



Autumn Entertaining



2025



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N New Item
 V Vegetarian
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GRILLED AND CHILLED MARINATED VEGETABLES

VEGETABLES, CHEESES, DIPS & DISPLAYS

FRESH VEGETABLE CRUDITE V 88.50

A gourmet selection including watermelon and breakfast radish, tri-colored carrots and cauliflower, baby bell peppers, broccoli florets, grape tomatoes, and green beans, served with choice of roasted garlic hummus or spinach caramelized red onion dip.

3lbs; Serves 10-20.

GRILLED & CHILLED 74.50

MARINATED VEGETABLES V | N | GF

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 113.85

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

Serves 8-10.

Apricot Jalapeno Chutney V

Pecans & Brown Sugar V | N

MOZZARELLA ROTOLO N 89.95

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

Serves 15-20.

SLICED DOMESTIC CHEESE DISPLAY V | N 96.85

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 159.95

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 163.85

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; Serves 10-25.

HOT ARTICHOKE PARMESAN DIP V 43.50

With herbed toasted pita triangles.

Vegan option available.

Serves 8-12.

BACON GOAT CHEESE FUNDIDO 62.50

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

Serves 8-12.



HOT ARTICHOKE PARMESAN DIP



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APPETIZERS

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. **147.85**

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. **159.85**

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 **339.85**

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

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

TEA SANDWICH DISPLAY N **92.85**

Smoked turkey with cranberry chutney on a miniature corn muffin, smoked salmon with wasabi cream cheese and cilantro on dark rye, and cinnamon cream cheese with chopped pecans on zucchini bread.

36 sandwiches.



BEEF TENDERLOIN DISPLAY

MIX 'N' MATCH DIPS & CHIPS

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

DIPS

Roasted Garlic Hummus VGN GF	10.75/pt
*Beet Hummus VGN N GF	11.75/pt
Housemade Salsa VGN GF	8.75/pt
French Onion	10.75/pt
Pimento Cheese V GF	13.75/pt
*Guacamole VGN GF	18.75/pt

HOUSEMADE CHIPS

Lime Corn Tortilla Chips VGN GF	16.75/lb
Idaho Potato Chips VGN GF	16.75/lb
*Cacio E Pepe Potato Chips V GF	19.75/lb
Sweet Potato Chips VGN GF	16.75/lb
Herbed Toasted Pita Chips VGN Approx. 75pc.	12.75/box

HOUSEMADE SNACK MIXES Minimum 1lb. **19.75/half pound**

Serbando's Nut Mix VGN | 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.



CACIO E PEPE POTATO CHIPS



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APPETIZERS

ASSORTED HORS D'OEUVRES

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

TRADITIONAL DEVILED EGGS V GF	18.00/dz	SWEET POTATO QUINOA CAKES VGN GF	18.00/dz
		Served with vegan Sriracha mayo.	
PETITE SAVORY TARTLET ASSORTMENT <i>Minimum 3dz.</i>	26.50/dz	PETITE PUPS EN CROUTE	18.00/dz
Buffalo chicken with blue cheese, citrus crab salad, and ratatouille.		Served with yellow mustard.	
GOAT CHEESE TRUFFLES V N GF <i>Minimum 2dz.</i>	18.00/dz	ARTICHOKE PARMESAN PUFFS	18.00/dz
Red grapes and toasted pistachios.			
*FRENCH ONION RUGELACH V <i>Minimum 2dz.</i>	18.00/dz	STUFFED MUSHROOM CAPS V	18.00/dz
With poppy seeds.		Filled with spinach artichoke dip.	
*PARMESAN HERB LINZER V N <i>Minimum 2dz.</i>	18.00/dz	STUFFED MUSHROOM CAPS VGN GF	18.00/dz
Filled with sweet pepper jelly. Garnished with paprika and chive.		Filled with a Bolognese of housemade marinara sauce and Beyond Beef® crumbles, topped with vegan mozzarella cheese.	
ASPARAGUS WRAPPED WITH RARE SIRLOIN GF <i>Minimum 2dz.</i>	59.95/dz	VEGETARIAN EGG ROLLS V N	19.85/dz
Brushed with honey Dijon mustard.		Served with sweet & sour and hot mustard sauces.	
*SZECHWAN CHICKEN SKEWERS <i>Minimum 2dz.</i>	22.85/dz	LENTIL SAMOSAS VGN	19.85/dz
Served with chili garlic aioli.		Served with tamarind chutney.	
<i>Available room temperature or hot.</i>		BRIE BEGGAR'S PURSE V	19.85/dz
THAI PEANUT TOFU SATAY VGN N GF <i>Minimum 2dz.</i>	18.00/dz	Filled with Brie and apricot preserves.	
Served with coconut peanut sauce.		THAI SHRIMP CAKES	21.85/dz
<i>Available room temperature or hot.</i>		With jalapeno, scallions, cilantro, and lime.	
PINK PEPPERCORN FRENCH MACARON N GF <i>Minimum 2dz.</i>	24.50/dz	Served with sweet chili sauce.	
With foie gras mousse filling.		CRAB RANGOON WONTONS	21.85/dz
COCKTAIL MEATBALLS		With cranberry jalapeno jam inside.	
Sweet & Sour (Beef)	39.85	*FRENCH STYLE CRAB CAKES	24.50/dz
Italian (Beef) in San Marzano Tomato Sauce	42.85	Served with saffron aioli.	
Italian Beyond Beef® in San Marzano Tomato Sauce VGN GF	62.85	LEMONGRASS SHRIMP WONTONS	24.50/dz
Chicken Piccata	42.85	Served with chili garlic aioli.	
50 Pieces; Includes toothpicks.		CHARRED CORN-PEPPER WONTONS V	24.50/dz
MINIATURE PIZZA MUFFINS <i>Minimum 2dz any type.</i>	26.00/dz	Served with sweet & sour dipping sauce.	
Cheese V		CHICKEN POT STICKERS	24.50/dz
Grilled Vegetable V		Served with garlic soy dipping sauce.	
Pepperoni		VEGETABLE POT STICKERS VGN	24.50/dz
CHICKEN FRITTERS	39.85	Served with garlic soy dipping sauce.	
Accompanied by barbecue sauce and ketchup.		HOISIN BRAISED SHORT RIB QUESADILLAS	36.50/dz
32 Pieces.		With Gruyere cheese. Served with salsa verde.	
VEGAN "CHICKEN" TENDERS VGN	46.85/dz	GRILLED BABY LAMB CHOPS N GF	59.95/dz
Accompanied by ketchup.		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.	185.85
Extra Large (21-25/lb) 35 pieces.	127.75
Medium (26-30/lb) 35 pieces.	79.50

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 **329.85**

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.

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 GF +9.50/ea

At Catering by Michaels, we use Chicago-based Tempesta Artisan Salumi because it's simply the best - rich, bold, and crafted with incredible care. Their heritage pork, traditional methods, and complex flavors elevate every dish. It's a premium product we're proud to serve because when it comes to quality, we believe our clients deserve nothing less than exceptional.



WINTER ANTIPASTO DISPLAY N **119.85**

Tempesta mortadella, porchetta, & spreadable 'nduja sausage, prosciutto wrapped mozzarella, and citrus marinated Castelvetrano olives, served with polenta crisps, herbed focaccia crisps, tomato red onion jam, eggplant caponata, and white bean roasted tomato dip.

Serves 10-15.

ITALIAN ANTIPASTO DISPLAY **214.95**

Tempesta Genoa salami, capicola, sopressata, and 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 breads.

Serves 15-20.

WORLDWIDE APPETIZER DISPLAYS

No substitutions or deletions.

MEDITERRANEAN DIP DISPLAY V **64.85**

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 *Minimum 4dz.* **22.85/dz**

Vietnamese summer rolls wrapped in fresh rice paper with vegetable, 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 *Minimum 4dz.*

22.85/dz

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

Option B *Minimum 4dz.*

28.95/dz

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

ITALIAN SKEWER DISPLAY N *Minimum 3dz.* **48.85/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 **149.85**

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.



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BEEF ENTRÉES

MOM'S SLICED BRISKET *Minimum 2lbs.* **42.85/lb**
With mushrooms, onions and natural jus.

BRAISED BEEF SHORT RIBS **GF** **185.00**
Boneless short ribs, braised and served atop sautéed spinach, served with a short rib demi-glace and accompanied by cauliflower potato puree.
2.25lbs ribs and 2lbs cauliflower potato puree; Serves 4-6.

WHOLE BEEF TENDERLOIN **GF** **97.50/lb**
Min 3 lbs raw weight before cooking.
USDA Choice beef. Herb and garlic marinated and grilled.
20% cooked.

MADEIRA PEPPERCORN SAUCE **GF** **19.85**
We recommend 4 fl oz per pound of tenderloin.
8 fl oz.

BRACIOLE **154.85**
Thinly sliced top round stuffed with prosciutto, onion, spinach and Parmesan, lightly breaded and served over orzo pasta, napped with an herbed tomato gravy.
20-30z pc and 2lbs orzo; Serves 10-12.

SLOW COOKED BEEF ROAST **GF** **198.00**
With roasted carrots, pearl onions, parsnips, and fingerling potatoes. Served with bordelaise sauce
4.75lbs beef and 2.5lbs vegetables; Serves 10-14.

***BEEF BOURGUIGNON** **GF** *Minimum 3lbs.* **39.85/lb**
With pearl onions, mushrooms, and herbs in a rich red wine sauce.

BEEF AND SPINACH LASAGNA **78.50**
Fresh pasta layered with housemade Bolognese, spinach, ricotta, whole milk mozzarella, and Parmesan cheese.
6lbs; Serves 10-12.

PORK & LAMB ENTRÉES

NEW ZEALAND RACK OF LAMB **GF** *Minimum 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.

BRAISED LAMB SHANK **GF** **215.00**
Served with garlic herb polenta, parsley gremolata, and lamb jus.
4-8oz shanks and 2lbs polenta; Serves 5-8.

APPLE CIDER GLAZED SPIRAL SLICED HAM **199.50**
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** *Minimum 3lbs.* **28.85/lb**
Glazed with caramelized honey and garlic and sliced to serve.

SEAFOOD ENTRÉES

TUSCAN BUTTER SALMON **GF** **138.85**
Pan roasted and served with a grape tomato cream sauce with fresh herbs and spinach.
6-5oz filets; Serves 4-6.

***HONEY MUSTARD GLAZED SALMON** **GF** **138.85**
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 PEPPER GRILLED SWORDFISH **GF** **153.25**
Served with Caesar grilled broccolini.
6-5oz filets; Serves 4-6.

CRAB STUFFED SHRIMP *Minimum 1dz.* **75.85**
Butterflied colossal-sized shrimp stuffed with lump crabmeat, napped with lemon garlic butter.
6pc. 20% cooked.



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ENTRÉES

CHICKEN ENTRÉES

CHICKEN PICCATA 108.50

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 1.5lb broccoli; Serves 6-8.

PECAN ENCRUSTED CHICKEN BREAST N 108.50

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 1.5lb spinach; Serves 6-8.

*HUNTER'S CHICKEN GF 173.50

Pan roasted boneless breast, served with sauce Chasseur of cremini mushrooms, tomato, parsley, tarragon, shallots, and brandy.

12-4oz breasts; Serves 8-10.

TUSCAN BUTTER CHICKEN GF 128.00

Pan roasted and served with a grape tomato cream sauce with fresh herbs and spinach.

12-4oz breasts; Serves 8-10.

MEDITERRANEAN CHICKEN GF 95.50

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

8-6oz breasts and 2lbs rice; Serves 6-8.

*GARLIC & DILL ROASTED CHICKEN BREAST 169.50

Served with caramelized onion spaetzle and warm brown butter vinaigrette.

8-6oz breasts and 3lbs spaetzle; Serves 6-8.

LEMON THYME CHICKEN 140.50

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 breasts and 3lbs couscous; Serves 6-8.

COQ AU VIN 145.85

Bone-in free range chicken thighs, braised in red wine, with pancetta, cremini mushrooms and pearl onions. Served with parsley garlic fettuccine.

3lbs thighs and 1lb fettuccine; Serves 8-10.

INDIAN BUTTER CHICKEN GF 99.50

Chicken makhani with caramelized onions and tomatoes in a tandoori masala sauce, served over basmati rice.

4.5lbs chicken makhani and 2.5lbs rice; Serves 8-10

TRADITIONAL WHOLE ROASTED CHICKEN GF 88.00

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 82.50

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 44.50

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.

GRILLED CURRY SPICED BROCCOLI STEAK VGN | GF 65.85

Served with coconut parsnip puree.

6-4oz pieces; Serves 4-6.

SPAGHETTI SQUASH & VEGAN BOLOGNESE VGN | GF 59.85

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 42.85

With spinach, mushrooms and cheese in marinara.

12 shells per pan; Serves 4-6.

BUTTERNUT SQUASH LASAGNA V 70.85

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

5lbs; Serves 8-10.

GLUTEN FREE PENNE VGN | GF 48.85

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

4lbs; Serves 12-16.

PASTA ENTRÉES

GREEK CHICKEN ORZO BAKE 66.85

Oregano and lemon marinated chicken breast, shredded and baked with orzo and peas, topped with garlic-herb Parmesan panko crumble.

6lbs; Serves 10-12.

ORECCHIETTE WITH ITALIAN SAUSAGE & RAPINI 66.85

With white beans in a light tomato-Parmesan broth.

5lbs; Serves 8-10.

RIGATONI WITH SHORT RIB RAGU 119.85

5lbs; Serves 8-10.



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FIRST COURSE, SIDE DISHES, ACCOMPANIMENTS

HUNGARIAN MUSHROOM SOUP

SOUPS

Minimum 2 qts.

PUMPKIN CHOWDER VGN | GF **14.85/qt**
With corn and chipotle peppers.

BUTTERNUT SQUASH SOUP GF **17.85/qt**

HUNGARIAN MUSHROOM SOUP V | GF **28.85/qt**
Served with sour cream.

CREAM OF LENTIL SOUP GF **14.85/qt**
With spinach, lemon, and parsley.

***ZUPPA TUSCANA** **19.85/qt**
Bacon, Italian sausage, russet potatoes, and Tuscan kale.

SALADS

3lbs; Serves 8-12.

AUTUMN SALAD VGN | GF **42.85**
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.

CAESAR SALAD GF **44.85**
Romaine lettuce, quartered eggs, grated Parmesan and Parmesan frico chips, accompanied by our famous housemade Caesar dressing.

CRANBERRY, PECAN & FETA SALAD V | N | GF **44.85**

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

KALE AND SWEET POTATO SALAD V **44.85**
With dried cherries, pumpkin seeds, cornbread croutons and lemon mustard vinaigrette.

***CHARRED BROCCOLINI KALE CAESAR SALAD** N | GF **48.85**
Tuscan kale, little gem lettuce, grilled broccolini, toasted almonds, chickpeas, and red onion, accompanied by our famous housemade Caesar dressing.

BABY KALE NICOISE SALAD V | GF **69.85**
Baby kale and spinach, green beans, kalamata olives, new potatoes, hard boiled eggs, and tomato, topped with fried capers and tossed in chive vinaigrette.

CRANBERRY & PECAN BRUSSELS SPROUT SALAD V | N | GF **51.85**
Tossed with lemon vinaigrette.



CHARRED BROCCOLINI KALE SALAD



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SALADS

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

TORTELLINI PASTA SALAD V Minimum 3lbs. **18.50/lb**
Tri-colored cheese tortellini, red and green bell peppers, scallions and Parmesan cheese tossed in a basil red wine vinaigrette.

***FRENCHED GREEN BEAN SALAD** V | N | GF Minimum 3lbs. **21.50/lb**
With watercress, Gala apples, grape tomatoes, shaved Parmesan, and candied walnuts, tossed in herbed buttermilk dressing.

STUFFING

ROSEMARY HERB STUFFING Minimum 2lbs. **12.85/lb**

SAUSAGE SAGE STUFFING Minimum 3lbs. **13.85/lb**

ROASTED POBLANO CORNBREAD STUFFING Minimum 3lbs. **13.85/lb**
With toasted pumpkin seeds and cilantro.

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



ROSEMARY HERB STUFFING



GREEN BEAN CASSEROLE

VEGETABLES

CREAMED SPINACH V | GF Minimum 3lbs. **17.85/lb**
With a hint of Pernod.

TRI-COLORED CARROTS V | GF Minimum 2lbs. **18.85/lb**
Glazed with brown butter and honey.

GREEN BEANS ALMONDINE V | N | GF Minimum 3lbs. **24.25/lb**

SAUTEED AUTUMN ROOT VEGETABLE MEDLEY V | GF Minimum 3lbs. **12.85/lb**
Zucchini, carrot, beet, pearl onion, yellow squash and turnip.

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

ROASTED ROOT VEGETABLES V | GF Minimum 3lbs. **24.25/lb**
Multi-colored carrots, parsnips, turnips, pearl onions, and brussels sprouts, roasted and tossed with fresh sage, thyme, and rosemary.

ROASTED BRUSSELS SPROUTS & CAULIFLOWER V Minimum 3lbs. **16.85/lb**
Topped with panko bread crumbs and Parmesan cheese.

SAUTÉED BRUSSELS SPROUTS GF Minimum 3lbs. **16.85/lb**
With apples, bacon and blue cheese.

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

GREEN BEAN CASSEROLE V Minimum 3lbs. **18.50/lb**
With fresh green beans, creamy mushroom sauce and fried Marlboro onions.

CORN CASSEROLE V | GF **35.85**
4lbs; Serves 12-16.

CARROT PUFF V Our owner Lisa's favorite! **35.85**
Our version of a carrot souffle.
4lbs; Serves 10-12.

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 **18.50/loaf**
With dried cranberries and golden raisins.
Serves 8-12.

PUMPKIN BREAD V **14.85/loaf**
Serves 8-12.

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

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

CHEDDAR BAY BISCUITS V **18.50/dz**

FULL SIZE CORNBREAD MUFFINS V *Minimum 2dz.* **24.00/dz**

VEGAN & GLUTEN-FREE DINNER ROLLS VGN | GF **13.50/half dz**

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

RICE & PASTA

SAFFRON BASMATI **8.25/lb**

RICE PILAF VGN | N | GF *Minimum 3lbs.*
With dried cranberries, toasted almonds, and dill.

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

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

NANCY'S NOODLE KUGEL V **35.85**
May be ordered with or without raisins.
With cinnamon-cornflake topping.
4lbs; Serves 12-16.

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

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

POTATOES

TRADITIONAL MASHED POTATOES V | GF *Minimum 2lbs.* **9.85/lb**

***OLIVE OIL CRUSHED YUKON POTATOES** VGN | GF *Minimum 3lbs.* **8.85/lb**
With toasted caraway, coriander, and fennel seeds.

CHIPOTLE MASHED SWEET POTATOES V | GF *Minimum 3lbs.* **9.25/lb**

CANDIED YAMS GF *Minimum 3lbs.* **11.25/lb**
Topped with mini marshmallows.

OVEN-ROASTED POTATOES V | GF *Minimum 3lbs.* **8.50/lb**

HASSELBACK SWEET POTATOES V | GF **25.85**
With chimichurri and goat cheese.
4 per pan. Approximately 3lbs; Serves 4-6.

LATKES (POTATO PANCAKES) V **34.85**
With sour cream and housemade apple sauce.
15 per pan. Approximately 2.5" in diameter.

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

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



TRADITIONAL MASHED POTATOES



OLIVE OIL CRUSHED YUKON POTATOES



Autumn Entertaining

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

HOUSEMADE DESSERTS

FLOURLESS CHOCOLATE CAKE

CAKES

FLOURLESS CHOCOLATE CAKE V | GF **72.50**
Serves 10-14.

FRESH RASPBERRY SAUCE VGN | GF **14.00**
8 fl oz.

WHITE CHOCOLATE CRANBERRY CHEESECAKE V **74.85**
With cranberry conserve, whipped cream, white chocolate shavings, and a gingerbread cookie crust.
Serves 12-16.

MINIATURE BOURBON BUTTER BUNDT CAKES V **36.00/dz**

MINIATURE RED VELVET BUNDT CAKES V **36.00/dz**
Topped with cream cheese frosting and dark chocolate shavings.

MINIATURE CHOCOLATE CUPCAKES V **30.00/dz**
Chocolate cupcakes with vanilla crème filling and white buttercream frosting.

MINIATURE VEGAN CHOCOLATE CUPCAKES VGN **30.00/dz**
With chocolate buttercream frosting.

CROSTATAS & PIES

***TAFFY APPLE CROSTATATA** V **38.95**
Serves 8-10.

BUTTER TOFFEE APPLE PIE V | N **43.85**
Full Pie; Serves 8-12.
Half Pie; Serves 4-6. **24.25**

PECAN PIE V | N **43.85**
Full Pie; Serves 8-12.
Half Pie; Serves 4-6. **24.25**

PUMPKIN PIE V **34.85**
Full Pie; Serves 8-12.
Half Pie; Serves 4-6. **20.25**

HOUSEMADE FRESH MAPLE WHIPPED CREAM V | GF **16.85/qt**

AUTUMN SPECIALTIES

***MINIATURE WHOOPIE PIES** V *Minimum 2dz.* **22.85/dz**
Chocolate with marshmallow creme filling and pumpkin spice with cream cheese filling.

OATMEAL CREME PIES VGN **30.00/dz**

CHEESECAKE "LOLLIPOPS" V **22.85/dz**

FANCY PASTRY ASSORTMENT V | N *Minimum 2dz.* **34.85/dz**
Chocolate striped eclairs, fresh fruit tarts, turtle cheesecake tarts, and caramel ganache tarts.

DESSERT BITE ASSORTMENT N *Minimum 3dz.* **19.85/dz**
Housemade peanut butter cups and maple cluster candy bars, passion fruit and white mint gourmet marshmallows, peppermint patty and Oreo® rice krispy treats.

***CHOCOLATE PECAN PIE BREAD PUDDING** V | N **72.50**
Served with caramel sauce.
4lbs; Serves 10-14.

DESSERT BAR ASSORTMENT N *Minimum 2dz.* **21.85/dz**
Chef's choice.

***FRENCH MACARON ASSORTMENT** V | N | GF *Minimum 2dz.* **25.85/dz**
Espresso martini, ginger pear mule, and sparkling cranberry champagne.

***DIPPED STRAWBERRY COLLECTION** V | GF **42.00/dz**
Dark chocolate orange, red velvet white chocolate, and glitter chai.

FRESH SLICED FRUIT DISPLAY VGN | GF
Small **4lbs; Serves 8-12.** **54.85**
Medium **6lbs; Serves 15-19.** **79.50**

WINTER CITRUS FRUIT DISPLAY V | GF **58.85**
Sliced winter citrus fruits and chili lime jicama, garnished with pomegranate seeds and kiwi.
2.5lbs; Serves 8-12.



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 custom menus and larger events ask your event coordinator about full service catering.

This menu may be used for orders 9/29/25 – 11/25/25. All prices and menus are subject to change without notice. The below guidelines apply to most days of the fall season but will differ on certain holidays.

HOW TO ORDER

Online – WWW.CATERINGBYMICHAELS.COM/ORDERCATERING

Email – EVENTS@CATERINGBYMICHAELS.COM

Phone – (847) 966-6555

PRESENTATION

Catering By Michaels beautifully arranges and decorates most food presentations on disposable trays. Items meant to be eaten hot may be packaged in disposable 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**.

	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 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.

