



Autumn Express

COVID continues to throw us curveballs and we continue to adapt.

This menu is a supplement to our full seasonal menus. Here you will find a number of individually packaged options for corporate events and other COVID conscious gatherings. We have also added a few of our most popular a la carte items that wouldn't normally be available during this time of year, but have been requested frequently.

Whether you are having a small gathering in your home, want to stock your freezer, need weekly family meals or are bringing your team back to the office for your first in person meeting, we have something for everyone. To us, there is no better form of comfort than food and we are here to help you celebrate, meet and gather in whatever way feels right to you.

Need something that you don't see on this menu? Reach out to us and one of our Event Coordinators will be happy to try and find a solution for your needs.

— ASK US ABOUT OUR FULL FALL MENU & SPECIAL HOLIDAY MENUS —

2021

Autumn Express

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



DAILY MENU

COLD BREAKFAST BOX

Minimum 6 (of each type)

HOMEMADE GRANOLA V | N

Homemade nut-free granola.

Miniature butter croissant.

With whipped butter, margarine, and preserves.

Freshly baked miniature muffin. N

Freshly baked miniature Danish.

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.

Homemade 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.

YOGURT, GRANOLA & BERRY PARFAIT V | N

With fresh blueberries, raspberries and strawberries. Served in a disposable cup.

FRESH FRUIT SALAD VGN | GF

Individual 8oz cup

INDIVIDUAL HOT BREAKFAST

Minimum 6 (of each type)

12.00

CHORIZO & EGG BREAKFAST BURRITOS (6" TORTILLA)

4.50

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

VEGAN BREAKFAST BURRITOS WITH TOFU (6" TORTILLA) VGN

5.50

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

12.00

CHICKEN SAUSAGE & EGG BREAKFAST BURRITO (6" TORTILLA)

4.50

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

EGG & CHEESE BREAKFAST SANDWICH V

4.50

Poached egg and American cheese on a toasted English muffin.

12.00

HAM & JAM BREAKFAST SANDWICH

7.00

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



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A LA CARTE MINIATURE SANDWICHES

Minimum 2 dozen (of each type).

FRITTATA EXTRAORDINARY MINIATURE SANDWICH V 45.00/dz
Spinach and mushroom frittata, with caramelized onion, tomato, romaine lettuce, and herbed mayonnaise on freshly baked bread.

GRILLED VEGETABLE MINIATURE SANDWICH VGN 48.00/dz
With roasted red pepper hummus on freshly baked bread.

CHICKEN TINGA EXTRAORDINARY MINIATURE SANDWICH 55.00/dz
Tinga de pollo, shredded iceberg lettuce, red onion, tomato, pepper jack cheese, and avocado tomatillo salsa on freshly baked bread.

GRILLED CHICKEN BREAST MINIATURE SANDWICH 55.00/dz
With raspberry mayonnaise and romaine lettuce on freshly baked bread.

HAM 'N CHEDDAR MINIATURE SANDWICH 55.00/dz
With honey Dijon mustard sauce and romaine lettuce on freshly baked bread.

TURKEY BREAST EXTRAORDINARY MINIATURE SANDWICH 55.00/dz
With Gruyere Swiss, romaine lettuce, and cranberry jelly on freshly baked bread.

MEDIUM RARE BEEF SIRLOIN EXTRAORDINARY MINIATURE SANDWICH 69.00/dz
With caramelized onions, roasted bell peppers, aged cheddar cheese, and horseradish chive sauce on freshly baked bread.

SHORT RIB EXTRAORDINARY MINIATURE SANDWICH 69.00/dz
Hoisin braised short rib, with caramelized red onion, romaine lettuce, cheddar cheese, and mustard mayonnaise on freshly baked bread.

TRADITIONAL WHITE ALBACORE TUNA SALAD MINIATURE SANDWICH 48.00/dz
With sliced tomato and romaine lettuce on freshly baked bread.



A LA CARTE SALAD

RED SKIN POTATO SALAD V | GF Minimum 2lbs. 6.50/lb
Red skin potatoes, red onions and dill tossed in a creamy dressing, garnished with scallions and red pepper.

BOWTIE PASTA SALAD V Minimum 2lbs. 7.50/lb
With sliced Roma tomato, fresh basil and mozzarella in our garlic infused olive oil.

EGG SALAD V | GF Minimum 2lbs. 6.00/lb
Hard-boiled egg and scallion tossed in a traditional aioli dressing.

FINE HERB CHICKEN SALAD GF Minimum 2lbs. 14.00/lb

TRADITIONAL CREAMY WHITE ALBACORE TUNA SALAD GF Minimum 2lbs. 14.00/lb
With celery, onion, and hard-boiled egg.

CHINESE CHICKEN SALAD N 57.50
Juliened breast of chicken tossed with romaine and iceberg lettuce, celery, green onion, cilantro, red bell pepper, mandarin oranges, toasted sliced almonds, sesame seeds, and rice noodles, accompanied by our soy sesame vinaigrette.
5lbs; Serves 6-8 as an entree or 12-16 as an accompaniment.

FULL SIZE SANDWICH BOX LUNCH

Minimum 2 (of each type). All box lunches include bag of potato chips, fresh fruit salad, grain salad of the day, and a dill pickle spear.

GRILLED VEGETABLE SANDWICH VGN 15.00
With roasted red pepper hummus on freshly baked bread.

GRILLED CHICKEN BREAST SANDWICH 15.50
With raspberry mayonnaise and romaine lettuce on freshly baked bread.

TURKEY BREAST EXTRAORDINARY SANDWICH 15.50
With Gruyere Swiss, romaine lettuce, and cranberry jelly on freshly baked bread.

HAM 'N CHEDDAR SANDWICH 15.50
With honey Dijon mustard sauce and romaine lettuce on freshly baked bread.

MEDIUM RARE BEEF SIRLOIN EXTRAORDINARY SANDWICH 19.50
With caramelized onions, roasted bell peppers, aged cheddar cheese, and horseradish chive sauce on freshly baked bread.

TRADITIONAL WHITE ALBACORE TUNA SALAD SANDWICH 15.00
With sliced tomato and romaine lettuce on freshly baked bread.



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INDIVIDUAL ENTRÉE SALAD

Minimum 2 (of each type)

HOLIDAY SALAD V | N | GF

17.50

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

CHINESE CHICKEN SALAD N

16.50

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.

GOURMET BOX LUNCH

Minimum 4 (of each type)

ZA'ATAR CHICKEN BREAST GF

19.50

Grilled & chilled za'atar chicken breast with lemon aioli.
Roasted jalapeno quinoa salad.

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

Grilled & chilled marinated vegetables.

Fresh fruit salad.

ITALIAN GRILLED & CHILLED CHICKEN BREAST N

19.50

Italian grilled & chilled boneless chicken breast.

Couscous primavera.

Herbed Israeli couscous with yellow squash, zucchini, red onions, green & red peppers, mushrooms, eggplant, and fresh herbs tossed in lemon vinaigrette.

Cranberry & pecan Brussels sprout salad. N

Tossed with lemon vinaigrette.

Fresh fruit salad.

ITALIAN GRILLED & CHILLED SALMON FILET N

22.50

Italian grilled & chilled salmon filet.

Couscous primavera.

Herbed Israeli couscous with yellow squash, zucchini, red onions, green & red peppers, mushrooms, eggplant, and fresh herbs tossed in lemon vinaigrette.

Cranberry & pecan Brussels sprout salad. N

Tossed with lemon vinaigrette.

Fresh fruit salad.

BEEF TENDERLOIN

39.50

Sliced medium rare beef tenderloin.

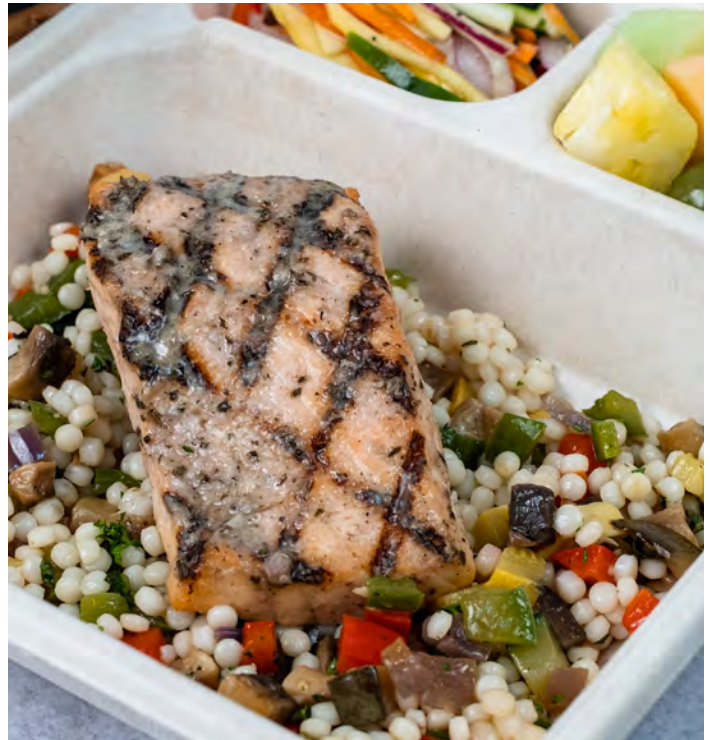
Served with horseradish chive sauce.

Roasted jalapeno quinoa salad.

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

Grilled & chilled marinated vegetables.

Fresh fruit salad.



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ENTRÉE BOWL

Minimum 6 (of each type)

LEMON THYME CHICKEN

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

JUMBO WHITEFISH WITH PARMESAN CRUST

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

BRAISED SHORT RIB GF

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

CAULIFLOWER STEAK V | GF

Roasted cauliflower steak.
With green herb chutney.
Long grain & wild rice.
Seasonal grilled vegetable medley.

SEASONAL SPECIAL—TURKEY

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

SEASONAL SPECIAL—SIRLOIN

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



SNACK BOX

Minimum 4 (of each type)

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|--------------|----------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| 15.00 | SNACK BOX (1) V N
Homemade granola bar, strawberries, grapes, peanut butter, carrot and celery sticks. | 6.50 |
| 22.50 | SNACK BOX (2) VGN
Carrot and celery sticks, red bell peppers, grape tomatoes, broccoli florets, pita chips, and white bean hummus. | 6.50 |
| 25.50 | SNACK BOX (3) V N
Hard boiled eggs, cheddar and smoke gouda cheese cubes, grapes, strawberries, and mixed nuts. | 8.00 |
| 25.50 | SNACK BOX (4)
Cheddar and dill havarti cheese cubes, mortadella, Genoa salami, salami Toscano, fig mostarda, and Carr's crackers. | 13.50 |

DESSERT

Individually wrapped.

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|--------------|----------------------------------------------|-------------|
| 15.00 | LARGE M&M CHOCOLATE CHIP COOKIE V | 2.75 |
| | LARGE OATMEAL RAISIN COOKIE V N | 2.75 |
| | LARGE DOUBLE CHOCOLATE CHIP COOKIE V | 2.75 |
| 16.50 | LARGE SUGAR COOKIE V | 2.75 |



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ORDERING GUIDELINES

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

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

HOW TO ORDER

Online – WWW.CATERINGBYMICHAELS.COM/ORDERCATERING

Email – EVENTS@CATERINGBYMICHAELS.COM

Phone – (847) 966-6555

PRESENTATION

Catering By Michaels beautifully arranges and decorates most food presentations on disposable trays. Due to COVID our baskets are not available at this time. Disposable tongs, spoons, cake servers and any other serving pieces necessary to properly present your meal are available by request.

PLACING YOUR ORDER

Due to COVID and limited staffing we need a bit more notice than normal. 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 \$100 food & beverage. Minimum order for hot delivery is \$300 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 + \$30	Standard fee + \$30	Standard fee + \$30
6:30am - 5:00pm	Standard fee	Standard fee	Standard fee
5:00pm - 5:30pm	Standard fee	Standard fee	Standard fee + \$30 per half hour after 5:00pm
5:30pm - 6:00pm	Standard fee + \$30 per half hour after 5:30pm	Standard fee	
6:00pm - 8:00pm		Standard fee + \$30 per half hour after 6:00pm	
8:00pm - Midnight	Quoted by request	Quoted by request	Quoted by request



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ORDERING GUIDELINES

CHANGING YOUR ORDER

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

Decreases in orders require **48 hours notice**.

Additions in orders require **48 hours notice**.

Additions made less than 48 hours in advance will be subject to menu minimums.

For example we require a minimum order of 1dz. 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 **48 hours notice**.

Orders cancelled with 48+ hours notice will have no additional charge. Orders cancelled with 24-48 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.



We are proud to be the only caterer in North America that is both Green Restaurant Certified and Green Seal Certified.

Catering by Michaels meets Green Seal™ Standard GS-55 based on purchase of sustainably-sourced food, waste minimization, use of verified environmentally-preferable products, and conservation of energy and water. GreenSeal.org

LCA LEADING CATERERS OF AMERICA

