



CATERING BY
Michael's
EST. 1980

PETITE TARTLET DISPLAY

DESSERT

DELIVERY CATERING



DESSERT

V Vegetarian VGN Vegan N Contains Nuts GF Does Not Contain Gluten Ingredients
♥ Favorites of our team and clients.

DAILY ASSORTMENTS

SWEET ASSORTMENTS

Our pastry chef's choice.

COOKIE ASSORTMENT V | N
Small; 24 pieces; Serves 10-14. 43.50
Medium; 40 pieces; Serves 15-24. 68.90
Large; 76 pieces; Serves 25-49. 124.40
Extra Large; 100 pieces; Serves 50. 162.80

BROWNIE ASSORTMENT N
Small; 12 pieces; Serves 10-14. 28.25
Medium; 20 pieces; Serves 15-24. 44.75
Large; 38 pieces; Serves 25-49. 80.80
Extra Large; 65 pieces; Serves 50-70. 134.50

COOKIE & BROWNIE ASSORTMENT N
Small; 23 pieces; Serves 10-14. 48.90
Medium; 45 pieces; Serves 15-24. 87.95
Large; 85 pieces; Serves 25-49. 161.50
Extra Large; 140 pieces; Serves 50-75. 258.80

DESSERT BAR ASSORTMENT N
Small; 30 pieces; Serves 10-14. 51.80
Medium; 50 pieces; Serves 15-24. 82.00
Large; 95 pieces; Serves 25-49. 147.95
Extra Large; 170 pieces; Serves 50-75. 251.50

FRENCH MACARON ASSORTMENT V | N
Small; 28 pieces; Serves 10-14. 49.00
Medium; 45 pieces; Serves 15-24. 76.50
Large; 70 pieces; Serves 25-35. 115.50

MINIATURE TART ASSORTMENT N
Small; 25 pieces; Serves 10-14. 87.50
Medium; 38 pieces; Serves 15-24. 128.30

FRESH FRUIT

SLICED FRUIT DISPLAY VGN | GF
With seasonal garnish.
4lbs; Serves 8-16. 54.85
6lbs; Serves 16-20. 78.85
8lbs; Serves 20-32. 103.95
12lbs; Serves 32-48. 153.85

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.
Displayed Cobb style. 12.00/lb

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: Butter Toffee Apple Pie

Fun Fact: One of Tom's first restaurant jobs was at Ed Debevec's, 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.



DESSERT BAR ASSORTMENT



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COOKIES, BROWNIES, & DELI CLASSICS

Sold by the dozen. Minimum 2 dozen each type.

COOKIES

CLASSIC FLAVORS

| | Miniature | Regular |
|-------------------------------------|-----------|----------|
| Chocolate Chunk V | 12.50 | 21.85/dz |
| Double Chocolate Chip V | 12.50 | 21.85/dz |
| English Toffee Chocolate Chip V N | 12.50 | 21.85/dz |
| M&M Chocolate Chip V | 12.50 | 21.85/dz |
| Oatmeal Raisin V N | 12.50 | 21.85/dz |
| Peanut Butter Chocolate Chip V N | 12.50 | 21.85/dz |
| Sugar V | 12.50 | 21.85/dz |
| White Chocolate Chip V | 12.50 | 21.85/dz |

SPECIALTY FLAVORS

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| ALMOND CRESCENT V N | 18.00/dz |
| Coated with powdered sugar. | |

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| LEMON ICE V | 18.00/dz |
| With lemon glaze. | |

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| ♥ BROWN BUTTERSCOTCH SUGAR V | 24.00/dz |
| Soft baked, with butterscotch chips. | |

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| EARL GREY TEA V | 24.00/dz |
| Filled with sundried cherries and rolled in granulated sugar. | |

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| LEMON SEMOLINA V | 24.00/dz |
| Rolled in granulated sugar. | |

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| MEXICAN WEDDING V N | 24.00/dz |
| With pecans, coated with powdered sugar. | |

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| SNICKERDOODLES V | 24.00/dz |
| Soft baked, with cinnamon chips. Rolled in cinnamon sugar. | |

FRENCH MACARONS

SPECIALTY FLAVORS

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| ♥ BIRTHDAY CAKE V N | 24.00/dz |
| With funfetti buttercream filling. | |

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| BLUEBERRY V N GF | 24.00/dz |
| With blueberry white chocolate mousse filling. | |

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| KEY LIME PIE V N GF | 24.00/dz |
| With Key Lime cream cheese filling. | |

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| LEMON MERINGUE V N GF | 24.00/dz |
| With toasted Italian meringue filling. | |

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| MATCHA V N GF | 24.00/dz |
| With matcha ganache filling. | |

BROWNIES

CLASSIC & SPECIALTY FLAVORS

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| Chocolate Chip V | 28.25/dz |
| Cheesecake V | 28.25/dz |
| Walnut V N | 28.25/dz |
| Rocky Road N | 28.25/dz |
| Mexican V | 28.25/dz |
| Cappuccino V | 28.25/dz |
| Turtle V N | 28.25/dz |

DELI CLASSICS

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| KOLACHKIES V | 18.00/dz |
| Choice of apricot or raspberry filling. | |

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| ♥ CINNAMON PECAN RUGELACH V N | 21.85/dz |
| Coated with cinnamon sugar. | |

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| APRICOT CHOCOLATE RUGELACH V | 21.85/dz |
| Drizzled with dark chocolate. | |

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| CHOCOLATE PLUM RUGELACH V | 21.85/dz |
| Drizzled with white chocolate. | |

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| MANDELBROT V | 18.00/dz |
| Plain or chocolate chip. | |

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| BLACK & WHITE COOKIES V | 24.00/dz |
| Our version of the deli treat. | |

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| HAMANTASCHEN V | 24.00/dz |
| With raspberry filling. | |

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| HOUSEMADE STRUDEL V N | 24.00/dz |
| Apple filling. | |



CLASSIC COOKIES



DESSERT

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CAKES

CLASSIC

Serves 10-14.

BANANA FUDGE V 65.00
Layers of sour cream banana cake, fudge frosting, and chocolate buttercream. Garnished with chocolate ganache and banana chips.

BLACK FOREST V 62.00
Layers of Devil's food cake, whipped cream, and cherry filling, garnished with maraschino cherries and chocolate sprinkles.

BOSTON CREAM PIE V 54.00
Fluffy yellow cake layered with pastry cream and chocolate ganache.

CARROT V 62.00
Coconut, pineapple, and cream cheese frosting.

FLOURLESS CHOCOLATE V | GF 72.50
With whipped chocolate ganache.

GREAT! CHOCOLATE V 62.00
Layers of Devil's food cake and chocolate pudding covered in chocolate buttercream.

PINEAPPLE UPSIDE DOWN V 54.00
Our version of the retro classic, with moist yellow cake and caramelized pineapple.

RED VELVET V 65.00
Layers of red velvet cake and cream cheese frosting.

♥ **SNOWFLAKE CAKE V** 62.00
Classic white buttermilk layer cake with white buttercream frosting.

SOUTHERN PINEAPPLE BANANA V | N 54.00
Banana cake with pineapple, pecans, and cream cheese frosting.

TRES LECHES V 54.00
Topped with kiwi, strawberry, mandarin orange, and toasted coconut.

CAKE SQUARES

Minimum 3 dozen per variety.

BANANA FUDGE V 16.00/dz
Layers of sour cream banana cake, fudge frosting, and chocolate buttercream. Garnished with chocolate ganache rosettes.

RED VELVET V 16.00/dz
Layered with cream cheese frosting.

CARROT V 16.00/dz
With cream cheese frosting.

CHEESECAKE

Serves 12-16.

CHERRY SWIRL V 58.80
Graham cracker crust, topped with whipped cream and maraschino cherries.

CHOCOLATE PEANUT BUTTER V | N 67.80
Graham cracker crust, topped with chocolate ganache and peanut butter cups.

FRESH FRUIT V 58.80
Graham cracker crust, topped with fresh berries, mandarin orange, and kiwi.

MOCHA V 48.80
Chocolate cookie crust, topped with whipped cream and chocolate shavings.

♥ **OREO® V** 48.80
Chocolate cookie crust, topped with whipped cream, crushed Oreo®, and miniature Oreo® cookies.

TURTLE V | N 59.80
With pecans, chocolate chips, and toffee on a Graham cracker crust, topped with caramel, chocolate ganache, and roasted pecans.

WHITE CHOCOLATE STRAWBERRY V 70.80
Topped with marbled strawberry sauce and white chocolate, garnished with fresh strawberries, whipped cream, and white chocolate shavings.

BUNDT S

CONFETTI V 30.00/dz | 48.00/ea
Topped with white chocolate glaze and rainbow sprinkles.

COOKIES 'N CREAM V 36.00/dz | 58.00/ea
Double chocolate cake topped with vanilla buttercream and crushed Oreo®.

♥ **RASPBERRY WHITE CHOCOLATE V** 36.00/dz | 55.00/ea
Topped with red chocolate drizzle and white chocolate shavings.



CONFETTI BUNDT S



DESSERT

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CUPCAKES & DESSERT BARS

Sold by the dozen. Minimum 2 dozen each type.

SEASONAL SPECIALTIES

OCTOBER-APRIL

APPLE COBBLER ✓ **Petite | Miniature | Full**
18.00 | 27.50 | 42.00/dz
With cinnamon apple frosting and brown sugar oat streusel.

CARROT ✓ | N 18.00 | 27.50 | 42.00/dz
With cream cheese frosting.

DEVIL'S FOOD ✓ 18.00 | 27.50 | 42.00/dz
Chocolate cupcakes filled with buttercream and dipped in chocolate ganache.

LEMON CHIFFON 18.00 | 27.50 | 42.00/dz
Lemon cupcakes filled with lemon curd, topped with lemon buttercream and a candied lemon slice.

PEANUT BUTTER ✓ | N 18.00 | 27.50 | 42.00/dz
Peanut butter cupcakes filled with peanut butter buttercream topped with peanut butter buttercream and chopped peanuts.

PUMPKIN SWIRL ✓ 18.00 | 27.50 | 42.00/dz
With mascarpone cheese filling.

PINK CHAMPAGNE ✓ 20.00 | 30.00 | 54.00/dz
Pink Champagne cupcakes filled with pink Champagne buttercream, topped with pink Champagne buttercream and dragees.

MAY-SEPTEMBER

BANANA FUDGE ✓ **Petite | Miniature | Full**
18.00 | 27.50 | 42.00/dz
Topped with a ganache rosette and banana chip.

BOSTON CREAM ✓ 18.00 | 27.50 | 42.00/dz
Yellow cake filled with vanilla pastry cream, topped with chocolate ganache frosting.

CHOCOLATE CHERRY MALT ✓ 18.00 | 27.50 | 42.00/dz
Espresso malt cakes topped with cherry buttercream garnished with a Whopper and a maraschino cherry.

COCONUT BALL ✓ 18.00 | 27.50 | 42.00/dz
Coconut cakes filled with coconut pastry cream topped with Italian meringue and shredded coconut.

HORCHATA ✓ 20.00 | 30.00 | 54.00/dz
With RumChata frosting and garnished with a miniature churro.

MOON PIE ✓ 18.00 | 27.50 | 42.00/dz
Chocolate cupcake with cream filling topped with a marshmallow, covered with chocolate and drizzled with white chocolate.

♥ **SNICKERDOODLE** ✓ 18.00 | 27.50 | 42.00/dz
With cinnamon peneche frosting topped with a miniature snickerdoodle.

DESSERT BARS

AVAILABLE OCTOBER-APRIL

AFFOGATO ✓ 21.85/dz
Chewy caramel shortbread with cocoa nibs, espresso, orange, and sea salt.

♥ **BROOKIE** ✓ 21.85/dz
Chocolate brownie with a chocolate chunk cookie center.

BUTTERSCOTCH ✓ | N 21.85/dz
Graham cracker crust topped with shredded coconut, butterscotch chips, and pecans.

CARAMEL APPLE ✓ 21.85/dz
Sliced Granny Smith apples layered with caramel and streusel.

LEMON SQUARES ✓ 21.85/dz
Tangy lemon custard with a shortbread crust.

♥ **MILLIONAIRE SHORTBREAD** ✓ 21.85/dz
Layers of shortbread, soft caramel, and dark chocolate ganache.

PINEAPPLE UPSIDE DOWN CAKE ✓ 21.85/dz
Topped with caramelized pineapple.

PUMPKIN CHEESECAKE ✓ 21.85/dz
With a gingersnap crust and cinnamon oat streusel.

RASPBERRY LINZER ✓ | N 21.85/dz
Cinnamon almond crust layered with raspberry preserves and sliced almonds.

SNICKERS PRETZEL COOKIE ✓ | N 21.85/dz
Sprinkled with Maldon sea salt.

AVAILABLE MAY-SEPTEMBER

BLONDIE SQUARES ✓ | N 21.85/dz
With chocolate chips and walnuts.

BLACK BOTTOM BANANA ✓ 21.85/dz
Banana cake layered with cocoa banana cake.

BLUEBERRY CRUMBLE ✓ 21.85/dz
Topped with coconut oat streusel.

CHEESECAKE CUPS ✓ 21.85/dz
With graham cracker crust and chocolate drizzle.

CHOCOLATE CHIP TOFFEE ✓ | N 21.85/dz
With pecans.

CHOCOLATE PRETZEL ✓ 21.85/dz
Sprinkled with Maldon sea salt.

KEY LIME 21.85/dz
Classic Key Lime custard with a shortbread crust, drizzled with green chocolate.

♥ **PEANUT BUTTER** ✓ | N 21.85/dz
Peanut butter cookie layered with chocolate ganache and roasted peanuts.

S'MORES N 21.85/dz
Miniature marshmallows, pecans, and toffee in chocolate ganache atop a graham cracker crust.

WHITE CHOCOLATE CHERRY ✓ | N 21.85/dz
Layers of pecan crumble, cardamom cherry compote, and white chocolate.



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PIES

FULL SIZED

Serves 8-12.

BUTTER TOFFEE APPLE ✓ | N **43.85**
Classic apple pie topped with brown sugar pecan toffee.

BANANA CARAMEL CREAM ✓ **35.85**
Fresh bananas, banana pastry cream, and whipped cream.
Garnished with caramel drizzle and banana chips.

♥ **CANDY BAR** ✓ | N **45.85**
Layers of salty caramel and peanut butter nougat baked in a chocolate crust, and garnished with chocolate covered pretzels.

CHOCOLATE PECAN ✓ | N **52.85**
Classic pecan pie with dark chocolate.

COCONUT CREAM **35.85**
Coconut pastry cream, whipped cream, and toasted coconut in a graham cracker crust.

KEY LIME ✓ **49.85**

LEMON MERINGUE **38.85**

PEACH MELBA ✓ **47.85**
Peach and raspberry filling topped with oat and brown sugar crumble.

WHITE CHOCOLATE GRASSHOPPER ✓ **63.85**
White chocolate mint mousse with an Oreo® crust.

MINIATURE

Minimum 2 dozen.

CHERRY ✓ **18.00/dz**
With flaky crust and sugared top.

STRAWBERRY RHUBARB ✓ | N **22.00/dz**
With almond crumble topping.

BLONDIE ✓ | N **22.00/dz**
Blondie filling baked in a graham cracker crust, topped with cashew praline crumbs.

BROWNIE ✓ **22.00/dz**
Brownie filling baked in a graham cracker crust, drizzled with fudge sauce and topped with chocolate crumbs.

♥ **CANDY BAR** ✓ | N **36.00/dz**
Layers of salty caramel and peanut butter nougat baked in a chocolate crust, and garnished with a chocolate covered pretzel.

PIE BITES

Minimum 2 dozen.

APPLE ✓ **19.85/dz**
Streusel topping.

CRANBERRY ✓ **19.85/dz**
Streusel topping.

RASPBERRY ✓ **19.85/dz**
Streusel topping.

WHOOPIE PIES

Minimum 2 dozen.

CHOCOLATE ✓ **21.85 | 26.85/dz**
With marshmallow filling.

LEMON ✓ **21.85 | 26.85/dz**
With raspberry marshmallow filling.

RED VELVET ✓ **21.85 | 26.85/dz**
With cream cheese filling.

PUMPKIN ✓ **21.85 | 26.85/dz**
With cream cheese filling.

♥ **BROWNIE** ✓ **21.85 | 26.85/dz**
With salted caramel filling.



CANDY BAR PIE



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TARTS

FULL SIZED

Serves 10-14.

BANANA CREME CARAMEL V 35.85

Fresh banana, banana pastry cream, and whipped cream, topped with caramel drizzle.

CHOCOLATE PEANUT BUTTER V | N 40.85

Peanut butter mousse and chocolate ganache, garnished with peanut butter cups.

CRÈME BRULÉE V 35.85

Classic custard topped with caramelized sugar.

♥ LEMON MERINGUE V 47.85

Lemon custard topped with torched Italian meringue.

FRESH FRUIT V 57.85

Pastry cream topped with fresh berries, mandarin orange, and kiwi.

FRENCH APPLE V 35.85

Vanilla pastry cream topped with sliced cinnamon apples.

WILD BERRY FOREST V 98.85

Chocolate cake layered with pastry cream, whipped cream, and fresh berries. Dusting with powdered sugar.



WILD BERRY FOREST TART

MINIATURE & PETITE

Minimum 2 dozen.

AVAILABLE OCTOBER-APRIL

APPLE ALMOND CHEESECAKE V | N 21.00 | 44.50/dz

Petite | Miniature

Almond cheesecake filling topped with sliced Granny Smith apples.

FRESH FRUIT CHEESECAKE V 24.00 | 54.50/dz

Classic cheesecake topped with fresh berries, mandarin orange, and kiwi.

♥ CHOCOLATE PEANUT BUTTER V | N 21.00 | 38.50/dz

Peanut butter mousse with a chocolate ganache rosette.

CITRUS 21.00 | 44.50/dz

Filled with citrus cremeux.

LEMON MERINGUE V 21.00 | 38.50/dz

Lemon custard topped with torched Italian meringue.

WILD BERRY FOREST V 24.00 | 58.50/dz

Chocolate cake layered with pastry cream, whipped cream, and fresh berries. Dusting with powdered sugar.



PETITE KEY LIME TART

AVAILABLE MAY-SEPTEMBER

BANANA CREME CARAMEL V 21.00 | 42.50/dz

Fresh banana, banana pastry cream, and whipped cream, topped with caramel drizzle.

MANGO CHEESECAKE V 21.00 | 38.50/dz

Mango cheesecake topped with whipped cream and fresh mango.

CHERRY ALMOND V | N 21.00 | 48.50/dz

Almond frangipane filling with sweet cherries.

FRESH FRUIT V 21.00 | 38.50/dz

Pastry cream topped with fresh berries, mandarin orange, and kiwi.

♥ KEY LIME V 21.00 | 44.50/dz

Key Lime custard, whipped cream, and a jelly lime slice.

TIRAMISU 21.00 | 42.50/dz

Mascarpone mousse, fresh whipped cream, and chocolate espresso bean garnish.



DESSERT

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CHOCOLATE SHOPPE SPECIALTIES

Sold by the dozen. Minimum 2 dozen each type.

CHOCOLATE DIPPED

Customizable.

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| Grape Clusters V GF | 22.00/dz |
| Oreo® Cookies V | 22.00/dz |
| Pretzel Rods V | 22.00/dz |
| Red Licorice V GF | 18.00/dz |
| Rice Krispies® Treats On A Stick | 18.00/dz |
| Tuxedoed Strawberries V GF | 36.00/dz |
| S'mores On A Stick Petite, miniature, and full sized: 18.00 24.00 32.00/dz | |

LOLLIPOPS

Customizable.

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| Brownie V | 24.85/dz |
| Bride Cheesecake V | 24.85/dz |
| Groom Cheesecake V | 24.85/dz |
| ♥ Classic Cheesecake V | 24.85/dz |
| Meyer Lemon Cheesecake V GF | 24.85/dz |
| Chocolate Fudge Cake V | 24.85/dz |
| Red Velvet Cake V | 24.85/dz |
| Yellow Cake V | 24.85/dz |
| Tres Leches V | 24.85/dz |

HOUSEMADE CANDY BARS

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| MAPLE CLUSTER V N | 25.50/dz |
| Butterscotch chocolate peanut cluster filled with maple vanilla pudding. | |

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| RASPBERRY PYRAMID | 25.50/dz |
| Marshmallow and raspberry filling on a graham cracker bed, covered in dark chocolate. | |

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| ♥ PEANUT BUTTER CRUNCH V N | 48.50/dz |
| Cocoa nib peanut crunch topped with caramel ganache, coated in dark chocolate and drizzled with peanut glaze. | |

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| THREE AMIGOS | 48.50/dz |
| Chocolate marshmallow nougat filling on a bed of Rice Krispies, covered in milk chocolate. | |

IN A JAR

Served in a miniature milk jar with embossed lid. Minimum 6.

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| BABKA PARFAIT V | 8.25/ea |
| Layers of cinnamon babka and vanilla cremeux, dusted with cocoa powder. | |

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| ♥ KEY LIME PIE V | 8.25/ea |
| Layers of Key Lime mousse, whipped cream, and graham cracker crumbs. | |

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| MILK CHOCOLATE POT DE CREME V GF | 8.25/ea |
| Garnished with whipped cream and chocolate shavings. | |

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| STRAWBERRY TIRAMISU PARFAIT V N | 8.25/ea |
| Layers of strawberry syrup soaked yellow cake, strawberry jam, toasted almonds, and whipped amaretto mascarpone, and garnished with freeze dried strawberry. | |

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| EARL GREY PANNA COTTA GF | 8.25/ea |
| Garnished with vanilla, Mandarin orange, and honeycomb. | |

CREAM FILLED

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| MINIATURE CREAM PUFFS V | 27.00/dz |
| Filled with pastry cream, dipped in dark chocolate and drizzled with white chocolate. | |

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| MINIATURE ECLAIRS V | 27.00/dz |
| Filled with pastry cream, dipped in dark chocolate and drizzled with white chocolate. | |

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| MINIATURE CANNOLIS V N | 45.00/dz |
| Garnished with pistachios and miniature chocolate chips. | |

RETRO DESSERTS

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| ♥ HOUSEMADE HO HOS V | 28.85/dz |
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| HOUSEMADE TWINKIES V | 28.85/dz |
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| MINIATURE HOSTESS CUPCAKES V | 28.85/dz |
| Chocolate cupcakes filled with classic buttercream dipped in chocolate ganache and topped with a white chocolate ribbon. | |

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| PUPPY CHOW V N GF Minimum 2 pounds. | 23.85/lb |
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| CINNAMON TOFFEE | 23.85/lb |
| PUPPY CHOW V N GF Minimum 2 pounds. | |

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| NUTELLA PUPPY CHOW V N GF Minimum 2 pounds. | 23.85/lb |
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| S'MORES PUPPY CHOW N Minimum 2 pounds. | 23.85/lb |
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MEYER LEMON CHEESECAKE LOLLIPOPS



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: Snowflake Cake

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

Megan Ulrich Delivery Event Coordinator



Megan was born and raised in Indiana and recently graduated from Indiana University, Bloomington in May 2015. She received her degree in Sociology. While in school, she worked as an assistant event coordinator at The Story Inn

in Brown County, IN for two years. She loves working in the service of others and loves going out of her way to make others feel special. She also loves the outdoors, running, and a good adventure.

Favorite Item On This Menu: Mini Candy Bar Pies

Fun Fact: She loves Pygmy goats and hopes to purchase her own farm one day.

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: Petite Key Lime Tarts

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

Kayla Bulgatz Sales Concierge



Kayla has always loved bringing people together and what better way than with food! From an early age, she was alongside her mother in the kitchen helping to prepare traditional meals for Shabbat and other Jewish holidays that brought family and

friends together. That sense of gathering and connection has stayed with her ever since.

Favorite Item On This Menu: Millionaire Shortbread Dessert Bars

Fun Fact: Kayla is the proud "mom" of two guinea pigs, Tito and Chip, who both recently became bar mitzvah'd, where she proved that no party is too small!

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: Classic Cheesecake Lollipops

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: Key Lime Pie in a Jar

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 sensed 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 trays, 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.



DESSERT

As a courtesy to our customers, Catering By Michaels is happy to arrange for service personnel and help facilitate 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

Email – EVENTS@CATERINGBYMICHAELS.COM

Phone – (847) 966-6555

PRESENTATION

Catering by Michaels beautifully arranges and decorates most food presentations on Terra disposable trays. Items meant to be eaten hot may be packaged in disposable foil or reuseable Pyrex containers. An additional pickup fee will apply for us to come back for reuseable containers.

Our new premium Verdeau display platters and bowls are available upon request and priced based on the size of your order. Packaging and presentation will be all disposable on select holiday dates. Disposable tongs, spoons, cake servers, and any other serving pieces necessary to properly present your meal are available by request.

Food delivered cold, that is intended to be consumed hot, is sent partially cooked or undercooked to ensure the best quality post heating.

Heating instructions and food safety requirements are provided with all orders.

PLACING YOUR ORDER

Please place your order at least 5 days before the date of your function. Orders placed with less than 5 days notice will be accepted on a limited basis subject to availability. 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> |
|--------------------------|---|---|---|
| Midnight - 6:00am | Quoted by request | Quoted by request | Quoted by request |
| 6:00am - 6:30am | Standard fee + \$45 | Standard fee + \$45 | Standard fee + \$45 |
| 6:30am - 5:00pm | Standard fee | Standard fee | Standard fee |
| 5:00pm - 5:30pm | Standard fee | Standard fee | Standard fee + \$45 per half hour after 5:00pm |
| 5:30pm - 6:00pm | Standard fee + \$45 per half hour after 5:30pm | Standard fee | |
| 6:00pm - 8:00pm | | Standard fee + \$45 per half hour after 6:00pm | |
| 8:00pm - Midnight | Quoted by request | Quoted by request | Quoted by request |



DESSERT

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.