



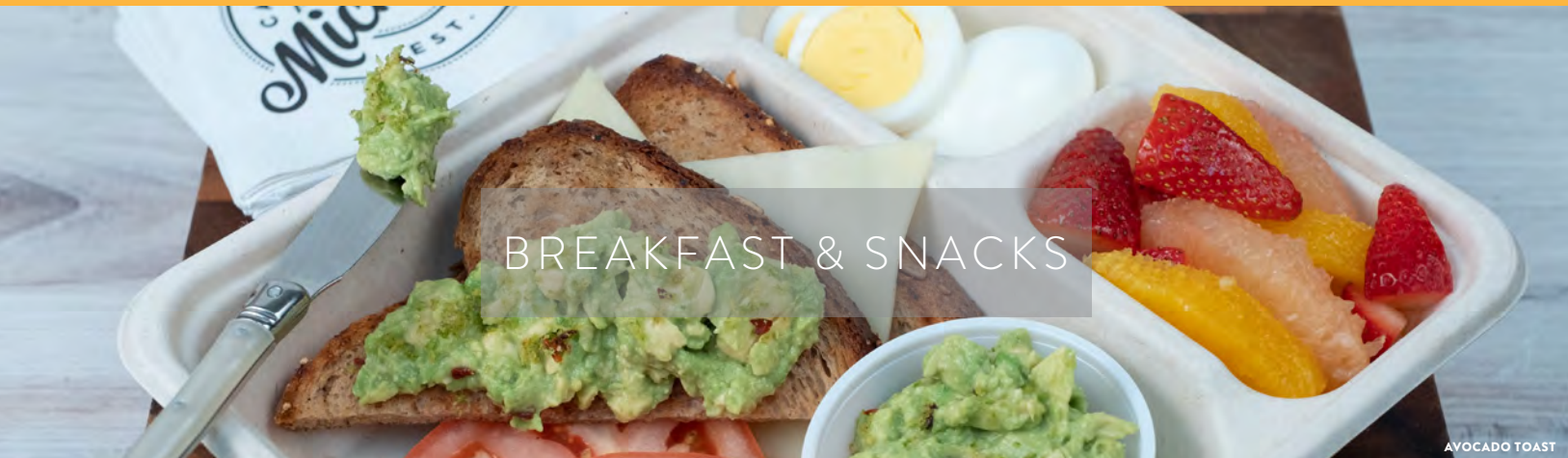
Delivery Express

BEEF TENDERLOIN BOX LUNCH

2026

Delivery Express

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



AVOCADO TOAST

INDIVIDUAL SNACK BOX

Minimum 6 (of each type)

AFTER SCHOOL SNACK **V | N** **12.00**
Housemade granola bar, strawberries, grapes, peanut butter, carrot and celery sticks.

CRUDITE **VGN** **12.00**
Carrot and celery sticks, red bell peppers, grape tomatoes, broccoli florets, pita chips, and white bean hummus.

PROTEIN **V | N | GF** **15.00**
Hard boiled eggs, cheddar and smoked Gouda cheese cubes, grapes, strawberries, and mixed nuts.

CHEESE & CHARCUTERIE **20.00**
Cheddar and dill Havarti cheese cubes, mortadella, Genoa salami, salami Toscano, fig mostarda, and Carr's crackers.



CHEESE & CHARCUTERIE

INDIVIDUAL COLD BOX

Minimum 6 (of each type)

AVOCADO TOAST **V** **15.00**
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.

HOUSEMADE GRANOLA **V | N** **16.00**
Housemade nut-free granola.
Miniature butter croissant
With whipped butter, margarine, and preserves.
Freshly baked miniature muffin and Danish. **N**
Fresh fruit salad.

CONTINENTAL **V | N** **16.00**
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** **23.50**
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.

For a full selection of individual breakfast items, please see our dedicated breakfast menu.



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MINIATURE 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.

Listed breads apply to miniature sandwich option.

GRILLED VEGETABLE VGN

With roasted red pepper hummus on a freshly baked vegan brioche roll.

*FRESH VEGETABLE & CHEESE V

With dill Havarti, cheddar, tomato, and English cucumber with cucumber dill sauce on a freshly baked whole wheat roll.

BULGOGI JACKFRUIT VGN

Shredded spicy Korean jackfruit and sesame kimchi slaw on a freshly baked vegan brioche roll.

TRADITIONAL WHITE ALBACORE TUNA SALAD

With sliced tomato and romaine lettuce on a freshly baked challah knot.

*CHICKEN CLUB

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

CHICKEN BRAVAS

Grilled spicy chicken thigh, roasted red pepper aioli, romaine lettuce, and jalapeño slaw on a freshly baked ciabatta roll.

CHAR SIU CHICKEN

Chinese barbecue chicken thigh, kewpie mayonnaise, and broccoli slaw on a freshly baked pretzel roll.

*TURKEY BREAST

With Gruyere Swiss, romaine lettuce, and cranberry jelly on a freshly baked whole wheat roll.

*PIRI-PIRI TURKEY

Smoked turkey breast, housemade piri-iri sauce, arugula, tomato, house pickled onions, and basil aioli on a freshly baked herbed focaccia roll.

HAM 'N CHEDDAR

With honey Dijon mustard sauce and romaine lettuce on a freshly baked pumpernickel roll.

*HOUSEMADE CORNED BEEF

With yellow mustard on a freshly baked pumpernickel roll.

*BEEF SIRLOIN

Cooked medium rare, with sliced tomato and horseradish chive sauce on a freshly baked brioche roll.

**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)

14.50

18.50

48.00/dz

17.50/pp*

14.50

18.50

48.00/dz

17.50/pp*

18.50

22.50

76.00/dz

19.95/pp

15.50

19.50

55.00/dz

17.50/pp*

17.50

21.50

60.00/dz

17.50/pp*

18.50

22.50

76.00/dz

19.95/pp

18.50

22.50

76.00/dz

19.95/pp

18.50

22.50

74.00/dz

19.95/pp

18.50

22.50

74.00/dz

19.95/pp

16.50

20.50

64.00/dz

17.50/pp*

21.50

25.50

90.00/dz

19.95/pp

21.50

25.50

90.00/dz

19.95/pp



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INDIVIDUAL ENTRÉE SALAD

Minimum 6 (of each type)

CHOPPED GARBAGE SALAD **V** 15.00

Mixed chopped greens with tomatoes, red and green pepper, carrot, egg, mushroom, red onion, hearts of palm, broccoli florets, beets, celery, roasted corn, jicama, Monterey Jack cheese, Israeli couscous, sesame seeds, and our al pastor vinaigrette.

GRILLED VEGETABLE COBB SALAD **V | GF** 16.00

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** 20.00

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

CHEF'S SALAD 18.00

Julienned 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.

VIETNAMESE CHICKEN SALAD 18.00

Spicy honey grilled chicken breast with bok choy, napa cabbage, radishes, scallion, red bell pepper, and cucumber tossed with our Vietnamese vinaigrette.

* CHOPPED TUSCAN CHICKEN SALAD **GF** 18.00

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

CHICKEN CAESAR SALAD **GF** 20.00

Romaine lettuce, quartered eggs, grated Parmesan, and Parmesan frico chips, tossed in our famous housemade Caesar dressing, topped with a grilled Italian marinated chicken breast.

* AUTUMN SALMON SALAD **GF** 26.00

Mixed field greens, teardrop tomato, English cucumber, red and yellow bell pepper, julienned beets, and red onion, accompanied by our housemade Champagne-Dijon vinaigrette, topped with a honey mustard marinated filet of Atlantic salmon.

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

GREEK GRILLED & CHILLED CHICKEN BREAST **GF** 28.50

HONEY BBQ SALMON FILET 32.00

SATAY KEBOB COMBINATION 34.00

Sesame encrusted satay of marinated beef tenderloin and chicken breast.

BEEF TENDERLOIN **GF** 48.00

Sliced medium rare beef tenderloin served with horseradish chive sauce.

CHOICE OF STARCH

CHICKPEA CARROT SALAD **VGN | GF**

With toasted pepitas, golden raisins, dill, and lemon.

PESTO ORECCHIETTE PASTA SALAD **VGN**

With cherry tomatoes, shaved fennel, Tuscan kale, and plant-based Parmesan cheese.

ROASTED JALAPENO QUINOA SALAD **V | GF**

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

* TORTELLINI PASTA SALAD **V**

Tri-colored cheese tortellini, red and green bell peppers, scallions, and Parmesan cheese tossed in a basil red wine 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.

* FRENCHED GREEN BEAN SALAD **V | N | GF**

With watercress, Gala apples, grape tomatoes, shaved Parmesan, and candied walnuts, tossed in herbed buttermilk dressing.



GRILLED VEGETABLE COBB SALAD



CHICKPEA CARROT SALAD



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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.

CHANNA MASALA **V** | **GF** 15.00

Masala spiced chickpeas stewed with tomato, potato, onion, and jalapeño.
Steamed basmati rice.
Sautéed broccoli and 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.

CALABACITAS BURRITO **VGN** 15.00

Spit roasted, marinated, and sautéed yellow squash, zucchini, corn, and tomato.
Mexican rice with peas and potatoes.
Refried beans.
Housemade salsa.

CHICKEN TINGA BURRITO **GF** 18.00

Shredded chicken in a chipotle tomato sauce.
Mexican rice with peas and potatoes.
Refried beans.
Housemade salsa.

TERIYAKI CHICKEN 19.00

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.

LEMON THYME CHICKEN 19.50

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

GRECIAN SALMON 25.50

Lemon oregano-marinated grilled filet of salmon.
Herbed fine couscous.
Grilled zucchini.
Harissa hot sauce.

JUMBO WHITEFISH WITH PARMESAN CRUST 26.50

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

* SEASONAL SPECIAL TURKEY 25.50

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

* SEASONAL SPECIAL SIRLOIN 34.50

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

DESSERT

Individually wrapped. Minimum 6.

LARGE CHOCOLATE CHUNK COOKIE **V** 4.50

LARGE M&M CHOCOLATE CHIP COOKIE **V** 4.50

LARGE OATMEAL RAISIN COOKIE **V** | **N** 4.50

LARGE DOUBLE CHOCOLATE CHIP COOKIE **V** 4.50

LARGE SUGAR COOKIE **V** 4.50

ASSORTED DESSERT BARS **N** 2.85

OATMEAL CREME PIES **VGN** 3.50

FRENCH MACARON ASSORTMENT **V** | **N** | **GF** 5.25

Chef's choice. Two pieces, wrapped in cellophane with ribbon.



CAULIFLOWER STEAK



LARGE M&M CHOCOLATE CHIP COOKIE



Delivery Express

ORDERING GUIDELINES

This menu may be used for orders 9/14/26-12/31/26. Please consult our year round menus for complete ordering guidelines, policies, and procedures which apply on all dates except certain holidays.

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. All prices and menus are subject to change without notice.

HOW TO ORDER

Email - EVENTS@CATERINGBYMICHAELS.COM

Call or Text - (847) 966-6555

Online - WWW.CATERINGBYMICHAELS.COM/ORDERCATERING

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. Packaging and presentation will be all disposable on select holiday dates. 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. The minimum order for cold delivery is \$350 food & beverage. The 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



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.

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.

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.

