



GAME TIME!

2024

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* New Item v Vegetarian VGN Vegan 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.

CANS & BOTTLES

12 OZ CANS	1.80/ea
Coke®, Diet Coke®, Sprite®, or assorted sparkling water.	
2 LITER BOTTLES	5.00/ea
Coke®, Diet Coke®, Sprite®.	
16.9 OZ BOTTLED STILL WATER	1.50/ea
10 OZ BOTTLED STILL WATER	1.25/ea
10 OZ JUICE BOTTLES	2.00/ea
Tropicana® orange, grapefruit, apple, and cranberry juice.	

BLOODY MARY BAR

BLOODY MARY KIT	75.00
Bottles of Tito's® vodka and bloody mary mix. Makes 12-16 drinks.	
BLOODY MARY CONDIMENTS	42.50
Celery stalks, dill pickle spears, salami sticks, Tabasco®, and celery salt. Serves 12-16.	
GIANT BLOODY MARY SKEWERS	47.85/dz
Smoked mozzarella cube, blue cheese stuffed olive, pickled onion, pepperoncini pepper, pickled mushroom, marinated artichoke and salami cube.	

HOT BEVERAGES

Unless ordered in disposable containers, hot beverages 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 \$17 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.

COFFEE	17.25/gal
Seattle's Best® regular or decaffeinated, cream, assorted sweeteners.	
HOT CHOCOLATE	21.00/gal
With mini marshmallows.	
HOT APPLE CIDER	21.00/gal
ASSORTED TAZO TEA	15.00/gal
Assorted sweeteners and lemon wedges.	



Ask your Event Coordinator about our full selection of spirits, beer, wine, and our bartending services!



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PREGAME FESTIVITIES

MIX 'N' MATCH DIPS & CHIPS

One pint of dip and one pound of chips serves 8-12.

DIPS

Roasted Garlic Hummus VGN GF	9.75/pt
French Onion	10.00/pt
Housemade Salsa VGN GF	8.50/pt
Fresh Pineapple Salsa VGN GF	14.00/pt
Guacamole V GF	18.00/pt

HOUSEMADE CHIPS

Lime Corn Tortilla Chips VGN GF	21.85/lb
Idaho Potato Chips VGN GF	28.85/lb
Sweet Potato Chips VGN GF	28.85/lb
Herbed Toasted Pita Chips VGN Approx. 75pc.	10.85

* FRESH VEGETABLE CRUDITE V 79.85

Updated for Fall 2023 with a gourmet selection including watermelon and breakfast radish, tricolored carrots and cauliflower, baby bell peppers, broccoli florets, grape tomatoes, and green beans, served with spinach scallion dip.
3lbs; Serves 10-20.

HOUSE POACHED JUMBO SHRIMP DISPLAY GF 142.00

Cocktail sauce and lemon wedges.
35 pieces.

CUBED CHEESE DISPLAY V | GF 64.85

A selection of domestic dill havarti, cheddar, smoked Gouda, and baby Swiss with dried fruit.
2lbs; Serves 10-20.

ITALIAN ANTIPASTO DISPLAY 215.85

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 & mozzarella salad, and assorted sliced breads.
Serves 15-20.

PIMENTO CHEESE DISPLAY V 57.85

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

ITALIAN HOAGIE DIP 36.50

Diced turkey, salami, provolone, tomato, scallion, and pepperoncini tossed in a creamy Italian dressing, served with Jacob's crackers.
32floz; Serves 16-20.

MEXICAN 7-LAYER FIELD DIP V | GF 85.95

Layers of refried beans, seasoned sour cream, guacamole, cheddar cheese, and black olives, served with blue and yellow tortilla chips.
Serves 40-50.

CHEESEBALL DISPLAY N 105.85

Served with French onion, multigrain, pumpernickel-raisin, and pretzel crostini. Your choice of either football, baseball, or basketball shaped cheeseball.
2.5lbs; Serves 25-35.

* DILLY RANCH SNACK MIX N Min 1lb. 18.00/half pound

Ranch and dill pickle seasoned chips, chex, pretzels, peanuts, and Parmesan frico.

MIX 'N MATCH MAKI

Served with soy sauce, wasabi dipping sauce, and pickled ginger. Min 2 dz each type.

* Primavera Maki VGN 18.00/dz

Cucumber, carrot, avocado, scallion, celery, red & green pepper, and chimichurri.

* Ahi Tuna & Cucumber Maki 23.00/dz

* New York Salmon Maki 25.50/dz

Smoked salmon, cilantro mayonnaise, cucumber, Granny Smith apples, and black tobiko.

Deadliest Catch Maki Roll 25.50/dz

Crabstick, salmon, and avocado topped with sesame seeds and black tobiko.

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PREGAME FESTIVITIES

CHILI CON QUESO WITH CHORIZO **GF** 38.50

Served with blue corn tortilla chips.

16floz; Serves 8-12.

CHEESY BRUSSELS SPROUTS WITH KIMCHI DIP 38.85

Served with herbed, toasted pita triangles.

16floz; Serves 8-12.

HOT PEPPERONI PIZZA DIP 38.50

Served with herbed, toasted pita triangles.

16floz; Serves 8-12.

BUFFALO CHICKEN MONKEY BREAD 25.85

With blue cheese, jalapeno jack cheese, jalapeno peppers, and green onions.

9" round, 30 knots per pan.

ULTIMATE DEEP DISH QUESADILLA 53.85

Layers of chicken, green pepper, onion fajitas, crunchy corn chips, scallions, cheddar, and pepper jack cheese wrapped in flour tortillas and baked.

Serves 15-20.

QUESADILLAS *Min 2 dz any type.* 18.00/dz

Served with avocado dipping sauce.

Pulled BBQ Chicken, Caramelized Red Onion & Jack Cheese

Mushroom, Caramelized Onion & Smoked Mozzarella v

BEEF MEATBALLS

Includes toothpicks. **50 pieces.**

Sweet & Sour 39.85

BBQ 39.85

***Italian 42.50**

***Italian (Beyond Beef®) VGN | GF 62.50**

MOZZARELLA STICKS **v** 22.00/dz

With marinara sauce.

PETITE PUPS EN CROUTE 16.00/dz

With yellow mustard.

TEXAS TWINKIE *Min 2 dz* 84.00/dz

Roasted jalapeño pepper stuffed with cream cheese and our house braised BBQ brisket, wrapped in crispy bacon and topped with BBQ sauce.

* RICE PANKO ONION RINGS **v | GF** 14.85/dz

Served with Sriracha ranch dipping sauce.

FRIED BUFFALO CAULIFLOWER **VGN | GF** *Min 3 lbs.* 19.50/lb

CHICKEN WINGS *Min 2 dz. each type.*

Jumbo Bone-In 32.69/dz

Choice of buffalo **GF**, BBQ, honey Sriracha **GF**, or sesame sauce.

Boneless Fritters 21.00/dz

Choice of buffalo, BBQ, honey Sriracha, or sesame sauce.

Add ranch or blue cheese dressing and celery sticks. +4.75/dz

MINIATURE PIZZA MUFFINS *Min 2 dz each type.* 28.00/dz

Cheese v

Topped with Gruyere and Parmesan cheese.

Pepperoni

Topped with Gruyere and Parmesan cheese.

Grilled Vegetable v

Grilled red pepper, zucchini, red onion, and squash. Topped with Gruyere and Parmesan cheese.

Sausage

Topped with Gruyere and Parmesan cheese.

Buffalo Chicken

Topped with blue cheese.

Philly Cheesesteak

Topped with provolone cheese.



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EXTRAORDINARY MINIATURE SANDWICHES

Min 2 dz each type.

Roasted Beet v **76.00/dz**
Red & yellow beets, pickled onions, honey goat cheese, and watercress on freshly baked bread.

Turkey Breast **72.00/dz**
With Gruyere Swiss, romaine lettuce, and cranberry jelly on freshly baked bread.

Vietnamese Pork Bahn Mi N **76.00/dz**
Grilled & marinated pork, carrots, red onion, cucumber, radish, jalapeño, cilantro, and peanuts with spicy peanut aioli, served on freshly baked bread.

Chicken Club **72.00/dz**
Grilled chicken breast, romaine lettuce, bacon, tomato, avocado, and mayonnaise, served on freshly baked bread.

Medium Rare Beef Sirloin **84.00/dz**
With sliced tomato and horseradish chive sauce on freshly baked bread.

Braised Short Rib **96.00/dz**
Hoisin braised short rib, with caramelized red onion, romaine lettuce, cheddar cheese, and mustard mayonnaise on freshly baked bread.

MINIATURE BURGER BAR *Min 15* **8.50/pp**
Beef burgers served with sesame seed buns, accompanied by ketchup, mustard, diced onion, and diced tomato.
2 per person.

* **CHICKEN FINGERS** *Min 2 dz* **27.85/dz**
Accompanied by BBQ sauce and honey mustard.

CLASSIC PULLED BBQ SLIDERS *Min 8*
Accompanied by pretzel rolls.
4oz per person.

Pork **8.00/pp**
Chicken **9.00/pp**
Jackfruit v **17.00/pp**
Brisket **17.00/pp**

ITALIAN BEEF *Min 8* **18.95/pp**
Accompanied by sauteed sweet peppers, sliced mozzarella cheese, and giardiniera, served with freshly baked Italian rolls.
6oz per person.

WHITE CHEDDAR MAC & CHEESE v **43.85**

Cavatappi noodles tossed with white cheddar cheese sauce, topped with panko bread crumbs and Parmesan cheese, baked until golden brown.

5lbs; Serves 8-10.

CHICKEN TAMALE PIE **59.85**

Ground chicken sauteed with roasted corn, tomatoes, cumin, and chili, topped with shredded Monterey Jack cheese and a jalapeno cornbread crust.

5lbs; Serves 8-10.



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SIDELINE SALADS

All salads are 3lbs. Serves 8-12 as a side dish or 4-6 as an entrée.

SPINACH SALAD VGN | N | GF 54.50

With diced mango, red cabbage, grape tomatoes, dried cranberries, and sliced almonds, tossed with pomegranate acai dressing.

* **GRILLED VEGETABLE COBB SALAD** v | GF 58.50

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.

SOUTHWESTERN CAESAR SALAD GF 58.50

Romaine lettuce, diced tomato, black beans, jícama, roasted corn, Chihuahua cheese, and blue corn tortilla strips, tossed in our housemade lime Caesar dressing.

BBQ CHICKEN SALAD 59.50

Char-grilled barbecue chicken breast, basil, jícama, Monterey Jack cheese, black beans, roasted corn, yellow corn tortilla strips, cilantro, tomato, and scallion, tossed with chopped iceberg and romaine lettuce and our housemade special herbed ranch dressing.

CARIBBEAN SHRIMP COBB SALAD GF 88.25

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.

FAJITA STEAK SALAD 96.85

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 housemade ranchero dressing.

* **LOADED BAKED POTATO SALAD** GF Min 3 lbs. 18.85/lb

Creamy potato salad with bacon, cheddar cheese, chives, and ranch.

BOWTIE PASTA SALAD v Min 3 lbs. 9.00/lb

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

* **BROCCOLI QUINOA** 14.50/lb

TABBOULEH SALAD VGN | GF Min 3 lbs.

Tossed with parsley, mint, tomato, cucumber, and pomegranate seeds in lemon vinaigrette.



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AND THE FINAL SCORE IS

SKYBOX COOKIE & BROWNIE ASSORTMENT **V** | **N**

M&M®, sugar, oatmeal, and double chocolate chip cookies, cheesecake and chocolate chip brownies.

Serves 10-14.

OVERTIME PASTRY ASSORTMENT **N**

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

CANDY BAR PIE **V** | **N**

Layers of salty caramel and peanut butter nougat baked in a chocolate crust, and garnished with chocolate covered pretzels.

Serves 8-12.

BOURBON BUTTER BUNDT CAKE **V**

Serves 10-14.

DESSERT BITE ASSORTMENT **N** *Min 3 dz.*

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

TEAM DECORATED CUT-OUT COOKIES 4" **V** *Min 2 dz.*

TEAM DECORATED CRÈME FILLED MINIATURE CUPCAKES **V** *Min 2 dz.*

MINIATURE WHOOPIE PIE ASSORTMENT **V** *Min 2 dz.*

Chocolate whoopie pies with creme filling and red velvet whoopie pies with cream cheese filling.

GLUTEN FREE CHOCOLATE CHIP COOKIES **V** | **GF** *Min 2 dz.*

PEANUT BUTTER CHOCOLATE CHIP COOKIES **VGN** | **N** *Min 2 dz.*

BOURBON PECAN PIE BREAD PUDDING MUFFINS **V** | **N** *Min 2 dz.*

RED VELVET CHURRITOS **V** *Min 2 dz.*

Filled with cream cheese frosting and rolled in cinnamon sugar.

59.85

45.00

42.50

42.50

19.85/dz

48.50/dz

36.00/dz

21.50/dz

22.00/dz

22.00/dz

23.85/dz

18.00/dz

S'MORES CHEESECAKE LOLLIPOPS

26.25/dz

CHOCOLATE DIPPED

FOOTBALL STRAWBERRIES **V** | **GF** *Min 2 dz.*

36.00/dz

FRESH SLICED FRUIT DISPLAY **VGN** | **GF** **4lbs; Serves 8-12.**

54.85

WINTER CITRUS FRUIT DISPLAY **V** | **GF**

Seasonal availability only.

Sliced winter citrus fruits and chili lime jícama, garnished with pomegranate seeds and kiwi.

2.5lbs; Serves 8-12.

58.50

GAME TIME CUT-OUT COOKIE DECORATING KIT **V**

30.00

Shortbread cookies, assorted buttercream frosting colors, sprinkles, and sugars.

1 dozen 2-3" cookies per kit.



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PACKAGES

All packages available for a minimum of 10 guests.

SOUP BAR

CHOOSE ONE

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

12.85/pp

HOUSEMADE FINGER ROLLS v | N

With butter and margarine packets.

CHILI BAR

CHOOSE ONE

Housemade Chili Con Carne GF
Southwest Chicken Chili GF
Turkey Chipotle Chili GF
Vegetarian Chili VGN | GF
Texas-Style Sirloin Chili GF

12.85/pp

+6.50/pp

HOUSEMADE GARLIC BREADSTICKS & MINIATURE CORN MUFFINS v

CONDIMENTS v

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



TAKE ME OUT TO THE BALL GAME

27.50/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

With French onion dip.

HOUSEMADE VEGETARIAN BAKED BEANS v | GF

CONDIMENTS v | GF

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

THE REAL DELI DISPLAY

27.50/pp

CHOOSE THREE GF

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

+6.75/pp

AMERICAN POTATO SALAD v | GF

HOUSEMADE CREAMY COLE SLAW v | GF

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

CONDIMENTS v | GF

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

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PACKAGES

FANTASY FOOTBALL FIESTA

CHOOSE ONE

Chicken Fajitas

With green pepper, white onion, and scallion.

or

Steak Fajitas

With green pepper, white onion, and scallion.

16.95/pp

+25.25/pp

VEGETARIAN REFRIED BEANS v | GF

CLASSIC MEXICAN RICE GF

With peas and potatoes.

HOUSEMADE LIME & SEA SALT

TORTILLA CHIPS VGN | 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 housemade lime Caesar dressing.

6" FLOUR TORTILLAS VGN

CONDIMENTS v | GF

Housemade guacamole, crema, salsa picante, sliced jalapeño, and shredded cheddar cheese.

THREE-POINTER

CHOOSE ONE

White Cheddar Macaroni and Cheese v

or

Baked Penne Pasta v

Tossed with our housemade 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.

CHILI CON CARNE

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

HOUSEMADE IDAHO POTATO CHIPS

Served with French onion dip.

SPINACH SALAD VGN | N | GF

With diced mango, red cabbage, grape tomatoes, dried cranberries, and sliced almonds, tossed with pomegranate acai dressing.

23.25/pp



ORDERING GUIDELINES

This menu may be used for all catering orders throughout the year but is specifically designed for game day entertaining. All orders are accompanied by heating and/or serving instructions when appropriate. Minimum order for cold delivery is \$350 food & beverage. Minimum order for hot delivery is \$500 food & beverage. All orders are subject to sales tax and delivery charge.

Regular delivery policies apply except for dates noted below. Your choice of Visa, MasterCard, Discover, or American Express is required with all orders. All prices subject to change without notice.

Large delivery catering orders may incur additional fees to account for the added labor, time, fuel, and equipment.

For larger events, custom menus, and more formal celebrations ask your Event Coordinator about Full Service Catering.

SUPERBOWL DEADLINES & IMPORTANT TIMES

The big game will take place on Sunday, February 11, 2024.

Superbowl orders must be placed by **Tuesday, February 6th at 5:00pm**

Additions, changes or deletions must be made before **Wednesday, February 7th at Noon**

Orders may be picked-up on **Saturday, February 10th**, between **9:00am** until **1:00pm**

Deliveries will take place on **Sunday, February 11th**, between **8:00am** until **4:00pm** with a **2-hour time frame**.

MARCH MADNESS DEADLINES & IMPORTANT TIMES

This year March Madness begins with Selection Sunday on Sunday, March 17th and ends with the championship game on Monday, April 8.

March Madness orders must be placed **5 business days 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.



LEADING CATERERS
OF AMERICA

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.