



Autumn Entertaining





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Autumn Entertaining

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



APPETIZERS

VEGETABLES, CHEESES, DIPS & DISPLAYS

FRESH VEGETABLE CRUDITÉ V

53.50

With spinach caramelized red onion or roasted garlic hummus.

3lbs; Serves 10-20.

GRILLED & CHILLED

MARINATED VEGETABLES V | N | GF

89.85

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

3lbs; Serves 10-20.

BAKED BRIE EN CROUTE V | N

110.85

Displayed with mixed nuts, sliced brioche baguette rounds and Carr's crackers.

Serves 8-10.

*Apricot Jalapeno Chutney
Pecans & Brown Sugar

MOZZARELLA ROTOLO N

88.85

Fresh Mozzarella di Bufala rotolo rolled with prosciutto, olive tapenade and basil pesto, served with garlic crostini and garnished with tomato & basil oil and balsamico.

Serves 15-20.

SLICED DOMESTIC CHEESE DISPLAY V | N

89.85

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

2lbs; Serves 10-25.

GOURMET INTERNATIONAL CHEESE DISPLAY V | N 154.50

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.

SPANISH SLICED CHEESE DISPLAY V | N

154.50

Sliced manchego, Cantar de Covadonga blue cheese, Mahon and San Simon cow's milk cheese, Garrotxa goat's milk cheese, and roasted red pepper goat cheese dip beautifully displayed with sliced sunflower raisin baguette, Stirato bread, ciabatta crostini, fig jam, and Marcona almonds, fresh strawberry and grape garnish.

2lbs cheese; Serves 10-25.

HOT ARTICHOKE PARMESAN DIP V

38.50

With herbed toasted pita triangles.

*Vegan option available.

Serves 8-12.

*HOT BACON GOAT CHEESE DIP

65.00

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

Serves 8-12.



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APPETIZERS

MIX 'N' MATCH DIPS & CHIPS

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

DIPS

Pimento Cheese V GF	19.00/pt
Roasted Garlic Hummus VGN GF	9.00/pt
French Onion	10.50/pt
Housemade Salsa VGN GF	9.00/pt

HOUSEMADE CHIPS

Lime Corn Tortilla Chips VGN GF	21.50/lb
Idaho Potato Chips VGN GF	29.50/lb
*Root Vegetable Chips VGN GF	29.50/lb
Herbed Toasted Pita Chips VGN Approx. 75pc.	12.00/box



DECONSTRUCTED SANDWICH DISPLAYS AND MORE

Displays are fully cooked and meant to be served at room temperature.

HERB ENCRUSTED TURKEY BREAST DISPLAY 72 hour notice. 149.85

Thinly sliced, accompanied by tarragon aioli, honey mustard sauce, and challah knot rolls.

3lbs; Serves 15-20 as an app or second entree.

*SPIRALING CHICKEN DISPLAY 72 hour notice. 143.50

Sliced chicken roulade, filled with sautéed leeks & dill havarti, accompanied by miniature brioche rolls and Dijon mustard mayonnaise.

3lbs; Serves 15-20 as an app or second entree.

BEEF TENDERLOIN DISPLAY 355.00

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

3lbs; Serves 15-20 as an app or second entree.

TEA SANDWICH DISPLAY N 79.85

Chicken dijonaise salad tea sandwiches on wheat bread with fresh chervil garni; prosciutto tea sandwiches with cucumber, shaved Parmesan, and pesto mayonnaise on dark rye; cinnamon cream cheese with chopped pecans on zucchini bread.

36 sandwiches.



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APPETIZERS

HORS D'OEUVRES ASSORTMENTS & "ADD-ONS"

CHICKEN FRITTERS 45.85
Accompanied by barbecue sauce and ketchup.
32 Pieces.

VEGAN "CHICKEN" TENDERS VGN 46.85/dz
Accompanied by ketchup.

MINI PIZZA MUFFINS Min 2 dz any type. 28.00/dz
Cheese V
Grilled Vegetable V
Pepperoni

TRADITIONAL DEVEILED EGGS V | GF 15.00/dz

COCKTAIL MEATBALLS
Includes toothpicks.
50 Pieces.

Sweet & Sour 39.85

*Italian in San Marzano Tomato Sauce 39.85

*Beyond Beef® in San Marzano Tomato Sauce VGN | GF 62.50

HOUSEMADE SNACK MIXES Minimum 1lb. 17.00/half pound

Serbando's Nut Mix V | N | GF
Lime & garlic roasted mixed nuts and housemade lime tortilla chips.

*Dilly Ranch Snack Mix N
Ranch & dill pickle seasoned chips, chex, pretzels, peanuts, and Parmesan frico.

*Rosemary Truffle Snack Mix N
Herb roasted and seasoned chips, chex, pistachios, pretzels, oyster crackers, pumpernickel croutons, and Parmesan frico, tossed with dried cranberries and truffle essence.



PASSED HORS D'OEUVRES

Packaged in foil pans. Please note many of these items do not travel well hot. Min 2 dz any type.

SWEET POTATO QUINOA CAKES VGN | GF 15.00/dz
With vegan Sriracha mayo.

CRISPY KALE QUINOA CAKES V 15.00/dz
Served with Sriracha ranch.

PETITE PUPS EN CROUTE 16.00/dz
Served with yellow mustard.

ARTICHOKE PARMESAN PUFFS 18.00/dz

STUFFED MUSHROOM CAPS V 18.00/dz
Filled with spinach artichoke dip.

STUFFED MUSHROOM CAPS VGN | GF 18.00/dz
Filled with a Bolognese of housemade marinara sauce and Beyond Beef® crumbles, topped with vegan mozzarella cheese.

CHARRED CORN-PEPPER WONTONS V 18.00/dz
Served with sweet & sour dipping sauce.

VEGETARIAN EGG ROLLS V | N 18.00/dz
Served with sweet & sour and hot mustard sauces.

*LENTIL SAMOSAS VGN 19.85/dz
Served with tamarind chutney.

BRIE BEGGAR'S PURSE V 19.85/dz
Filled with Brie and raspberry preserves.

BRISKET BEGGAR'S PURSE 19.85/dz
Filled with barbecue brisket and Monterey Jack cheese.

THAI SHRIMP CAKES 19.85/dz
With jalapeno, scallions, cilantro, and lime.
Served with sweet chili sauce.

CRAB RANGOON WONTONS 19.85/dz
With cranberry jalapeno jam inside.

CHICKEN POT STICKERS 24.00/dz
Served with garlic soy sauce.

VEGETABLE POT STICKERS VGN 24.00/dz
Served with garlic soy dipping sauce.

HOISIN BRAISED SHORT RIB QUESADILLAS 36.50/dz
With Gruyere cheese. Served with salsa verde.

ASPARAGUS WRAPPED WITH RARE SIRLOIN GF 42.00/dz
Brushed with honey Dijon mustard.

GRILLED BABY LAMB CHOPS N | GF 59.95/dz
Served with spinach pesto.



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APPETIZERS

FRESH SEAFOOD

HOUSE POACHED SHRIMP **GF**

Served with spicy cocktail sauce and lemon wedges.

Jumbo (16-20/lb) 35 pieces 142.00

Extra Large (21-25/lb) 35 pieces 122.00

Medium (26-30/lb) 35 pieces 87.50

SEARED AHI TUNA DISPLAY **275.00**

Soy lime marinated & coriander sesame crusted ahi tuna, accompanied by sesame ginger sauce, sambal aioli, honey Sriracha sauce, and rice crackers.

2lbs; Serves 15-20.

SURF & TURF DISPLAY **298.85**

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 10-12.

WHOLE POACHED SALMON **GF 449.85**

Beautifully garnished and served with chunky cucumber dill sauce and honey mustard dill sauce.

Serves 45-55 as an appetizer or 25-30 as an entrée.

Add 2oz Salmon Filets +9.00/ea



WORLDWIDE APPETIZER DISPLAYS

No substitutions or deletions.

MEDITERRANEAN DIP DISPLAY **V 62.85**

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.

*SUMMER ROLL DISPLAY **N Min 4 dz. 19.25/dz**

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

ASSORTED MAKI ROLLS

Served with soy sauce, our special wasabi, and pickled ginger.

Option A *Min 4 dz.*

20.25/dz

Ahi tuna and cucumber, spicy California, and primavera (cucumber, carrot, avocado, scallion, celery, red & green pepper, and chimichurri) maki rolls.

Option B *Min 4 dz.*

28.95/dz

Korean fresh salmon, spicy tuna, New York smoked salmon, and California maki rolls.

ITALIAN SKEWER DISPLAY **N Min 3 dz. 49.85/dz**

Grilled basil chicken skewers with red pepper, mushroom and yellow squash, cheese tortellini skewers with red pepper and marinated artichoke, and Tuscan skewers with portobello mushroom, roasted red pepper and herbed goat cheese, surrounding a salad of marinated Bufala mozzarella bocconcini and basil pesto dipping sauce.

Served at room temperature.

*MEZZE DISPLAY **V | N 134.65**

Contemporary display of marinated olives, English cucumber sticks, grape tomatoes, sugar snap peas, tri-colored 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.

ITALIAN ANTIPASTO DISPLAY **215.85**

Genoa salami, capicola, sopressata, mortadella, prosciutto wrapped dates stuffed with gorgonzola dolce, aged provolone, American Grana and smoked mozzarella cheeses, marinated artichokes and roasted red peppers, white bean dip, grilled asparagus, marinated olives, pepperoncini peppers, cherry tomato & mozzarella salad, and sliced assorted freshly baked bread.

Serves 15-20.



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ENTRÉES

BEEF ENTRÉES

MOM'S SLICED BRISKET *Min 2 lbs.* **39.50/lb**
With mushrooms, onions, and natural jus.

BEEF SHORT RIBS **199.85**
Boneless short ribs, braised and set atop sautéed spinach, served with a short rib demi-glace and accompanied by our Mediterranean-spiced Israeli couscous with sun-dried tomato and Kalamata olives.
2.25lbs ribs and 2lbs couscous; Serves 4-6.

WHOLE BEEF TENDERLOIN **GF** **89.50/lb**
Min 3 lbs raw weight before cooking.
USDA Choice beef. Herb & garlic marinated and grilled.
20% cooked.

MADEIRA PEPPERCORN SAUCE **GF** **23.75**
We recommend 4 fl oz per pound of tenderloin.
8floz.

***BRACIOLE** **142.25**
Thinly sliced top round stuffed with prosciutto, onion, spinach and Parmesan, lightly breaded and served over orzo pasta, napped with an herbed tomato gravy.
20-3oz pc and 2lbs orzo; Serves 10-12.

SLOW COOKED BEEF ROAST **GF** **188.85**
With roasted carrots, pearl onions, parsnips, and fingerling potatoes. Served with bordelaise sauce.
4.75lbs beef and 2.5lbs vegetables; Serves 10-14.

BEEF & ZUCCHINI "LASAGNA" **GF** **78.85**
Ground beef sautéed with spinach, mushrooms, bell peppers, and tomatoes, layered with thinly sliced zucchini, mozzarella, ricotta, and Parmesan cheese.
6lbs; Serves 10-12.

PORK & LAMB ENTRÉES

NEW ZEALAND RACK OF LAMB **GF** *Min 2.* **99.85**
Herb encrusted (partially cooked) and served with a mustard merlot reduction.
6-8 chops per 1.25lbs rack.
3 chops pp recommended entree portion.

APPLE CIDER GLAZED SPIRAL SLICED HAM **189.85**
With honey Dijon mustard, sliced pretzels and pull-apart rolls.
On bone 8-9lbs; Serves 16-20 as an entree and 32-40 for miniature sandwiches.

HONEY GARLIC DIJON PORK LOIN **GF** *Min 3 lbs.* **28.50/lb**
Glazed with caramelized honey and garlic and sliced to serve.



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ENTRÉES

CHICKEN ENTRÉES

CHICKEN PICCATA

99.85

Lightly breaded boneless, skinless chicken breast with Italian seasoning, topped with our famous lemon vermouth caper sauce, and accompanied by freshly steamed broccoli with panko crumb topping.

16-2oz breasts and 1.5lbs broccoli; Serves 6-8.

CHICKEN MARSALA

146.50

Boneless breast of chicken with roasted yellow and red bell pepper, asparagus, onion, and mushrooms in a Marsala sauce.

12-4oz breasts and 1.5lbs veg; Serves 8-10.

*PECAN ENCRUSTED CHICKEN BREAST N

99.85

Pecan encrusted, boneless, skinless chicken breast served over a bed of sautéed spinach, and napped with a light honey-mustard cream sauce.

16-2oz breasts and 1.5lbs spinach; Serves 6-8.

MEDITERRANEAN CHICKEN GF

93.50

Free range chicken served with Mediterranean spiced au jus, accompanied by saffron rice.

8-6oz pc chicken and 2lbs rice; Serves 8.

LEMON THYME CHICKEN

128.50

Oven-roasted, skin-on imperial chicken breast with fresh lemon, thyme, garlic, onion, and red chile pepper, accompanied by a medley of fresh green beans, carrots, red and gold beets, served with herbed Israeli couscous.

8-6oz pc chicken and 3lbs couscous; Serves 8.

*TRADITIONAL WHOLE ROASTED CHICKEN GF

85.00

Two whole roasted chickens, cut into 8 pieces each. Served with natural jus and an oven roasted vegetable medley of carrots, celery, potatoes, and onions.

16pcs chicken and 3lbs vegetables; Serves 6-8.

VEGETARIAN ENTRÉES

*VEGETABLE EN CROÛTE V

80.85

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 slices; Serves 6.

VEGAN SHEPHERD'S PIE VGN | GF

41.95

Vegan polenta crust filled with red wine "braised" vegetable stew, topped with olive oil whipped potatoes and baked until golden brown.

4.5lbs; Serves 8-10.

SPAGHETTI SQUASH & VEGAN BOLOGNESE VGN | GF 67.85

Roasted spaghetti squash "pasta" topped with a Bolognese of housemade marinara sauce, Beyond Beef® crumbles, and blistered cherry tomatoes.

4lbs; Serves 6-8.

STUFFED SHELLS V

38.85

With spinach, mushrooms, and cheese in marinara.

12 shells per pan; Serves 4-6.

BUTTERNUT SQUASH LASAGNA V

67.85

Roasted butternut squash, sage, Parmesan cheese and nutmeg, layered with spinach pasta, sautéed spinach, ricotta, and mozzarella.

5lbs; Serves 8-10.

GLUTEN FREE PENNE VGN | GF

47.85

Baked with a Bolognese of housemade marinara sauce, Beyond Beef® crumbles, and cherry tomatoes.

4lbs; Serves 12-16.

PASTA ENTRÉES

ORECCHIETTE WITH ITALIAN SAUSAGE & RAPINI

58.50

With white beans in a light tomato-Parmesan broth.

5lbs; Serves 8-10.

RIGATONI WITH SHORT RIB RAGU

118.50

5lbs; Serves 8-10.

SEAFOOD ENTRÉES

HONEY MUSTARD GLAZED SALMON GF

131.50

Oven-roasted and served over a bed of sweet and sour braised cabbage.

8-4oz filets; Serves 6-8.

*PARMESAN CRUSTED JUMBO WHITEFISH

138.85

Set atop sautéed spinach and napped with a champagne tarragon cream sauce.

8-4oz filets; Serves 6-8.

LEMON BROWN BUTTER SEARED SNAPPER

110.85

Set atop sautéed spinach and served with porcini mushroom barley risotto.

4-6oz filets; Serves 4.

CRAB STUFFED SHRIMP Min 1 dz.

78.85

Butterflied colossal-sized shrimp stuffed with lump crabmeat, napped with lemon garlic butter.

6pc. 20% cooked.



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FIRST COURSE, SIDE DISHES, ACCOMPANIMENTS

SOUPS

Min 2 qts.

BUTTERNUT SQUASH SOUP GF 17.00/qt

TOMATO BISQUE V | GF 15.00/qt

***CREAM OF LENTIL SOUP** GF 15.00/qt

With spinach, lemon, and parsley.

PUMPKIN CHOWDER VGN | GF 15.00/qt

With corn and chipotle peppers.

PERUVIAN CHICKEN SOUP GF 15.00/qt

Shredded chicken, Aji chili peppers, onions, carrots, potatoes, rice, peas, and cilantro.



SALADS

3lbs; Serves 8-12

CAESAR SALAD GF 41.85

Romaine lettuce, quartered eggs, grated Parmesan and Parmesan frico chips, accompanied by our famous housemade Caesar dressing.

AUTUMN SALAD VGN | GF 41.85

Fresh California field greens with teardrop tomato, English cucumber, red and yellow bell pepper, julienned beets and red onion, accompanied by our housemade Champagne-Dijon vinaigrette.

CRANBERRY, PECAN & FETA SALAD V | N | GF 41.85

Red leaf, romaine and radicchio lettuce, arugula, mushrooms, carrots, toasted pecans, sun-dried cranberries, and feta cheese, accompanied by our pomegranate-sherry vinaigrette.

HOLIDAY SALAD V | N | GF 69.85

Fresh mesclun greens, sun-dried cherries, toasted walnuts, pomegranates, and crumbled blue cheese, accompanied by our pomegranate-sherry vinaigrette.

CRANBERRY & PECAN BRUSSELS SPROUT SALAD V | N | GF 49.85

Tossed with lemon vinaigrette.

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FIRST COURSE, SIDE DISHES, ACCOMPANIMENTS

SALADS

ISRAELI VEGETABLE SALAD VGN | GF Min 2 pt. **8.50/pt**
Red and green peppers, cucumbers, tomatoes, red onions, parsley, lemon juice, and olive oil.

ROASTED JALAPEÑO QUINOA SALAD V | GF Min 2 lbs. **14.50/lb**

With toasted pepitas, red grapes, green onions, feta cheese, and cilantro, tossed in a lime vinaigrette.

TORTELLINI PASTA SALAD V Min 2 lbs. **15.50/lb**
Tri-colored cheese tortellini, red and green bell peppers, scallions, and Parmesan cheese, tossed in a basil red wine vinaigrette.

STUFFING

ROSEMARY HERB STUFFING Min 2 lbs. **12.00/lb**

SAUSAGE SAGE STUFFING Min 3 lbs. **11.00/lb**

***ROASTED POBLANO CORNBREAD STUFFING** Min 3 lbs. **15.00/lb**

With toasted pumpkin seeds and cilantro.

GLUTEN FREE & VEGAN STUFFING VGN | GF **28.50**
2lbs; Serves 4-6.



VEGETABLES

CREAMED SPINACH V | GF Min 3 lbs. **17.00/lb**
With a hint of Pernod.

TRI-COLORED CARROTS V | GF Min 2 lbs. **22.85/lb**
Glazed with brown butter and honey.

GREEN BEANS ALMONDINE V | N | GF Min 3 lbs. **18.85/lb**

SAUTEED AUTUMN VEGETABLE MEDLEY V | GF Min 2 lbs. **12.50/lb**

Zucchini, carrot, beet, pearl onion, yellow squash, and turnip.

GRILLED VEGETABLE MEDLEY VGN | GF Min 3 lbs. **18.85/lb**
With asparagus, mushroom, yellow squash, and red pepper.

ROASTED BRUSSELS SPROUTS & CAULIFLOWER V Min 3 lbs. **15.85/lb**

Topped with panko bread crumbs and Parmesan cheese.

***WILD MUSHROOM SAUTÉE** V | GF Min 3 lbs. **22.85/lb**
Shiitake, cremini, button, and oyster mushrooms with fresh herbs and garlic.

GREEN BEAN CASSEROLE V Min 3 lbs. **15.85/lb**
With fresh green beans, creamy mushroom sauce, and fried Marlboro onions.

CORN CASSEROLE V | GF **34.85**
4lbs; Serves 12-16.

CARROT PUFF V Our Owner Lisa's favorite! **34.85**
Our version of a carrot souffle.
4lbs; Serves 10-12.

***TRICOLOR CAULIFLOWER GRATIN** V **68.85**
With smoked gouda.
5lbs; Serves 16-20.



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FIRST COURSE, SIDE DISHES, ACCOMPANIMENTS

FRESHLY BAKED BREADS & MUFFINS

Butter not included.

CORN BREAD V 16.50/loaf
With dried cranberries and golden raisins.
Serves 8-12.

PUMPKIN BREAD V 14.50/loaf
Serves 8-12.

ASSORTED DINNER ROLLS V 15.85/dz
Parker House style pull-apart rolls, pretzel sticks, ciabatta,
and French onion rolls.

**VEGAN & GLUTEN-FREE
DINNER ROLLS** VGN | GF 12.00/half dz

PARKER HOUSE-STYLE PULL-APART ROLLS V 11.00/dz

COMPOUND BUTTER V | GF 6.50
*Garlic Herb Butter 4oz.
Honey Butter 4oz.

RICE & PASTA

LONG GRAIN AND WILD RICE PILAF GF Min 3 lbs. 8.50/lb
With mushrooms and scallions.

PENNE FRESCA V Min 3 lbs 9.50/lb
Tossed with tomato basil sauce and baked with
mozzarella and Parmesan cheese.

RIGATONI A LA VODKA Min 3 lbs. 16.50/lb
In our vodka tomato crème sauce.

NANCY'S NOODLE KUGEL V 32.95
May be ordered with or without raisins.
With cinnamon-cornflake topping.
4lbs; Serves 12-16.

WHITE CHEDDAR MACARONI & CHEESE V 43.50
Cavatappi noodles tossed with white cheddar
cheese sauce, topped with panko bread crumbs
& Parmesan cheese and baked until golden brown.
5lbs; Serves 8-10.



POTATOES

TRADITIONAL MASHED POTATOES V | GF Min 2 lbs. 7.75/lb

***CHIPOTLE MASHED SWEET POTATOES** V | GF Min 3 lbs. 8.85/lb

CANDIED YAMS GF Min 3 lbs. 11.00/lb
Topped with mini marshmallows.

OVEN-ROASTED POTATOES V | GF Min 3 lbs. 9.25/lb

LATKES (POTATO PANCAKES) V 34.50
With sour cream and housemade apple sauce.
15 per pan. Approx. 2.5" in diameter.

SCALLOPED POTATOES AU GRATIN V | GF 36.50
4lbs; Serves 10-14.

BABY NEW POTATOES Min 1 dz any type. 28.50/dz
Stuffed with choice of mashed potato
Roasted Garlic V | GF
Bacon, Scallion & Swiss GF



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HOUSEMADE DESSERTS

CROSTATAS & PIES

RUSTIC APPLE CROSTATATA V 36.95
Serves 8-10.

BUTTER TOFFEE APPLE PIE V | N 42.50
Full Pie serves 8-12.
Half Pie serves 4-6. 22.85

PECAN PIE V | N 42.50
Full Pie serves 8-12.
Half Pie serves 4-6. 22.85

PUMPKIN PIE V 34.50
Full Pie serves 8-12.
Half Pie serves 4-6. 18.00

HOUSEMADE FRESH MAPLE WHIPPED CREAM V | GF 18.00/qt

CAKES

FLOURLESS CHOCOLATE CAKE V | GF 59.85
Serves 10-14.

FRESH RASPBERRY SAUCE VGN | GF 14.00
8froz.

***WHITE CHOCOLATE CRANBERRY CHEESECAKE** V 78.85
With cranberry conserve, whipped cream, white chocolate shavings, and a gingerbread cookie crust.
Serves 12-16.

***MINIATURE RED VELVET BUNDT CAKES** V 30.00/dz
Topped with cream cheese frosting and dark chocolate shavings.

MINIATURE BOURBON BUTTER BUNDT CAKES V 30.00/dz



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HOUSEMADE DESSERTS

AUTUMN SPECIALTIES

FRESH COOKIE ASSORTMENT V | N

Chef's choice.

1.5oz each.

18.00/dz

*MINIATURE VEGAN CHOCOLATE CUPCAKES VGN 30.00/dz

With chocolate buttercream frosting.

BROWNIE ASSORTMENT V | N

Rocky road, cheesecake, and chocolate chip brownies.

28.25/dz

*ASSORTED DESSERT BARS N Min 2 dz.

18.00/dz

Pumpkin praline crumble, white chocolate cherry, caramel apple, cranberry crumb, s'mores, and carrot cheesecake bars.

MINIATURE WHOOPIE PIE ASSORTMENT V Min 2 dz. 21.50/dz

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

GLUTEN FREE DESSERT BARS V | N | GF

28.00/half dz

Chef's choice.

OATMEAL CREME PIES VGN

30.00/dz

VEGAN DESSERT BARS VGN | N | GF

39.85/half dz

Raw, vegan, and gluten free. Chef's choice.

CHEESECAKE "LOLLIPOPS" V Min 1 dz.

22.50/dz

FRENCH MACARON

24.25/dz

ASSORTMENT V | N Min 2 dz

Sugar cookie, chocolate dipped Nutella, and cranberry conserve.

*FANCY PASTRY ASSORTMENT V | N Min 2 dz.

34.95/dz

Chocolate striped eclairs, fresh fruit tarts, turtle cheesecake tarts, and caramel ganache tarts.

MINIATURE BREAD PUDDING

24.00/dz

MUFFINS V | N Min 2 dz.

Assortment including pecan pie and apple cinnamon.

MINIATURE CHOCOLATE CUPCAKES V

30.00/dz

With vanilla crème filling and white buttercream frosting.

*CHOCOLATE DIPPED TUXEDOED

31.75/dz

STRAWBERRIES V | GF

FRESH SLICED FRUIT DISPLAY VGN | GF

Small 4lbs; Serves 8-12.

54.85

Medium 6lbs; Serves 15-19.

79.50



Autumn Entertaining

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

BREAKFAST

ASSORTED MINIATURE

21.50/dz

MORNING SWEETS V | N Min 2 dz.

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.

MINIATURE BUTTER CROISSANTS V

29.50/dz

With whipped butter, margarine, and preserves.

*MINIATURE PUMPKIN MUFFINS VGN

15.00/dz

*FULL SIZED PLAIN BAGELS V

36.00/dz

With plain and chive cream cheese cups.

*MINIATURE PLAIN BAGELS V

29.50/dz

With plain and chive cream cheese cups.

LOX & BAGELS

125.85

Freshly baked "New York" plain bagels, New York's finest Nova lox, whipped plain cream cheese, sliced tomato and cucumber, and shaved Bermuda onion.

Serves 8-10.

MINIATURE PLAIN BAGEL HALVES Min 1 dz.

Chive cream cheese, smoked salmon,
and herb garnish

54.00/dz

Plain cream cheese and herb garnish V

27.50/dz

APPLE CINNAMON FRENCH TOAST V

82.85

French toast, topped with sliced Granny Smith apples and cinnamon, accompanied by maple syrup.

5lbs; Serves 10-12.

*PUMPKIN SPICE PANCAKE BREAD PUDDING V

With toasted pepitas.

4.5lb; Serves 10-12.

Individual Muffins

65.85

48.00/dz

*HEARTY FRITTATA GF

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

12in; Serves 10-14.

Individual Muffins

67.85

51.00/dz

*GRILLED VEGETABLE AND BABY SWISS FRITTATA V | GF

Accompanied by smoked tomato salsa.

12in; Serves 10-14.

Individual Muffins

51.85

42.00/dz

*GRILLED VEGETABLE "FRITTATA" MUFFINS VGN | GF

57.00/dz

Prepared with Just Egg® plant-based egg replacement.

Accompanied by smoked tomato salsa.

*CHICKEN SAUSAGE QUICHE

With asparagus and smoked mozzarella.

12in; Serves 10-14.

Individual Minimum 8

58.50

6.00/ea

*TOMATO BASIL QUICHE V

With whole milk mozzarella and red onion.

12in; Serves 10-14.

Individual Minimum 8

36.50

4.00/ea

SAUSAGE, EGG AND CHEDDAR CHEESE STRATA

59.85

6lbs; Serves 10-14.

YUKON POTATO HASH V | GF

28.85

Smashed Yukon potatoes & onions.

4lbs; Serves 12-16.

CRISPY HASH BROWN CAKE V | GF Min 2 dz.

24.85/dz

THICK CUT BACON GF Min 2 dz.

34.50/dz

CHICKEN BREAKFAST SAUSAGE GF Min 1 dz.

22.50/dz



Autumn Entertaining

ORDERING GUIDELINES

As a courtesy to our customers, Catering By Michaels is happy to arrange for personnel and order any rental equipment or linen that may be required. For larger events, ask your Event Coordinator about full service catering.

These guidelines apply to orders 10/1/23 – 11/21/23. For orders during the winter holiday season please see the guidelines in our full winter holiday menu or ask your Event Coordinator for details.

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. Disposable tongs, spoons, cake servers and any other serving pieces necessary to properly present your meal are available by request.

PLACING YOUR ORDER

Please place your order at least 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 \$225 food & beverage. Minimum order for hot delivery is \$450 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 8/17/22 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



Autumn Entertaining

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.

