



Spring

2024

Spring

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

BREAKFAST

ASSORTED MINIATURE

3.75/pp

MORNING SWEETS V | N Min 10 pp.

Assortment of today's freshly baked morning pastries that may include: cinnamon rolls, Danish, pecan rolls, coffee cakes, tea breads, blueberry crunch cake, muffins, and chocolate chip honey slices.

2 pieces per person.

DONUTS & COFFEE

36.25

Housemade raspberry filled, chocolate marshmallow filled, and crunch berry glazed donuts, served with espresso sabayon.

12 pieces; Serves 8-12.

*ASSORTED MINIATURE SCONES V | N Min 2 dz.

24.00/dz

With butter and preserves.

MINIATURE BUTTER CROISSANTS V Min 2 dz.

29.50/dz

With butter and preserves.

MUFFIN & QUICK BREAD DISPLAY V | N

31.50

Plump fresh cornbread and cinnamon chip muffins, chocolate banana bread, and zucchini, nut & pineapple bread.

Serves 10-14.

BABY LOX BASKET Min 15 pp.

15.50/pp

New York's finest nova lox, whipped plain and chive cream cheese, sliced tomato, shaved Bermuda onion, cucumber, and black olives. Served with freshly baked "New York" miniature plain bagels.

YOGURT, GRANOLA & BERRY PARFAIT V | N Min 6 pcs. 6.50/ea

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

9oz each.

PANCAKE WRAPPED SAUSAGE

37.85/dz

Skewered and served with Mike's Hot Honey.

FRENCH TOAST KEBOBS V.

62.75/dz

Glazed with a caramel Grand Marnier sauce and skewered with fresh grilled pineapple and a fresh strawberry.

CHOCOLATE CHIP PANCAKES V

29.95

Accompanied by powdered sugar, whipped butter, and maple syrup.

15 per pan.

PANCAKE BREAD PUDDING V

69.85

Drizzled with melted cinnamon sugar butter and creme Anglaise.

4.5lbs; Serves 8-10.

*SOUR CHERRY & RASPBERRY CROSTATA V

29.85

Serves 8-10.

BREAKFAST STRUDEL V

48.95

Prepared with scrambled eggs, mushrooms, spinach, tomato, and cheddar cheese.

Serves 10-14.

HEARTY FRITTATA GF

69.85

Loaded with Canadian bacon, fresh spinach, onion, roasted red pepper, and baby Swiss, accompanied by our housemade chunky salsa.

Serves 10-14.

FRESH TOMATO, BASIL, AND SMOKED MOZZARELLA FRITTATA V | GF

56.50

Accompanied by our housemade chunky salsa.

Serves 10-14.

QUICHE LORRAINE

65.85

With applewood smoked bacon and onion.

Serves 10-14.

BROCCOLI AND CHEDDAR QUICHE V

39.50

Serves 10-14.

THICK CUT BACON GF

28.00/dz

CARAMELIZED THICK CUT BACON GF

32.00/dz

Prepared with brown sugar and cayenne pepper.

CANADIAN BACON, CORN & PEPPER HASH GF

59.85

Red potatoes, Canadian bacon, red onion, corn, green bell pepper, and fresh herbs.

4lbs; Serves 12-16.

FRESH VEGETABLE HASH V | GF

39.85

A colorful array of russet potatoes, Spanish onion, yellow and green bell pepper, mushroom, and fresh herbs, lightly topped with smoked mozzarella cheese.

4lbs; Serves 12-16.

YUKON POTATO HASH V | GF

28.85

Smashed Yukon potatoes & onions.

4lbs; Serves 12-16.



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APPETIZERS

TRADITIONAL DEVILED EGGS V | GF 16.00/dz

***SMOKED SALMON DEVILED EGGS** 24.00/dz
Garnished with black tobiko.

***BAKED BRIE EN CROÛTE** V 110.85
Displayed with fresh fruit, sliced brioche baguette rounds, and Carr's crackers.
Serves 8-10.

Apricot Jalapeno Chutney Baked Brie V
Pecans & Brown Sugar Baked Brie V | N

CUBED CHEESE DISPLAY V | GF 62.85
A selection of domestic dill havarti, cheddar, smoked gouda, and baby Swiss with dried fruit.
2lbs; Serves 10-20.

GOURMET INTERNATIONAL CHEESE DISPLAY V | N 154.85
Assortment of international cheeses that may include manchego, blue Stilton, Port Salut, wine cured goat cheese, Parmesan Grana, and Double Gloucester with onion and chives, artfully displayed and accompanied by Carr's crackers, assorted freshly baked bread, dried fruit, and mixed nuts, garnished with fresh fruit.
2lbs; Serves 10-25.

***HOUSEMADE IDAHO DILLY RANCH POTATO CHIPS** V | GF 29.95
Serves 8-12.

PETITE PUPS EN CROÛTE Min 2 dz. 16.00/dz
Served with yellow mustard.

ARTICHOKE PARMESAN PUFFS Min 2 dz. 16.00/dz

BEGGAR'S PURSE V Min 2 dz. 18.00/dz
With brie cheese and raspberry preserves.

***BACON WRAPPED DATES** GF Min 2 dz. 24.00/dz
Includes toothpicks.

GRILLED BABY LAMB CHOPS N | GF 59.85/dz
With spinach basil pesto.

SWEET & SOUR MEATBALLS 37.50
Includes toothpicks.

*Vegan option available.
50pc.



HOUSEMADE SOUPS

WELL-BEING SOUP 15.00/qt
Full of tasty vegetables, cilantro, beans, bulgur wheat, barley, brown rice, and pumpkin seeds in a flavorful light broth.

COCONUT LEMONGRASS SOUP VGN | GF 24.00/qt

***HUNGARIAN MUSHROOM SOUP** V | GF 34.50/qt
Served with sour cream.



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SIDE DISHES

CAESAR SALAD GF 41.50
Romaine lettuce, quartered eggs, grated Parmesan, and Parmesan frico chips, tossed in our famous housemade Caesar dressing.
3lbs; Serves 8-12.

BEET SALAD WITH GOAT CHEESE AND PISTACHIOS V | N | GF 49.50
Tossed in a pomegranate sherry vinaigrette, set on a bed of arugula and Tuscan kale, topped with crumbled goat cheese and toasted pistachios.
3lbs; Serves 8-12.

SPRINGTIME SALAD V | N | GF 54.50
Mesclun greens, romaine lettuce, spinach, celery, scallions, mandarin oranges, strawberries, and glazed sliced almonds in our housemade strawberry vinaigrette.
3lbs; Serves 8-12.

BABY KALE SALAD WITH SHAVED SPRING VEGETABLES V | GF 65.50
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.
3lbs; Serves 8-12.

ADD TO ANY SALAD

***GRILLED CHICKEN BREAST** GF 18.85/lb
Herb marinated and julienned. Served chilled.

***GRILLED SHRIMP (21/25)** GF 37.85/lb
Italian marinated and served chilled.



CRANBERRY PECAN ISRAELI COUSCOUS SALAD VGN | N Min 2 lb. 15.00/lb
Israeli couscous, dried cranberries, toasted pecans, and scallions, tossed with orange tarragon vinaigrette.

***TORTELLINI ANTIPASTO SALAD** Min 2 lb. 18.00/lb
Salami, sopressata, mozzarella, provolone, tomato, cucumber, Kalamata olives, red onion, artichoke, red pepper, and scallions, tossed in Italian dressing.

ROASTED CARROT SALAD VGN | GF Min 2 lb. 14.00/lb
With sumac, cumin, fresh herbs, and lemon.

GRILLED AND CHILLED MARINATED VEGETABLES V | N | GF 89.50
Asparagus, cauliflower, mushrooms, jícama, yellow squash, carrot, eggplant, zucchini, red & green pepper, served with roasted red pepper sauce.
3lbs; Serves 10-20.

ASPARAGUS V Min 2 lb. 19.85/lb
Lightly seasoned and steamed, topped with panko crumble.

SPRING VEGETABLE MEDLEY V | GF Min 3 lb. 13.00/lb
Steamed and seasoned baby carrots, yellow squash, and snow peas.

CREAMED SPINACH V | GF Min 2 lb. 18.00/lb
With a hint of Pernod.

TRI-COLORED CARROTS V | GF Min 3 lb. 19.50/lb
With brown butter honey glaze.

TRADITIONAL MASHED POTATOES V | GF Min 3 lb. 8.00/lb

CARROT PUFF V 32.25
Our version of a carrot soufflé.
4lbs; Serves 10-12.

DAUPHINOISE POTATOES V | GF 89.85
Creamy garlic scalloped potatoes, topped with Gruyere cheese and lightly browned.
4lbs; Serves 12-16.

CAULIFLOWER & CHAMPAGNE GRUYERE GRATIN 89.85
4lbs; Serves 12-16.

***FRENCH ONION ORECCHIETTE** 49.85
Topped with panko bread crumbs & Gruyere cheese, baked until golden brown.
5lbs; Serves 8-10.

WHITE CHEDDAR MACARONI & CHEESE V 42.85
Cavatappi noodles tossed with white cheddar cheese sauce, topped with panko bread crumbs, and Parmesan cheese, Baked until golden brown.
5lbs; Serves 8-10.

***HEARTH BAKED BREAD DISPLAY** V 24.85
An assortment of crusty and soft baked breads.
Serves 10-14.



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ENTREES

MOM'S SLICED BRISKET *Min 3 lb.*
With mushrooms, onions, and natural gravy.

39.50/lb

WHOLE BEEF TENDERLOIN *GF Min 3 lb.*
Herb & garlic marinated and grilled (20% Cooked).

89.50/lb

***BORDELAISE SAUCE** *GF*
8floz.

12.85

APPLE CIDER GLAZED SPIRAL SLICED HAM
With honey Dijon mustard, sliced pretzels and pull-apart rolls.
On bone 8-9lbs; Serves 16-20 as an entree and 32-40 as miniature sandwiches.

194.50

***BRAISED LAMB SHANK** *GF*
Served with garlic herb polenta, parsley gremolata, and lamb jus.
4-8oz shanks and 2lbs polenta; Serves 5-8.

194.50

CHICKEN PICCATA
Lightly breaded boneless, skinless chicken breast with Italian seasoning, topped with our famous lemon vermouth caper sauce.
16-2oz pieces; Serves 6-8.

65.95

CHICKEN MILANESE
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.
12-2oz pieces; Serves 5-7.

79.85

***WHOLE HOUSE-ROASTED CHICKEN** *GF*
2 Chickens (16pc); Serves 5-7 as the only entree and 8-12 when served as one of two entrees.

59.85

SEAFOOD WELLINGTON
Atlantic salmon filet topped with crab and shrimp filling, encased in phyllo, and served with tarragon-chive sauce.
To be served hot. 12-3.5oz servings.

124.95

***TUSCAN BUTTER SALMON** *GF*
Pan roasted and served with a grape tomato cream sauce with fresh herbs and spinach.
6-5oz filets; Serves 4-6.

159.85

***LAKE SUPERIOR WHITEFISH CAKES**

62.85

Served with gremolata fingerling potatoes and tarragon chive sauce.

6-2.75oz cakes and 1lb potatoes; Serves 4-6.

VEGETABLE EN CROÛTE *V*

74.85

Layers of grilled portobello mushroom, zucchini, yellow squash, asparagus, and red pepper, wrapped in sautéed spinach and puff pastry, baked until golden brown, served with manchego cheese sauce.

6-5oz pieces; Serves 6.



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***INDIVIDUAL STRAWBERRY TIRAMISU JAR** V | N Min 6 pc. 8.95/ea

BANANA CREME CARAMEL TART V 32.95
Serves 10-14.

LEMON MERINGUE TART V 47.95
Serves 10-14.

***CARROT BUNDT CAKE** V | N 48.85
With cream cheese frosting and toasted butter pecans.
Serves 10-14.

LEMON BLUEBERRY BUNDT CAKE V 48.85
Dusted with powdered sugar.
Serves 10-14.

***MINIATURE LEMON BLUEBERRY BUNDT CAKES** V 30.00/dz

***COCONUT MERINGUE LAYER CAKE** 59.85
Coconut cake layered with coconut curd covered in Italian meringue and toasted coconut.
Serves 14-20.

SPRING FRENCH MACARON ASSORTMENT V | N | GF Min 2 dz. 24.00/dz
Blueberry white chocolate, lemon cream, and raspberry rose.

PASTEL-DIPPED STRAWBERRY ASSORTMENT V 36.00/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.

***FANCY PASTRY ASSORTMENT** V | N Min 2 dz. 28.85/dz
French silk eclairs, fresh fruit tarts, raspberry almond tarts, and carrot cake squares.

***ÉCLAIR ASSORTMENT** V Min 2 dz. 28.85/dz
Strawberry matcha, French silk, and blackberry

SEASONAL DECORATED CUT-OUT COOKIES V 25.85/dz
2-3" cookies.

SEASONAL "CUT-OUT" COOKIE DECORATING KIT V 30.00
Seasonal shortbread cookies, assorted buttercream frosting colors, sprinkles, and sugars.
1 dozen 2-3" cookies per kit

CHEESECAKE LOLLIPOPS V 22.85/dz

PINK CIRCUS SNACK MIX Min 1 lb. 18.00/half lb
Frosted animal crackers, crunchberries, pretzels, miniature marshmallows, chex cereal, strawberry pearls, and sprinkles.

FRESH SLICED FRUIT VGN | GF 54.85
4lbs; Serves 8-12.
6lbs; Serves 15-20. 78.85



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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.

This menu may be used for orders 3/1/24 – 5/3/24 except for the Easter and Passover holidays which have their own menus.

HOW TO ORDER

Online - WWW.CATERINGBYMICHAELS.COM/ORDERCATERING

Email - EVENTS@CATERINGBYMICHAELS.COM

Phone - (847) 966-6555

PRESENTATION

Catering By Michaels beautifully arranges and decorates most food presentations on disposable trays. Items meant to be eaten hot may be packaged in disposable or reuseable containers. An additional pickup fee will apply for us to come back for reuseable containers. Disposable tongs, spoons, cake servers, and any other serving pieces necessary to properly present your meal are available by request.

Food delivered cold, that is intended to be consumed hot, is sent partially cooked or undercooked to ensure the best quality post heating. Heating instructions and food safety requirements are provided with all orders.

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 \$350 food & beverage. Minimum order for hot delivery is \$500 food & beverage. All orders are subject to sales tax and delivery charge.

DELIVERY DETAILS

Our delivery charges are calculated by location. If your order has equipment that needs to be returned, there will be an additional pick-up charge. As of 2/9/24 we are charging a \$6 fuel surcharge on all orders that will be removed if the cost of gas falls.

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

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



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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.

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 72 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

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.

