



# Summer

2024



# Summer

\* 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

<b>12 OZ CANS</b> Coke®, Diet Coke®, Sprite®, or assorted sparkling water.	<b>1.80/ea</b>
<b>2 LITER BOTTLES</b> Coke®, Diet Coke®, or Sprite®.	<b>5.00/ea</b>
<b>16.9 OZ BOTTLED STILL WATER</b>	<b>1.50/ea</b>
<b>8 OZ BOTTLED STILL WATER</b>	<b>1.25/ea</b>
<b>10 OZ JUICE BOTTLES</b> Tropicana® orange juice, grapefruit juice, apple juice, and cranberry juice.	<b>2.00/ea</b>

### COFFEE & TEA

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 \$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.

<b>HOT COFFEE</b> Seattle's Best® regular coffee or decaffeinated coffee, cream, and assorted sweeteners.	<b>17.50/gal</b>
<b>ICED COFFEE</b> Seattle's Best® regular coffee or decaffeinated coffee, cream, and assorted sweeteners.	<b>21.25/gal</b>
<b>BREWED ICED TEA</b> With assorted sweeteners, lemon wedges, and stirrers.	<b>21.25/gal</b>

### SUMMER FAVORITES

<b>FRESH SQUEEZED LEMONADE</b> Traditional Blackberry Pineapple Mint <i>Make it a cocktail! We recommend Tito's Vodka.</i>	<b>21.50/gal</b>
<b>*FRESH SQUEEZED HIBISCUS LIMEADE</b>	<b>29.85/gal</b>
<b>FRESH SQUEEZED ORANGE JUICE</b>	<b>29.85/gal</b>
<b>ARNOLD PALMER</b> Freshly squeezed lemonade and brewed iced tea.	<b>21.25/gal</b>
<b>CUCUMBER GINGER AGUA FRESCA</b> <i>Make it a cocktail! We recommend Espolon Tequila.</i>	<b>48.00/gal</b>
<b>STRAWBERRY MINT AGUA FRESCA</b> With fresh strawberries and mint leaves. <i>Make it a cocktail! We recommend Bacardi Superior Light Rum.</i>	<b>48.00/gal</b>
<b>1L SANGRIA BOTTLE</b> Choice of red or white, accompanied by fresh cut fruit.	<b>37.50/btl</b>
<b>PINEAPPLE AZALEA MARGARITA</b> Patron Orange, pineapple juice, lime juice, and grenadine. <i>Makes 3-4 drinks.</i>	<b>62.95/qt</b>
<b>*BOXCAR</b> Patron Orange, dark rum, fresh lemon juice. <i>Makes 3-4 drinks.</i>	<b>60.95/qt</b>
<b>COCONUT KEY LIME PUNCH</b> Coconut rum, vodka, key lime juice, pineapple juice, and cream of coconut. <i>Makes 3-4 drinks.</i>	<b>59.95/qt</b>
<b>WINE</b>	
Caposaldo Rosé	<b>21.50/btl</b>
La Marca Prosecco	<b>21.50/btl</b>
Hess Chardonnay	<b>21.50/btl</b>
Los Vascos Cabernet Sauvignon	<b>21.50/btl</b>



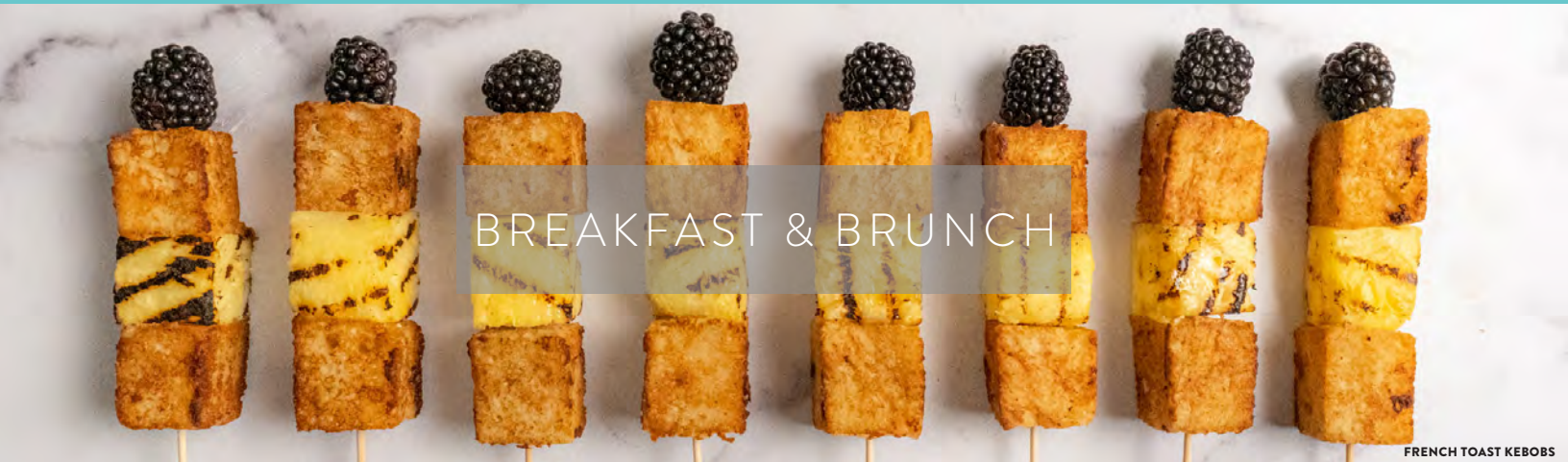
SPECIALTY COCKTAILS

**Ask your event coordinator about our full selection of spirits, beer, wine, and our bartending services!**



# Summer

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



FRENCH TOAST KEBOBS

**ASSORTED MINIATURE MORNING SWEETS v | N** *Minimum 2dz.* **22.50/dz**

Chef's choice 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.

**MINIATURE BUTTER CROISSANTS v** **29.50/dz**  
With whipped butter, margarine, and preserves.

**FULL SIZED PLAIN BAGELS v** **33.00/dz**  
With plain and chive cream cheese cups.

**MINIATURE PLAIN BAGELS v** **29.00/dz**  
With plain and chive cream cheese cups.

**BLUEBERRY BUTTERMILK TEA BREAD v** **22.50**  
**Serves 10-12.**

**NOVA LOX DISPLAY** *Minimum 10. Order in increments of 5.* **22.85/pp**

- New York's finest Nova lox.
- Whipped plain and chive cream cheese.
- Sliced muenster, cheddar and swiss cheese.
- Sliced tomato, shaved bermuda onion, seedless cucumber, black olives, and capers.
- Freshly baked "New York" bagels (2pp).

**MINIATURE PLAIN BAGEL HALVES**  
Chive cream cheese, smoked salmon, & herb garnish **49.85/dz**  
Plain cream cheese & herb garnish **27.25/dz**

**TRADITIONAL CREAMY WHITE ALBACORE TUNA SALAD GF** *Minimum 2lbs.* **18.00/lb**  
Albacore tuna with celery, onion and hard boiled egg.

**FINE HERB CHICKEN SALAD GF** *Minimum 2lbs.* **19.50/lb**

**PANCAKE BREAD PUDDING v** **69.85**  
Drizzled with melted cinnamon sugar butter and creme Anglaise.  
**4.5lbs; Serves 8-10.**

**BLUEBERRY PECAN FRENCH TOAST v | N** **105.50**  
French toast casserole with blueberries and pecans, accompanied by blueberry syrup.  
**5lbs; Serves 8-10.**

**FRENCH TOAST KEBOBS v** **48.95/dz**  
Skewered with fresh grilled pineapple and a fresh blackberry. Served with maple coffee glaze.

**THICK CUT BACON GF** **29.00/dz**

**CHICKEN BREAKFAST SAUSAGE GF** **18.00/dz**

**CRISPY HASH BROWN CAKES v | GF** *Minimum 2 dz* **24.85/dz**

**YUKON POTATO HASH v | GF** *Minimum 2lbs.* **8.00/lb**  
Smashed Yukon potatoes & onions.

**FRESH TOMATO, BASIL AND SMOKED MOZZARELLA FRITTATA v | GF**  
Accompanied by our housemade chunky salsa.  
12in; **Serves 10-14.** **56.50**  
Individual Muffins **45.85/dz**

**CHICKEN SAUSAGE FRITTATA GF**  
With caramelized onion and asiago, accompanied by smoked tomato salsa.  
12in; **Serves 10-14.** **70.85**  
Individual Muffins **58.85/dz**

**GRILLED VEGETABLE "FRITTATA" MUFFINS VGN | GF** **58.85/dz**  
Prepared with Just Egg® plant-based egg replacement. Accompanied by smoked tomato salsa.

**QUICHE LORRAINE**  
With applewood smoked bacon and onion.  
12in; **Serves 10-14.** **62.50**  
Individual *Minimum 8* **4.00/ea**

**BROCCOLI AND CHEDDAR QUICHE v**  
12in; **Serves 10-14.** **34.50**  
Individual *Minimum 8* **3.25/ea**



FRITTATA MUFFINS





# Summer

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



SHRIMP SAMPLER

**\*FRESH VEGETABLE CRUDITE v** **79.85**

Gourmet selection including watermelon and breakfast radish, tricolored carrots and cauliflower, baby bell peppers, broccoli florets, grape tomatoes, and green beans, served with choice of spinach scallion dip or roasted garlic hummus.

**3lbs; Serves 10-20.**

**SLICED DOMESTIC CHEESE DISPLAY v | N** **84.85**

Dill havarti, smoked Gouda, Brie, and sharp cheddar, served with crackers, sliced baguettes, mixed nuts, and dried fruit.

**2lbs; Serves 10-20.**

**SUMMER GRILLED & CHILLED MARINATED VEGETABLES VGN | GF** **89.50**

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

**3lbs; Serves 10-20.**

**SUMMER SHRIMP SAMPLER** **249.95**

Trio of jumbo Thai coconut poached, traditional poached, and Korean-spiced grilled shrimp, displayed and served with cocktail sauce, sesame aioli, and lemon wedges.

**54pc.**

**MARKET CHARCUTERIE & CHEESE DISPLAY N** **189.85**

Assortment of cheese and cured meat to include thinly sliced prosciutto, serrano, soppressata, and mild chorizo, salami whips, dill havarti, Saint-Andre triple cream, and pistachio crusted goat cheese, displayed with pickled baby peppers, fresh and grilled seasonal produce, marcona almonds, and mixed berry compote. Accompanied by freshly baked bread and assorted crackers and crisps.

**Serves 15-20.**

**SURF & TURF DISPLAY** **294.85**

Thinly sliced medium rare, char-grilled USDA Choice beef tenderloin, poached jumbo shrimp, and soy lime marinated & coriander sesame crusted ahi tuna. Served with cocktail sauce, sambal aioli, honey mustard, and lemon wedges.

**Serves 10-15.**

**SUMMER ROLL ASSORTMENT N** *Minimum 4dz.* **19.85/dz**

Vietnamese summer rolls wrapped in fresh rice paper with vegetable, vegetable & shrimp, and chicken fillings. Accompanied by chunky peanut sauce and nuoc cham sauce.

**\*SMOKED PAPRIKA BISTRO STEAK DISPLAY** **224.00**

Medium rare, char-grilled, thinly sliced sirloin, accompanied by strawberry-mango-jalapeno relish, grilled cebollitas, cherry tomatoes, zucchini, and tinkerbell peppers. Served with freshly baked rolls.

**Item is fully cooked and served room temperature.**

**3lbs; Serves 15-20 as an appetizer, 8-10 as an entree.**

**SLICED BEEF TENDERLOIN DISPLAY** **308.85**

Medium rare char-grilled thinly sliced beef tenderloin, accompanied by horseradish-chive sauce, bearnaise mayonnaise, miniature sliced brioche, and French onion rolls.

**Item is fully cooked and served room temperature.**

**3lbs; Serves 15-20 as an appetizer, 8-10 as an entree.**

**SUMMER TEA SANDWICH DISPLAY** **95.85**

Fine herb chicken salad tea sandwich on wheat bread with fresh chervil garni; smoked salmon tea sandwich with cucumber and dill cream cheese on rye; grilled zucchini, yellow squash, and red pepper tea sandwich with hummus on dark rye.

**36 sandwiches.**



MARKET CHARCUTERIE



# Summer

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

## DIPS & DISPLAYS

### MIX 'N MATCH MAKI Minimum 2dz each type.

Served with soy sauce, wasabi dipping sauce, and pickled ginger.

- \*Gado Gado VGN** **18.00/dz**  
Soy marinated tofu, fresh green beans, cucumber, green onions and roasted red peppers.
- California** **21.85/dz**  
Imitation crab, avocado, orange tobiko and cucumber.
- Tempura Shrimp** **21.85/dz**  
Tempura shrimp, Haas avocado, green onions, and cucumber.
- Spicy Tuna** **32.85/dz**  
Ahi tuna, cucumber, Japanese mayonnaise and orange tobiko.
- \*Alaskan Salmon** **32.85/dz**  
Fresh salmon, sliced avocado, green onions, black tobiko and spicy mayonnaise.
- \*Teenie Weenie** **21.85/dz**  
A whimsical take on a Chicago classic! Beef hot dog, pickle, ketchup, mustard, relish, and poppy seeds.



TEENIE WEENIE MAKI

**SUMMER SKEWER DISPLAY (A) GF** Minimum 4dz **38.95/dz**  
Grilled adobo chipotle beef sirloin skewers with red pepper and pearl onion, cilantro lime marinated grilled shrimp skewers, and cilantro lime marinated grilled Brussels sprout skewers. Served with habanero chimichurri dipping sauce.  
**Served at room temperature.**

**SUMMER SKEWER DISPLAY (B)** Minimum 4dz **39.95/dz**  
Lemon thyme chicken skewers with sesame seeds, Greek lamb skewers, and Moroccan spiced salmon satay skewers. Served with lemon aioli dipping sauce.  
**Served at room temperature.**

**SESAME ENCRUSTED CHICKEN SATAY N** Minimum 2dz. **21.85/dz**  
Served with Thai peanut sauce.

**SALATA CAPRESE SKEWERS v | GF** Minimum 2dz. **21.85/dz**  
Cherry tomato, fresh basil, and fresh mozzarella ovalini, napped with fresh herbs and balsamic reduction.

**WATERMELON & FETA SKEWERS v | GF** Minimum 2dz. **21.85/dz**  
Drizzled with honey mint vinaigrette.

**HOT CHIPOTLE CORN DIP v | GF** **34.50**  
Prepared with cheddar and Monterey Jack cheese, corn, chipotle peppers in adobo, and roasted green peppers, topped with diced tomato, cilantro and scallions. Served with housemade lime corn tortilla chips.  
**Serves 8-12.**

**HOT VEGAN ARTICHOKE SPINACH DIP VGN** **38.50**  
With herbed toasted pita triangles.  
**Serves 8-12.**

### HOUSEMADE SNACK MIXES

Minimum 1lb.

- Serbando's Nut Mix v | N | GF** **18.50/half pound**  
Lime & garlic roasted mixed nuts and housemade lime tortilla chips.
- Lemon Meringue Snack Mix v** **16.50/half pound**  
Lemon shortbread, meringue drops, lemon glazed Chex®, pretzels, white chocolate, and lemon candies.
- Elote Spiced Corn Nut Mix v** **13.50/half pound**  
Housemade mixture of crunchy corn nuts tossed with elote spices and parmesan cheese.

### MIX 'N' MATCH DIPS & CHIPS

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

#### DIPS

- Roasted Garlic Hummus VGN | GF** **8.50/pt**
- Housemade Salsa VGN | GF** **8.50/pt**
- \*Pineapple Salsa VGN | GF** **14.00/pt**
- Pimento Cheese v | GF** **15.00/pt**
- French Onion** **10.00/pt**
- Guacamole VGN | GF** **18.00/pt**

#### HOUSEMADE CHIPS

- Lime Corn Tortilla Chips VGN | GF** **19.85/lb**
- Sweet Potato Chips VGN | GF** **28.50/lb**
- Idaho Potato Chips VGN | GF** **28.50/lb**
- \*Dilly Ranch Potato Chips v | GF** **29.95/lb**
- Herbed Toasted Pita Chips VGN Approx. 75pc.** **12.00**



WATERMELON FETA SKEWERS



MIX 'N' MATCH MAKI





# Summer

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



ASSORTED APPETIZERS

- |  |          |  |          |
|--|----------|--|----------|
| <b>TRADITIONAL DEVILED EGGS</b> v   GF   | 18.00/dz | <b>CHARRED CORN-PEPPER WONTONS</b> v <i>Minimum 2dz.</i> | 24.50/dz |
| <b>PETITE PUPS EN CROUTE (PIGS IN A BLANKET)</b> <i>Minimum 2dz.</i><br>Served with yellow mustard.            | 18.00/dz | Served with sweet & sour dipping sauce.                  |          |
| <b>CHILE RELLENO QUINOA BITES</b> v   GF <i>Minimum 2dz.</i>   | 16.00/dz | <b>EDAMAME POT STICKERS</b> v <i>Minimum 2dz.</i>        | 24.50/dz |
| Served with housemade salsa.   |          | Served with garlic soy dipping sauce.                    |          |
| <b>BRIE AND MANGO QUESADILLAS</b> v <i>Minimum 2dz.</i>  | 16.00/dz | <b>VEGETABLE POT STICKERS</b> VGN <i>Minimum 2dz.</i>    | 24.50/dz |
| Served with housemade salsa.   |          | Served with garlic soy dipping sauce.                    |          |
| <b>PULLED BBQ CHICKEN QUESADILLAS</b> <i>Minimum 2dz.</i>  | 16.00/dz | <b>CHICKEN POT STICKERS</b> <i>Minimum 2dz.</i>          | 24.50/dz |
| Zesty BBQ chicken, caramelized red onion, and Monterey and jalapeño jack cheeses. Served with housemade salsa. |          | Served with garlic soy dipping sauce.                    |          |
| <b>ARTICHOKE PARMESAN PUFFS</b> <i>Minimum 2dz.</i>  | 18.00/dz | <b>TINGA DE POLLO EMPANADAS</b> <i>Minimum 2dz.</i>      | 24.50/dz |
|  |          | Served with avocado tomatillo salsa.                     |          |
| <b>VEGAN "CRAB" CAKES</b> VGN   GF <i>Minimum 2dz.</i>   | 18.00/dz | <b>*HOISIN PULLED PORK EGG ROLL</b> <i>Minimum 2dz.</i>  | 23.50/dz |
| Served with vegan tartar sauce.  |          | Served with hot mustard and sweet & sour sauce.          |          |
| <b>BRIE CHEESE AND RASPBERRY PRESERVES BEGGAR'S PURSE</b> v <i>Minimum 2dz.</i>                                | 18.00/dz | <b>FIRECRACKER SHRIMP</b> <i>Minimum 2dz.</i>            | 32.85/dz |
|  |          | Served with sweet & spicy dipping sauce.                 |          |
| <b>BARBECUE BRISKET BEGGAR'S PURSE</b> <i>Minimum 2dz.</i>   | 23.50/dz | <b>SWEET &amp; SOUR MEATBALLS</b>                        | 39.50    |
|  |          | Includes toothpicks.                                     |          |
|  |          | Vegan option available.                                  |          |
|  |          | <b>50pc.</b>   |          |



TINGA DE POLLO EMPANADAS



CHARRED CORN-PEPPER WONTONS

# Summer

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



Minimum 2 dozen of each type.  
See our Express Menu for box lunch options.

**GRILLED VEGETABLE** VGN **55.00/dz**  
With roasted red pepper hummus on freshly baked bread.

\***ROASTED BEET** V **76.00/dz**  
Red & yellow beets, pickled onions, honey goat cheese, and watercress on freshly baked bread.

**CAPRESE** V | N **76.00/dz**  
With sliced Roma tomatoes, fresh mozzarella, pesto and fresh basil, drizzled with a balsamic vinaigrette on freshly baked bread.

**TRADITIONAL WHITE ALBACORE TUNA SALAD** **55.00/dz**  
With sliced tomato on freshly baked bread.

\***CHICKEN CAESAR SALAD** **74.00/dz**  
With romaine lettuce on freshly baked bread.

**CHIPOTLE CHICKEN** **76.00/dz**  
Grilled chipotle chicken, sweet roasted poblano peppers, pepper jack cheese, romaine lettuce, and chipotle mayonnaise on freshly baked bread.

**PESTO TURKEY BREAST** **74.00/dz**  
With smashed sweet peas, pickled red onion and fennel, and dill havarti, served on freshly baked bread.

**HAM 'N CHEDDAR** **64.00/dz**  
With honey Dijon mustard sauce and romaine lettuce on freshly baked bread.

\***ABONDANZA** **76.00/dz**  
With prosciutto, sopressata, roasted red pepper, red onion, and smoked mozzarella with black olive mayonnaise, served on freshly baked bread.

**VIETNAMESE PORK BAHN MI** N **74.00/dz**  
Grilled & marinated pork, carrots, red onion, cucumber, radish, jalapeño, cilantro, and peanuts with spicy peanut aioli, served on freshly baked bread.

\***BEEF TENDERLOIN** **110.00/dz**  
Cooked medium rare, with sliced tomato and horseradish chive sauce on freshly baked bread.

**SIRLOIN & SLAW** **84.00/dz**  
Marinated sirloin, wasabi mayonnaise, sesame slaw and red cabbage on freshly baked bread.





# Summer

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



TACO BAR

## MINIATURE CLASSIC PULLED BBQ SLIDERS *Minimum 8*

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

Pork	8.50/pp
Chicken	9.50/pp
Jackfruit v	15.85/pp
Brisket	15.85/pp

## TACO BAR 127.85

Choice of chicken tinga, seasoned ground beef, or spicy roasted cauliflower, served with flour tortillas, shredded lettuce, tomato, onion, cilantro, queso fresco, housemade salsa, guacamole, and Mexican crema. Accompanied by Mexican rice and refried beans. **Serves 10-12.**

## \*THAI SHRIMP LETTUCE WRAPS N 164.95

Coconut and ginger glazed baby shrimp, served with iceberg lettuce cups, broccoslaw, sweet and sour cucumber salad, and caramelized honey sauce. Accompanied by coconut red curry rice.

**Serves 10-12.**

## CHICKEN PICCATA 82.95

Lightly breaded boneless, skinless chicken breast with Italian seasoning, topped with our famous lemon vermouth caper sauce. **20-2oz breasts; Serves 8-10.**

## GREEK-STYLE BONELESS CHICKEN BREAST GF 95.95

Served with lemon oregano Greek style au jus. **12-4oz breasts; Serves 8-10.**

## GRILLED GARLIC BBQ BONELESS CHICKEN BREAST 82.95

**12-4oz breasts; Serves 8-10.**

## STUFFED FREE RANGE CHICKEN BREAST N | GF 132.00

With sun-dried tomato, basil, chevre & spinach pesto, served with port wine reduction demi-glace.

**8-6oz breasts; Serves 8.**

## \*JERK CHICKEN THIGHS GF 65.95

Served with mango habanero salsa.

**20-2oz thighs; Serves 8-10.**

## SLICED BBQ BRISKET *Minimum 2lbs.* 39.50/lb

## ITEMS ARRIVE PRE-GRILLED FOR YOU TO FINISH COOKING IN YOUR OVEN

### 6OZ HAMBURGER 96.50

Served with ketchup, yellow mustard, sliced tomato & Spanish onion, pickle spears, and freshly baked buns.

**8pc.**

### BEYOND BURGER™ v 96.50

Served with ketchup, yellow mustard, sliced tomato & Spanish onion, pickle spears, and freshly baked buns.

**8pc.**

### JUMBO ALL BEEF HOT DOG 85.95

Served with ketchup, yellow mustard, sliced tomato & Spanish onion, pickle spears, and freshly baked poppyseed buns.

**8pc.**

### BONE-IN BBQ MARINATED CHICKEN 45.85/dz

**All pieces. 50% breasts.**

### GRILLED VEGETABLE KEBOB VGN | GF 46.50/dz

Carrot, red pepper, zucchini, mushroom and red onion.



CHEESEBURGER





# Summer

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

## ENTRÉES

- \* FENNEL DUSTED WHITEFISH GF** **93.85**  
Topped with tomato fennel relish.  
**6-4oz filets; Serves 4-6.**
- CILANTRO LIME MARINATED GRILLED MAHI MAHI GF** **128.50**  
Topped with tropical fruit relish.  
**6-4oz filets; Serves 4-6.**
- ORANGE HERB GRILLED SALMON GF** **128.50**  
Grilled salmon filets, with a fresh herb and orange topping.  
Served with citrus cream sauce.  
**6-5oz filets; Serves 6.**
- MISO GLAZED SALMON** **155.85**  
Garnished with black and white sesame seeds and served with sauteed spinach and sweet soy sriracha sauce.  
**6-5oz filets and 1lb spinach; Serves 6.**
- LEMON & GARLIC SHRIMP PENNE** **124.85**  
Lemon & garlic marinated shrimp sautéed with spinach and tossed with penne pasta, tomato, and basil.  
**5lbs; Serves 8-10.**
- SOBA NOODLE SALAD WITH TOFU VGN** *Minimum 3lbs.* **15.85/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 VGN | N | GF** **59.25**  
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.  
**6-4oz cakes; Serves 6.**
- \* GRILLED TANDOORI BROCCOLI STEAK VGN | GF** **38.85**  
With carrot ginger mash and pumpkin seed dukkah.  
**6-4oz pieces; Serves 4-6.**
- ZUCCHINI SPAGHETTI & VEGAN RAGOUT VGN | GF** **46.50**  
Zucchini "spaghetti" topped with a ragout of housemade marinara sauce, Beyond Burger™ Italian sausage, and blistered cherry tomatoes.  
**4lbs; Serves 8-10.**



ORANGE HERB GRILLED SALMON



TANDOORI BROCCOLI STEAK



# Summer

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

## SALADS

WATERMELON & FETA SALAD

**CHOPPED GARBAGE SALAD v** 39.85  
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.  
**3lbs; Serves 8-12.**

**GRILLED VEGETABLE COBB SALAD v | GF** 46.85  
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.  
**3lbs; Serves 8-12.**

**SOUTHWESTERN CAESAR SALAD GF** 46.85  
Romaine lettuce, diced tomato, black beans, jicama, roasted corn, Chihuahua cheese, and blue corn tortilla chips tossed in our key lime salsa Caesar dressing.  
**3lbs; Serves 8-12.**

**SUMMER CHOPPED SALAD v | N | GF** 54.85  
Mixed California greens, diced asparagus, snap peas, cucumber, avocado, roasted red peppers, roasted corn, crumbled blue cheese, and chopped candied walnuts, tossed in our housemade apple cider vinaigrette.  
**3lbs; Serves 8-12.**

**SUMMER BBQ CHICKEN SALAD GF** 54.85  
Grilled BBQ chicken thigh with romaine lettuce, kale, carrot, watermelon, corn, queso fresco, and pumpkin seeds tossed in our Green Goddess dressing.  
**3lbs; Serves 8-12.**

**FRESH MOZZARELLA & CHERRY TOMATO SALAD v | GF** 24.85/lb *Minimum 2lbs.*  
Fresh mozzarella bocconcini, red and yellow cherry tomatoes tossed with basil garlic oil and a splash of aged balsamico.

**WATERMELON & FETA SALAD v | N | GF** 18.85/lb *Minimum 3lbs.*  
Served on a bed of arugula, garnished with sliced almonds and fresh mint.

**\*SHAVED BROCCOLI SALAD v | N | GF** 18.85/lb *Minimum 3lbs.*  
With dried cranberries, red onion, and sliced toasted almonds, tossed in our housemade buttermilk ranch dressing.

**ELOTE CORN SALAD v | GF** 17.85/lb *Minimum 3lbs.*  
Grilled corn with mayonnaise, grated cotija cheese, lime, and chili seasoning, garnished with cilantro.

**RED SKIN POTATO SALAD v | GF** 8.25/lb *Minimum 3lbs.*  
Red skin potatoes, red onions, and dill tossed in a creamy dressing, garnished with scallions and red pepper.

**\*LOADED BAKED POTATO SALAD GF** 18.85/lb *Minimum 3lbs.*  
Creamy potato salad with bacon, cheddar cheese, chives, and ranch.

**JICAMA COLESLAW v | GF** 10.85/lb *Minimum 3lbs.*  
Grilled jicama, red, green and yellow pepper, red and green cabbage and tortilla strips tossed in a lime cilantro vinaigrette.

**\*COWBOY CAVIAR VGN** 10.85/lb *Minimum 3lbs.*  
Black eyed peas, black beans, roasted corn, red onion, green, red and yellow pepper, and celery tossed with cilantro and apple cider vinaigrette.

**CHICKPEA & KALE SALAD VGN | GF** 14.85/lb *Minimum 2lbs.*  
Seasoned with cumin and paprika and tossed with mint and cilantro in our sun-dried tomato vinaigrette.

**BOWTIE PASTA SALAD v** 8.50/lb *Minimum 3lbs.*  
With sliced Roma tomato, fresh basil, and mozzarella in our garlic infused olive oil.

**TORTELLINI PASTA SALAD v** 15.85/lb *Minimum 3lbs.*  
Tri-colored cheese tortellini, red and green bell peppers, scallions, and Parmesan cheese tossed in a basil red wine vinaigrette.

**SUCCOTASH PASTA SALAD v** 10.85/lb *Minimum 3lbs.*  
Edamame, corn, cherry tomato, red onion, red bell pepper, garlic, jalapeño, and petite shells, tossed with red wine vinegar and fresh herbs.

**SUMMER WHEATBERRY SALAD VGN | N** 15.85/lb *Minimum 3lbs.*  
With artichoke hearts, roasted red pepper, capers, cilantro and toasted almonds in a light citrus vinaigrette.

**MOJITO QUINOA SALAD VGN | GF** 14.85/lb *Minimum 2lbs.*  
With black beans, chickpeas, bell peppers, carrots, hearts of palm, cilantro, and mint, tossed in an agave-rum vinaigrette.





# Summer

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



## SIDES

WHITE CHEDDAR MACARONI AND CHEESE

**CRISP PICKLED VEGETABLES** VGN | GF *Minimum 2lbs.* **16.85/lb**  
Cauliflower, carrot, fennel, red pepper, zucchini, green beans & fresh herbs.

**ASPARAGUS** v | GF *Minimum 2lbs.* **21.85/lb**  
Served chilled with Meyer lemon aioli.

**GRILLED CORN COBETTES** v | GF **22.85/dz**  
Served with Michael's special butter sauce.

**LEMONY GREEN BEANS** VGN | GF *Minimum 3lbs.* **16.25/lb**  
Lightly sautéed with shallots, garlic, and lemon zest.

**ROASTED BABY CARROTS** VGN | GF *Minimum 3lbs.* **27.85/lb**  
With shallot, lemon and parsley gremolata.

**GRILLED VEGETABLE MEDLEY** VGN | GF *Minimum 3lbs.* **16.85/lb**  
With asparagus, mushroom, yellow squash, and red pepper.

**MICHAELS HOUSEMADE BAKED BEANS** GF *Minimum 3lbs.* **10.50/lb**  
Simmered with ground beef, bacon, brown sugar, and spices.

**CHIMICHURRI ROASTED FINGERLING POTATOES** VGN | GF *Minimum 3lbs.* **15.85/lb**

**LEMON HERB ROASTED NEW POTATOES** v | GF *Minimum 3lbs.* **8.25/lb**

\* **ARROZ VERDE** GF *Minimum 3lbs.* **7.85/lb**  
With red pepper and black beans.

**PENNE FRESCA** v *Minimum 3lbs.* **9.50/lb**  
Tossed with tomato basil sauce and baked with mozzarella and Parmesan cheese.

**PARSLEY & GARLIC FETTUCCINE** N *Minimum 3lbs.* **15.85/lb**  
With red pepper, spinach and toasted pine nuts.

**WHITE CHEDDAR MACARONI & CHEESE** v **42.85**  
Cavatappi noodles tossed with white cheddar cheese sauce, topped with panko breadcrumbs and Parmesan cheese, and baked until golden brown.  
*Vegan option available.*  
**5lbs; Serves 8-10.**

**MINIATURE CORNBREAD MUFFINS** v *Minimum 2dz.* **18.00/dz**

**ASSORTED DINNER ROLLS** v *Minimum 2dz.* **17.85/dz**  
Chef's choice of freshly baked seeded, crispy, sweet, and savory breads and rolls. Accompanied by whipped butter and margarine cups.



CORN COBETTES



BAKED BEANS





# Summer

\* New Item    v Vegetarian    vgn Vegan    n Contains Nuts    gf Does Not Contain Gluten Ingredients



CONFETTI COOKIE DOUGH LOLLIPOPS

## DESSERT

<b>FRESH COOKIE ASSORTMENT</b> v   n Chef's choice. 1.5oz each.	18.50/dz	<b>CLASSIC CHEESECAKE LOLLIPOPS</b> v Minimum 2dz. Chef's choice decor.	22.50/dz
<b>ASSORTED DESSERT BARS</b> n Chef's choice.	18.50/dz	<b>CONFETTI COOKIE DOUGH LOLLIPOP</b> v Minimum 2dz. Covered with white chocolate and rainbow sprinkles on a lollipop stick	26.00/dz
<b>GLUTEN FREE DESSERT BARS</b> v   n   gf Minimum 2pc. Chef's choice.	4.25/pc	<b>PASTEL DIPPED STRAWBERRY ASSORTMENT</b> v Minimum 2dz. 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.	37.85/dz
<b>BLUEBERRY WHITE CHOCOLATE COOKIES</b> v Minimum 2dz.	19.85/dz	<b>MINIATURE "HOSTESS" CUPCAKES</b> v Minimum 2dz.	22.00/dz
<b>S'MORES COOKIES WITH SEA SALT</b> Minimum 2dz.	19.85/dz	* <b>MINIATURE NEAPOLITAN CUPCAKES</b> v Minimum 2dz.	24.50/dz
<b>STRAWBERRY JAM SANDWICH COOKIES</b> v Minimum 2dz.	19.85/dz	* <b>MINIATURE CONFETTI BUNDT CAKES</b> v Topped with white chocolate glaze and rainbow sprinkles.	30.00/dz
<b>MINIATURE OATMEAL CREME PIES</b> vgn	24.85/dz	<b>MINIATURE LEMON BLUEBERRY BUNDT CAKES</b> v	30.00/dz
<b>SALTED CARAMEL BROWNIES</b> v	18.50/dz	* <b>INDIVIDUAL STRAWBERRY TIRAMISU JAR</b> v   n Minimum 6pc	8.85/ea
* <b>STRAWBERRY SHORTCAKE PUSH-POP</b> v Minimum 2dz. Layers of yellow cake, fresh strawberries, and whipped cream.	39.00/dz	* <b>SOUR CHERRY &amp; RASPBERRY CROSTATTA</b> v Serves 8-10.	29.85
<b>PEANUT BUTTER AND JELLY HO HOS</b> v   n Minimum 3dz.	26.50/dz	<b>BERRY BAR</b> v   gf Minimum 10.	13.50/pp
* <b>SUMMER FRENCH MACARON ASSORTMENT</b> v   n Minimum 2dz. Strawberry, peanut butter & jelly, and s'mores.	24.00/dz	<b>MINIATURE FRESH FRUIT KEOBS</b> vgn   gf 3 pieces of fruit with grape cluster garnish.	35.85/dz
<b>GOURMET RICE KRISPY TREAT ASSORTMENT</b> n Minimum 3dz. Oreo, Fruity Pebbles, and peanut butter cup.	26.00/dz	<b>FRESH SLICED FRUIT DISPLAY</b> vgn   gf 4lbs; Serves 8-12. 6lbs; Serves 15-20.	54.85 78.85
<b>PETITE TARTLET ASSORTMENT</b> v   n Minimum 3dz. French silk, strawberry cheesecake, and key lime.	24.00/dz		
* <b>ÉCLAIR ASSORTMENT</b> v Minimum 2dz. Strawberry matcha, French silk, and blackberry.	28.85/dz		





# 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 custom menus and larger events ask your event coordinator about full service catering. This menu may be used for orders 5/4/24 – 9/29/24. All prices and menus are subject to change without notice. The below guidelines apply to most days of the summer season but will differ on certain holidays.

### HOW TO ORDER

Online – [WWW.CATERINGBYMICHAELS.COM/ORDERCATERING](http://WWW.CATERINGBYMICHAELS.COM/ORDERCATERING)

Email – [EVENTS@CATERINGBYMICHAELS.COM](mailto: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 foil or reusable Pyrex containers. An additional pickup fee will apply for us to come back for reusable 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.

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**.

	<i>Monday - Friday</i>	<i>Saturday</i>	<i>Sunday</i>
<i>Midnight - 6:00am</i>	Quoted by request	Quoted by request	Quoted by request
<i>6:00am - 6:30am</i>	Standard fee + \$45	Standard fee + \$45	Standard fee + \$45
<i>6:30am - 5:00pm</i>	Standard fee	Standard fee	Standard fee
<i>5:00pm - 5:30pm</i>	Standard fee	Standard fee	
<i>5:30pm - 6:00pm</i>	Standard fee + \$45 per half hour after 5:30pm	Standard fee	Standard fee + \$45 per half hour after 5:00pm
<i>6:00pm - 8:00pm</i>		Standard fee + \$45 per half hour after 6:00pm	
<i>8:00pm - Midnight</i>	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 **72 hours notice**.

**Additions** in orders require **72 hours notice**.

Additions made less than 72 hours in advance will be subject to menu minimums and rush fees.

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 48 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.*

