



APPS & SNACKS

DELIVERY 2024



APPS & SNACKS

V Vegetarian VGN Vegan N Contains Nuts GF Does Not Contain Gluten Ingredients
♥ Favorites of our team and clients.

INSTANT PARTY BUFFETS

Instant party buffets are designed to allow you to have a themed, "no-thought" cocktail buffet for a minimum of 15 guests. The food is presented in your choice of foil pans, pyrex, or stainless steel pans when chafing dishes are rented (hot selections). The hot food is designed to be heated at the event site or delivered hot and served buffet-style.

Many of these items do not travel well hot. We highly recommend cold delivery to heat yourself or requesting service personnel to assist.

HOT DOGS 'N HAMBURGERS

MINIATURE BURGERS

Served with ketchup, mustard, shaved onion, and sliced tomato on a sesame seed bun. Requires assembly.

TEENIE WEENIE HOT DOGS

Served with ketchup, mustard, diced onion, and diced tomato. Requires assembly.

♥HOUSEMADE IDAHO POTATO CHIPS

Served with French onion dip.

15-24

25-49

50+

11.65/pp

11.05/pp

10.50/pp

DIM SUM DELIGHT

SESAME CHICKEN WINGS

FIRECRACKER SHRIMP

Served with sweet & spicy dipping sauce.

VIETNAMESE CHICKEN MEATBALLS

Includes toothpicks.

COCONUT CHICKEN SHU MAI

Served with garlic soy dipping sauce.

CHOOSE ONE

CHICKEN POTSTICKERS

Served with garlic soy dipping sauce.

VEGETABLE POTSTICKERS VGN

Served with garlic soy dipping sauce.

15-24

25-49

50+

23.25/pp

22.10/pp

20.95/pp

BARHOPPING BLUES

HOUSEMADE IDAHO DILLY RANCH POTATO CHIPS V | GF

MEXICAN FIESTA ROLLS

Grilled chicken breast, sour cream, guacamole, shredded cheese, and refried beans wrapped in a flour tortilla and served with housemade salsa.

HOUSE POACHED JUMBO SHRIMP GF

Served with spicy cocktail sauce, balsamic rosemary aioli, and lemon wedges.

BUFFALO CHICKEN WINGS GF

Served with blue cheese dressing and celery sticks.

♥SWEET & SOUR MEATBALLS Vegan option available.

Includes toothpicks.

15-24

25-49

50+

29.00/pp

27.55/pp

26.10/pp

LA CANTINA

HOUSEMADE LIME CORN TORTILLA CHIPS GF

Served with shrimp pico de gallo and housemade guacamole.

TURKEY "BURRITOS"

Turkey breast, guacamole, tomato, and romaine lettuce in a flour tortilla, served with housemade salsa.

CHILE RELLENO QUINOA BITES V | GF

Served with housemade salsa.

CHARRED CORN-PEPPER WONTONS V

Served with sweet & sour dipping sauce.

MUSHROOM CHIPOTLE EMPANADA V

Sautéed mushrooms with a hint of chipotle, wrapped in a flaky pastry, served with chipotle cream sauce.

TINGA DE POLLO QUESADILLAS

Chipotle marinated shredded chicken with queso fresco, served with avocado tomatillo salsa verde.

SANTA FE EGG ROLLS

Grilled chicken, black beans, corn, jicama, and Monterey Jack cheese, served with ranchero sauce.

15-24

25-49

50+

16.50/pp

15.70/pp

14.85/pp



DILLY RANCH POTATO CHIPS



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INSTANT PARTY BUFFETS

BITE-SIZED BLISS

♥ **HOUSEMADE SWEET POTATO CHIPS** VGN | GF
Served with pineapple salsa.

TRADITIONAL DEVILED EGGS V | GF

FINE HERB CHICKEN SALAD TEA SANDWICH
On wheat bread with fresh herb garnish.

SALATA CAPRESE SKEWERS V | GF
Cherry tomato, fresh basil, and fresh mozzarella ovalini, with fresh herbs and balsamic reduction.

CHOOSE ONE

SAIGON SUMMER ROLLS

With sautéed chicken breast, lettuce, mandarin orange, fresh basil, bean sprouts, mint, and red onions, wrapped in rice paper, served with hoisin chili sauce.

CURRY TOFU & BASIL SUMMER ROLLS VGN | N

Curry tofu, red leaf lettuce, basil, and English cucumber, served with nuoc cham and chunky peanut sauce.

CHOOSE ONE

SESAME ENCRUSTED CHICKEN SATAY N

Served with Thai peanut sauce.

MOROCCAN SALMON SATAY GF

Served with citrus yogurt dipping sauce.

15-24
25-49
50+

22.65/pp
21.50/pp
20.40/pp



DEVILED EGGS

TEAM SPOTLIGHT: JOSÉ RODRIGUEZ PURCHASING AGENT/SOUS CHEF

Being the younger brother of Executive Sous Chef Alvino, José is nicknamed "Nene" (pronounced "NEH-neh"), a term of endearment for a younger brother in Mexico. Nene came to the United States from Mexico in 2005. He oversees the purchasing of CBM ingredients ensuring we have what we need when we need it! His keen eye for quality ingredients guarantees top-tier food for every client. Nene is also a talented and creative chef; capable of leading a large kitchen team to execute high-volume events with ease and precision!

Year started: 2005

Favorite Item On This Menu: Serbando's Nut Mix

Fun Fact: Nene is into fitness! He gets up at 4am, five days a week to hit the gym!



SALATA CAPRESE SKEWER



SWEET POTATO CHIPS



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HORS D'OEUVRES

Individual appetizers that are perfect for a cocktail buffet, an accompaniment to a lunch or dinner buffet, or served family-style. Food that is meant to be served hot is presented in your choice of pyrex, foil, or stainless steel pans (when chafing dishes are rented). Cold or room temperature selections are presented on sustainably made wood trays or in foil pans.

Many of these items do not travel well hot. We highly recommend cold delivery to heat yourself or requesting service personnel to assist.

HOT

Minimum 2 dozen of any type.

- | | |
|---|----------|
| ♥PETITE PUPS EN CROUTE | 18.00/dz |
| Served with yellow mustard. | |
| ♥CHICKEN POTSTICKERS | 24.50/dz |
| Served with garlic soy dipping sauce. | |
| EDAMAME POTSTICKER VGN | 24.50/dz |
| Served with garlic soy dipping sauce. | |
| VEGETABLE POTSTICKERS VGN | 24.50/dz |
| Served with garlic soy dipping sauce. | |
| GRILLED BABY LAMB CHOPS N GF | 59.95/dz |
| Served with spinach pesto. | |
| ♥ARTICHOKE PARMESAN PUFFS | 18.00/dz |
| POTATO AND PEA SAMOSA V | 18.00/dz |
| Served with cilantro mint yogurt and tamarind chutney. | |
| TINGA DE POLLO QUESADILLA | 18.00/dz |
| Chipotle marinated shredded chicken with queso fresco. Served with avocado tomatillo salsa verde. | |
| BRIE CHEESE AND RASPBERRY PRESERVES BEGGAR'S PURSE V | 18.00/dz |
| ♥BARBECUE BRISKET BEGGAR'S PURSE | 24.50/dz |
| PHILLY CHEESESTEAK BITES | 18.00/dz |
| Ground beef, sautéed onions and peppers, topped with provolone cheese, wrapped in brioche dough and baked until golden brown. | |
| RICE PANKO ONION RINGS V GF | 18.00/dz |
| Served with sriracha ranch dipping sauce. | |
| CHEESE PIZZA MUFFIN V | 24.00/dz |
| Topped with Gruyere and Parmesan cheese. | |



EVERYTHING BAGEL MACARONS

COLD

Minimum 2 dozen of any type. Priced per dozen, unless otherwise noted.

- | | |
|--|----------|
| MARINATED OLIVES VGN GF | 15.00/pt |
| TRADITIONAL DEVEILED EGGS V GF | 16.00/dz |
| SMOKED SALMON DEVEILED EGGS | 24.00/dz |
| Garnished with black tobiko. | |
| LYCHEE BITES V N GF | 28.00/dz |
| Lychee fruit stuffed with mascarpone chèvre and topped with Marcona almond, fresh parsley, and cracked black pepper. | |
| ♥GREEK SALAD CUP V GF | 24.00/dz |
| Chopped feta, tomato, red onion, and Kalamata olive served in a cucumber cup. | |
| JICAMA CUP WITH MASCARPONE & CHERRIES V GF | 24.00/dz |
| Lightly seasoned with honey, garnished with candied orange zest. | |
| GOAT CHEESE TRUFFLES V N GF | 16.00/dz |
| With dried cranberry and pecan. | |
| FRENCH BREAKFAST RADISH V GF | 28.00/dz |
| Dipped in European style butter and finished with smoked sea salt. | |
| ♥EVERYTHING SPICED FRENCH MACARON N GF | 28.00/dz |
| With chive cream cheese and a smoked salmon ribbon. Garnished with fried capers and fresh dill. | |
| PINK PEPPERCORN FRENCH MACARON V N GF | 28.00/dz |
| With fig mostarda filling. | |
| ♥GRILLED AND CHILLED MARINATED SHRIMP | 42.85/dz |
| Wrapped in a peapod and skewered with a bamboo knot. | |
| ASPARAGUS WRAPPED IN PROSCIUTTO GF | 36.00/dz |
| Asparagus coated with whole grain mustard and Parmesan cheese, rolled in thinly sliced prosciutto. | |
| PROSCIUTTO AND FIG POUCH GF | 36.00/dz |
| Stuffed with blue cheese and tied with a chive, drizzled with sweet port reduction. | |
| PROSCIUTTO WRAPPED CANTALOUPE GF | 18.85/dz |



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HORS D'OEUVRES

SATAY/SKEWERS

Minimum 2 dozen of any type.

SERVED ROOM TEMPERATURE

TORTELLINI SKEWER V | N 23.85/dz
Served with basil pesto dipping sauce.

♥ **SALATA CAPRESE SKEWER** V | GF 21.85/dz
Cherry tomato, fresh basil, and fresh mozzarella ovalini, with fresh herbs and balsamic reduction.

PORTOBELLO, RED PEPPER, AND GOAT CHEESE SKEWER V | N | GF 22.85/dz

♥ **ANTIPASTO SKEWER** N | GF 25.85/dz
Cubes of genoa salami, provolone, artichoke hearts, roasted red pepper, and pickled onion, served with roasted red pepper sauce.

CILANTRO LIME BRUSSELS SPROUT SKEWER VGN | GF 16.85/dz

CILANTRO LIME SHRIMP SKEWER GF 39.85/dz

SERVED ROOM TEMPERATURE OR HOT

♥ **SESAME ENCRUSTED CHICKEN SATAY** N 22.85/dz
Served with Thai peanut sauce.

SOUTHWESTERN SPICED BEEF SIRLOIN SATAY GF 34.85/dz
Served with habanero chimichurri.

♥ **MOROCCAN SALMON SATAY** GF 39.85/dz
Served with citrus yogurt dipping sauce.

BASIL CHICKEN SKEWER GF 25.85/dz
With red bell pepper, mushrooms, and yellow squash.

SAFFRON CHICKEN SKEWER GF 22.85/dz
Served with sweet tomato jam.

ADOBO BEEF SIRLOIN SKEWER GF 39.85/dz
Marinated with chipotle pepper, lime, cumin, and garlic, and skewered with red bell pepper and pearl onion.

SOUVLAKI SKEWER GF 46.85/dz
Marinated lamb, red pepper, green pepper, and onion, served with tzatziki sauce.



SKEWERS



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COCKTAIL BUFFET SELECTIONS



SIGNATURE MAKI

Minimum 3 dozen per type unless otherwise noted. Selections will be mixed on the same tray. Accompanied by soy sauce, wasabi dipping sauce, and pickled ginger.

GADO GADO VGN Minimum 2 dozen. **19.85/dz**
Soy marinated tofu, fresh green beans, cucumber, scallion, and roasted red peppers.

PRIMAVERA VGN **19.85/dz**
Cucumber, carrot, avocado, scallion, celery, red and green pepper, and chimichurri.

CAJUN PORTOBELLO QUINOA VGN **19.85/dz**
Cajun portobello mushroom, avocado, and scallion, drizzled with Thai chili mayo.

♥ **SPICY CAULIFLOWER** ✓ Minimum 2 dozen. **19.85/dz**
Spicy roasted cauliflower, chipotle pepper, and avocado, garnished with spicy Japanese mayonnaise, pickled red onion, and micro cilantro.

GRILLED PORTOBELLO ✓ | N **19.85/dz**
Portobello mushroom, roasted red pepper, asparagus, carrot, avocado, sesame seeds, and roasted red pepper sauce.

SWEET POTATO TEMPURA ✓ **19.85/dz**
Sweet potato tempura, red radish, cucumber, sesame seeds, and teriyaki sauce.

SESAME, ASPARAGUS, AND 'SHROOMS ✓ **22.85/dz**
Sesame-soy marinated shiitake mushrooms and asparagus, spicy Japanese mayonnaise, and sesame seeds.

CALIFORNIA Minimum 2 dozen. **21.85/dz**
Imitation crab, avocado, orange tobiko, and cucumber.

CALIFORNIA DELUXE **28.85/dz**
Lump crab, avocado, orange tobiko, and cucumber.

♥ **TEMPURA SHRIMP** **22.85/dz**
Tempura shrimp, avocado, scallions, and cucumber.

♥ **BBQ SHRIMP TEMPURA** Minimum 2 dozen. **22.85/dz**
Tempura BBQ shrimp, cream cheese, cucumber, scallion, chipotle BBQ mayonnaise.

MEXICAN SHRIMP **24.85/dz**
Grilled shrimp, red onions, avocado, tomato, jicama, cilantro, and salsa.

AHI TUNA & CUCUMBER **22.85/dz**

SPICY TUNA Minimum 2 dozen. **22.85/dz**
Ahi tuna, cucumber, Japanese mayonnaise, and orange tobiko.

♥ **GODZILLA** Minimum 2 dozen. **25.85/dz**
Ahi tuna, spicy Japanese mayo, cucumber, and yellow daikon radish.

ECUADORIAN **25.85/dz**
Yellow tail and ahi tuna, jalapeno, green peppers, avocado, and spicy Japanese mayonnaise.

KOREAN SALMON Minimum 2 dozen. **25.85/dz**
Fresh marinated salmon, roasted red peppers, and scallion.

ALASKAN SALMON **26.85/dz**
Fresh salmon, sliced avocado, scallion, black tobiko, and spicy Japanese mayonnaise.

PHILADELPHIA Minimum 2 dozen. **28.85/dz**
Smoked salmon, cream cheese, cucumber, and scallion.

♥ **DEADLIEST CATCH** Minimum 2 dozen. **25.85/dz**
Imitation crab, salmon, and avocado topped with sesame seeds and black tobiko.

CHICKEN SATAY N **22.85/dz**
Grilled chicken, scallion, roasted red pepper, cucumber, and Thai peanut sauce.

SPICY BEEF **39.85/dz**
Seared rare tenderloin, fresh spinach, pickled daikon, scallion, shiitake mushrooms, and spicy Japanese mayonnaise.



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COCKTAIL BUFFET SELECTIONS

TEA SANDWICHES

Minimum 2 dozen per type. Selections will be mixed on the same tray.

AVAILABLE OCTOBER - APRIL

- ♥ **PEANUT BUTTER BANANA** VGN | N 32.85/dz
Creamy peanut butter on freshly baked banana nut bread.
- EGG SALAD** V 18.85/dz
On rye with parsley garnish.
- ENGLISH CUCUMBER ROULADE** V 18.85/dz
With herbed cheese in white bread with dill sprig garnish.
- CHICKEN DIJONNAISE SALAD** 22.85/dz
On wheat bread with fresh herb garnish.
- SMOKED TURKEY** 22.85/dz
With cranberry chutney on a miniature corn muffin.
- CRAB & SHRIMP SALAD** 38.85/dz
With mayonnaise verde on dark rye.
- ITALIAN HOAGIE ROULADE** 22.85/dz
Diced turkey, salami, provolone, tomato, scallion, and pepperoncini, tossed in a creamy Italian dressing and spread on white bread, garnished with parsley.

AVAILABLE MAY- SEPTEMBER

- CINNAMON CREAM CHEESE** V | N 22.85/dz
With chopped pecans on zucchini bread.
- CAPRESE** V | N 28.85/dz
Fresh mozzarella, Roma tomato, and basil pesto on herbed focaccia.
- GRILLED VEGETABLE** V 22.85/dz
With zucchini, yellow squash, roasted red pepper, and hummus on dark rye.
- ♥ **FINE HERB CHICKEN SALAD** 24.85/dz
On wheat bread with fresh herb garnish.
- TUNA SALAD** 24.85/dz
With Roma tomato on wheat bread.
- SMOKED SALMON** 47.85/dz
With cucumber and dill cream cheese on rye.
- ♥ **PROSCIUTTO PESTO** N 32.85/dz
With cucumber, shaved Parmesan, and pesto mayonnaise on dark rye.



TEA SANDWICHES



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COCKTAIL BUFFET SELECTIONS

ROLL UPS

The following selections are presented in sustainably made wood trays. Minimum 2 dozen per type. Selections will be mixed on the same tray.

TURKEY "BURRITOS" 29.85/dz

Turkey breast, guacamole, tomato, and romaine lettuce in a flour tortilla, served with housemade salsa.

MEXICAN FIESTA ROLLS 19.85/dz

Grilled chicken breast, sour cream, guacamole, shredded cheese, and refried beans wrapped in a flour tortilla and served with housemade salsa.

ITALIAN ROULADES ✓ | N 32.85/dz

Marinated artichoke hearts, sun-dried tomatoes, roasted red peppers, romaine lettuce, grated Asiago, portobello mushrooms, and pesto mayonnaise, rolled in a tomato tortilla.



CHIPOTLE CHICKEN



SIRLOIN AND SLAW

For full selection of wrapitizers and mini sandwiches with pricing see our lunch & dinner menu

WRAP-I-TIZERS

PORTOBELLO ROAD ✓

Grilled portobello mushroom, eggplant, red pepper, red onions, fresh spinach, and roasted garlic hummus in a honey wheat tortilla.

TRADITIONAL CREAMY TUNA SALAD

Tomato, lettuce, and mayonnaise in a honey wheat tortilla.

TURKEY CLUB

Smoked turkey breast, crisp bacon, tomato, avocado, baby Swiss, and herbed mayonnaise in a honey wheat tortilla.

REUBEN

Kosher corned beef, creamy coleslaw, Swiss cheese, and thousand island dressing in a honey wheat tortilla.

BLACKENED CHICKEN CAESAR

Blackened chicken, red onion, tomato, grated Parmesan cheese, romaine lettuce, and Caesar dressing in a flour tortilla.

MINIATURE SANDWICHES

ROASTED BEET ✓

Red and yellow beets, pickled onions, honey goat cheese, and watercress.

CAPRESE ✓ | N

Sliced Roma tomatoes, fresh mozzarella, pesto, and fresh basil, drizzled with balsamic vinaigrette.

♥ **CHIPOTLE CHICKEN**

Grilled chipotle chicken, sweet roasted poblano peppers, pepper jack cheese, romaine lettuce, and chipotle mayonnaise.

VIETNAMESE PORK BAHN MI N

Grilled and marinated pork, carrots, red onion, cucumber, radish, jalapeño, cilantro, and peanuts with spicy peanut aioli.

SIRLOIN & SLAW

Marinated sirloin, wasabi mayonnaise, sesame slaw, and red cabbage.



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COCKTAIL BUFFET SELECTIONS

The following selections are presented on sustainably made wood trays. They are designed to be served buffet-style at room temperature and are decorated with fresh garnishes (when appropriate).

♥VEGETABLE CRUDITE **V**

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:

ROASTED GARLIC HUMMUS **VGN | **GF****

ARTICHOKE CHIVE **V | **GF****

SPINACH SCALLION **V**

GREEN GODDESS **V | **GF****

3lbs; Serves 10-20.

86.50

5lbs; Serves 20-34.

125.50

7lbs; Serves 35-44.

175.50

CUBED CHEESE DISPLAY **V | **GF****

Dill Havarti, cheddar, smoked Gouda, and baby Swiss with dried fruit and toothpicks.

2lbs; Serves 10-19.

67.50

3lbs; Serves 20-34.

99.50

5lbs; Serves 35-44.

166.50

SLICED DOMESTIC CHEESE DISPLAY **V | **N****

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

2lbs; Serves 10-19.

95.50

3lbs; Serves 20-34.

136.50

5lbs; Serves 35-44.

209.50

FRESH VEGETABLE & CUBED CHEESE DISPLAY **V** **78.50**

A selection of fresh vegetables and spinach scallion dip displayed with an assortment of domestic cubed cheese and toothpicks.

3lbs crudite and 1lb cheese; Serves 10-20.

♥**MARKET CHARCUTERIE & CHEESE DISPLAY **N**** **189.50**

Assortment of cheese and cured meat to include thinly sliced prosciutto, serrano, soppressata, 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.

2lbs; Serves 15-20.

AVAILABLE OCTOBER-APRIL

GRILLED & CHILLED MARINATED VEGETABLES **V | **N** | **GF****

Asparagus, red and green pepper, carrot, jícama, yellow squash, zucchini, cauliflower, mushroom, and eggplant, served with roasted red pepper sauce.

3lbs; Serves 10-20.

74.50

5lbs; Serves 20-34.

109.50

7lbs; Serves 35-44.

144.50

AVAILABLE MAY-SEPTEMBER

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

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.

84.50

5lbs; Serves 20-34.

126.50

7lbs; Serves 35-44.

179.50

MARKET CHEESE DISPLAY **V | **N****

129.50

Assortment of cheese to include dill Havarti, triple cream Brie, Stilton blue, and pistachio crusted goat cheese, displayed with pickled baby peppers, red wine poached pears, fresh and dried fruit, candied walnuts, and mixed berry compote. Accompanied by freshly baked and sliced bread.

2lbs; Serves 15-20.

♥**TORTA FORMAGGIO **V** | **N**** *72 hour notice*

Whipped blend of cheeses layered with artichoke hearts, toasted pine nuts, fresh spinach, sun-dried tomato, and scallions, served with sliced brioche baguette.

Small 6"; Serves 25-39.

53.50

Large 9"; Serves 40-80.

104.50

MEXICAN TORTA **GF** *72 hour notice.*

59.50

Layers of cilantro lime cream cheese, artichoke hearts, ground beef, guacamole, and sour cream, served with housemade yellow corn tortilla chips.

Serves 25-35.

MEXICAN SEVEN LAYER MOLD **V | **GF**** *72 hour notice*

Layers of guacamole, refried beans, seasoned sour cream, cheddar cheese, black olives, and scallion, served with blue and yellow corn tortilla chips.

Small 2lbs; Serves 10-19.

62.50

Large 4lbs; Serves 20-30.

99.50

PESTO CHEESECAKE **V | **N**** *72 hour notice.*

115.50

Garnished with tomato, fresh mozzarella, and basil, served with oven-dried tomato creme fraîche.

Serves 20-45.



MARKET CHARCUTERIE & CHEESE DISPLAY



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COCKTAIL BUFFET SELECTIONS

BEEF CHOPPED LIVER DISPLAY

With cocktail bread, Carr's crackers, chopped egg, and onion.

1.5lbs; Serves 10-15.

55.50

2.5lbs; Serves 16-30.

76.50

Vegetarian option available.

BRUSCHETTA DISPLAY V

36.50

Roma tomato, mozzarella, fresh basil, and infused olive oil; Greek eggplant salad with red onion, cucumber, red and green bell pepper; and Tri-pepper, tomato, rosemary, and onion relish. Served with roasted garlic Tuscan crostini.

Serves 15-20.

♥ MEZZE DISPLAY V | N

148.50

Contemporary display of marinated olives, English cucumber sticks, grape tomatoes, sugar snap peas, tricolored baby carrots, French breakfast radishes, baby gem lettuce, petite grilled naan, and herbed toasted pita chips, served with herbed labneh, muhammara, and spicy whipped feta with Calabrian chili and lemon.

Serves 12-15.

MEDITERRANEAN DIP DISPLAY V

62.50

Roasted garlic hummus, babaghanouj, Moroccan eggplant salad, marinated olives, carrot and celery sticks, English cucumber, and Roma tomato wedges, with herbed toasted pita chips.

Serves 12-15.

HOUSE POACHED SHRIMP GF

Served with spicy cocktail sauce, remoulade aioli, and lemon wedges.

Medium (26-30/lb); 35pc.

65.50

Extra Large (21-25/lb); 35pc.

113.50

Jumbo (16-20/lb); 35pc.

166.50

Colossal (10-12/lb); 35pc.

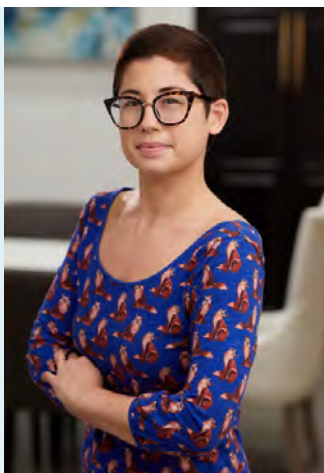
198.80

TEAM SPOTLIGHT:

JENNA YEH

SENIOR CULINARY ANALYST

Jenna LIVES for food. After studying physics at McGill University in Montreal she moved back to Chicago for culinary school. She worked her way through the kitchens of Green Zebra, Taxis, and Girl and the Goat, followed by 6 years in the wine industry. Her free time is typically spent grocery shopping, rewatching Gilmore Girls, jogging, playing with her whippet-mix June, and of course, EATING.



Year started: 2018

Favorite Item On This Menu: ALLLL the tea sandwiches. But specifically prosciutto pesto.

Fun Fact: Jenna appeared as a sous chef on Iron Chef America, Battle Leg of Lamb against Cat Cora.



MEZZE DISPLAY



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COCKTAIL BUFFET SELECTIONS

SEASONAL MIX N MATCH CHIPS N DIPS

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

AVAILABLE OCTOBER-APRIL

DIPS

Minimum 2 pints unless otherwise noted.

- ♥ French Onion *Minimum 1 pint.*
- Pimento Cheese **V** | **GF** *Minimum 1 pint.*
- Roasted Garlic Hummus **VGN** | **GF** *Minimum 1 pint.*
- Roasted Red Pepper Hummus **VGN** | **GF**
- White Bean Hummus **VGN** | **GF**
- Eggplant Caponata **VGN** | **N**
- Housemade Salsa **VGN** | **GF** *Minimum 1 pint.*
- ♥ Smoked Tomato Salsa **VGN** | **GF**
- Housemade Guacamole **VGN** | **GF** *Minimum 1 pint.*
- Pumpkin Guacamole **VGN** | **GF**

HOUSEMADE CHIPS & DIPPERS

- Lime Corn Tortilla Chips **VGN** | **GF** 10.75/lb
- ♥ Idaho Potato Chips **VGN** | **GF** 12.75/lb
- Root Vegetable Chips **VGN** | **GF** 10.75/lb
- Wonton Chips **VGN** 13.75/lb
- ♥ Herbed Toasted Pita Chips **VGN** *Approx. 75pc* 8.75/lb
- Petite Grilled Naan **V** 12.75/lb
- Pretzel Crostini **V** 18.75/lb
- Rosemary Lavosh **V** 18.75/lb

AVAILABLE MAY-SEPTEMBER

DIPS

Minimum 2 pints unless otherwise noted.

- ♥ French Onion *Minimum 1 pint.* 10.75/pt
- Pimento Cheese **V** | **GF** *Minimum 1 pint.* 12.75/pt
- Roasted Garlic Hummus **VGN** | **GF** *Minimum 1 pint.* 10.75/pt
- Lentil Hummus **VGN** | **GF** 13.75/pt
- Chipotle Cilantro Hummus **VGN** | **GF** 10.75/pt
- Babaghanouj **VGN** | **GF** 14.75/pt
- Housemade Salsa **VGN** | **GF** *Minimum 1 pint.* 8.75/pt
- Avocado Tomatillo Salsa **VGN** | **GF** 11.75/pt
- ♥ Hugo's Tomatillo Salsa **GF** 11.75/pt
- Housemade Guacamole **VGN** | **GF** *Minimum 1 pint.* 18.75/pt
- Mango Guacamole **V** | **GF** 18.75/pt

HOUSEMADE CHIPS & DIPPERS

- Lime Corn Tortilla Chips **VGN** | **GF** 10.75/lb
- ♥ Idaho Potato Chips **VGN** | **GF** 15.75/lb
- Sweet Potato Chips **VGN** | **GF** 15.75/lb
- Wonton Chips **VGN** 12.75/lb
- ♥ Herbed Toasted Pita Chips **VGN** *Approx. 75pc.* 12.75/box
- Petite Grilled Naan **V** 15.75/lb
- Pretzel Crostini **V** 12.75/lb
- Asiago Lavosh **V** 15.75/lb



HERBED TOASTED PITA CHIPS



CHIPS AND DIPS



APPS & SNACKS

♥ Vegetarian VGN Vegan N Contains Nuts GF Does Not Contain Gluten Ingredients
♥ Favorites of our team and clients.

COCKTAIL BUFFET SELECTIONS

HOUSEMADE SNACK MIXES

Minimum 1 pound.

♥ **SERBANDO'S NUT MIX** ♥ | N | GF **18.85/half pound**
Lime and garlic roasted mixed nuts and housemade lime tortilla chips.

BLUE MONSTER SNACK MIX ♥ **18.85/half pound**
Electric blue meringue drops, blue chocolate glazed Chex cereal, pretzels, miniature Oreos, cookie cereal, and sprinkles.

♥ **PINK CIRCUS SNACK MIX** **18.85/half pound**
Frosted animal crackers, crunchberries, pretzels, miniature marshmallows, Chex cereal, strawberry pearls, and sprinkles.

LEMON MERINGUE SNACK MIX ♥ **18.85/half pound**
Lemon shortbread, meringue drops, lemon glazed Chex cereal, pretzels, white chocolate, and lemon candies.

AVAILABLE OCTOBER - APRIL

SPICED BOURBON NUT MIX ♥ | N **18.85/half pound**
Cumin, coriander, and cayenne spiced nuts, bourbon caramel popcorn, and pretzels.

AVAILABLE MAY - SEPTEMBER

DILLY RANCH SNACK MIX N **18.85/half pound**
Ranch and dill pickle seasoned chips, Chex cereal, pretzels, peanuts, and Parmesan frico.

FRESH SUMMER ROLLS

Minimum 2 dozen per type. Selections will be mixed on the same tray.

CURRY TOFU & BASIL VGN | N **22.85/dz**
Curry tofu, red leaf lettuce, basil, and English cucumber, served with nuoc cham and chunky peanut sauce.

VIETNAMESE VEGETABLE VGN | N **22.85/dz**
With cellophane noodles, shiitake mushroom, carrots, green bell peppers, bean sprouts, scallions, and fresh herbs, wrapped in rice paper and accompanied by nuoc cham sauce and chunky peanut sauce.

VIETNAMESE SHRIMP N **22.85/dz**
With cellophane noodles, shiitake mushroom, carrots, green bell peppers, bean sprouts, scallions, and fresh herbs, wrapped in rice paper and accompanied by nuoc cham sauce and chunky peanut sauce.

♥ **VIETNAMESE CHICKEN** N **22.85/dz**
With spinach, bean sprouts, carrots, and chicken, accompanied by nuoc cham sauce and chunky peanut sauce.

SAIGON CHICKEN **22.85/dz**
With sautéed chicken breast, lettuce, mandarin orange, fresh basil, bean sprouts, mint, and red onions, wrapped in rice paper, served with hoisin chili sauce.

GRAND DISPLAYS

♥ **GRAND SEAFOOD DISPLAY** 72 hour notice. **498.85**
Whole Maine lobster, Jonah crab claws, jumbo poached shrimp, coriander crusted seared Ahi tuna, red snapper ceviche, and yum talay Thai seafood salad. Accompanied by saffron aioli, wasabi aioli, cocktail sauce, lemon wedges, and rice crackers.
Serves 8-10.

GRILLED JUMBO SHRIMP DISPLAY Minimum 3dz. **53.85/dz**
Jumbo (16/20) grilled shrimp prepared with choice of marinade, served with balsamic rosemary aioli. Options to include Italian, chipotle pineapple GF, honey mustard GF, sweet 'n spicy, and Thai cacao.

♥ **ITALIAN ANTIPASTO DISPLAY** **205.85**
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 and mozzarella salad, and sliced assorted freshly baked breads.
Serves 15-20.

SPANISH ANTIPASTO DISPLAY N **269.85**
Sliced lomo, chorizo, serrano ham, sliced manchego sheep's milk cheese, Garrotxa goat's milk cheese, roasted red peppers, Spanish olive and artichoke mix, Marcona almonds, saffron aioli, wild mushroom dip, quince paste, sliced stirato, and ciabatta bread.
Serves 15-20.

DECONSTRUCTED SANDWICH DISPLAYS

♥ **HERB ENCRUSTED TURKEY BREAST DISPLAY** **145.85**
Thinly sliced, accompanied by tarragon aioli, honey mustard sauce, and challah knot rolls.
3lbs; Serves 15-20 as an app or second entree.
Item is fully cooked and served room temperature.

SPIRALING CHICKEN DISPLAY **145.85**
Sliced chicken roulade, filled with sautéed spinach, red onion, and ricotta, accompanied by miniature brioche rolls and Dijon mustard mayonnaise.
3lbs; Serves 15-20 as an app or second entree.
Item is fully cooked and served room temperature.

♥ **BEEF TENDERLOIN DISPLAY** **335.85**
Medium rare char-grilled thinly sliced USDA Choice beef tenderloin, accompanied by horseradish-chive sauce, bearnaise mayonnaise, miniature sliced brioche, and French onion rolls.
3lbs; Serves 15-20 as an app or second entree.
Item is fully cooked and served room temperature.



APPS & SNACKS

✓ Vegetarian VGN Vegan N Contains Nuts GF Does Not Contain Gluten Ingredients
♥ Favorites of our team and clients.

HOT COCKTAIL BUFFET SELECTIONS

The following selections are presented in your choice of foil pans, pyrex with basket liners, crocks, or stainless steel pans if you are renting chafing dishes. They are designed to be heated at the event site, or delivered hot, and served buffet-style.

HOT DIPS & MORE

Hot dips presented in choice of disposable pans or white crock dish. White crock dish requires a pickup fee.

BAKED BRIE EN CROUTE ✓

Displayed with fresh fruit, sliced brioche baguette rounds, and Carr's crackers.

Serves 8-10.

APRICOT JALAPENO CHUTNEY ✓ 111.50
PECANS & BROWN SUGAR ✓ | N 111.50

CHILI CON QUESO ✓ | GF

Warm cheese dip prepared with tomato, bell pepper, and jalapeño, served with yellow and blue corn tortilla chips.

16floz; Serves 8-12. 46.50
32floz; Serves 16-24. 69.50

ARTICHOKE PARMESAN DIP ✓

Served with herbed, toasted pita triangles.
Vegan option available.

16floz; Serves 8-12. 42.50
32floz; Serves 16-24. 83.50

♥HOT BACON GOAT CHEESE DIP

With dates and crispy shallots. Served with herbed foccacia crostini.

16floz; Serves 8-12. 64.50
32floz; Serves 16-24. 126.50

BAKED BRIE, CRAB & ARTICHOKE DIP

Served with herbed, toasted pita triangles.

16floz; Serves 8-12. 64.50
32floz; Serves 16-24. 126.50

♥BAKED SALAMI 89.50

Sliced kosher salami, marinated, and baked in a sweetened barbecue sauce, accompanied by cocktail bread and yellow mustard.
Includes toothpicks.

2lbs; Serves 10-15.

MEATBALLS & MORE MEATBALLS

Includes toothpicks.
50pc.

♥SWEET & SOUR 39.85

ITALIAN IN SAN MARZANO SAUCE 39.85

Vegan option available at an additional charge.

BBQ 39.85

CHICKEN FINGERS Minimum 2 dozen.

Served with BBQ sauce and honey mustard.

24.85/dz

VEGAN "CHICKEN" TENDERS VGN Minimum 2 dozen.

Served with ketchup.

46.85/dz

CHICKEN WINGS

Boneless wing options available. Minimum 3 dozen of each type.

TRADITIONAL BUFFALO GF 41.25/dz

BBQ 41.25/dz

HONEY SRIRACHA 41.25/dz

SESAME 41.25/dz

TERIYAKI 41.25/dz

THAI SWEET 'N SPICY CHILI GF 41.25/dz

WING ACCOMPANIMENTS GF \$4.75

Celery sticks, ranch dressing, and blue cheese dressing.

Price and portion based on a dozen wings.



BUFFALO CHICKEN WINGS



ARTICHOKE PARMESAN DIP



MEET OUR TEAM

Delivery catering operates at the intersection of precision and efficiency, where every detail counts towards ensuring a seamless experience for our clients. As you can imagine, it takes an incredible team with diverse skill sets and a shared dedication to excellence to do what we do every day. In the world of delivery catering, it's not just about the food – it's about delivering a remarkable experience, made possible by the incredible team featured below.

Nicole Marotta Delivery Event Coordinator



Nicole went to the University of Illinois at Urbana-Champaign and studied Horticulture for 3 years until she began working for a local caterer. She loved it so much that she switched her major to Hospitality Management and never looked back!

She absolutely loves collaborating with the team and spreading joy to our clients by providing delicious menus that elevate every event experience.

Favorite Item On This Menu: Grand Seafood Display

Fun Fact: I never set an alarm! I wake up every morning at 4:30am and it's my favorite time of day!

Maggie Nichols Delivery Event Coordinator



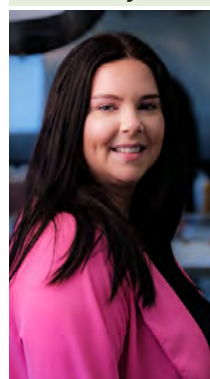
Maggie began her catering career at in Nashville, TN. She relocated to Chicago, working as a catering and events manager. She is excited to combine her culinary experience with her enthusiasm for entertaining to help her clients create memorable

experiences. She loves to make people's lives easier while also helping to celebrate life's special moments with our delicious food.

Favorite Item On This Menu: Everything Spice Smoked Salmon Macaron

Fun Fact: Before I was an employee, I was a client. I was so blown away by the delivery service. From the beautiful food to the amazing drivers, I just couldn't wait to jump on board and be part of the team!

Karli Topping Delivery Event Coordinator



Karli attended DePaul University and majored in Communication and Hospitality Management. After working at a hotel downtown as an assistant to the event coordinators, she fell in love with the industry. Her favorite part of the process is seeing someone's

dream event come to life. Her favorite thing about being on the delivery team is getting to work with all the amazing fellow team members!

Favorite Item On This Menu: Market Charcuterie & Cheese Display

Fun Fact: My family owns a winery in Tuscany, Italy called Conte Priola.

Sierra Sundstrom Sales Concierge



Sierra joined CBM as an intern in 2023 while studying Hospitality and Tourism Management at Purdue University. She fell in love with Catering by Michaels and soon joined the team. She loves the idea of bringing happiness to

others through memorable events, great service, and delicious food.

Favorite Item On This Menu: Pink Circus Snack Mix

Fun Fact: Sierra is an avid reader and loves to read Mystery and Romance novels! She can even be called a speed reader; known to go through two books in a day.

Michelle Brenner Operations Manager



Michelle is a Chicagoland native, having never lived more than an hour from the city her entire life, except to attend college at Western Illinois University where she graduated from in 2009 with a BA in Theatre Production and Design. After

spending years as a stagehand at a suburban theatre, Michelle was looking for a change of pace. Now she gets to apply her creative, as well as technical skills, in our Operations Department.

Favorite Item On This Menu: Torta Formaggio

Fun Fact: I love craft beers and reading. I'm up to 3,652 unique craft beers that I've tried and I read an average of 135 books a year.

Alexander Rufus Delivery Manager



Alexander graduated from Maine Township High School, East. After graduating he chose to explore many job opportunities. After three years of searching for the right calling, Alexander found Catering By Michaels; and after only a year of

hard work and dedication sought to move up within the company. Alexander loves providing exceptional service, and leaving people smiling.

Favorite Item On This Menu: Tempura Shrimp Maki

Fun Fact: I am a chameleon, I am confident in my ability to do anything I set my mind to. There is not a barrier that I cannot overcome.



SUSTAINABILITY

We believe strongly in sustainable practices. Since our industry is one of extreme excess and waste, we feel a great responsibility to help impact change and do our part to forge a greener future. We cared about the environment and sustainability long before it was the trendy thing to do. We have implemented the following sustainable practices in our commissary and at our events. We are one of only two caterers in the nation that are 4 Star Green Restaurant Certified.

ENERGY EFFICIENCY

Fleetmatics, our fleet management system, tracks all of our delivery vans and trucks, enforces anti-idling policies, and promotes energy efficient travel routes. Our office is equipped with digital thermostats and motion sensed lighting that are programmed to maximize energy efficiency. We also only purchase Energy Star labeled appliances and products.

WATER EFFICIENCY

Our office is located in a business park with minimal landscaping and does not require a sprinkler system or lawn service. Office employees drink from water coolers using reusable and refillable water bottles and cups. We also use low flow aerators on all faucets and spray valves and have implemented low flow toilets.

FOOD DONATION

Catering by Michaels has partnered with Rescuing Leftover Cuisine, a nationwide company that focuses on hospitality groups, restaurants, and caterers. Through this partnership, we are able to regularly send leftover/surplus food to food banks rather than landfills or compost heaps.

WASTE MINIMIZATION

We participate in composting, single stream recycling programs, and are proud to be a Styrofoam free environment. All of our used cooking grease is recycled into bio fuel and we only use eco-friendly cleaning supplies. We also offer clients the choice of returnable packaging such as trays, Pyrex, and Cambros, along with a wide selection of eco-friendly, biodegradable products. We provide every client the option to compost all leftover food at their event.

PURCHASING

In addition to our sustainability practices, we also strive to make sustainable purchases whenever possible. We can attest that a majority of our purchasing is done through locally based purveyors who source product from within 200 miles to follow the Green Restaurant guideline whenever possible. Of our purchases, 36% are vegan, at least 80% of our seafood purchases are sustainable, and all of our poultry is free-range. All bread and bagels are sourced locally from a local baker.

CATERING BY MICHAELS SAVINGS

As a result of environmental initiatives taken at Catering by Michaels, we can save the following amounts of energy, water, waste, and money annually.



137,469 kWh of Electricity

Equivalent to taking 20 passenger vehicles off the road for one year.



444,036 Gallons of Water

Equivalent to the amount of over 44 backyard swimming pools.



\$7,394

The amount saved in energy and water bills during the year.



80% Waste Diversion

Our recycling and composting program reduces our waste by 80%.



WE ARE PROUD TO BE ONE OF ONLY TWO CATERERS IN THE UNITED STATES THAT IS 4 STAR GREEN RESTAURANT CERTIFIED.





APPS & SNACKS

As a courtesy to our customers, Catering By Michaels is happy to arrange for service personnel and help facilitate 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 anytime throughout the year with the exception of certain holidays and in December when we have a special winter menu. All prices and menus are subject to change without notice.

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 compostable wood trays. Items meant to be eaten hot may be packaged in disposable foil or reuseable Pyrex or stainless steel containers when chafing dishes are rented. 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 and beverage. Minimum order for hot delivery is \$500 food and beverage. Orders of any size may be picked up from our commissary in Morton Grove. 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**.

	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



APPS & SNACKS

CHANGING YOUR ORDER

Change is part of business, and we understand you may sometimes have changes in the number of people attending a meal or may have to cancel an order altogether. 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 1 dozen cookies. If you have ordered 1.5 dozen and now want to increase your order you will need to increase by our minimum of 1 dozen. 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 order 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.

FEEDBACK

We are always striving to locate the best ingredients to improve the quality of our products. Catering by Michaels ingredients are not only made up of food, but also the personnel that answer the phones, cook the food, and deliver the final product. If you have any suggestions, please do not hesitate to call, write, or e-mail your ideas or comments...or even your favorite recipe.

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



CERTIFIED BY WOMEN'S BUSINESS ENTERPRISE
NATIONAL COUNCIL

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.