



CATERING BY  
*Michaels*  
EST. 1980

# WINTER HOLIDAY ENTERTAINING

2015



# WINTER HOLIDAY ENTERTAINING 2015

\* New Item    v Vegetarian    N Contains Nuts    GF Does Not Contain Gluten Ingredients

## COMPLETE DINNER PACKAGE

Package orders are available for 10 or more in multiples of "5". All "choice" items may be divided in multiples of "10". No substitutions or deletions. Food arrives in disposable containers except where noted.

### CHOOSE AN ENTRÉE

#### WHOLE ROASTED FREE RANGE TURKEY GF

With giblet gravy.

or

#### APPLE CIDER GLAZED SPIRAL SLICED HAM (ON BONE)

or

#### MOM'S SLICED BRISKET

With brisket gravy.

#### ALL PACKAGES INCLUDE

Multi-Grain Parker House-Style Pull Apart Rolls. v



### CHOOSE ACCOMPANIMENTS

#### CHOOSE A SALAD

##### Caesar Salad GF

Romaine lettuce, quartered eggs, grated parmesan and parmesan frico chips, accompanied by our famous homemade caesar dressing.

or

##### Holiday Salad v | N | GF

Fresh mesclun greens, sun dried cherries, toasted walnuts, pomegranates and crumbled blue cheese accompanied by house pomegranate sherry vinaigrette.

#### CHOOSE A POTATO

##### Traditional Mashed Potatoes v | GF

or

##### Trio of Roasted Potatoes v | GF

With yukon gold, baby red and purple potatoes.

or

##### Latkes (Potato Pancakes) v

With sour cream and homemade applesauce.

#### CHOOSE A SIDE

##### Rosemary Herb Stuffing

or

##### Nancy's Noodle Kugel (with or without raisins) v

or

##### White Cheddar Macaroni & Cheese v

#### CHOOSE A VEGETABLE

##### Roasted Brussels Sprouts & Cauliflower v

Topped with panko bread crumbs and parmesan cheese.

or

##### Sautéed Autumn Root Vegetable Medley v | GF

Zucchini, carrot, beet, pearl onion, yellow squash and turnip.

or

##### Green Beans v | GF

Braised in a tomato ragout.

27.50/pp



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## APPETIZERS

### VEGETABLES, CHEESES, DIPS & DISPLAYS

#### FRESH VEGETABLE CRUDITÉ V | GF

With spinach caramelized red onion or artichoke-chive dip.

Small 3 lb serves 10-20.

37.95

Medium 5 lb serves 20-35.

53.95

#### GOURMET VEGETABLE "BATON" DISPLAY V | GF

Artfully designed blanched jícama, beet, asparagus, english cucumber, green beans, yellow squash, red, green and yellow pepper, and carrots garnished with cherry tomatoes and broccoli. Bloody mary and green goddess dips in hollowed-out red cabbages.

Small 3 lb serves 10-20.

49.95

Medium 5 lb serves 20-35.

73.25

#### GRILLED & CHILLED

##### MARINATED VEGETABLES V | N | GF

Asparagus, cauliflower, mushrooms, jícama, yellow squash, carrot, eggplant, zucchini, red and green pepper, served with roasted red pepper sauce.

Small 3 lb serves 10-20.

51.25

Medium 5 lb serves 20-35.

74.50

##### BAKED BRIE EN CROÛTE V | N

Brie is displayed with mixed nuts, sliced brioche baguette rounds and Carr's crackers. Serves 15-30.

Raspberry Preserves

Apricot Moutarde

Pecans & Brown Sugar

79.95

##### SLICED DOMESTIC CHEESE DISPLAY V | N

Dill havarti, smoked gouda, brie and sharp cheddar, served with crackers, sliced baguettes, mixed nuts and dried fruit. 2 lb cheese serves 10-30.

59.95

##### GOURMET INTERNATIONAL CHEESE DISPLAY V | N

Sliced, diced and crumbled manchego, blue stilton, port salut, wine cured goat cheese, parmesan grana and double Gloucester with onion and chives, artfully displayed and accompanied by Carr's crackers, raisin sunflower bread, brioche baguette rounds, pumpernickel raisin bread, dried fruit, and mixed nuts, garnished with fresh fruit.

Small 2 lb serves 10-25.

99.85

Large 3 lb serves 25-40.

136.85

##### SPANISH SLICED CHEESE DISPLAY V | N

107.75

Sliced manchego and la peral sheep's milk cheese, mahon and san simon cow's milk cheese, and garrotxa goat's milk, beautifully displayed with sunflower raisin baguette slices, stirato, onion ciabatta, fig jam, marcona almonds, roasted red pepper goat cheese dip, strawberries and red and green grapes. 2 lb cheese serves 10-25.

##### MOZZARELLA ROTOLO N

57.50

Fresh mozzarella di bufala rotolo rolled with prosciutto and topped with olive tapenade and basil pesto, served with garlic crostini and garnished with tomato and basil oil and balsamico. Serves 15-20.

##### CHOPPED LIVER

With chopped egg, diced onion, russian rye triangles and Carr's water biscuits. 1.5 lb serves 8-15.

Beef

41.85

Vegetarian V | N

36.85

##### HOT ARTICHOKE PARMESAN

26.50

##### DIP IN A CROCK V

With herbed, toasted pita triangles. Serves 8-12.

51.25

74.50

79.95

##### LOBSTER DIP IN A CROCK

73.50

Poached lobster meat, spinach, leek, onion, asiago and mozzarella cheese served with carrot coins, celery sticks, broccoli, red pepper and herbed toasted pita chips. Serves 16-24.

##### \*PIMENTO CHEESE BASKET V

49.95

Pimento cheese dip served inside a seasonal gourd, accompanied by red peppers, jícama, carrots, cucumbers, pita chips and homemade blue and yellow tortilla chips. Serves 10-20.

##### HUMMUS V

25.65

Choice of wild mushroom, roasted red pepper, sun-dried tomato basil or roasted garlic with cucumber slices, tomato wedges and herbed toasted pita triangles. Serves 10-20.

##### SOUTHWESTERN SHRIMP PICO DE GALLO GF

47.95

Baby shrimp, avocado, onion, tomato and cilantro, served with homemade lime and sea salt tortilla chips. Serves 16-20.



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### VEGETABLES, CHEESES, DIPS & DISPLAYS

**HOMEMADE IDAHO POTATO CHIPS** V | GF **30.85**  
Served with french onion dip. **Serves 8-12.**

**FRESH SWEET POTATO CHIPS** V | GF **30.85**  
Accompanied by pineapple salsa. **Serves 8-12.**

**FRESH ROOT VEGETABLE CHIPS** V | GF **30.85**  
Served with lime yogurt dip. **Serves 8-12.**

**TRI-COLORED SMOKED SALMON TERRINE** **131.25**  
*72 hour notice.*

Layers of sun-dried tomato cream cheese, fresh parsley and herb cream cheese and roasted garlic cream cheese, topped with diced smoked salmon and accompanied by minced red onion, chopped tomato and cucumber, capers, russian rye triangles, flatbreads and Carr's water biscuits. **Serves 40-60.**

### "DECONSTRUCTED" SANDWICH DISPLAYS & MORE

*Displays are fully cooked and meant to be served at room temperature*

**SPIRALING CHICKEN DISPLAY** *72 hour notice.* **73.95**  
Chicken pinwheels stuffed with spinach, red onion and ricotta and sautéed leeks and dill havarti, accompanied by miniature brioche and dijon mustard mayonnaise. **2.5 lb serves 15-20.**

**HERB ENCRUSTED TURKEY BREAST DISPLAY** **104.85**  
Thinly sliced, accompanied by tarragon aioli, honey mustard sauce and challah knot rolls. **3 lb serves 15-20.**

**BEEF TENDERLOIN DISPLAY** **169.50**  
Medium rare char-grilled thinly sliced beef tenderloin, accompanied by horseradish-chive sauce and béarnaise mayonnaise, miniature sliced brioche and french onion rolls. **3 lb serves 15-20.**

**HOLIDAY TEA SANDWICH DISPLAY** N **54.95**  
Smoked turkey tea sandwiches with cranberry chutney on a miniature corn muffin; english cucumber roulade tea sandwiches with herbed cheese on white bread and dill sprig garni; cinnamon cream cheese and chopped pecans on zucchini bread. **36 sandwiches.**

### HOLIDAY SEAFOOD DISPLAYS

**HOUSE POACHED SHRIMP** GF **176.85**  
Served with spicy cocktail sauce and lemon wedges.

**Jumbo 50 pieces 16-20 lb.**

**Extra Large 50 pieces 21-25 lb.** **133.85**

**Medium 50 pieces 26-30 lb.** **95.50**

**GRILLED JUMBO SHRIMP SAMPLER** **195.25**

Italian, chipotle-pineapple and thai cacao marinated plump gulf shrimp, beautifully displayed and served with a balsamic-rosemary aioli. **75 pieces.**

**SEARED AHI TUNA DISPLAY** **172.95**

Soy lime marinated and coriander sesame crusted ahi tuna, accompanied by sesame ginger sauce, sambal aioli, honey sriracha sauce and rice crackers. **2 lb serves 15-20.**

**HOLIDAY SEAFOOD SPECTACULAR** GF **415.00**

Seared rare ahi tuna slices, grilled and marinated sea scallops on bamboo skewers, jumbo shrimp and crab claws served with cocktail sauce, honey mustard, wasabi aioli and rice crackers.

**7 pieces seafood per person serves 15.**

**Add 24 Sliced Lobster Medallions** **+115.00**

**SMOKED SALMON DISPLAY** **142.85**

Assortment of traditional (dill and orange), thai (lemongrass and parsley), and mojito (lime juice and rum) cured sides of smoked salmon, served with dill pepper crème fraîche, minced red onion, capers, thin pumpernickel triangles and Carr's crackers. **1.5 lb serves 20-30.**

**SALMON EN CROÛTE**

Whole side of atlantic salmon wrapped with bay shrimp, crabmeat, spinach, roasted corn, red onion and fresh herbs, baked and sliced and displayed with honey mustard dill and tarragon chive sauces.

**Served at room temperature.**

**Half 12-3.5 oz servings.** **72.95**

**Whole 24-3.5 oz servings.** **139.95**

**WHOLE POACHED SALMON** GF **295.00**

Beautifully garnished and served with chunky cucumber dill sauce or honey mustard dill sauce.

**Serves 30-35 as an appetizer or 20-25 as an entrée.**

**Add 2 oz Salmon Filets.** **4.50/ea**



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### HORS D'OEUVRES ASSORTMENTS & "ADD-ONS"

#### HOT PASSED HORS D'OEUVRE ASSORTMENTS

Packaged in foil pans.

##### Option A **V** | **N** Min 3 dz.

Charred corn pepper wontons, beggar's purse with brie and raspberry preserves, vegetarian egg rolls with sweet and sour and hot mustard sauces.

12.95/dz

##### Option B Min 3 dz.

Spinach and artichoke stuffed mushrooms, chicken potstickers with garlic-soy dipping sauce and paella fritters with saffron aioli.

14.95/dz

##### Option C Min 3 dz.

Reuben beggars purse filled with corned beef, sauerkraut, swiss cheese and thousand island filling, served with yellow mustard, pigs in a blanket and artichoke parmesan puffs.

12.95/dz

#### TRES CHIC HOT

##### HORS D'OEUVRE ASSORTMENT **N**

Min 6 dz. Packaged in foil pans.

Baby lamb chops (40% cooked) with spinach pesto, braised short rib quesadillas with guacamole, and crab and artichoke parmesan toasts.

Even split.

29.25/dz

#### PASSED OR BUFFET

##### HORS D'OEUVRE ASSORTMENT Min 3 dz.

Mediterranean summer rolls, chicken yakitori skewers and fresh asparagus wrapped with medium rare sirloin and dijon honey mustard.

Served at room temperature.

25.25/dz

#### GLUTEN FREE PASSED OR BUFFET

##### HORS D'OEUVRE ASSORTMENT **V** | **N** | **GF** Min 3 dz.

Sweet potato falafel rolled in sesame seeds and served with sriracha tahini dipping sauce, vegan jalapeño poppers, and tofu satays served with peanut sauce.

14.95/dz

#### MEATBALLS

Sweet & Sour (Beef)

Italian in Marinara Sauce (Beef)

50 Pieces.

27.85

#### CHICKEN WINGS Min 2 dz any type.

Buffalo **GF**

Honey BBQ

Does not include celery or dip.

14.50/dz

#### MINI PIZZA MUFFINS Min 2 dz any type.

17.95/dz

Cheese **V**

Grilled Vegetable **V**

Pepperoni

Sausage

Buffalo Chicken topped with Blue Cheese

#### TRADITIONAL DEVILED EGGS **V** | **GF** Min 2 dz.

12.00/dz

#### SERBANDO'S NUT MIX **V** | **N** | **GF** Min 1 lb.

9.75/Half Pound

Lime and garlic roasted mixed nuts and homemade lime tortilla chips.

#### ROASTED BEET & CHEVRE TART **V**

36.95

Savory tart shell with creamy goat cheese, topped with roasted sliced red and golden beets and caramelized spanish onions, drizzled with balsamico.

Serves 10 as a plated first course or 10-15 as a buffet appetizer.





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## APPETIZERS

### WORLDWIDE APPETIZER DISPLAYS

No substitutions or deletions.

#### MEDITERRANEAN DIP DISPLAY v

Roasted garlic hummus, babaghanouj, moroccan eggplant salad, marinated olives, carrot and celery sticks, english cucumber and roma tomato wedges with herbed toasted pita chips. **Serves 12-15.**

47.25

#### MEDITERRANEAN HUMMUS BASKET v

Roasted garlic hummus in a scooped out bread bowl topped with israeli salad, pesto, roasted red peppers, olive tapenade and feta cheese, served with herbed, toasted pita chips. **No nuts in pesto.**

**Small Serves 10-18.**

32.25

**Large Serves 20-30.**

57.50

#### SUMMER ROLLS DISPLAY N Min 4 dz.

Vietnamese summer rolls wrapped in fresh rice paper with the following fillings: vegetable, vegetable and shrimp and chinese chicken accompanied by chunky peanut sauce and nuoc cham sauce.

12.50/dz

#### ASSORTED MAKI ROLLS

Served with soy sauce, our special wasabi and pickled ginger.

**Option A v | N Min 4 dz.**

Vegetarian grilled portobello, spinach gomaе and kappa maki rolls.

11.95/dz

**Option B N Min 4 dz.**

Chicken satay, curry grilled shrimp and spicy California maki rolls.

15.95/dz

**Option C Min 4 dz.**

Korean fresh salmon, spicy tuna, new york smoked salmon and yaki (spicy california wrapped in smoked salmon) maki rolls.

20.95/dz

**Option D Min 4 dz.**

Spicy crab, deadliest catch (crabstick, salmon and avocado topped with sesame seeds and black tobikko), zuke tuna (tuna, eel, omelet, shiitake mushrooms, tempura crumbs, cucumber and wasabi tobikko sauce).

21.95/dz



#### ASIAN SKEWER DISPLAY N Min 5 dz.

27.50/dz

Chicken satay, malaysian beef tenderloin, honey BBQ salmon and asian mojo marinated shiitake mushroom, red pepper and baby corn skewers, served with thai peanut and red curry honey sauces.

**Served at room temperature.**

**Include Shrimp Yakitori Skewers**

32.50/dz

#### ITALIAN SKEWER DISPLAY N Min 5 dz.

31.75/dz

Grilled basil chicken skewers with red pepper, mushroom and yellow squash, cheese tortellini skewers with red pepper and marinated artichoke, and tuscan skewers with portobello mushroom, roasted red pepper and herbed goat cheese, surrounding a salad of marinated bufala mozzarella bocconcini and basil pesto dipping sauce.

**Served at room temperature.**

#### MEDITERRANEAN

29.75/dz

#### SKEWER DISPLAY N | GF Min 5 dz.

Beef sirloin marinated with fresh herbs and garlic, skewered with mushroom and pearl onion, mediterranean lamb skewers, chicken and grape skewers, and vegetable skewers with kalamata olive, artichoke, mozzarella cheese, and grape tomato, served with bloody mary vinaigrette and spinach basil pesto dipping sauce.

**Served at room temperature.**

#### ITALIAN ANTIPASTO DISPLAY

149.95

Genoa salami, capicola, sopressata, mortadella, prosciutto wrapped dates stuffed with gorgonzola dolce, aged provolone, american grana and smoked mozzarella cheeses, marinated artichokes and roasted red peppers, white bean dip, grilled asparagus, marinated olives, pepperoncini peppers, cherry tomato and mozzarella salad and sliced olive rolls, herbed ciabatta and tomato focaccia. **Serves 15-20.**

#### SPANISH ANTIPASTO DISPLAY N

149.95

Sliced lomo, chorizo and serrano ham, sliced manchego sheep's milk cheese and garrotxa goat's milk cheese, roasted red peppers, spanish olive and artichoke mix, marcona almonds, saffron aioli, wild mushroom dip, quince paste, sliced stirato and onion ciabatta bread. **Serves 15-20.**



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our Event Coordinators  
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## ENTRÉES

### TURKEY ENTRÉES

#### WHOLE ROASTED FREE RANGE TURKEYS **GF**

90% cooked. Carving instructions included.

**Small 8-12 lb serves 5-8. 69.95**

**Medium 12-16 lb serves 8-11. 91.25**

**Large 16-20 lb serves 11-13. 116.95**

#### HERB ROASTED TURKEY BREAST **GF** 91.25

4 lb serves 10-14.

### BEEF ENTRÉES

#### MOM'S SLICED BRISKET *Min 3 lb.* 23.85/lb

With mushrooms, onions and natural jus.

#### ITALIAN BRAISED BRISKET **GF** *Min 3 lb.* 29.50/lb

Tender beef brisket rubbed with italian spices, slow braised in red wine, veal demi, sun-dried tomato, shiitake, portobello and button mushrooms, red potato and fresh herbs, sliced and served with pan gravy and garnished with roasted red pepper.

#### BEEF SHORT RIBS 96.75

Boneless short ribs, braised and set atop sautéed spinach, served with a short rib demi glace and accompanied by our mediterranean-spiced israeli couscous with sun-dried tomato and kalamata olives.

**2.25 lb ribs and 2 lb couscous serves 4-6.**

#### WHOLE BEEF TENDERLOIN **GF** 35.95/lb

*Min 3 lb raw weight before cooking.*

Herb and garlic marinated and grilled.

**20% cooked.**

#### MADEIRA PEPPERCORN SAUCE **GF** 10.50

We recommend 4 fl oz per pound of tenderloin.

**8 fl oz.**

#### BRACIOLE 114.95

Tender sirloin stuffed with prosciutto, onion, spinach and parmesan, lightly breaded and served over orzo, napped with an herbed tomato based "gravy."

**20-30 oz pieces and 2 lb orzo serves 10-12.**

#### \* POT ROAST **GF** 109.95

With roasted carrots, pearl onions, parsnips and fingerling potatoes. Served with bordelaise sauce.

**4.75 lb pot roast and 2.5 lb vegetables serves 10-12.**

### PORK & LAMB ENTRÉES

#### WHOLE ROASTED LEG OF LAMB **GF** 92.50

Served with sun-dried tomato au jus.

**De-boned and 20% cooked. Serves 5-7.**

#### NEW ZEALAND BABY RACK OF LAMB **GF** 43.50

Herb encrusted (partially cooked) and served with a mustard merlot reduction.

**6-8 chops each, 1-1.3 lb per rack.**

#### APPLE CIDER GLAZED SPIRAL SLICED HAM 115.95

Medium

On-bone with honey dijon mustard and 4 dz sliced pretzel and pull-apart rolls.

**8-9 lb serves 16-20 as an entrée and**

**32-40 for miniature sandwiches.**

#### Large 176.95

On-bone with honey dijon mustard and 6 dz sliced pretzel and pull-apart rolls.

**12-14 lb serves 24-30 as an entrée and**

**48-60 for miniature sandwiches.**

#### \* MILK BRAISED PORK 57.50

Served with milk gravy and sweet corn over roasted garlic mashed potatoes.

**3 lb pork, 2 lb mashed potatoes**

**and 1 lb corn serves 8-10.**







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## ENTRÉES

### CHICKEN ENTRÉES

#### CHICKEN PICCATA

Lightly breaded boneless, skinless chicken breast with italian seasoning, topped with our famous lemon vermouth caper sauce, and accompanied by freshly steamed broccoli with panko crumb topping.

**16-2 oz breasts and 2 lb broccoli serves 6-8.**

#### PECAN ENCRUSTED CHICKEN **N**

Pecan encrusted, boneless, skinless chicken breast served over a bed of sautéed spinach, and napped with a light honey-mustard cream sauce.

**16-2.25 oz breasts and 1.5 lb spinach serves 8-10.**

#### CHICKEN MARSALA

Boneless breast of chicken with roasted yellow and red bell pepper, asparagus, onion and mushrooms in a marsala sauce.

**12-4 oz breasts and 1.5 lb veg serves 6-8.**

#### CHICKEN MILANESE PUTTANESCA

Lightly breaded boneless skinless chicken breast, topped with melted mozzarella and zesty puttanesca sauce, accompanied by herbed angel hair pasta and fresh, sautéed green beans.

**12-2 oz breasts, 2.5 lb pasta and 1.5 lb veg serves 6-8.**

#### CHICKEN STUFFED WITH APPLES

#### & BRUSSELS SPROUTS **GF**

Oven roasted skin-on imperial chicken breast stuffed with apples and brussels sprouts, served on a bed of cherry polenta, napped with port wine reduction, fried leek garnish. **8 pc chicken and 2 lb polenta serves 8.**

#### ZA'ATAR CHICKEN **GF**

Free range za'atar chicken served with za'atar au jus, accompanied by saffron rice.

**8-6 oz pc chicken and 3 lb rice serves 8.**

#### LEMON THYME CHICKEN

Oven roasted skin-on imperial chicken breast with fresh lemon, thyme, garlic, onion and red chile pepper, accompanied by a medley of fresh green beans, carrots, red and gold beets served with herbed israeli couscous.

**8-6 oz pc chicken and 3 lb couscous serves 8.**

#### GREEK BONE-IN CHICKEN **GF**

Two whole chickens baked in a herbed tomato sauce, served with lemon and oregano mashed potatoes.

**16 pc chicken and 2 lb potatoes serves 5-8.**

### SEAFOOD ENTRÉES

#### 67.75   **PRETZEL CRUSTED ARCTIC CHAR**

Zucchini "risotto" and warm tomato vinaigrette.

**8-4 oz filets and 2.5 lb zucchini serves 6-8.**

#### **HONEY MUSTARD GLAZED SALMON **GF****

**72.85**

Oven-roasted and served over a bed of sweet and sour braised cabbage.

**8-4 oz filets serves 6-8.**

**69.50**

#### **JUMBO WHITEFISH MARSALA**

**84.95**

Jumbo whitefish topped with a light parmesan crust, set atop sautéed spinach and napped with a light marsala sauce.

**8-4 oz filets serves 6-8.**

**69.50**

#### **TILAPIA PICCATA**

**72.50**

Lightly breaded tilapia filets with italian seasoning, topped with our famous lemon vermouth caper sauce, and accompanied by freshly steamed broccoli with panko crumb topping.

**8-4 oz filets and 2 lb broccoli serves 6-8.**

**71.95**

#### **CRAB STUFFED SHRIMP Min 1 dz.**

**9.50/ea**

Butterflied colossal-sized shrimp stuffed with lump crabmeat, napped with lemon garlic butter.

**20% cooked, 3 pp recommended entrée portion.**

**81.50**

**67.75**

**82.75**

**55.75**





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### VEGETARIAN ENTRÉES

**WILD MUSHROOM POT PIE** V 72.95

Cremini, portobello, shiitake and button mushrooms, potato, shallot and fresh herbs, topped with our special puff pastry crust. **6 lb serves 8-12.**

**VEGAN SHEPHERD'S PIE** V | GF 34.50

Vegan polenta crust filled with red wine "braised" vegetable stew, topped with olive oil whipped potatoes and baked until golden brown. **4.5 lb serves 6-10.**

**PORTOBELLO MUSHROOM PARMESAN** V 44.50

Halved portobello mushrooms topped with our homemade marinara, mozzarella, parmesan and fresh herbs. **10 pieces serves 4-6.**

**STUFFED SHELLS** V 32.85

With spinach, mushrooms and cheese in marinara. **12 shells per pan serves 4-6.**

**BUTTERNUT SQUASH LASAGNA** V 34.95

Sautéed butternut squash, sage, shallots, parmesan cheese and nutmeg, layered with béchamel and spinach pasta. **5 lb serves 8-10.**

**VEGAN RED CURRY TOFU** V | N 48.95

Served over lemon jasmine rice with red pepper, red onion, toasted pine nuts and cilantro **2 lb tofu and 3 lb rice serves 8-10.**

**VEGETABLE EN CROÛTE** V 67.95

Layers of grilled portobello mushroom, zucchini, yellow squash, asparagus and red pepper, wrapped in sautéed spinach and puff pastry, baked until golden brown, served with manchego cheese sauce. **6-5 oz pieces serves 6.**



### PASTA ENTRÉES

**ORECCHIETTE WITH ITALIAN SAUSAGE & RAPINI** 42.50

With white beans in a light tomato-parmesan broth. **5 lb serves 8-10.**

**TURKEY TETRAZZINI** 43.95

Breast of turkey, mushrooms, onion, asparagus and mostaccioli in a light béchamel sauce. **5 lb serves 8-10.**

**MACARONI & CHEESE** V 42.50

Cavatappi noodles tossed with your choice of cheese sauce, topped with panko bread crumbs and parmesan cheese and baked until golden brown. **5 lb serves 8-10.**

Manchego  
White Cheddar  
**Add chicken.** +10.00

**RIGATONI WITH SHORT RIB RAGU** 56.00

**5 lb serves 8-10.**

## BEVERAGES

**MIRASSOU CHARDONNAY** 20.00/ea

**GASCON MALBEC** 20.00/ea

**LA MARCA PROSECCO** 20.00/ea

Please ask your event coordinator about providing beer, wine, soda, specialty cocktails, coffee, hot chocolate or any other beverages.



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## FIRST COURSE, SIDE DISHES, ACCOMPANIMENTS

3 lb, 3 pt, 2 qt minimum on all side dishes.

### SOUPS

#### BUTTERNUT SQUASH SOUP GF

11.85/qt

#### \* KALE AND FARRO SOUP

With Italian sausage, cannellini beans and cremini mushrooms.

11.85/qt

#### SPICY CORN CHOWDER GF

13.95/qt

#### TOMATO BISQUE V | GF

15.50/qt

#### CHICKEN POZOLE GF

Served with fresh cilantro, tortilla strips and lime wedges.

11.85/qt

#### LOBSTER BISQUE GF

18.25/qt

### SALADS

#### CAESAR SALAD GF

Romaine lettuce, quartered eggs, grated parmesan and parmesan frico chips, accompanied by our famous homemade caesar dressing.

3 lb serves 8-12.

28.95/pan

#### CHOPPED TUSCAN SALAD GF

Chopped crisp head and red leaf lettuce, diced tomatoes, red onion, rendered bacon and crumbled blue cheese accompanied by our Italian apple cider vinaigrette. 3 lb serves 8-12.

28.95/pan

#### CRANBERRY, PECAN &

#### FETA SALAD V | N | GF

Red leaf, romaine and radicchio lettuce, arugula, mushrooms, carrots, toasted pecans, sun dried cranberries and feta cheese accompanied by our pomegranate sherry vinaigrette.

3 lb serves 8-12.

28.95/pan

#### AUTUMN SALAD V | GF

Fresh california field greens with teardrop tomato, english cucumber, red and yellow bell pepper, julienned beets and red onion, accompanied by our homemade champagne-dijon vinaigrette.

3 lb serves 8-12.

39.50/pan

#### HOLIDAY SALAD V | N | GF

Fresh mesclun greens, sun dried cherries, toasted walnuts, pomegranates (subject to market availability) and crumbled blue cheese accompanied by our pomegranate-sherry vinaigrette.

3 lb serves 8-12.

54.85/pan

#### \* COLLARD GREEN & CORNBREAD SALAD V | N 30.95/pan

Collard greens, radicchio, romaine, jalapeño, cashews, cornbread croutons and grated parmesan cheese, accompanied by our golden BBQ dressing.

3 lb serves 8-12.

#### WINTER PANZANELLA SALAD V 40.50/pan

Crusty bread, tuscan kale, shaved brussels sprouts, fennel, radish, red onion, grape tomatoes and shaved manchego cheese, accompanied by homemade red wine vinaigrette. 3 lb serves 8-12.

#### \* YELLOW & RED BEET SALAD V | N | GF 24.25/pan

Tossed in a lemon tarragon vinaigrette, set on a bed of arugula, with crumbled goat cheese and toasted pine nuts. 2 lb serves 8.

#### ISRAELI VEGETABLE SALAD V | GF 6.95/pt

Red and green peppers, cucumbers, tomatoes, red onions, parsley, lemon juice and olive oil.

#### CRANBERRY & PECAN BRUSSELS 11.95/lb

#### SPROUT SALAD V | N | GF

Tossed with lemon juice and parmesan.

#### FRESH MOZZARELLA & 18.75/lb

#### CHERRY TOMATO SALAD V | GF

Fresh mozzarella bocconcini, red and yellow cherry tomatoes tossed with basil garlic oil and a splash of aged balsamico.

#### GRILLED VEGETABLE QUINOA SALAD V | GF 9.50/lb

Grilled red and yellow pepper, zucchini and asparagus tossed in chipotle vinaigrette, garnished with crumbled feta, toasted pumpkin seeds and cilantro.

#### MEDITERRANEAN SPELT SALAD V 9.50/lb

Spelt, zucchini, yellow squash, kalamata olives, red onion, red and yellow peppers, sun-dried tomatoes, garbanzo beans, artichoke hearts, and feta cheese tossed with fresh herbs in a red wine vinaigrette.

#### ISRAELI COUSCOUS PESTO SALAD V | N 9.95/lb

With cherry tomatoes, red onion and basil, topped with shredded parmesan cheese.

#### RUSTIC GRAIN SALAD V | N 11.25/lb

Farro and quinoa with granny smith apple, celery, mushroom, toasted pine nuts and blue cheese, tossed in apple cider vinaigrette.



# WINTER HOLIDAY ENTERTAINING 2015

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

## FIRST COURSE, SIDE DISHES, ACCOMPANIMENTS

### VEGETABLES

**CREAMED SPINACH** V | GF 11.50/lb  
With a hint of pernod.

**HONEY GLAZED CARROTS** V | GF 7.50/lb

**GREEN BEANS** V | GF 7.50/lb  
Braised in a tomato ragout.

**AUTUMN VEGETABLE MEDLEY** V | GF 7.50/lb  
Zucchini, carrot, beet, pearl onion, yellow squash and turnip.

**GRILLED VEGETABLE MEDLEY** V | GF 12.75/lb  
With asparagus, mushroom, yellow squash and red pepper.

**ROASTED BRUSSELS SPROUTS & CAULIFLOWER** V 12.25/lb  
Topped with panko bread crumbs and parmesan cheese.

**GREEN BEAN CASSEROLE** V 11.50/lb  
With fresh green beans, creamy mushroom sauce and fried marlboro onions.  
**Served in pyrex only.**

**HARVEST MEDLEY** V | GF 7.50/lb  
Red new potatoes, carrot and brussels sprouts sautéed in parsley-garlic butter.

**WILD MUSHROOM SAUTÉE** V | GF 15.85/lb  
Shiitake, cremini, button and oyster mushrooms with fresh herbs and garlic.

**FRESH SAUTÉED & SEASONED ASPARAGUS** 15.75/lb  
With panko crumb topping.

**ROASTED BUTTERNUT SQUASH** V | GF 11.95/lb  
With caramelized onions, gorgonzola, toasted pepitas and fried sage in a brown butter sauce, drizzled with balsamico.

**BUTTERNUT SQUASH, CORN & SPINACH** V | GF 6.50/lb  
Seasoned with fresh basil and cinnamon.

### STUFFING

**ROSEMARY HERB STUFFING** 7.95/lb

**SAUSAGE SAGE STUFFING** 7.95/lb

**WILD MUSHROOM & LEEK STUFFING** 10.75/lb

**POBLANO PEPPER & PUMPKIN SEED STUFFING** 13.50/lb  
Crumbled corn bread with roasted poblano chile peppers, toasted pumpkin seeds and a hint of cilantro.





# WINTER HOLIDAY ENTERTAINING 2015

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## FIRST COURSE, SIDE DISHES, ACCOMPANIMENTS

### FRESHLY BAKED BREADS & MUFFINS

Butter not included.

**CORN BREAD** V 14.95/loaf

With dried cranberries and golden raisins.

Serves 8-12.

**PUMPKIN BREAD** V 9.95/loaf

Serves 8-12.

**MINIATURE MUFFINS** N | V Min 2 dz. 12.00/dz

Assortment of zucchini, corn, cranberry-pumpkin and carrot-nut-apple raisin.

**SOFT BREADSTICK ASSORTMENT** V 19.75/dz

Garlic parmesan poppyseed, sun-dried tomato/basil/chèvre twist and poblano-cheddar.

**ASSORTED DINNER ROLLS** V 9.95/dz

Multi-grain pull-apart rolls, pretzel sticks, herbed ciabatta and onion rye rolls.

**GLUTEN FREE DINNER ROLLS** V | GF 14.50/half dz

**MULTI-GRAIN PARKER HOUSE-STYLE PULL-APART ROLLS** V 7.25/dz

**CHEDDAR BAY BISCUITS** V 15.50/dz

\* **COMPOUND BUTTER IN A MASON JAR** V | GF 6.00

Garlic Herb 4 oz.

Cinnamon Sugar 4 oz. 6.00

### RICE & PASTA

**BROCCOLI & CHEDDAR QUINOA** V | GF 9.95/lb

**LONG GRAIN & WILD RICE PILAF** N | GF 10.50/lb

With dried cherries, glazed pearl onions and pine nuts.

**PENNE WITH BRIE & TOMATOES** V 12.50/lb

With brie cheese, cherry tomatoes and garlic, sprinkled with a chiffonade of fresh basil and oregano.

\* **RIGATONI A LA VODKA** N 12.50/lb

With mushrooms and toasted pine nuts in our vodka tomato crème sauce.

**GLUTEN FREE BAKED PENNE** V | GF 30.95/pan

In marinara sauce, topped with mozzarella cheese.

4 lb serves 12-16.

**NANCY'S NOODLE KUGEL** V 24.75/pan

With cinnamon-cornflake topping.

May be ordered with or without raisins.

4 lb serves 12-16.

### POTATOES

**TRADITIONAL MASHED POTATOES** V | GF 6.00/lb

**BACON, SCALLION & SWISS CHEESE MASHED POTATOES** GF 9.50/lb

**"CANDIED" MASHED SWEET POTATOES** V | GF 25.50/pan

Topped with mini marshmallows.

4 lb serves 8-12. Served in pyrex only.

**"CANDIED" YAMS** V | GF 6.25/lb

**OVEN ROASTED POTATOES** V | GF 6.25/lb

**TRIO OF ROASTED POTATOES** V | GF 8.25/lb

With yukon gold, baby reds and purple potatoes.

**LATKES (POTATO PANCAKES)** V 22.85/pan

With sour cream and homemade apple sauce.

15 per pan. Medium size approx. 2.5" in diameter.

### AU GRATIN

4 lb serves 10-14. Served in pyrex only.

Yellow Squash, Zucchini, Onion & Roma Tomato V 31.95/pan

Yukon Gold Potato, Spinach, Mushroom & Onion Gratin V | GF 31.95/pan

Scalloped Potatoes Au Gratin V | GF 31.95/pan

### ACCOMPANIMENTS

**CRANBERRY SAUCE WITH APPLE BALLS** V | GF 6.95/pt

**GIBLET GRAVY WITH MUSHROOMS** 5.95/pt





# WINTER HOLIDAY ENTERTAINING 2015

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## HOMEMADE DESSERTS

### BREAD PUDDING

**PECAN PIE BREAD PUDDING** N 47.95  
Served with caramel sauce. **Serves 10-14.**

**CARROT CAKE BREAD PUDDING** N 47.95  
Served with cream cheese frosting. **Serves 10-14.**

### CHEESECAKES

**S'MORES CHEESECAKE** 33.95  
Topped with chocolate mousse and toasted meringue. **Serves 12-16.**

**WHITE CHOCOLATE STRAWBERRY CHEESECAKE** 53.95  
Topped with strawberry sauce and white chocolate, garnished with fresh strawberries, whipped cream and white chocolate shavings. **Serves 12-16.**

### CROSTATAS & PIES

**RUSTIC APPLE CROSTATATA** 19.85  
**Serves 8-10.**

**BUTTER TOFFEE APPLE PIE** N 24.95  
**Serves 8-12.**

**PECAN PIE** N 37.95  
**Serves 8-12.**

**PUMPKIN PIE** 25.95  
**Serves 8-12.**

**CANDY BAR PIE** N 35.95  
Layers of salty caramel and peanut butter nougat baked in a chocolate crust, and garnished with chocolate covered pretzels. **Serves 8-12.**

**PIE LOLLIPOPS** *Min 2 dz per flavor.* 14.95/dz  
Choice of apple pie lollipops, cherry pie lollipops or pumpkin pie lollipops.



### CAKES

**FLOURLESS CHOCOLATE CAKE** GF 39.95  
**Serves 10-14.**

**FRESH RASPBERRY SAUCE** 7.75/ea  
**8 fl oz.**

**SNOWFLAKE CAKE** 49.85  
Classic white buttermilk cake with winter white frosting decorated with snowflakes and silver dragées. **Serves 14-20.**

**SNOWFLAKE CAKE SQUARES** *Min 3 dz.* 13.20/dz  
Classic white buttermilk layer cake with winter white frosting decorated with white chocolate and silver dragees.

**"GREAT!" CHOCOLATE CAKE** 46.95  
Layers of devil's food cake and chocolate pudding covered in chocolate buttercream and chocolate chips. **Serves 14-20.**

**TRES LECHES CAKE** 34.95  
Traditional tres leches cake topped with kiwi, strawberry, mandarin oranges and toasted coconut. **Serves 12-16.**



# WINTER HOLIDAY ENTERTAINING 2015

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## HOMEMADE DESSERTS

### HOLIDAY SPECIALTIES

<b>MINI WHOOPIE PIE ASSORTMENT</b> <i>Min 2 dz.</i> Chocolate whoopie pies with crème filling and red velvet whoopie pies with cream cheese filling.	<b>12.95/dz</b>	<b>HAND-DIPPED HOLIDAY-DECORATED CHOCOLATE DISPLAY</b> <b>N</b> Chocolate dipped marshmallows, Oreos®, popcorn, peppermint bark, pretzel rings, Twizzlers® and turtles in a basket on a bed of raffia. <b>62 pc and .75 lb bulk items serves 30-50.</b> Prepared as a Gift Basket Wrapped with Cellophane and Ribbon	<b>81.95</b>  <b>+10.00</b>
<b>HOLIDAY DECORATED CHEESECAKE "LOLLIPOPS"</b> <i>Min 2 dz.</i>	<b>17.25/dz</b>	<b>HOMEMADE CHRISTMAS COOKIE ASSORTMENT</b> <b>N</b> <i>Min 3 dz.</i> Assortment of candy canes, Christmas trees, lemon knots, peppermint patty cookies, peppermint meringue stars, snowflakes, chocolate spritz sandwiches, stained glass pecan squares, raspberry thumbprints, mexican tea cakes, gingerbread men, butter flowers, peanut butter drops, raspberry macaroon sandwiches, hazelnut cookie balls, linzer star sandwiches and chocolate shortbread sandwiches.	<b>10.95/dz</b>
<b>CHURRITOS</b> Petite homemade churros, rolled in cinnamon sugar, served warm and offered with cinnamon ganache and gingered caramel sauces. <b>30 pieces serves 10-15.</b>	<b>25.95</b>	<b>WINTER, CHRISTMAS OR HANUKKAH DECORATED "CUT-OUT" COOKIES</b> <i>Min 2 dz.</i> Small <b>2-3 in.</b> Medium <b>4-5 in.</b>	<b>17.95/dz</b> <b>29.95/dz</b>
<b>*DONUTS &amp; COFFEE</b> Assorted homemade donuts including raspberry filled, chocolate marshmallow filled and crunch berry glazed, served with espresso sabayon. <b>20 pieces serves 15-20.</b>	<b>40.00</b>	<b>HOLIDAY BAR ASSORTMENT</b> <b>N</b> Pumpkin crumble bars, white chocolate cherry bars, caramel apple bars, raspberry kolachkies and s'mores bars.	<b>13.95/dz</b>
<b>HOLIDAY CROQUEBOUCHE</b> Custard filled cream puffs arranged in a pyramid and drizzled with white and dark chocolate and garnished with fresh strawberries. <b>40 pc</b> <b>70 pc</b>	<b>73.25</b> <b>107.95</b>	<b>CHEF'S CHOICE OF ASSORTED GLUTEN FREE DESSERT BARS</b> <b>N   GF</b>	<b>39.95/dz</b>
<b>BÛCHE DE NOËL WITH MERINGUE MUSHROOMS (YULE LOG)</b> Yellow cake with mocha cream. <b>Serves 10-12.</b>	<b>41.50</b>	<b>HOLIDAY FRENCH MACARON ASSORTMENT</b> <b>N   GF</b> <i>Min 2 dz.</i> Mint macaron with fudge filling, yellow macaron with passion fruit filling, chocolate macaron with hazelnut filling.	<b>15.50/dz</b>
<b>FANCY PASTRY ASSORTMENT</b> <b>N</b> <i>Min 2 dz.</i> Chocolate striped eclairs, fresh fruit tarts, turtle cheesecake tarts and cherry pistachio tarts.	<b>23.95/dz</b>	<b>*WINTER, CHRISTMAS OR HANUKKAH CHOCOLATE DIPPED STRAWBERRIES</b> <b>GF</b>	<b>21.50/dz</b>
<b>*DESSERT BITE ASSORTMENT</b> <b>N</b> <i>Min 3dz.</i> Homemade peanut butter cups and maple cluster candy bars, passion fruit and white mint gourmet marshmallows, peppermint patty and Oreo® rice krispy treats.	<b>15.00/dz</b>	<b>FRESH SLICED FRUIT BASKET</b> <b>GF</b> Small <b>4 lb serves 8-12.</b> Medium <b>6 lb serves 15-19.</b>	<b>44.50</b> <b>61.50</b>
<b>*HOLIDAY DECORATED CUPCAKES (MINI)</b> Chocolate cupcakes with vanilla creme filling and white or chocolate frosting and your choice of Winter, Hanukkah or Christmas decoration.	<b>20.50/dz</b>	<b>WINTER CITRUS FRUIT DISPLAY</b> <b>GF</b> Sliced winter citrus fruits and chili lime jicama, garnished with pomegranate seeds and kiwi. <b>Subject to availability.</b> Small <b>2.5 lb serves 8-12.</b> Large <b>5 lb serves 16-24.</b>	<b>market</b> <b>market</b>
<b>HOLIDAY PUSH-POPS</b> <b>Apple Pie</b> Layers of granny smith apple filling and cinnamon and brown sugar pie streusel. <b>Limoncello Delight</b> Layers of limoncello cake and zesty orange frosting, garnished with candied lemon zest. <b>Red Velvet</b> Layers of red velvet cake and cream cheese frosting, garnished with red sprinkles.	<b>36.50/dz</b>		



# WINTER HOLIDAY ENTERTAINING 2015

## ORDERING GUIDELINES

*This menu may be used for all catering orders through the Holiday Season. All orders are accompanied by Heating and/ or Serving Instructions when appropriate. There is a Minimum Order for Delivery of \$150 before tax and delivery. Regular delivery policies apply except for dates noted below. All selections delivered in baskets will require pick-up by our staff and an associated charge. Due to the high volume of holiday orders we are unable to take special orders or prepare foods not listed on this menu on the below dates. Your choice of Visa, MasterCard, Discover, or American Express is required with all orders. All prices subject to change without notice.*

### CHRISTMAS DEADLINES & IMPORTANT TIMES

**Christmas Eve** orders must be placed by **Friday, December 18th at 5:00pm**

Additions, changes or deletions must be made before **Saturday, December 19th at 2:00pm**

Orders may be picked-up on **Thursday, December 24th**, between **9:00am** until **2:00pm**

Deliveries will take place on **Thursday, December 24th**, between **9:00am** until **2:00pm**

Catering by Michaels will close at **3:00pm Thursday, December 24th** and reopen at **9:00am on Monday, December 28th**.

### CHRISTMAS DELIVERY DETAILS

There is a Minimum Order for Delivery of \$225 before tax and delivery.

Delivery is additional, based on location, and will take place within a minimum 3 hour time frame. We are sorry, but due to the volume of orders that need to be delivered in a small amount of time we are unable to accommodate special time frame requests or "closer to's". If no one is home at the time of delivery, your order will be delivered at the end of the driver's route - near or after 2:00pm and you will be charged an additional delivery fee.

### NEW YEARS DEADLINES & IMPORTANT TIMES

**New Years** orders must be placed by **Monday, December 28th at 12:00pm**

Additions, changes or deletions must be made before **Monday, December 28th at 2:00pm**

Orders may be picked-up on **Thursday, December 31st** between **9:00am** until **2:00pm**

Deliveries will take place on **Thursday, December 31st** between **9:00am** until **4:00pm**

Deliveries will also take place on **Friday, January 1st** between **10:00am** until **4:00pm**

Catering by Michaels will close at **2:00pm Thursday, December 31st, 2015** and reopen **Friday, January 8th, 2016**.

### NEW YEARS DELIVERY DETAILS

Delivery is additional, based on location, and will take place within a minimum 2 hour time frame subject to availability. We are sorry, but due to the volume of orders that need to be delivered in a small amount of time we are unable to accommodate special time frame requests or "closer to's". If no one is home at the time of delivery, your order will be delivered at the end of the driver's route - near or after 4:00pm and you will be charged an additional delivery fee.

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.

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of America