

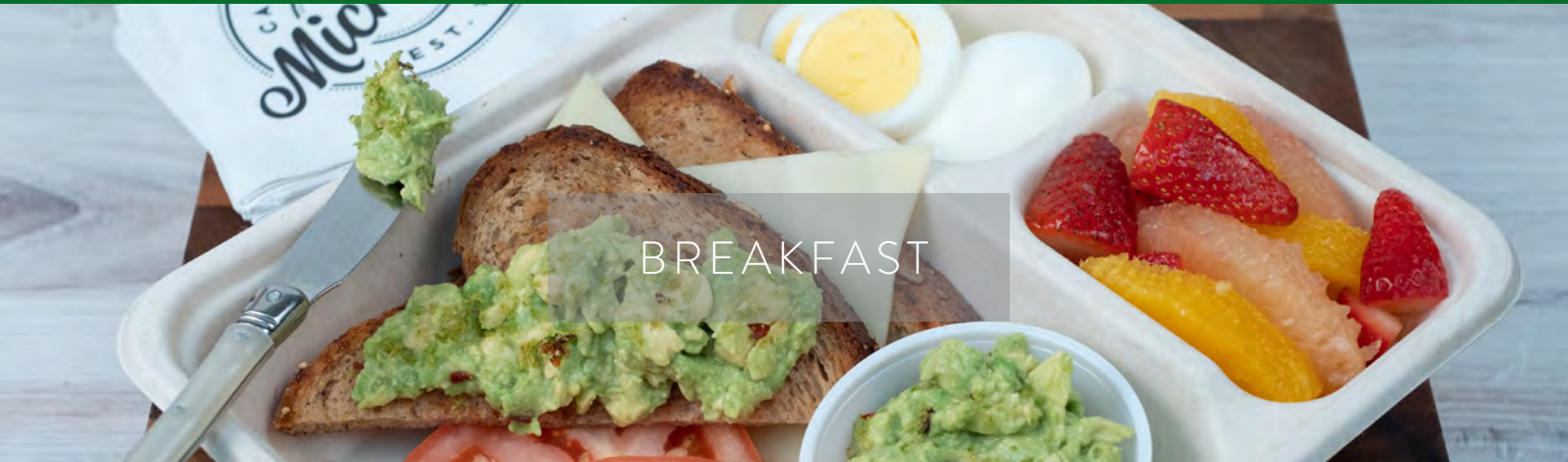


Delivery Express

2023

Delivery Express

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



BREAKFAST

COLD BREAKFAST BOX

Minimum 6 (of each type)

HOUSEMADE GRANOLA V | N

Housemade nut-free granola.
Miniature butter croissant
With whipped butter, margarine, and preserves.
Freshly baked miniature muffin and Danish. N
Fresh fruit salad.

AVOCADO TOAST V

9-grain toast, avocado mash, sliced tomato, and Swiss cheese.
Hard boiled & peeled eggs.
Citrus salad:
Ruby red grapefruit and navel oranges, garnished with fresh strawberries.

CONTINENTAL V | N

Miniature butter croissant
With whipped butter, margarine, and preserves.
Greek yogurt cup.
Miniature morning pastry of the day. N
Citrus salad:
Ruby red grapefruit and navel oranges, garnished with fresh strawberries.

LOX & BAGEL N

Freshly baked New York bagel with Nova lox.
Plain and chive whipped cream cheese packets, sliced tomato, shaved red onion, cucumber, and black olives.
Housemade dried fruit granola bars N
With dried apricots, cranberries, dates, toasted coconut, and almonds.
Fresh fruit salad.

INDIVIDUAL COLD BREAKFAST

Minimum 6 (of each type)

CHIA PUDDING AND BERRY PARFAIT VGN | GF

Coconut milk chia pudding, strawberry puree, fresh blueberries, raspberries, and strawberries served in a disposable cup.

ROSE GREEK YOGURT PANNA COTTA N

Garnished with fresh berries, toasted pistachios, golden raisins, strawberry pearls, and honeycomb, served in an individual jar with embossed lid.
4floc each.

FRESH FRUIT SALAD VGN | GF

Individual 8oz cup.

ASSORTED INDIVIDUAL GREEK YOGURT V | GF

HOT BREAKFAST BOX

Minimum 6 (of each type)

15.85

SOUTHWESTERN

Breakfast burrito with green pepper, onion, tomato, chorizo, eggs, and Monterey Jack cheese, wrapped in a flour tortilla. Served with housemade salsa.
Santa Fe potatoes sauteed with scallions, red bell peppers, and chipotle peppers.

12.00

16.85

VEGAN SOUTHWESTERN VGN

Breakfast burrito with scrambled tofu, "chorizo," bell peppers, onions, mushrooms, tomatoes, and shredded "mozzarella," wrapped in a flour tortilla. Served with housemade salsa.
Santa Fe potatoes sauteed with scallions, red bell peppers, and chipotle peppers.

13.00

15.85

PANCAKE WRAPPED SAUSAGE

Pancake wrapped breakfast sausage, skewered and drizzled with smoked paprika honey.
Smashed Yukon potato and onion hash.

12.00

INDIVIDUAL HOT BREAKFAST

Minimum 6 (of each type)

22.85

CHORIZO & EGG BREAKFAST BURRITO

Green pepper, onion, tomato, chorizo, eggs, and Monterey Jack cheese, wrapped into a flour tortilla. Served with housemade salsa.

6.50

VEGAN BREAKFAST BURRITO WITH TOFU VGN

Scrambled tofu, "chorizo," bell peppers, onions, mushrooms, tomatoes, and shredded "mozzarella," wrapped in a flour tortilla. Served with housemade salsa.

6.85

CHICKEN SAUSAGE & EGG BREAKFAST BURRITO

With bacon jam, caramelized onions, and cheddar cheese, wrapped in a flour tortilla. Served with housemade salsa.

6.00

EGG & CHEESE BREAKFAST SANDWICH V

Poached egg and American cheese on a toasted English muffin.

6.00

MICHAELS BREAKFAST SANDWICH

Poached egg, Canadian bacon, and American cheese on a toasted English muffin.

6.00

HAM & JAM BREAKFAST SANDWICH

Poached egg, sliced Black Forest ham, cheddar cheese, and raspberry jam on a toasted brioche bun.

9.00

MICHAELS VEGAN BREAKFAST SANDWICH VGN

JUST Egg® patty, Impossible® "sausage" patty, baby arugula, and calabrian chili spread on a toasted English muffin.

8.00

3.50

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SANDWICHES

Bag lunch includes sandwich, piece of whole fruit, bag of chips.

Box lunch includes sandwich, dill pickle, fruit salad, grain salad, bag of chips.

Mini sandwich buffet includes selection of 3 types of sandwiches, fruit kebobs, grain salad of the day.

**Any miniature sandwich buffet containing higher priced selections will be charged at higher price per person.*

GRILLED VEGETABLE **VGN**

With roasted red pepper hummus on freshly baked bread.

FRESH VEGETABLE & CHEESE **V**

With dill havarti, cheddar, tomato, and English cucumber with cucumber dill sauce on freshly baked bread.

GRILLED PORTOBELLO MUSHROOM EXTRAORDINARY **V**

With roasted garlic hummus, roasted red pepper, and smoked provolone on freshly baked bread.

TRADITIONAL WHITE ALBACORE TUNA SALAD

With sliced tomato and romaine lettuce on freshly baked bread.

FINE HERB CHICKEN SALAD

With romaine lettuce on freshly baked bread.

GRILLED CHICKEN BREAST

With raspberry mayonnaise and romaine lettuce on freshly baked bread.

CHICKEN CLUB EXTRAORDINARY

With grilled chicken breast, romaine lettuce, bacon, tomato, avocado, and mayonnaise on freshly baked bread.

TURKEY BREAST EXTRAORDINARY

With Gruyere Swiss, romaine lettuce, and cranberry jelly on freshly baked bread.

HAM 'N CHEDDAR

With honey Dijon mustard sauce and romaine lettuce on freshly baked bread.

VIETNAMESE PORK BAHN MI EXTRAORDINARY **N**

Grilled & marinated pork, carrots, red onion, cucumber, radish, jalapeño, cilantro, and peanuts with spicy peanut aioli on freshly baked bread.

MEDIUM RARE BEEF SIRLOIN

With sliced tomato and horseradish chive sauce on freshly baked bread.

SHORT RIB EXTRAORDINARY

Hoisin braised short rib, with caramelized red onion, romaine lettuce, cheddar cheese, and mustard mayonnaise on freshly baked bread.

FULL SIZED SANDWICH BAG LUNCH
Min. 6 (of each type)

FULL SIZED SANDWICH BOX LUNCH
Min. 6 (of each type)

MINIATURE SANDWICHES BY THE DOZEN
Min. 2 dz (of each type)

MINIATURE SANDWICH BUFFET
Min. 10 (per person)

15.00

19.25

58.00/dz

16.50/pp*

13.00

17.25

45.00/dz

16.50/pp*

16.00

20.25

72.00/dz

19.50/pp

14.00

18.25

55.00/dz

16.50/pp*

14.00

18.25

55.00/dz

16.50/pp*

15.00

19.25

55.00/dz

16.50/pp*

16.00

20.25

72.00/dz

19.50/pp

17.00

21.25

72.00/dz

19.50/pp

15.00

19.25

64.00/dz

16.50/pp*

17.00

21.25

76.00/dz

19.50/pp

18.00

22.25

84.00/dz

19.50/pp

19.00

23.25

96.00/dz

19.50/pp

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INDIVIDUAL ENTRÉE SALAD

Minimum 6 (of each type)

GRILLED VEGETABLE COBB SALAD V | GF 17.00

Chopped carrot, green beans, red onion, artichoke hearts, radicchio, corn, yellow squash, celery, avocado, and tomato on a bed of chopped mixed greens, with shredded Parmesan cheese and our mustard cracked pepper vinaigrette.

HOLIDAY SALAD V | N | GF 23.00

Fresh mesclun greens, sun-dried cherries, toasted walnuts, pomegranate, and crumbled blue cheese, with our house pomegranate-sherry vinaigrette.

CHEF'S SALAD 17.00

Juliened sirloin, turkey breast, ham, Swiss cheese, cheddar cheese, Roma tomato, hard boiled eggs, cucumber, black olives, croutons, and carrots over red cabbage, iceberg, and romaine lettuce served with Thousand Island dressing.

CHINESE CHICKEN SALAD N 21.00

Grilled breast of chicken, shredded iceberg and romaine lettuce, celery, red pepper, green onion, cilantro, mandarin oranges, almonds, sesame seeds, and rice stick noodles, with our sesame soy vinaigrette.

CHOPPED TUSCAN CHICKEN SALAD GF 21.00

Chopped crisp head & red leaf lettuce, diced grilled chicken breast, diced tomatoes, red onion, rendered bacon, and crumbled blue cheese tossed with our Italian apple cider vinaigrette.

AUTUMN SALMON SALAD GF 25.00

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



GOURMET BOX LUNCH

Minimum 6 (of each type)

All boxes include one choice of starch, one choice of vegetable, and fresh fruit salad.

CHOICE OF PROTEIN

ITALIAN GRILLED & CHILLED CHICKEN BREAST GF 26.50

HONEY BBQ SALMON FILET 28.00

SATAY KEBOB COMBINATION 29.50

Sesame encrusted satay of marinated beef tenderloin and chicken breast.

BEEF TENDERLOIN GF 39.50

Sliced medium rare beef tenderloin served with horseradish chive sauce.

CHOICE OF STARCH

LEMON JASMINE RICE SALAD V | GF
With red pepper, red onion, and cilantro in a light lemon herb dressing.

TORTELLINI PASTA SALAD V
Tri-colored cheese tortellini, red & green bell peppers, scallions, and Parmesan cheese tossed in a basil red wine vinaigrette.

ROASTED JALAPENO QUINOA SALAD V | GF
With toasted pepitas, red grapes, green onions, feta cheese, and cilantro, tossed in a lime vinaigrette.

FRENCH POTATO SALAD VGN | GF
Oven-roasted new potatoes, fresh green beans, sliced red onion, and Kalamata olives tossed in our housemade rosemary vinaigrette.

CHOICE OF VEGETABLE

GRILLED & CHILLED MARINATED VEGETABLES VGN | GF

ISRAELI VEGETABLE SALAD VGN | GF
Red & green peppers, cucumbers, tomatoes, red onions, parsley, lemon juice, and olive oil.

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

ROASTED CAULIFLOWER & HAZELNUT SALAD VGN | N | GF
With celery and pomegranates in maple sherry vinaigrette.



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HOT ENTRÉE BOWL

Minimum 6 (of each type). Also available as a buffet for a minimum of 15 guests. Ask your Event Coordinator for details.

SEASONAL SPECIAL ENTREE BOWL - TURKEY 24.50

Herb encrusted turkey breast with turkey gravy.
Rosemary herb stuffing.
Traditional mashed potatoes.
Sautéed vegetable medley.

SEASONAL SPECIAL ENTREE BOWL - SIRLOIN 28.50

Sliced beef sirloin with bordelaise sauce.
Orecchiette with white beans and rapini.
Sautéed vegetable medley.

CHANNA MASALA V | GF 15.00

Masala spiced chickpeas stewed with tomato, potato, onion, and jalapeno.
Steamed basmati rice.
Sautéed broccoli & cauliflower with ginger, turmeric, and coconut milk.

CAULIFLOWER STEAK VGN | GF 18.00

Roasted cauliflower steak with green herb chutney.
Grilled vegetable quinoa.
Seasonal grilled vegetable medley.

LEMON THYME CHICKEN 17.50

Lemon thyme boneless chicken breast with lemon thyme sauce.
Herbed Israeli couscous.
Sautéed vegetable medley.

TERIYAKI CHICKEN 17.50

Grilled teriyaki-glazed boneless chicken breast.
Soba noodles tossed with grilled zucchini, yellow squash, bell peppers, eggplant, snap peas, scallions, and cucumber.
Spicy roasted cauliflower and edamame.

SALMON PAELLA GF 22.50

Blackened filet of salmon with Creole remoulade.
Saffron scented paella-style rice.
Grilled zucchini.

JUMBO WHITEFISH WITH PARMESAN CRUST 25.50

Parmesan crusted jumbo whitefish with citrus cream sauce.
Herbed Israeli couscous.
Sautéed vegetable medley.

BRAISED SHORT RIB GF 37.50

Braised short rib with red wine demi-glace.
Long grain & wild rice.
Seasonal grilled vegetable medley.



SNACK BOX

Minimum 6 (of each type)

SNACK BOX (1) V | N 9.00

Housemade granola bar, strawberries, grapes, peanut butter, carrot and celery sticks.

SNACK BOX (2) VGN 9.00

Carrot and celery sticks, red bell peppers, grape tomatoes, broccoli florets, pita chips, and white bean hummus.

SNACK BOX (3) V | N | GF 12.00

Hard boiled eggs, cheddar and smoke gouda cheese cubes, grapes, strawberries, and mixed nuts.

SNACK BOX (4) 16.00

Cheddar and dill havarti cheese cubes, mortadella, Genoa salami, salami Toscano, fig mostarda, and Carr's crackers.

DESSERT

Individually wrapped. Minimum 6.

LARGE CHOCOLATE CHUNK COOKIE V 4.00

LARGE M&M CHOCOLATE CHIP COOKIE V 4.00

LARGE OATMEAL RAISIN COOKIE V | N 4.00

LARGE DOUBLE CHOCOLATE CHIP COOKIE V 4.00

LARGE SUGAR COOKIE V 4.00

ASSORTED DESSERT BARS N 2.50

OATMEAL CREME PIES VGN 2.50

FRENCH MACARON ASSORTMENT V | N 5.50

Chef's choice. Wrapped in cellophane with ribbon.
3pc.



Delivery Express

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 and these guidelines apply to orders 10/1/23 – 12/31/23. All prices and menus are subject to change without notice.

HOW TO ORDER

Email – EVENTS@CATERINGBYMICHAELS.COM

Phone – (847) 966-6555

Online – WWW.CATERINGBYMICHAELS.COM/ORDERCATERING

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. The minimum order for cold delivery is \$225 food & beverage. The 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 8/23/22 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



Delivery Express

ORDERING GUIDELINES

CHANGING YOUR ORDER

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.

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 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.

