or guacamole.

13.20/dz

PULLED BBQ CHICKEN QUESADILLAS Min 2 dz.

13.20/dz

Zesty BBQ chicken, caramelized red onion, and Monterey and jalapeño jack cheeses, served with your choice of homemade salsa, smoked tomato salsa, avocado crema, or guacamole.

SUMMER ROLL DISPLAY n Min 4 dz.

12.50/dz

Vietnamese summer rolls wrapped in fresh rice paper with the following fillings: vegetable; vegetable and shrimp; Chinese chicken. Accompanied by chunky peanut sauce and nuoc cham sauce.

ARTICHOKE PARMESAN PUFFS Min 2 dz.

13.20/dz

CHILE RELLENO QUINOA BITES v | GF Min 2 dz.

12.00/dz

Served with homemade salsa.



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APPETIZERS

- *EDAMAME POTSTICKER** v | *Min 2 dz.* **13.20/dz**
Served with garlic soy dipping sauce.
- PETITE PUPS EN CROUTE** **13.20/dz**
(PIGS IN A BLANKET) *Min 2 dz.*
Served with yellow mustard.
- SWEET & SOUR MEATBALLS** **26.50/pan**
Includes toothpicks. **50 pieces per pan.**
- SUMMER MAKI ROLL ASSORTMENT** *Min 4 dz.* **17.95/dz**
Spicy tuna, California, Philadelphia (smoked salmon, cream cheese, cucumber, scallions), and grilled portobello maki rolls served with soy sauce and our special wasabi and pickled ginger.
- SESAME ENCRUSTED CHICKEN SATAY** n | *Min 2 dz.* **13.80/dz**
Served with Thai peanut sauce. **1 oz each.**
- SALATA CAPRESE SKEWERS** v | GF | *Min 2 dz.* **21.00/dz**
Cherry tomato, fresh basil and fresh mozzarella ovalini, napped with fresh herbs and balsamic reduction.
- SERBANDO'S NUT MIX** v | n | GF | *Min 1 lb.* **11.00/Half Pound**
Lime and garlic roasted mixed nuts and homemade lime tortilla chips.
- CORN TORTILLA CHIPS** v | GF | *Min 15. Multiples of 5.* **3.00/pp**
With homemade salsa picante and fresh guacamole.
- WARM CHEESY BRUSSELS SPROUTS DIP WITH KIMCHI** **31.50/ea**
Served with herbed, toasted pita triangles.
16 fl oz serves 8-12.
- *SUMMER CHEESE & CHARCUTERIE DISPLAY** n | **141.00/ea**
Thinly sliced prosciutto, Genoa salami, and salumi Toscano, Stilton blue cheese, smoked Gouda, and Saint-Andre triple cream, displayed with sugared Marcona almonds, shallot-pancetta jam, fig mostarda, fresh honeycomb, cinnamon raisin crisps, and sliced ficelle baguette. **2 lbs serves 10-30.**



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ENTRÉES

MINIATURE FRIED GREEN

44.00/dz

TOMATO SANDWICH v *Min 2 dz.*

With pimento cheese dip, garlic aioli and romaine lettuce, served on a French onion roll.

MINIATURE CHIPOTLE

54.00/dz

CHICKEN SANDWICH *Min 2 dz.*

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

MINIATURE GRILLED

ASPARAGUS SANDWICH v *Min 2 dz.*

54.00/dz

Grilled asparagus, sun-dried tomato goat cheese and lettuce on a miniature salted ciabatta square.

MINIATURE SIRLOIN & SLAW SANDWICH *Min 2 dz.*

60.00/dz

Marinated sirloin, wasabi mayonnaise, sesame slaw and red cabbage on a miniature pretzel round.

MINIATURE FRIED CHICKEN SANDWICH *Min 2 dz.*

54.00/dz

With honey mustard sauce, lettuce, jalapeño coleslaw and homemade pickles on pretzel flatbread.

MINIATURE PIRI-PIRI TURKEY SANDWICH *Min 2 dz.*

54.00/dz

Smoked turkey breast, piri-piri sauce, avocado, sunflower seed aillade, tomato, mixed greens and garlic aioli on a freshly baked herbed ciabatta roll.

LOBSTER SALAD EXTRAORDINARY *Min 2 dz.*

60.00/dz

MINIATURE SANDWICH

Lightly seasoned with celery salt and sriracha on a freshly baked challah knot.

MINIATURE TINGA DE POLLO TACO BAR *Min 25.*

5.95/pp

Shredded chicken slow cooked in tomato and onions, queso fresco, tomato, lettuce, crema, chipotle salsa, guacamole, miniature flour tortillas, blue and yellow corn tortilla chips.



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ENTRÉES

*** KOREAN MISO CHICKEN LETTUCE WRAPS** *Min 10.* **4.50/pp**

With cucumber, cabbage and carrot slaw, drizzled with sweet chili lime sauce and served in a lettuce cup. **3-1.5 oz wraps per person.**

*** SMOKED PAPRIKA FLANK STEAK DISPLAY** **145.00/ea**

Medium rare char-grilled thinly sliced flank steak, accompanied by strawberry-mango-jalapeno relish, grilled cebollitas, cherry tomatoes, zucchini and tinkerbell peppers. Served with freshly baked miniature sesame twists.

Item is fully cooked and served room temperature. 3 lbs serves 15-20.

BEEF TENDERLOIN DISPLAY **178.85/ea**

Medium rare char-grilled thinly sliced beef tenderloin, accompanied by horseradish-chive sauce or bearnaise mayonnaise, miniature sliced brioche and French onion rolls. **Item is fully cooked and served room temperature. 3 lbs serves 15-20.**

PULLED BBQ PORK *Min 8.* **5.95/pp**

Accompanied by pretzel rolls. **4 oz pork per person.**

THINLY SLICED BBQ BRISKET *Min 3lb.* **25.95/lb**

BONE-IN BBQ MARINATED CHICKEN *Min 2 dz.* **36.00/dz**
50% breasts.

*** MEDITERRANEAN SPICED WHITEFISH** **GF** **94.25/pan**

Served over sauteed spinach, cherry tomatoes and oyster mushrooms with roasted corn-cumin cream sauce.

6-4 oz filets and 1.5 lbs spinach serves 4-6.



ORANGE HERB GRILLED SALMON **GF** **74.50/pan**

Grilled salmon filets with a fresh herb and orange topping. **6-5 oz filets serves 6.**

SOBA NOODLE SALAD WITH TOFU **v** *Min 3 lb.* **11.00/lb**

Soba noodles, marinated & seared tofu, red cabbage, bean sprouts, scallion, cucumber, tomato, carrot, red pepper and jalapeño, tossed in a ginger-cilantro ponzu dressing, garnished with fresh chives.

OLD BAY TOFU CAKES **v | n | GF** **46.85/pan**

Gluten-free panko-crusted tofu cakes, served with corn, sweet pea, asparagus and cherry tomato succotash, horseradish cashew cream and pickled beet and apple garnish. **6-4 oz cakes serves 6.**

BAKED PENNE **v** **31.95/pan**

In marinara sauce, topped with mozzarella cheese. **4 lbs serves 12-16.**

WHITE CHEDDAR MACARONI & CHEESE **v** **38.85/pan**

Cavatappi noodles tossed with white cheddar cheese sauce, topped with panko bread crumbs & Parmesan cheese and baked until golden brown. **5 lbs serves 8-10.**



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SIDES

SOUTHWESTERN CAESAR SALAD GF 37.95/pan

Romaine lettuce, julienned jícama batons, diced tomato, black beans, roasted corn and asadero cheese, tossed in our homemade lime Caesar salsa dressing and garnished with blue corn tortilla strips.

3 lbs serves 8-12.

SUMMER CHOPPED SALAD v | n | GF 37.95/pan

Mixed California greens, diced grilled asparagus, snap peas, cucumber, avocado, roasted red peppers, roasted corn, crumbled blue cheese and chopped candied walnuts, tossed in our homemade apple cider vinaigrette. 3 lbs serves 8-12.

* **CHIPOTLE CHICKEN COBB SALAD** GF 60.95/pan

Mixed California greens, chipotle marinated grilled chicken breast, crumbled bacon, strawberries, sweet corn kernels, and diced avocado tossed in our pomegranate acai vinaigrette. 3 lbs serves 8-12.

* **ANTIPASTO SALAD** n | GF Min 3 lb. 22.85/pan

Genoa salami, soppressata, smoked provolone, fresh mozzarella, grilled red and yellow bell peppers, artichoke hearts, cherry tomatoes, Kalamata and green olives, and pepperoncini peppers, tossed with fresh basil, basil pesto, and extra virgin olive oil, drizzled with balsamic reduction.

WATERMELON & FETA SALAD v | n | GF Min 3 lb. 13.75/lb

Served on a bed of arugula, garnished with sliced almonds and fresh mint.

FRESH MOZZARELLA & CHERRY TOMATO SALAD v | GF Min 3 lb. 19.85/lb

Fresh mozzarella bocconcini, red and yellow cherry tomatoes tossed with basil garlic oil and a splash of aged balsamico.

TUSCAN POTATO SALAD v | GF Min 3 lb. 5.85/lb

Steamed redskin potatoes, Spanish onion and roasted red pepper with Dijon mayonnaise dressing.

BOWTIE PASTA SALAD v Min 3 lb. 6.85/lb

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

SUCCOTASH PASTA SALAD Min 3 lb. 7.95/lb

Edamame, corn, cherry tomato, bacon, red onion, red bell pepper, garlic, jalapeño and orecchiette pasta (petite shells), tossed with red wine vinegar and fresh herbs.

CHICKPEA AND KALE SALAD v | GF Min 3 lb. 10.15/lb

Seasoned with cumin and paprika and tossed with mint and cilantro in our sun-dried tomato vinaigrette.



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- * MOJITO QUINOA SALAD** v | GF *Min 3 lb.* **10.15/lb**
With bell pepper, carrot, hearts of palm, cilantro and mint, tossed in a honey-rum vinaigrette.
- ELOTE CORN SALAD** v | GF *Min 3 lb.* **8.85/lb**
Grilled corn with crumbled feta cheese, Mexican crema, jalapeño pepper, cayenne pepper and cilantro.
- 3" GRILLED CORN COBETTES** v | GF **13.50/dz**
Served with Michaels special butter sauce.
- LEMONY GREEN BEANS** v | GF *Min 3 lb.* **12.00/lb**
Lightly sautéed with shallots, garlic and lemon zest.
- ASPARAGUS** v | GF *Min 3 lb.* **14.75/lb**
Served with Meyer lemon aioli.
- GRILLED VEGETABLE MEDLEY** v | GF *Min 3 lb.* **12.50/lb**
With asparagus, mushroom, yellow squash and red pepper.
- MICHAELS HOMEMADE BAKED BEANS** GF *Min 3 lb.* **6.85/lb**
- CHIMICHURRI ROASTED FINGERLING POTATOES** v | GF *Min 3 lb.* **16.50/lb**
- MINIATURE CORNBREAD MUFFINS** v *Min 2 dz.* **12.00/dz**



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DESSERT

| | | | |
|---|-----------------|---|-----------------|
| STRAWBERRY SHORTCAKE PUSH-POPS v | 35.95/dz | *DREAMSICLE CHURRITOS v <i>Min 2 dz.</i> | 13.20/dz |
| Layers of yellow cake, fresh strawberries and whipped cream. | | Filled with orange scented cream cheese frosting and rolled in cinnamon sugar. | |
| PEANUT BUTTER AND JELLY HO HOS v n <i>Min 2 dz.</i> | 16.00/dz | SUMMER FRENCH | 15.00/dz |
| HOMEMADE TWINKIES v <i>Min 2 dz.</i> | 16.00/dz | MACARON ASSORTMENT v n GF <i>Min 2 dz.</i> | |
| SUNDAE BAR v n <i>Min 25.</i> | 7.75/pp | Raspberry macaron with ganache filling, yellow macaron with banana cream filling, chocolate macaron with hazelnut filling. | |
| Includes vanilla and chocolate chocolate chip ice cream, chocolate sprinkles, rainbow sprinkles, crumbled brownies, Oreo® cookie crumbs, peanut pieces, maraschino cherries, whipped cream, strawberry topping and chocolate syrup. | | *PASTEL DIPPED | 28.00/dz |
| S'MORES COOKIES WITH SEA SALT <i>Min 2 dz.</i> | 15.00/dz | STRAWBERRY ASSORTMENT v <i>Min 2 dz.</i> | |
| MEXICAN CHOCOLATE CHIP COOKIES v <i>Min 2 dz.</i> | 13.20/dz | Matcha white chocolate dipped strawberry garnished with sesame seeds, banana white chocolate dipped strawberry garnished with freeze dried strawberries, and strawberry white chocolate dipped strawberry garnished with crushed strawberry pearls. | |
| *SALTED CARAMEL BROWNIES v <i>Min 2 dz.</i> | 13.20/dz | CONFETTI COOKIE | 20.00/dz |
| CHEF'S CHOICE OF ASSORTED GLUTEN FREE DESSERT BARS n GF <i>Min 2 pc.</i> | 3.65/pc | DOUGH LOLLIPOP v <i>Min 2 dz.</i> | |
| *OATMEAL COOKIES (VEGAN) v <i>Min 2 dz.</i> | 13.20/dz | Covered with white chocolate and rainbow sprinkles on a lollipop stick. | |
| *AVOCADO PISTACHIO v n GF <i>Min 2 dz.</i> | 24.50/dz | BERRY BAR v GF <i>Min 10.</i> | 7.00/pp |
| CHOCOLATE TRUFFLES | 21.80/dz | Blackberries, strawberries, blueberries, and raspberries served with creme anglaise, brown sugar, and whipped cream. | |
| GOURMET RICE KRISPY TREAT ASSORTMENT <i>Min 2 dz.</i> | 14.00/dz | PETITE GOURMET FRUIT KEBOBS v GF | 24.00/dz |
| Oreo®, mint, and Fruity Pebbles® flavors. | | Skewer of cantaloupe, honeydew and watermelon, garnished with a blueberry. | |
| PETITE KEY LIME TARTLETS v <i>Min 2 dz.</i> | 14.00/dz | FRESH FRUIT SALAD v GF <i>Min 10.</i> | 2.95/pp |
| MINIATURE APPLE PIES v <i>Min 2 dz.</i> | | "Chunked" fresh fruit displayed "cobb style." | |

Summer

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 larger events ask your event coordinator about full service catering. These guidelines apply to most days of the year.

PRESENTATION

Catering By Michaels beautifully arranges and decorates most food presentations with fresh flowers and greenery in your choice of disposable trays or wicker baskets. 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 72 hours before the date of your function. Orders placed with less than 72 hours notice will be accepted on a limited basis subject to availability. Minimum order for cold delivery is \$100 food & beverage. Minimum order for hot delivery is \$300 food & beverage. All orders are subject to sales tax and delivery charge.

DELIVERY DETAILS

Our delivery charges are calculated by location. If you have requested your order in baskets, there will be an additional pick-up charge.

Monday - Friday all deliveries are scheduled for a minimum **1/2 hour time frame**.

Saturday & Sunday 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 1/2 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

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



Summer

ORDERING GUIDELINES

CHANGING YOUR ORDER

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

Decreases in orders require **48 hours notice**.

Additions in orders require **48 hours notice**.

Additions made less than 48 hours in advance will be subject to menu minimums.

For example we require a minimum order of 1dz. 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 24 hours notice.

Cancellations of orders require **48 hours notice**.

Orders cancelled with 48+ hours notice will have no additional charge. Orders cancelled with 24-48 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.



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

LCA LEADING CATERERS OF AMERICA

