



BREAKFAST BUFFET

# BREAKFAST

## DELIVERY





# BREAKFAST

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

## BREAKFAST PACKAGES

The following selections are presented in compostable wood trays, with hot food in your choice of foil pans, stainless steel pans, or Pyrex dishes. They are designed to be served buffet style. The per person price does not include the cost of service personnel, equipment, disposables, delivery, or sales tax. Our breakfast packages are offered as complete menus without substitutions. All items within each package are also available a la carte. If you have specific preferences for your menu or dietary restrictions, our Event Coordinators will gladly curate a custom menu tailored to your needs.

### CONTINENTAL BREAKFAST

#### CHOOSE ONE:

**FRESHLY BAKED MINIATURE BAGELS AND BIALYS** V  
With plain and chive cream cheese packets.

**FRESHLY BAKED MINIATURE BUTTER CROISSANTS** V  
With whipped butter, margarine, and preserves.

#### INCLUDES:

**MINIATURE MORNING SWEETS** V | N

**SLICED FRUIT DISPLAY** VGN | GF

#### Price Per Person

8-14	10.40/pp
15-24	9.90/pp
25-49	9.35/pp
50+	8.85/pp

### HURRY UP AND EAT

#### CHOOSE ONE:

#### ♥MICHAELS BREAKFAST SANDWICH

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

**MICHAELS VEGAN BREAKFAST SANDWICH** VGN +4.00/pp  
"JUST Egg"® patty, Impossible "Sausage" Patty®, baby arugula, and calabrian chili spread on a toasted English muffin.

#### INCLUDES:

**CRISPY HASH BROWN CAKE** V | GF

**MINIATURE FRESH FRUIT KEOB** VGN | GF

#### Price Per Person

10-14	10.40/pp
15-24	9.90/pp
25-49	9.35/pp
50+	8.85/pp

### ICON KEY:

♥ The heart icon represents the favorites of our team as well as our most popular items with our clients.

🥚 The egg icon represents menu items that can be made with egg whites upon request for an additional charge.

### DIY PARFAIT PARTY

#### ASSORTMENT OF FLAVORED GREEK YOGURT CUPS V | N

Served with toppings to include granola, assorted dried fruits, pepitas, sliced almonds, chia seeds, chocolate chips, shredded coconut, and seasonal fruit compote.

#### ASSORTED FRESH BERRIES VGN | GF

Blackberries, strawberries, blueberries, and raspberries.

#### BANANA CHOCOLATE CHIP OATMEAL BREAKFAST BAR V

#### Price Per Person

10-14	22.65/pp
15-24	21.50/pp
25-49	20.40/pp
50+	19.25/pp

### FRESH START

#### ASSORTMENT OF HOUSEMADE GRANOLA BARS V | N

#### ASSORTMENT OF FLAVORED GREEK YOGURT V | GF

#### FRESHLY BAKED ASSORTED MINIATURE MUFFINS V

#### SLICED FRUIT DISPLAY VGN | GF

#### Price Per Person

10-14	10.75/pp
15-24	10.50/pp
25-49	9.70/pp
50+	9.15/pp



ASSORTED PASTRIES



# BREAKFAST

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## SOUTHWESTERN SUNRISE

### CHOOSE ONE:

#### **SOUTH OF THE BORDER FRITTATA** GF

With chorizo, red and green pepper, and jalapeño jack cheese, accompanied by diced red onion, diced tomatoes, guacamole, and housemade salsa.

#### **CHORIZO AND EGG BREAKFAST BURRITO**

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

#### **SANTA FE SCRAMBLE** V

Scrambled eggs, red and green pepper, onion, mushroom, and tomato sprinkled with Chihuahua cheese and cilantro, accompanied by housemade salsa and warm flour tortillas.

### CHOOSE ONE:

#### **YUKON POTATO HASH** V | GF

Smashed Yukon potatoes and onions.

#### **SANTE FE POTATOES** VGN | GF

Sauteed with scallions, red bell peppers, and chipotle peppers.

### INCLUDES:

#### **SLICED FRUIT DISPLAY** VGN | GF

#### Price Per Person

10-14	13.85/pp
15-24	13.15/pp
25-49	12.45/pp
50+	11.75/pp

## CHICAGO SPECIAL

### **FLUFFY SCRAMBLED EGGS** V | GF

#### **THICK SLICED BACON** GF

#### **CHICKEN APPLE BREAKFAST SAUSAGE** GF

#### **YUKON POTATO HASH** V | GF

Smashed Yukon potatoes and onions.

### OPTIONAL ADD-ON:

#### **MINIATURE MORNING SWEETS** V | N

2.85/pp

#### Price Per Person

10-14	20.45/pp
15-24	19.45/pp
25-49	18.40/pp
50+	17.40/pp



CHICAGO SPECIAL BREAKFAST





# BREAKFAST

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## PLANT POWERED

### CHOOSE ONE:

#### 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.

#### TOFU CHORIZO SCRAMBLE VGN | GF

Vegan "chorizo," tofu, bell peppers, mushrooms, and onions sautéed with tomatoes and a chiffonade of fresh basil.

### CHOOSE ONE:

#### VEGAN CHORIZO POTATO HASH VGN | GF

Sautéed vegan "chorizo," potatoes, and jalapeno peppers, topped with shredded "mozzarella," chopped cilantro, and sliced scallions.

#### HASH BROWNED POTATOES VGN | GF

### INCLUDES:

#### MINIATURE PUMPKIN MUFFINS VGN

#### SLICED FRUIT DISPLAY VGN | GF

#### Price Per Person

10-14	18.85/pp
15-24	17.90/pp
25-49	16.95/pp
50+	16.00/pp

## ♥GOLD COAST AVO TOAST

#### SOURDOUGH AND 9 GRAIN TOAST V

Substitute Gluten Free bread for additional charge.

#### CHILI LIME AVOCADO MASH VGN | GF

#### ASSORTED TOPPINGS V

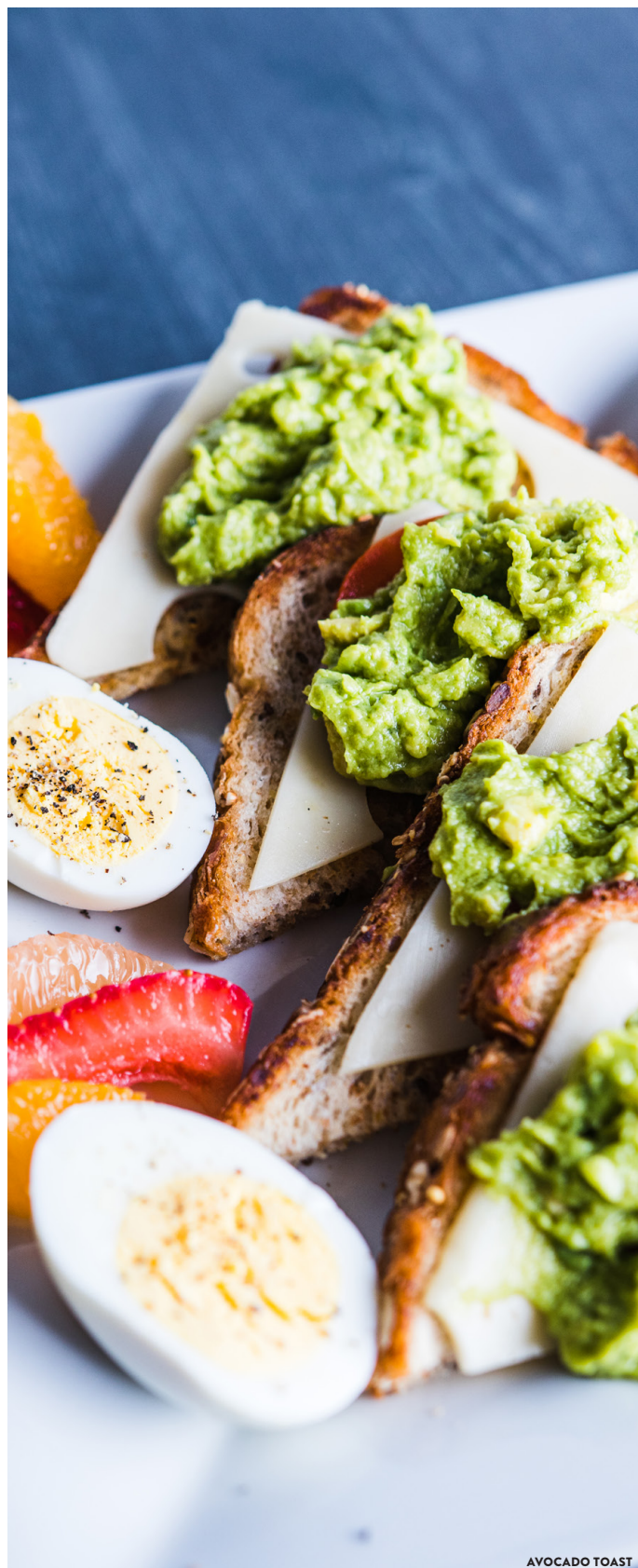
Sliced Swiss cheese, crumbled goat cheese, sliced hard boiled eggs, sliced tomato, sliced radish, sliced jalapeno pepper, pickled onion, and chili crisp.

#### CITRUS SALAD VGN | GF

Citrus salad with ruby red grapefruit and navel oranges, garnished with fresh strawberries.

#### Price Per Person

10-14	21.50/pp
15-24	20.45/pp
25-49	19.35/pp
50+	18.30/pp



AVOCADO TOAST





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## CREATE YOUR OWN BUFFET

Create your perfect breakfast or brunch experience by selecting entrees, sides, and desserts from our extensive a la carte offerings, or feel free to mix and match items from the packages to tailor your meal to your exact preferences and the requirements of your event. All menu items are designed to be served buffet style but can be packaged differently upon request.

Build your own individually packaged box by selecting 1 entree, 1 meat, and 1 potato (minimum 8 boxes of each BYO combination). \$1.50 packaging surcharge applies per box.

## MORNING MAINS

### BREAKFAST BURRITOS

Served with housemade salsa. Minimum 8 unless otherwise noted.  
Small burrito is a 6" tortilla. Large burrito is a 10" tortilla.

Small | Large

- VEGETABLE & EGG V** 6.00 | 9.00/ea  
Scrambled eggs, tomato, green peppers, onions, Monterey jack cheese, and a touch of cilantro, wrapped in a flour tortilla.
- CHORIZO & EGG** 6.50 | 11.00/ea  
Green pepper, onion, tomato, chorizo, eggs, and Monterey Jack cheese, wrapped in a flour tortilla.
- TOFU SCRAMBLE VGN** Minimum 2. 6.85 | 12.00/ea  
Scrambled tofu, "chorizo," bell peppers, onions, mushrooms, tomatoes, and shredded "mozzarella," wrapped in a flour tortilla.
- CHICKEN SAUSAGE AND EGG** 6.50 | 11.00/ea  
With bacon jam, caramelized onions, and cheddar cheese, wrapped in a flour tortilla.

### BREAKFAST SANDWICHES

Minimum 1 dozen unless otherwise noted.

- EGG & CHEESE V** 6.00/ea  
Poached egg and American cheese on a toasted English muffin.
- MICHAELS** 7.00/ea  
Poached egg, Canadian bacon, and American cheese on a toasted English muffin.
- HAM & JAM** 9.00/ea  
Poached egg, sliced Black Forest ham, cheddar cheese, and raspberry jam on a toasted brioche bun.
- EGG, BACON, AND CHEDDAR** 13.00/ea  
Scrambled egg, maple-glazed thick bacon, and cheddar cheese on challah French toast.
- MICHAELS VEGAN VGN** Minimum 2. 11.00/ea  
"JUST Egg"® patty, Impossible "Sausage" Patty®, baby arugula, and calabrian chili spread on a toasted English muffin.



MEXICAN BREAKFAST CASSEROLE

### TEAM SPOTLIGHT: LISA WARE PRESIDENT

Lisa spent the last ten years building her personal brand and developing lifelong relationships in the Chicago events world. She purchased Catering by Michaels (CBM) in 2022 and is the sole owner, with a primary focus on Sales and Marketing. She spends her days leading the sales team, bringing in new business, leading our company culture initiatives, driving the CBM brand to new heights, and challenging the entire team to always go the extra mile.

Year started: 2018

Favorite Item On This Menu: Chia Pudding and Berry Parfait

Fun Fact: Travel is her ultimate passion. There is nothing like immersing oneself into a new place and savoring the incredible cuisine. She has traversed almost every nook and cranny of the United States, clocking in at least an overnight stay in each state, with only Alaska to go – a destination eagerly waiting its turn on her travel bucket list. Her favorite place to date is a tie between Israel and Singapore.



## STRATAS & CASSEROLES

- BUTTERNUT SQUASH AND KALE STRATA V** 52.75  
5lbs; Serves 10-14.
- SAUSAGE, EGG, AND CHEDDAR CHEESE STRATA** 55.85  
6lbs; Serves 10-14.
- MUSHROOM, ASPARAGUS, AND GOAT CHEESE STRATA V** 52.75  
6lbs; Serves 10-14.
- CHILI RELLENO STRATA V** 56.25  
5lbs; Serves 10-14.  
Roasted poblano peppers, red onion, cilantro, Chihuahua cheese, and tomatillo salsa baked with sourdough bread.
- MEXICAN BREAKFAST CASSEROLE GF** 89.95  
6lbs; Serves 10-14.  
Roasted poblano peppers, red pepper, chorizo, onion, and garlic, baked with eggs, cilantro, and jalapeño jack cheese, layered with corn tortillas, and served with salsa and sour cream.
- BREAKFAST STRUDEL V** 48.95  
Serves 12.  
Prepared with scrambled eggs, mushrooms, spinach, tomato, and cheddar cheese.





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## MORNING MAINS CONTINUED

### FRITTATAS

Served with housemade salsa. Individual muffin minimum 1 dozen.  
Vegan frittata individual muffin options available.

- 0 **GRILLED VEGETABLE AND BABY SWISS** V | GF  
12in; Serves 10-14.  
Individual Muffins 56.50  
4.00/ea
- 0 **SPINACH, MUSHROOM AND GRUYERE** V | GF  
12in; Serves 10-14.  
Individual Muffins 62.50  
4.00/ea
- 0 **TOMATO, RED ONION, BASIL AND MOZZARELLA** V | GF  
12in; Serves 10-14.  
Individual Muffins 56.50  
4.00/ea
- 0 **CHICKEN SAUSAGE, CARAMELIZED ONION AND ASIAGO** GF  
12in; Serves 10-14.  
Individual Muffins 70.85  
5.50/ea
- 0 **HEARTY** GF  
Loaded with Canadian bacon, fresh spinach, onion, roasted red pepper, and baby Swiss.  
12in; Serves 10-14.  
Individual Muffins 72.25  
5.50/ea

### QUICHE

Individual quiche minimum 8.

- ♥ **MOZZARELLA, TOMATO, RED ONION AND BASIL** V  
12in; Serves 10-14.  
3.5" Individual Quiche 36.50  
4.25/ea
- BROCCOLI & CHEDDAR** V  
12in; Serves 10-14.  
3.5" Individual Quiche 34.50  
3.25/ea
- QUICHE LORRAINE**  
Applewood smoked bacon, onion, and Gruyere cheese.  
12in; Serves 10-14.  
3.5" Individual Quiche 62.50  
5.85/ea
- CHICKEN APPLE SAUSAGE**  
Chicken apple sausage, asparagus tips, caramelized red onion, and smoked mozzarella.  
12in; Serves 10-14.  
3.5" Individual Quiche 54.50  
5.85/ea

### SWEET OPTIONS

French toast kebobs cannot be included in individual boxed meals.

- ♥ **PANCAKE BREAD PUDDING** V 69.85  
Drizzled with melted cinnamon sugar butter and creme Anglaise.  
4.5lbs; Serves 8-10.
- APPLE CINNAMON FRENCH TOAST CASSEROLE** V 82.85  
Sourdough French toast, topped with sliced Granny Smith apples and cinnamon, accompanied by maple syrup.  
5lbs; Serves 10-14.
- FRENCH TOAST KEBOB** V Minimum 1 dozen. 51.00/dz  
Glazed with a caramel Grand Marnier sauce and skewered with fresh grilled pineapple and strawberry.
- BLUEBERRY FRENCH TOAST KEBOB** V Minimum 1 dozen. 51.00/dz  
Blueberry muffin French toast skewered with grilled pineapple and strawberry, served with maple syrup.
- MAPLE COFFEE GLAZED FRENCH TOAST KEBOB** V Minimum 1 dozen. 51.00/dz  
Skewered with fresh grilled pineapple and a fresh blackberry.
- ♥ **PANCAKE WRAPPED SAUSAGE** Minimum 1 dozen. 42.00/dz  
Skewered and drizzled with smoked paprika honey.



MAPLE COFFEE GLAZED FRENCH TOAST KEBOBS





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## MORNING MAINS CONTINUED

### STARCH YOUR DAY

Minimum 3 pounds.

#### FRESH VEGETABLE HASH V | GF

12.00/lb

A colorful array of russet potatoes, Spanish onion, yellow and green bell pepper, mushroom, and fresh herbs, lightly topped with smoked mozzarella cheese.

#### CHICKEN HASH GF

12.00/lb

Roasted chicken, potatoes, red and yellow bell peppers, mushrooms, and onions sautéed with a chiffonade of fresh basil and topped with chopped parsley and smoked mozzarella cheese.

#### CORNERED BEEF HASH GF

24.00/lb

Kosher style corned beef, potato, onion, and green pepper.

#### SMOKED SALMON HASH GF

45.60/lb

With red onion, roasted red peppers, dill, and havarti cheese.

#### VEGAN CHORIZO HASH VGN | GF

32.00/lb

Sautéed vegan "chorizo," potatoes, and jalapeno peppers, topped with shredded "mozzarella," chopped cilantro, and sliced scallions.

#### CHEDDAR BAY BISCUITS AND GRAVY Minimum 1 dozen. 42.00/dz

Cheddar Bay biscuits with smoked tomato andouille gravy.

Gravy is sent on the side. Must be delivered hot.

### OATMEAL CUP

Minimum 1 dozen. Oatmeal cups cannot be included in individual boxed meals.

#### BANANA NUT VGN | N

3.00/ea

Old fashioned oats, brown sugar, cinnamon, milled flax seed, dried bananas, and toasted walnuts.

#### MIXED BERRY VGN

3.00/ea

Old fashioned oats, brown sugar, cinnamon, milled flax seed, dried blueberries, and dried cranberries.

### SCRAMBLES

10 person minimum based on 3 eggs per person. Must be delivered hot.

#### SCRAMBLED EGGS V | GF

8.00/pp

#### SANTA FE SCRAMBLE V

9.85/pp

Scrambled eggs, red and green pepper, onion, mushroom, and tomato sprinkled with Chihuahua cheese and cilantro, accompanied by housemade salsa and warm flour tortillas.

#### SCRAMBLED EGG WHITES V | GF

10.00/pp

With sautéed broccoli, mushrooms, and onions.

#### TOFU CHORIZO SCRAMBLE VGN | GF

9.85/pp

Vegan "chorizo," tofu, bell peppers, mushrooms, and onions sautéed with tomatoes and a chiffonade of fresh basil.



CHICKEN HASH





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## MORNING MATES

With your morning main entree locked in, it's time to select your breakfast companions. In our view, the breakfast sides steal the show, boasting irresistible flavors and textures. With such a delightful array to choose from, there's no wrong pick here.

### MEATS

Minimum 1 dozen.

♥ **CHICKEN APPLE BREAKFAST SAUSAGE** GF 18.00/dz

**GOURMET MAPLE SAUSAGE LINK** 18.00/dz

**THICK CUT BACON** GF 30.00/dz

**TURKEY BACON** GF 18.00/dz

♥ **CARAMELIZED THICK CUT BACON** GF 33.00/dz  
Prepared with brown sugar and cayenne pepper.

### POTATOES

Minimum 3 pounds.

**YUKON POTATO HASH** V | GF 8.00/lb  
Smashed Yukon potatoes and onions.

♥ **SANTA FE POTATOES** VGN | GF 10.40/lb  
Sauteed with scallions, red bell peppers, and chipotle peppers.

**O'BRIEN POTATOES** VGN | GF 8.00/lb  
Housemade hash browned potatoes with green pepper, red pepper, and Spanish onion.

**SWEET POTATO HASH** V | GF 8.00/lb  
With onions.

♥ **CRISPY HASH BROWN CAKE** V | GF Minimum 1 dozen. 24.00/dz

♥ **POTATO PANCAKES** V Minimum 1 dozen. 24.00/dz  
Served with sour cream and housemade applesauce.

**ZUCCHINI POTATO PANCAKES** V Minimum 1 dozen. 24.00/dz  
Served with sour cream and housemade applesauce.



SANTA FE POTATOES



COMPOSED SALADS

### COMPOSED SALADS

Minimum 3 pounds unless otherwise noted.

**EGG** V | GF 10.00/lb  
Hard-boiled egg and scallion tossed in a traditional aioli dressing.

**EGG WHITE** V | GF Minimum 2 pounds. 12.00/lb  
Hard-boiled egg white, celery, and onion tossed in a seasoned aioli dressing.

**TRADITIONAL CREAMY TUNA** GF Minimum 2 pounds. 18.00/lb  
With white albacore tuna, celery, hard-boiled eggs, Spanish onion, and mayonnaise.

**SOUTHWESTERN TUNA** GF 18.00/lb  
With white albacore tuna, yellow squash, roasted corn, red pepper, and green onion, tossed in a chipotle mayonnaise.

♥ **FINE HERB CHICKEN** GF 19.50/lb  
With fresh tarragon, chive, parsley, celery, red onion, and mayonnaise.

**MANDARIN CHICKEN** GF 19.50/lb  
Poached chicken with celery, onion, water chestnuts, and mandarin orange, tossed in a creamy Asian dressing.

**VEGAN 'EGG'** VGN | GF Minimum 2 pounds. 14.00/lb

**VEGAN 'TUNA'** VGN | GF Minimum 2 pounds. 14.00/lb

### FRUIT

**SLICED FRUIT DISPLAY** VGN | GF  
With seasonal garnish.  
**Small; Serves 12-16.** 54.85  
**Medium; Serves 16-20.** 78.85  
**Large; Serves 20-32.** 103.95

**FRESH FRUIT KEBOBS** VGN | GF Minimum 1 dozen.  
**Miniature; 3pc of fruit.** 35.85/dz  
**Full; 5pc of fruit.** 45.95/dz

**FRESH FRUIT SALAD** VGN | GF Minimum 3 pounds. 12.00/lb  
Cantaloupe, honeydew, watermelon, pineapple, red and green grapes.

**ASSORTED FRESH BERRIES** VGN | GF Minimum 3 pounds. 24.85/lb  
Blackberries, strawberries, blueberries, and raspberries.

**CITRUS SALAD** VGN | GF Minimum 3 pounds. 18.00/lb  
Citrus salad with ruby red grapefruit and navel oranges, garnished with fresh strawberries.





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## BAGELS AND BEYOND

Indulging in our deep affection for bagels, we savor every bite of their chewy perfection, relishing the way they effortlessly blend with our favorite spreads and toppings, it's time to build your own perfect bagel experience.

### THE BEST SMOKED FISH DISPLAY

NEW YORK'S FINEST NOVA LOX GF

SMOKED WHITEFISH FILET GF

PEPPERED SABLE GF

WHIPPED PLAIN AND CHIVE CREAM CHEESE V | GF

SLICED MUESTER, CHEDDAR,  
AND SWISS CHEESE V | GF

SLICED TOMATO, SHAVED BERMUDA ONION, SEEDLESS  
CUCUMBER, BLACK OLIVES, AND CAPERS VGN | GF

FRESHLY BAKED ASSORTMENT OF "NEW YORK" BAGELS  
AND BIALYS V

Price Per Person

10-14

15-24

25+

35.85/pp

34.05/pp

32.25/pp

### NOVA LOX DISPLAY

NEW YORK'S FINEST NOVA LOX GF

WHIPPED PLAIN AND CHIVE CREAM CHEESE V | GF

SLICED MUESTER, CHEDDAR,  
AND SWISS CHEESE V | GF

SLICED TOMATO, SHAVED BERMUDA ONION, SEEDLESS  
CUCUMBER, BLACK OLIVES, AND CAPERS VGN | GF

FRESHLY BAKED ASSORTMENT OF "NEW YORK" BAGELS  
AND BIALYS V

Price Per Person

10-14

15-24

25+

26.00/pp

24.20/pp

22.40/pp

### BABY LOX DISPLAY

This is not an entrée portion. It should be ordered as one of 2 entrées, a side dish, or an appetizer.

NEW YORK'S FINEST NOVA LOX GF

WHIPPED PLAIN AND CHIVE CREAM CHEESE V | GF

SLICED TOMATO, SHAVED BERMUDA ONION, SEEDLESS  
CUCUMBER, BLACK OLIVES, AND CAPERS VGN | GF

FRESHLY BAKED "NEW YORK" MINIATURE PLAIN BAGELS V

Price Per Person

10-14

15-24

25+

16.25/pp

15.45/pp

14.65/pp

### BYO BAGEL ADVENTURE

MINIATURE PLAIN BAGEL HALVES V Minimum 1 dozen. 27.25/dz  
With whipped plain cream cheese and fresh herb garnish.

MINIATURE PLAIN BAGEL HALVES Minimum 1 dozen. 49.85/dz  
With whipped chive cream cheese, topped with a smoked salmon rosette and fresh herb garnish.

FULL SIZED ASSORTED 33.00/dz  
BAGELS OR BIALYS V Minimum 1 dozen.  
Assortment of today's freshly baked bagels that may include plain, egg, sesame, poppy, onion, and whole wheat.

MINIATURE PLAIN BAGELS OR BIALYS V Minimum 1 dozen. 29.00/dz

NOVA LOX BY POUND GF Minimum 1 pound. 39.95/lb

SMOKED WHITEFISH BY POUND GF Minimum 1 pound. 42.85/lb

PEPPERED SABLE BY POUND GF Minimum 1 pound. 69.85/lb

PLAIN WHIPPED CREAM CHEESE V | GF 12.00/pt

CHIVE WHIPPED CREAM CHEESE V | GF 14.00/pt

ADDITIONAL WHIPPED CREAM CHEESE FLAVORS

Caper dill, smoked salmon, cinnamon sugar, strawberry.  
Ask your Event Coordinator for pricing.



BABY LOX DISPLAY





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## A LITTLE BITE MORE SPECIALTIES

**NANCY'S NOODLE KUGEL V** 32.50/pan  
Available with or without raisins.  
4lbs; Serves 12-15.

**NANCY'S NOODLE KUGEL MUFFINS V** Minimum 1 dozen. 24.00/dz  
A muffin version of our famous sweet noodle kugel, available with or without raisins.

♥ **CHEESE BLINTZES V** Minimum 10. 3.95/ea  
With strawberry sauce.

♥ **WHOLE POACHED ATLANTIC SALMON DISPLAY GF** 439.95  
Served with cucumber dill sauce and honey mustard.

**POACHED SALMON FINGERS GF** 9.00/ea  
Garnished with a cream cheese rosette and sprig of dill, served with cucumber dill sauce.

## CHEF ATTENDED OMELET OR SCRAMBLED EGG STATION

PREPARED BY UNIFORMED CHEF

Q **OMELETS OR SCRAMBLED EGGS TO ORDER GF** 9.85/pp  
Includes sautéed mushroom and onion, broccoli florets, spinach, red and green peppers, cheddar cheese, mozzarella cheese, tomato, grilled asparagus, salsa.

**CHOICE OF 1 PROTEIN:**  
Ham, salami, or chicken sausage.

Omelet station requires staff, pending availability, and rental equipment at an additional cost. Ask your Event Coordinator about staff availability and the associated rentals needed for your event.



ROSE GREEK YOGURT PANNA COTTA

## EXTRAS

**HARD BOILED AND PEELED EGGS V | GF** Minimum 1 dozen. 14.00/dz

**TRADITIONAL DEVILED EGGS V | GF** Minimum 1 dozen. 16.00/dz

**SMOKED SALMON DEVILED EGGS** Minimum 1 dozen. 24.00/dz  
Garnished with black tobiko.

**SEASONAL DEVILED EGG:**  
Minimum 1 dozen.

**BLEU CHEESE GF** 24.00/dz  
Garnished with crispy prosciutto. Available January to March.

**SPICY MEXICAN V | GF** 18.00/dz  
With jalapeno jack cheese and sour cream. Garnished with a jalapeno slice. Available April to June.

**CRAB GF** 30.00/dz  
Drizzled with red pepper oil. Available July to September.

**MEDITERRANEAN GF** 24.00/dz  
Lemon, caper, and anchovy filling, garnished with smoked salmon ribbon. Available October to November.

♥ **CHIA PUDDING AND BERRY PARFAIT VGN | GF** Minimum 6. 6.50/ea  
Coconut milk chia pudding, strawberry puree, fresh blueberries, raspberries, and strawberries.

**YOGURT, GRANOLA AND BERRY PARFAIT V | N** Minimum 6. 6.50/ea  
With fresh blueberries, raspberries, and strawberries.

**GREEK YOGURT AND CHAI GRANOLA PARFAIT V | N** Minimum 6. 6.50/ea  
With apple compote.

♥ **ROSE GREEK YOGURT PANNA COTTA N** Minimum 6. 6.75/ea  
Garnished with fresh berries, toasted pistachios, golden raisins, strawberry pearls, and honeycomb.

**OVERNIGHT OAT PARFAITS** 6.50/ea  
Minimum 6. Served in a disposable cup.

♥ **DOUBLE CHOCOLATE V**  
With semi-sweet chocolate chips, housemade granola, cocoa nibs, and maple syrup. Available January to November.

**BERRY VANILLA VGN**  
With blueberries, strawberries, raspberries, non-dairy yogurt, and maple syrup. Available January to November.

**SEASONAL OVERNIGHT OAT PARFAITS:**

**BLUEBERRY MUFFIN V | N**  
With fresh and dried blueberries, granola, flax seeds, and maple syrup. Available January to March.

**CINNAMON ROLL V | N**  
With cinnamon glaze, cinnamon and white chocolate chips, granola, and maple syrup. Available April to June.

**PEANUT BUTTER V | N**  
With peanut butter, flax and chia seeds, peanut butter chips, granola, and maple syrup. Available July to September.

**APPLE WALNUT V | N**  
With Granny Smith apples, cinnamon, flax seed, toasted walnuts, housemade chai spiced granola, and maple syrup. Available October to November.



# BREAKFAST

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

## A LITTLE BITE MORE CONTINUED

### BAKERY & SWEETS

Minimum 2 dozen unless otherwise noted.

#### MINIATURE MORNING SWEETS **V** | **N** 22.50/dz

Assortment of today's freshly baked morning pastries that may include cinnamon rolls, Danish, pecan rolls, coffee cakes, tea breads, blueberry crunch cake, muffins, and chocolate chip honey slices.

#### FULL SIZE MORNING SWEETS **V** | **N** 42.85/dz

Assortment of today's freshly baked morning pastries that may include cinnamon rolls, honey slices, tea bread, croissants, and muffins.

#### MINIATURE DANISH **V** | **N** 18.00/dz

Assortment of today's freshly baked Danish that may include apple, cream cheese, maple pecan, and raspberry.

#### ♥ MINIATURE SCONES **V** | **N** 24.00/dz

Assortment of today's freshly baked scones that may include chocolate chip, cranberry, cinnamon, butterscotch, and lemon cherry. With butter, margarine, and preserves.

#### MINIATURE MUFFINS **V** | **N** 18.00/dz

Assortment of today's freshly baked muffins that may include blueberry, banana nut, double chocolate chip, zucchini, and pumpkin.

#### FULL SIZE MUFFINS **V** | **N** 30.00/dz

Assortment of today's freshly baked muffins that may include blueberry, banana nut, double chocolate chip, zucchini, and pumpkin.

#### TEA BREADS **V** | **N** 10.50/ea

Choice of flavor: blueberry muffin, banana nut, chocolate banana, pumpkin, and zucchini.

#### MINIATURE BUTTER CROISSANTS **V** 29.50/dz

#### MINIATURE CHOCOLATE CROISSANTS **V** 29.50/dz



MINIATURE SCONES

### TEAM SPOTLIGHT: TOM LAURELL EXECUTIVE PASTRY CHEF

Tom comes from mainly a restaurant background having begun his career working with Tony Mantuano at Spiaggia. From there he quickly rose to head Pastry Chef at Fahrenheit Restaurant in St. Charles, before returning to Chicago to be the Executive Pastry Chef at Bin 36, Hotel Sax, and Amano for nearly 7 years.

Year started: 2014

Favorite Item on This Menu: Cheddar Bay Biscuits and Gravy

Fun Fact: One of Tom's first restaurant jobs was at Ed Debevis, where he was a server, entertaining people by dancing on the tables and insulting them. He got the bug entertaining and caring for people through food, and the rest is history.



#### GLUTEN FREE BLUEBERRY MUFFINS **V** | **GF** 3.50/ea

#### PUMPKIN MUFFINS **VGN** Minimum 1 dozen. Miniature 16.00/dz Full Size 30.00/dz

#### ♥ COOKIE DOUGH PROTEIN BITES **VGN** | **N** Minimum 2 dozen. 22.85/dz

Mixture of shredded coconuts, oats, flax and chia seeds, peanut butter, and chocolate chips.

#### MATCHA AND WHITE CHOCOLATE 30.85/dz

Protein Bites **V** | **N** Minimum 2 dozen.  
Mixture of pistachios, oats, chia seeds, matcha, and white chocolate.

#### HOUSEMADE GRANOLA BARS:

Minimum 2 dozen.

#### DRIED BERRY **V** | **N** 36.00/dz

With dried Michigan blueberries, dried cranberries, dried strawberries, toasted coconut, and almonds.

#### DRIED FRUIT **V** | **N** 36.00/dz

With dried apricots, cranberries, dates, toasted coconut, and almonds.

#### STRAWBERRY & COCONUT **V** | **N** 28.00/dz

#### OATMEAL BREAKFAST BARS **V** 28.00/dz

With banana and chocolate chips.

#### ♥ CARAMEL CEREAL BREAKFAST BARS **V** 36.00/dz

With sunflower, pumpkin, and sesame seeds.





# BREAKFAST

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

## LET'S BRUNCH!

Brunch: a leisurely rendezvous where morning meets midday, a delightful fusion of breakfast delights and lunchtime indulgences, where savory meets sweet in a symphony of flavors, creating the perfect excuse for lingering conversations where the menu is a true pick your path.

This brunch page is only a sampling of our lunch options to build out a fun brunch menu. Please visit our complete lunch and dinner menu for additional options and pricing information.

## WRAP-I-TIZERS

### ♥BACK ON THE RANCH

Sliced oven roasted turkey, shaved red onions, dill havarti, tomato, and ranch dressing in a spinach tortilla.

### COBB IT UP

Grilled chicken breast, avocado, tomato, red leaf lettuce, Gruyere Swiss, bacon, and ranch dressing in a flour tortilla.

### GRILLED VEGETABLE V | N

Grilled eggplant, zucchini, yellow squash, asparagus, mushrooms, red pepper, red onion, romaine lettuce, and roasted red pepper sauce, wrapped in a tomato tortilla.

### TRADITIONAL CREAMY TUNA SALAD

Tomato, lettuce, and mayonnaise, wrapped in a honey wheat tortilla.

### ♥SIRLOIN-A-LOT

Medium rare sirloin of beef, tomato, caramelized red onions, smoked mozzarella, and horseradish chive sauce, wrapped in a tomato tortilla.

## TEA SANDWICHES

### CINNAMON CREAM CHEESE V | N

With chopped pecans on zucchini bread.

### PEANUT BUTTER BANANA VGN | N

On freshly baked banana nut bread.

### GRILLED ZUCCHINI V

With yellow squash, roasted red pepper, and hummus on dark rye.

### ♥FINE HERB CHICKEN SALAD

On wheat bread with fresh herb garnish.

### PESTO PROSCIUTTO N

With cucumber, shaved Parmesan, and pesto mayonnaise on dark rye.

### SMOKED SALMON

With cucumber and dill cream cheese on rye.

## MINIATURE SANDWICHES

### GRILLED CHICKEN BREAST

With raspberry mayonnaise.

### GRILLED VEGETABLE VGN

With roasted red pepper hummus.

### FRESH VEGETABLE AND CHEESE V

With dill havarti, cheddar, tomato, and English cucumber with cucumber dill sauce.

### HAM 'N CHEDDAR

With honey Dijon mustard sauce.

### MEDIUM RARE BEEF SIRLOIN

With lettuce, sliced tomato and horseradish chive sauce.

### ROASTED TURKEY BREAST

With tomato and tarragon mayonnaise.

### TRADITIONAL WHITE ALBACORE TUNA SALAD

With sliced tomato and romaine lettuce.



TEA SANDWICHES



# BEVERAGES

All cold bulk beverages will be delivered in half gallon juice containers for quantities up to 5 gallons. Orders that exceed 5 gallons will be delivered in plastic "Igloo" containers which require pick-up by our service representatives. Disposable cups are not included but may be ordered with your disposables.

## CANS & BOTTLES

<b>12 OZ CANS</b>	<b>1.80/ea</b>
Coke®, Diet Coke®, Sprite®, or assorted sparkling water.	
<b>2 LITER BOTTLES</b>	<b>5.00/ea</b>
Coke®, Diet Coke®, or Sprite®.	
<b>16.9 OZ BOTTLED STILL WATER</b>	<b>1.50/ea</b>
<b>8 OZ BOTTLED STILL WATER</b>	<b>1.25/ea</b>
<b>10 OZ JUICE BOTTLES</b>	<b>2.00/ea</b>
Tropicana® orange juice, grapefruit juice, apple juice, and cranberry juice.	

## COFFEE & TEA

Unless ordered in disposable containers, coffee will be delivered in plastic "Cambro" containers, which require pick-up by our service representatives. If your preference is to have the beverages delivered in disposable containers, there will be a \$17 charge for each container. Disposable containers are either one or three gallons. Disposable cups or mugs are not included, but may be ordered with your disposables.

<b>HOT COFFEE</b>	<b>19.00/gal</b>
Seattle's Best® regular coffee or decaffeinated coffee, cream, oat milk, and assorted sweeteners.	
<b>ICED COFFEE</b>	<b>22.75/gal</b>
Seattle's Best® regular coffee or decaffeinated coffee, cream, oat milk, and assorted sweeteners.	
<b>ASSORTED HOT TEA</b>	<b>15.00/gal</b>
Assorted sweeteners and lemon wedges.	
<b>BREWED ICED TEA</b>	<b>21.25/gal</b>
With assorted sweeteners, lemon wedges, and stirrers.	

## JUICES 'N' SUCH

Minimum 1 gallon, available in half gallon increments unless otherwise noted.

<b>FRESH SQUEEZED ORANGE JUICE</b>	<b>29.85/gal</b>
<b>PEACH NECTAR</b> Sold by the 1 liter bottle.	<b>15.00/btl</b>
<b>STRAWBERRY MINT AGUA FRESCA</b>	<b>48.00/gal</b>
With fresh strawberries and mint leaves.	
<b>CUCUMBER GINGER AGUA FRESCA</b>	<b>48.00/gal</b>
<b>HOUSEMADE HORCHATA</b>	<b>32.00/ gal</b>
<b>♥HOUSEMADE GREEN JUICE</b>	<b>45.70/gal</b>

A blend of apple, pineapple, kale, ginger, celery, English cucumber, parsley, mint, and lemon.



GREEN JUICE

## BRUNCH BAR

<b>LA MARCA PROSECCO</b>	<b>21.50/btl</b>
<b>TITO'S VODKA</b>	<b>42.00/btl</b>
<b>ESPOLON BLANCO TEQUILA</b>	<b>64.00/btl</b>
<b>JAMESON IRISH WHISKEY</b>	<b>54.00/btl</b>
<b>BAILEYS IRISH CREAM</b>	<b>75.00/btl</b>
<b>BLOODY MARY MIX</b>	<b>10.00/btl</b>

<b>BLOODY MARY KIT</b>	<b>75.00</b>
Bottles of Tito's® vodka and bloody mary mix. <b>Serves 12-16.</b>	

<b>BLOODY MARY CONDIMENTS</b>	<b>42.50</b>
Celery stalks, dill pickle spears, salami sticks, Tabasco®, and celery salt. <b>Serves 12-16.</b>	

<b>♥GIANT BLOODY MARY SKEWERS</b>	<b>47.85/dz</b>
Smoked mozzarella cube, blue cheese stuffed olive, pickled onion, pepperoncini pepper, pickled mushroom, marinated artichoke and salami cube.	



BLOODY MARY CONDIMENTS





# MEET OUR TEAM

*Delivery catering operates at the intersection of precision and efficiency, where every detail counts towards ensuring a seamless experience for our clients. As you can imagine, it takes an incredible team with diverse skill sets and a shared dedication to excellence to do what we do every day. In the world of delivery catering, it's not just about the food – it's about delivering a remarkable experience, made possible by the incredible team featured below.*

## Nicole Marotta Delivery Event Coordinator



Nicole went to the University of Illinois at Urbana-Champaign and studied Horticulture for 3 years until she began working for a local caterer. She loved it so much that she switched her major to Hospitality Management and never looked back!

She absolutely loves collaborating with the team and spreading joy to our clients by providing delicious menus that elevate every event experience.

**Favorite Item On This Menu:** Chicken Sausage and Egg Breakfast Burrito

**Fun Fact:** I never set an alarm! I wake up every morning at 4:30am and it's my favorite time of day!

## Maggie Nichols Delivery Event Coordinator



Maggie began her catering career at in Nashville, TN. She relocated to Chicago, working as a catering and events manager. She is excited to combine her culinary experience with her enthusiasm for entertaining to help her clients create memorable

experiences. She loves to make people's lives easier while also helping to celebrate life's special moments with our delicious food.

**Favorite Item On This Menu:** Pancake Bread Pudding

**Fun Fact:** Before I was an employee, I was a client. I was so blown away by the delivery service. From the beautiful food to the amazing drivers, I just couldn't wait to jump on board and be part of the team!

## Karli Topping Delivery Event Coordinator



Karli attended DePaul University and majored in Communication and Hospitality Management. After working at a hotel downtown as an assistant to the event coordinators, she fell in love with the industry. Her favorite part of the process is seeing someone's

dream event come to life. Her favorite thing about being on the delivery team is getting to work with all the amazing fellow team members!

**Favorite Item On This Menu:** Our delicious French toast kebab!

**Fun Fact:** My family owns a winery in Tuscany, Italy called Conte Priola.

## Grace Corman Sales Concierge



Grace studied Hospitality and Tourism Management at Purdue University. After interning with Catering by Michaels, she loved the culture so much, she returned for a full-time position! She has always wanted to be in the hospitality industry,

and to bring people joy through beautiful celebrations and delicious food.

**Favorite Item On This Menu:** Mozzarella, Tomato, Red Onion and Basil Quiche

**Fun Fact:** The origin of my coffee obsession is a tale as rich as the beans themselves. My host mom in Turrialba, Costa Rica, graciously served me my inaugural cup brewed from her own coffee farm. With that first sip, I was smitten, and began my journey down the rabbit hole of coffee snobbery.

## Michelle Brenner Operations Manager



Michelle is a Chicagoland native, having never lived more than an hour from the city her entire life, except to attend college at Western Illinois University where she graduated from in 2009 with a BA in Theatre Production and Design. After

spending years as a stagehand at a suburban theatre, Michelle was looking for a change of pace. Now she gets to apply her creative, as well as technical skills, in our Operations Department.

**Favorite Item On This Menu:** Crispy Hash Brown Cakes

**Fun Fact:** I love craft beers and reading. I'm up to 3,652 unique craft beers that I've tried and I read an average of 135 books a year.

## Alexander Rufus Delivery Manager



Alexander graduated from Maine Township High School, East. After graduating he chose to explore many job opportunities. After three years of searching for the right calling, Alexander found Catering By Michaels; and after only a year of

hard work and dedication sought to move up within the company. Alexander loves providing exceptional service, and leaving people smiling.

**Favorite Item On This Menu:** Pancake Wrapped Sausage

**Fun Fact:** I am a chameleon, I am confident in my ability to do anything I set my mind to. There is not a barrier that I cannot overcome.



# SUSTAINABILITY

*We believe strongly in sustainable practices. Since our industry is one of extreme excess and waste, we feel a great responsibility to help impact change and do our part to forge a greener future. We cared about the environment and sustainability long before it was the trendy thing to do. We have implemented the following sustainable practices in our commissary and at our events. We are one of only two caterers in the nation that are 4 Star Green Restaurant Certified.*

## ENERGY EFFICIENCY

Fleetmatics, our fleet management system, tracks all of our delivery vans and trucks, enforces anti-idling policies, and promotes energy efficient travel routes. Our office is equipped with digital thermostats and motion censored lighting that are programmed to maximize energy efficiency. We also only purchase Energy Star labeled appliances and products.

## WATER EFFICIENCY

Our office is located in a business park with minimal landscaping and does not require a sprinkler system or lawn service. Office employees drink from water coolers using reusable and refillable water bottles and cups. We also use low flow aerators on all faucets and spray valves and have implemented low flow toilets.

## FOOD DONATION

Catering by Michaels has partnered with Rescuing Leftover Cuisine, a nationwide company that focuses on hospitality groups, restaurants, and caterers. Through this partnership, we are able to regularly send leftover/surplus food to food banks rather than landfills or compost heaps.

## WASTE MINIMIZATION

We participate in composting, single stream recycling programs, and are proud to be a Styrofoam free environment. All of our used cooking grease is recycled into bio fuel and we only use eco-friendly cleaning supplies. We also offer clients the choice of returnable packaging such as baskets, Pyrex, and Cambros, along with a wide selection of eco-friendly, biodegradable products. We provide every client the option to compost all leftover food at their event.

## PURCHASING

In addition to our sustainability practices, we also strive to make sustainable purchases whenever possible. We can attest that a majority of our purchasing is done through locally based purveyors who source product from within 200 miles to follow the Green Restaurant guideline whenever possible. Of our purchases, 36% are vegan, at least 80% of our seafood purchases are sustainable, and all of our poultry is free-range. All bread and bagels are sourced locally from a local baker.

## CATERING BY MICHAELS SAVINGS

As a result of environmental initiatives taken at Catering by Michaels, we can save the following amounts of energy, water, waste, and money annually.



**137,469 kWh of Electricity**

Equivalent to taking 20 passenger vehicles off the road for one year.



**444,036 Gallons of Water**

Equivalent to the amount of over 44 backyard swimming pools.



**\$7,394**

The amount saved in energy and water bills during the year.



**80% Waste Diversion**

Our recycling and composting program reduces our waste by 80%.



**WE ARE PROUD TO BE ONE OF ONLY TWO CATERERS IN THE UNITED STATES THAT IS 4 STAR GREEN RESTAURANT CERTIFIED.**







# ORDERING GUIDELINES

As a courtesy to our customers, Catering By Michaels is happy to arrange for service 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 anytime throughout the year with the exception of certain holidays and in December when we have a special winter menu. All prices and menus are subject to change without notice.

## HOW TO ORDER

Online – [WWW.CATERINGBYMICHAELS.COM/ORDERCATERING](http://WWW.CATERINGBYMICHAELS.COM/ORDERCATERING)

Email – [EVENTS@CATERINGBYMICHAELS.COM](mailto:EVENTS@CATERINGBYMICHAELS.COM)

Phone – (847) 966-6555

## PRESENTATION

Catering By Michaels beautifully arranges and decorates most food presentations on compostable wood trays. Items meant to be eaten hot may be packaged in disposable foil or reuseable Pyrex containers. An additional pickup fee will apply for us to come back for reuseable 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. For last minute orders (less than 48hrs notice) please reference our Express Menu. Minimum order for cold delivery is \$350 food and beverage. Minimum order for hot delivery is \$500 food and beverage. Orders of any size may be picked up from our commissary in Morton Grove. 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**.

	<i>Monday - Friday</i>	<i>Saturday</i>	<i>Sunday</i>
<b>Midnight - 6:00am</b>	Quoted by request	Quoted by request	Quoted by request
<b>6:00am - 6:30am</b>	Standard fee + \$45	Standard fee + \$45	Standard fee + \$45
<b>6:30am - 5:00pm</b>	Standard fee	Standard fee	Standard fee
<b>5:00pm - 5:30pm</b>	Standard fee	Standard fee	Standard fee + \$45 per half hour after 5:00pm
<b>5:30pm - 6:00pm</b>	Standard fee + \$45 per half hour after 5:30pm	Standard fee	
<b>6:00pm - 8:00pm</b>		Standard fee + \$45 per half hour after 6:00pm	
<b>8:00pm - Midnight</b>	Quoted by request	Quoted by request	Quoted by request



# ORDERING GUIDELINES

## CHANGING YOUR ORDER

Change is part of business, and we understand you may sometimes have changes in the number of people attending a meal or may have to cancel an order altogether. 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 1 dozen cookies. If you have ordered 1.5 dozen and now want to increase your order you will need to increase by our minimum of 1 dozen. 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 order 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.

## FEEDBACK

We are always striving to locate the best ingredients to improve the quality of our products. Catering by Michaels ingredients are not only made up of food, but also the personnel that answer the phones, cook the food, and deliver the final product. If you have any suggestions, please do not hesitate to call, write, or e-mail your ideas or comments...or even your favorite recipe.

## 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.*