



Autumn Entertaining

2026

Autumn Entertaining

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



GRILLED AND CHILLED MARINATED VEGETABLES

APPETIZERS

VEGETABLES, CHEESES, DIPS & DISPLAYS

FRESH VEGETABLE CRUDITE • **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 MARINATED VEGETABLES • • N • GF **75.50**
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 **115.85**
Displayed with fresh fruit, sliced brioche baguette rounds and Carr's crackers.
Serves 8-10.
Apricot Jalapeño Chutney •
Pecans & Brown Sugar • • N

MOZZARELLA ROTOLO • **92.85**
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 • • 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 • • N **162.85**
Assortment of international cheeses that may include manchego, blue Stilton, Port Salut, wine cured goat cheese, Parmesan Grana and Double Gloucester with onion and chives, artfully displayed and accompanied by Carr's crackers, assorted freshly baked bread, dried fruit, and mixed nuts, garnished with fresh fruit.
2lbs; Serves 10-25.

***TEA SANDWICH DISPLAY** • **97.85**
Curried chicken salad gems, smoked salmon with wasabi cream cheese and cilantro on dark rye, and cinnamon cream cheese with chopped pecans on zucchini bread.
36 sandwiches.

HOT ARTICHOKE PARMESAN DIP • **43.50**
With herbed toasted pita triangles.
Vegan option available.
Serves 8-12.

***HOT PALAK DIP** • **43.50**
Indian spiced spinach dip topped with melted mozzarella cheese. Served with herbed, toasted pita triangles and petite grilled naan.
Serves 8-12.



HOT PALAK DIP



Autumn Entertaining

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

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 DEVEILED EGGS V | GF 16.85/dz

GOAT CHEESE TRUFFLES V | N | GF Minimum 2dz. 18.85/dz
Red grapes and toasted pistachios.

FRENCH ONION RUGELACH V Minimum 2dz. 19.85/dz
With poppy seeds.

PARMESAN HERB LINZER V | N Minimum 2dz. 19.85/dz
Filled with sweet pepper jelly. Garnished with paprika and chive.

***ORANGE CHIA LINZER** Minimum 2dz. 21.95/dz
Filled with foie gras mousse and fig mostarda. Garnished with micro cilantro.

PETITE SAVORY TARTLET ASSORTMENT Minimum 3dz. 26.85/dz
Buffalo chicken with blue cheese, citrus crab salad, and ratatouille.

ASPARAGUS WRAPPED WITH RARE SIRLOIN GF Minimum 2dz. 59.95/dz
Brushed with honey Dijon mustard.

SZECHWAN CHICKEN SKEWERS Minimum 2dz. 24.85/dz
Served with chili garlic aioli.
Available room temperature or hot.

THAI PEANUT TOFU SATAY VGN | N | GF Minimum 2dz. 18.85/dz
Served with coconut peanut sauce.
Available room temperature or hot.

COCKTAIL MEATBALLS
Chicken Piccata 39.85
Sweet & Sour (Beef) 39.85
Italian (Beef) in San Marzano Tomato Sauce 42.85
Italian Beyond Beef® in San Marzano Tomato Sauce VGN | GF 63.85
50 Pieces; Includes toothpicks.

MINIATURE PIZZA MUFFINS Minimum 2dz any type. 25.85/dz
Cheese V
Pepperoni

CHICKEN FRITTERS 38.85
Accompanied by barbecue sauce and ketchup.
32 Pieces.

VEGAN "CHICKEN" TENDERS VGN 48.85/dz
Accompanied by ketchup.



ORANGE CHIA LINZER

SWEET POTATO QUINOA CAKES VGN | GF 16.85/dz
Served with vegan Sriracha mayo.

ARTICHOKE PARMESAN PUFFS 16.85/dz

STUFFED MUSHROOM CAPS V 16.85/dz
Filled with spinach artichoke dip.

STUFFED MUSHROOM CAPS VGN | GF 16.85/dz
Filled with a Bolognese of housemade marinara sauce and Beyond Beef® crumbles, topped with vegan mozzarella cheese.

PETITE PUPS EN CROUTE 18.85/dz
Served with yellow mustard.

VEGETARIAN EGG ROLLS V | N 19.95/dz
Served with sweet & sour and hot mustard sauces.

LENTIL SAMOSAS VGN 19.95/dz
Served with tamarind chutney.

***BULGOGI JACKFRUIT EMPANADA** VGN 19.95/dz
Served with avocado tomatillo salsa verde.

***BUTTERNUT SQUASH ARANCINI** V 19.95/dz
Served with stone fruit chutney.

BEGGAR'S PURSE V 19.95/dz
Filled with Brie and apricot preserves.

THAI SHRIMP CAKES 22.85/dz
With jalapeño, scallions, cilantro, and lime.
Served with sweet chili sauce.

CRAB RANGOON WONTONS 22.85/dz
With cranberry jalapeño jam inside.

FRENCH STYLE CRAB CAKES 24.85/dz
Served with saffron aioli.

LEMONGRASS SHRIMP WONTONS 24.85/dz
Served with chili garlic aioli.

CHARRED CORN-PEPPER WONTONS V 24.85/dz
Served with sweet & sour dipping sauce.

CHICKEN POT STICKERS 24.85/dz
Served with garlic soy dipping sauce.

VEGETABLE POT STICKERS VGN 24.85/dz
Served with garlic soy dipping sauce.

***PORK & SHRIMP LUMPIA** 24.85/dz
Served with nuoc cham dipping sauce.

HOISIN BRAISED SHORT RIB QUESADILLAS 24.85/dz
With Gruyere cheese. Served with salsa verde.

GRILLED BABY LAMB CHOPS N | GF 69.85/dz
Served with spinach pesto.



Autumn Entertaining

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

APPETIZERS

FRESH SEAFOOD

HOUSE POACHED SHRIMP GF

Served with spicy cocktail sauce and lemon wedges.

Jumbo (16-20/lb) 35 pieces.	185.00
Extra Large (21-25/lb) 35 pieces.	123.85
Medium (26-30/lb) 35 pieces.	79.50

SEARED AHI TUNA DISPLAY

275.85

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

345.85

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 +9.85/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

238.85

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.

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

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.



Autumn Entertaining

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



ENTRÉES

SLOW COOKED BEEF ROAST

BEEF ENTRÉES

MOM'S SLICED BRISKET *Minimum 2lbs.* **49.85/lb**
With mushrooms, onions and natural jus.

***HUNGARIAN BRAISED BEEF SHORT RIBS** **GF** **172.50**
Paprika braised boneless short ribs served atop sautéed spinach, accompanied by short rib jus and cauliflower potato puree.
2.25lbs ribs and 2lbs cauliflower potato puree; Serves 4-6.

WHOLE BEEF TENDERLOIN **GF** **99.85/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 **156.85**
Thinly sliced top round stuffed with prosciutto, onion, spinach and Parmesan, lightly breaded and served over orzo pasta, napped with an herbed tomato gravy.
20-3oz pc and 2lbs orzo; Serves 10-12.

SLOW COOKED BEEF ROAST **GF** **198.95**
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 **77.85**
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** **214.85**
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 **198.85**
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** *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** **158.85**
Served with Caesar grilled broccolini.
6-5oz filets; Serves 4-6.

CRAB STUFFED SHRIMP *Minimum 2 orders.* **79.95**
Butterflied colossal-sized shrimp stuffed with lump crabmeat, napped with lemon garlic butter.
6pc. 20% cooked.



Autumn Entertaining

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

ENTRÉES

CHICKEN ENTRÉES

CHICKEN PICCATA 108.85

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 1.5lb broccoli; Serves 6-8.

PECAN ENCRUSTED CHICKEN BREAST N 108.85

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 1.5lb spinach; Serves 6-8.

HUNTER'S CHICKEN GF 139.95

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 128.85

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

12-4oz breasts; Serves 8-10.

MEDITERRANEAN CHICKEN GF 99.85

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

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

LEMON THYME CHICKEN 140.85

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.

*CHICKEN FRIAND A LA MADELEINE 106.85

Chicken breast, wild mushrooms, and Gruyere, individually wrapped in flaky pastry and served with wild mushroom cream sauce.

8pcs; Served 4-6.

INDIAN BUTTER CHICKEN GF 98.85

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.

*GREEN THAI CURRY CHICKEN POT PIE 110.85

Shredded chicken breast, coconut milk, ginger, peas, mushrooms, cauliflower, snap peas, and fresh herbs, topped with a flaky crust.

6lbs; Serves 10-12.

TRADITIONAL WHOLE ROASTED CHICKEN GF 92.85

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 79.50

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 44.85

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 68.50

Served with coconut parsnip puree.

6-4oz pieces; Serves 4-6.

*MOROCCAN TAGINE VGN 59.85

Chickpeas, eggplant, squash, sweet potato, carrot, tomato, apricot, red lentils, zucchini, red pepper, cauliflower, and broccoli, simmered with spices and served with herbed fine couscous.

4lbs; Serves 6-8.

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 39.85

With spinach, mushrooms and cheese in marinara.

12 shells per pan; Serves 4-6.

BUTTERNUT SQUASH LASAGNA V 69.50

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 49.85

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

4lbs; Serves 12-16.

PASTA ENTRÉES

GREEK CHICKEN ORZO BAKE 59.85

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 59.85

SAUSAGE & RAPINI

With white beans in a light tomato-Parmesan broth.

5lbs; Serves 8-10.

RIGATONI WITH SHORT RIB RAGU 98.95

5lbs; Serves 8-10.



Autumn Entertaining

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

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 16.85/qt

HUNGARIAN MUSHROOM SOUP V | GF 27.85/qt
Served with sour cream.

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

ZUPPA TUSCANA 18.85/qt
Bacon, Italian sausage, russet potatoes, and Tuscan kale.

SALADS

***STEAKHOUSE WEDGE SALAD DISPLAY** 98.95
Iceberg wedges, Roma tomato, hard boiled egg, avocado, crispy bacon, herb grilled chicken breast, pickled red onion, crumbled blue cheese, and focaccia croutons. served with ranch dressing and balsamic vinaigrette.
5lbs; Serves 12-16.

AUTUMN SALAD VGN | GF 44.95
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.
3lbs; Serves 8-12.

CAESAR SALAD GF 44.95
Romaine lettuce, quartered eggs, grated Parmesan and Parmesan frico chips, accompanied by our famous housemade Caesar dressing.
3lbs; Serves 8-12.

CRANBERRY, PECAN & FETA SALAD V | N | GF 44.95
Red leaf, romaine and radicchio lettuce, arugula, mushrooms, carrots, toasted pecans, sun dried cranberries and feta cheese accompanied by our pomegranate sherry vinaigrette.
3lbs; Serves 8-12.

KALE AND SWEET POTATO SALAD V 44.95
With dried cherries, pumpkin seeds, cornbread croutons and lemon mustard vinaigrette.
3lbs; Serves 8-12.

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.
3lbs; Serves 8-12.

CRANBERRY & PECAN BRUSSELS SPROUT SALAD V | N | GF 49.85
Tossed with lemon vinaigrette.
3lbs; Serves 8-12.



CHARRED BROCCOLINI KALE SALAD



Autumn Entertaining

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

FIRST COURSE, SIDE DISHES, ACCOMPANIMENTS

SALADS

ISRAELI VEGETABLE SALAD VGN | GF Minimum 2pts. **7.85/pt**
Red and green peppers, cucumbers, tomatoes, red onions, parsley, lemon juice and olive oil.

TORTELLINI PASTA SALAD V Minimum 3lbs. **17.85/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. **20.85/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. **14.85/lb**

With toasted pumpkin seeds and cilantro.

GLUTEN FREE & VEGAN STUFFING VGN | GF **28.85**
2lbs; Serves 4-6.



ROSEMARY HERB STUFFING



GREEN BEAN CASSEROLE

VEGETABLES

CREAMED SPINACH V | GF Minimum 3lbs. **16.85/lb**
With a hint of Pernod.

TRI-COLORED CARROTS V | GF Minimum 2lbs. **19.85/lb**
Glazed with brown butter and honey.

GREEN BEANS ALMONDINE V | N | GF Minimum 3lbs. **22.85/lb**

SAUTEED AUTUMN ROOT VEGETABLE MEDLEY V | GF Minimum 3lbs. **13.85/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. **22.85/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. **15.85/lb**
Topped with panko bread crumbs and Parmesan 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. **18.85/lb**
With fresh green beans, creamy mushroom sauce and fried Marlboro onions.

***CHARRED CABBAGE WEDGES** VGN | GF **49.85**
Served with wild mushroom miso ragout.
12pcs; Serves 10-12.

CORN CASSEROLE V | GF **29.85**
4lbs; Serves 12-16.

CARROT PUFF V Our owner Lisa's favorite! **29.85**
Our version of a carrot soufflé.
4lbs; Serves 10-12.

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



Autumn Entertaining

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

FIRST COURSE, SIDE DISHES, ACCOMPANIMENTS

FRESHLY BAKED BREADS & MUFFINS

Butter not included.

CORN BREAD V 16.00/loaf
With dried cranberries and golden raisins.
Serves 8-12.

PUMPKIN BREAD V 14.00/loaf
Serves 8-12.

ASSORTED DINNER ROLLS V 14.00/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 16.00/dz

FULL SIZE CORNBREAD MUFFINS V Minimum 2dz. 22.00/dz

VEGAN & GLUTEN-FREE DINNER ROLLS VGN | GF 14.00/half dz

COMPOUND BUTTER V | GF 6.00
Garlic Herb Butter 4oz.
Honey Butter 4oz.

RICE & PASTA

SAFFRON BASMATI RICE PILAF VGN | N | GF Minimum 3lbs. 7.85/lb
With dried cranberries, toasted almonds, and dill.

PENNE FRESCA V Minimum 3lbs. 9.85/lb
Tossed with tomato basil sauce and baked with mozzarella and Parmesan cheese.

RIGATONI A LA VODKA Minimum 3lbs. 15.85/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. 8.50/lb

OLIVE OIL CRUSHED YUKON POTATOES VGN | GF Minimum 3lbs. 9.25/lb
With toasted caraway, coriander, and fennel seeds.

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

CANDIED YAMS GF Minimum 3lbs. 10.85/lb
Topped with mini marshmallows.

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

***CUMIN ROASTED SWEET POTATO WEDGES VGN | GF** Minimum 3lbs. 10.85/lb
Served with garlic toum.

LATKES (POTATO PANCAKES) V 35.85
With sour cream and housemade apple sauce.
15 per pan. Approximately 2.5" in diameter.

SCALLOPED POTATOES AU GRATIN V | GF 35.85
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



OLIVE OIL CRUSHED YUKON POTATOES



CUMIN ROASTED SWEET POTATO WEDGES



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 64.50
Serves 10-14.

***CRANBERRY CONSERVE** VGN | GF 8.00
Cranberries, Granny Smith apple, and warm spices.
8 floz.

***MINIATURE ORANGE CRANBERRY BUNDT CAKES** V 30.00/dz
Moist orange cake with fresh cranberries, topped with cranberry buttercream.

***MINIATURE WHITE CHOCOLATE CRANBERRY CHEESECAKES** V 28.00
With cranberry conserve, whipped cream, white chocolate shavings, and a gingerbread cookie crust.
4-2.75" cakes per order.

MINIATURE CUPCAKES V 30.00/dz
Chocolate cupcakes with vanilla crème filling and white buttercream frosting.
Vegan option available.

CROSTATAS & PIES

TAFFY APPLE CROSTATATA V 36.50
Serves 8-10.

***MEXICAN HOT CHOCOLATE MACAROON CLOUD PIE** V | GF 69.50
Layers of chile chocolate mousse, dark chocolate ganache, and smoked paprika Italian meringue in a chocolate macaroon crust.
Serves 8-12.

BUTTER TOFFEE APPLE PIE V | N 38.50
Full Pie; Serves 8-12.
22.50
Half Pie; Serves 4-6.

PECAN PIE V | N 38.50
Full Pie; Serves 8-12.
22.50
Half Pie; Serves 4-6.

PUMPKIN PIE V 33.50
Full Pie; Serves 8-12.
19.50
Half Pie; Serves 4-6.

HOUSEMADE FRESH MAPLE WHIPPED CREAM V | GF 15.75/qt

AUTUMN SPECIALTIES

***MINIATURE WHOOPIE PIES** V Minimum 2dz. 22.85/dz
Red velvet and gingerbread with cream cheese filling.

***MINIATURE GINGER OATMEAL CREME PIES** VGN 30.00/dz
Vanilla pear creme filling.

***FANCY PASTRY ASSORTMENT** V | N Minimum 2dz. 29.85/dz
Chocolate striped eclairs, mango lassi cream puffs, fresh fruit tarts, and turtle cheesecake tarts.

DESSERT BITE ASSORTMENT N Minimum 3dz. 18.85/dz
Housemade peanut butter cups and maple cluster candy bars, passion fruit and white mint gourmet marshmallows, peppermint patty and Oreo® rice krispy treats.

***TIRAMISU** V 54.85
Layers of espresso soaked ladyfingers and mascarpone mousse, topped with cocoa powder. Served family style.
4lbs; Serves 12-16.

***FRENCH MACARON ASSORTMENT** V | N | GF Minimum 2dz. 25.85/dz
Espresso martini, white chocolate pistachio, and spiced cranberry.

***DIPPED STRAWBERRY COLLECTION** V | GF 42.85/dz
Dark chocolate orange, passion fruit, and glitter chai.

CUT-OUT COOKIE DECORATING KIT V 32.00
Seasonal shortbread cookies, assorted buttercream frosting colors, sprinkles and sugars.
1 dozen 2-3" cookies per kit.

FRESH SLICED FRUIT DISPLAY VGN | GF 56.95
Small 4lbs; Serves 8-12.
79.50
Medium 6lbs; Serves 15-19.

WINTER CITRUS FRUIT DISPLAY V | GF 48.85
Sliced winter citrus fruits and chili lime jicama, garnished with pomegranate seeds and kiwi.
2.5lbs; Serves 8-12.



Autumn Entertaining

ORDERING GUIDELINES

This menu may be used for catering orders 9/14/26 – 11/24/26. All prices and menus are subject to change without notice. Please consult our year round menus for complete ordering guidelines, policies, and procedures which apply on all dates. Your choice of Visa, MasterCard, Discover, or American Express is required with all orders. For larger events, custom menus, and more formal celebrations ask your Event Coordinator about Full Service Catering.

HOW TO ORDER

Online - WWW.CATERINGBYMICHAELS.COM/ORDERCATERING

Email - EVENTS@CATERINGBYMICHAELS.COM

Call or Text - (847) 966-6555

PRESENTATION

Catering by Michaels beautifully arranges and decorates most food presentations on Terra 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. Our new premium Verdeau display platters and bowls are available upon request and priced based on the size of your order. 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.

Because of delivery schedules that fill quickly, we recommend that you place your order as early as possible to ensure your choice of delivery time.

DELIVERY DETAILS

All deliveries (except "hot food") have **a minimum 1 hour time frame.**

We recommend you schedule your delivery in a time frame at least 1/2 hour before you plan to serve. Please factor in the time it takes to access your building or facility (such as dock waiting time, security check-in, etc.) and the time it will take our on-site service representative to check-in your order.

Our delivery charges are calculated by location. If you have requested service equipment such as chafing dishes, there will be an additional pick-up charge. 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. Deliveries are available until 5:30pm on Weekdays, 5:00pm on Sunday, and until 6:00pm on Saturday with a standard delivery charge. Deliveries after those times will incur an additional \$45 per half-hour until 8:00pm. Please consult your catering event coordinator to schedule special deliveries between 8:00pm and 6:30am.



Autumn Entertaining

ORDERING GUIDELINES

PICKUP ORDER DETAILS

Orders of any size may be picked up from our kitchen in Morton Grove, **Monday-Friday 8:30am-5:00pm** and **Saturday 9:00am-1:00pm**.

CHANGING ORDERS

If you need to increase, decrease, or cancel your order, please follow these guidelines:

Decreases to orders require **72-hours notice**.

Additions to orders require **72-hours notice**.

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

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 to 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.

Events with service staff that are cancelled less than 8 days before the event date will be charged the full amount for catering and staff.

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.

