



Easter



2023

Easter

Our venues are open for you...

NEED MORE SPACE TO HOST A CROWD?

Our venues are available for full-service Easter gatherings. Visit from the Easter Bunny optional...

✔ **CUSTOM MENUS & BEVERAGE OPTIONS**

✔ **NO COOKING OR DISHES TO DO**

✔ **SPACE FOR 10-200 GUESTS**

✔ **PLENTY OF SPACE TO SPREAD OUT**

✔ **BEAUTIFUL VIEWS**

✔ **EASY, STRESS-FREE DAY WITH FAMILY & FRIENDS**



INDEPENDENCE GROVE

All-inclusive packages starting at \$3,000



HIGHLAND PARK COUNTRY CLUB

All-inclusive packages starting at \$2,500



LOOKING FOR MORE THAN DELIVERY?

Let us take a little stress off your plate and handle every detail of your Easter event. With our full service catering division, you get the complete experience – from custom designed menus and staff to bar service, tables, chairs, and linens. Whether you are hosting a party in your home or need help finding a venue, we can help you design, produce and manage it all.

ENHANCE YOUR HOLIDAY PARTY WITH FULL SERVICE CATERING!

[CLICK HERE
TO LEARN MORE](#)

Or speak with one of
our Event Coordinators
847.966.6555



Easter

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

BREAKFAST

- TOP O'THE MORNING "MINIATURE" SWEETS DU JOUR DISPLAY** v | N *Min 10 pp* **3.25/pp**
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.
2 pieces per person
- *BABY LOX BASKET** *Min 15 pp* **14.85/pp**
New York's finest nova lox, whipped plain and chive cream cheese, sliced tomato, shaved Bermuda onion, cucumber, and black olives. Served with freshly baked "New York" miniature plain bagels.
- MINIATURE BUTTER CROISSANTS** v *Min 1 dz.* **27.50/dz**
- DONUTS & COFFEE** **35.25**
Assorted homemade donuts including raspberry filled, chocolate marshmallow filled, and crunch berry glazed, served with espresso sabayon.
12 pieces; Serves 8-12.
- YOGURT, GRANOLA & BERRY PARFAIT** v | N *Min 6 pcs.* **5.50/ea**
With fresh blueberries, raspberries and strawberries served in a disposable cup.
9oz each.
- PANCAKE WRAPPED SAUSAGE** *Min 1 dz.* **37.85/dz**
Skewered and served with Mike's Hot Honey.
- FRENCH TOAST KEBOBS** v *Min 1 dz.* **62.75/dz**
Glazed with a caramel Grand Marnier sauce and skewered with fresh grilled pineapple and a fresh strawberry.
- CHOCOLATE CHIP PANCAKES** v **29.85**
Accompanied by powdered sugar, whipped butter & maple syrup.
15 per pan.
- PANCAKE BREAD PUDDING** v **69.85**
Drizzled with melted cinnamon sugar butter and creme Anglaise.
4.5lbs; Serves 8-10.
- BREAKFAST STRUDEL** v **48.95**
Prepared with scrambled eggs, mushrooms, spinach, tomato and cheddar cheese.
Serves 10-14.
- HEARTY FRITTATA** GF **79.50**
Loaded with Canadian bacon, fresh spinach, onion, roasted red pepper and baby Swiss, accompanied by our homemade chunky salsa.
Serves 10-14.
- FRESH TOMATO, BASIL AND SMOKED MOZZARELLA FRITTATA** v | GF **59.50**
Accompanied by our homemade chunky salsa.
Serves 10-14.
- QUICHE LORRAINE** **65.85**
With applewood smoked bacon and onion.
Serves 10-14.
- BROCCOLI AND CHEDDAR QUICHE** v **41.50**
Serves 10-14.
- THICK CUT BACON** GF **28.00/dz**
- CARAMELIZED THICK CUT BACON** GF **32.00/dz**
Prepared with brown sugar and cayenne pepper.
- CANADIAN BACON, CORN & PEPPER HASH** GF **65.85**
Red potatoes, Canadian bacon, red onion, corn, green bell pepper and fresh herbs.
4lbs; Serves 12-16.
- FRESH VEGETABLE HASH** v | GF **43.95**
A colorful array of russet potatoes, Spanish onion, yellow and green bell pepper, mushroom and fresh herbs, lightly topped with smoked mozzarella cheese.
4lbs; Serves 12-16.
- YUKON POTATO HASH** v | GF **28.85**
Smashed Yukon potatoes & onions.
4lbs; Serves 12-16.



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APPETIZERS

TRADITIONAL DEVILED EGGS V | GF **18.00/dz**

BAKED BRIE EN CROÛTE V | N **157.85**

With raspberry preserves. Displayed with mixed nuts, sliced brioche baguette rounds and Carr's crackers.

Serves 15-30.

CUBED CHEESE DISPLAY V | GF **65.75**

A selection of domestic dill havarti, cheddar, smoked gouda and baby Swiss with dried fruit.

2lbs; Serves 10-20.

GOURMET INTERNATIONAL CHEESE DISPLAY V | N **143.85**

Assortment of international cheeses that may include 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, assorted freshly baked bread, dried fruit, and mixed nuts, garnished with fresh fruit.

2lbs; Serves 10-25.

HOMEMADE IDAHO TRUFFLE PARMESAN POTATO CHIPS V | GF **32.85**

Serves 8-14.

PETITE PUPS EN CROÛTE *Min 2 dz.* **15.00/dz**

Served with yellow mustard.

ARTICHOKE PARMESAN PUFFS *Min 2 dz.* **16.00/dz**

BEGGAR'S PURSE V *Min 2 dz.* **18.00/dz**

With brie cheese and raspberry preserves.

PULLED BBQ PORK QUESADILLAS *Min 2 dz.* **16.00/dz**

Zesty BBQ pulled pork and jalapenõ jack cheese. Served with homemade salsa.

GRILLED BABY LAMB CHOPS N | GF *Min 1 dz.* **59.85/dz**

With spinach basil pesto.

SWEET & SOUR MEATBALLS (BEEF) **37.50**

Includes toothpicks. **50pc.**



COCONUT LEMONGRASS SOUP VGN | GF **23.00/qt**

WELL-BEING SOUP **14.00/qt**

Full of tasty vegetables, cilantro, beans, bulgur wheat, barley, brown rice, and pumpkin seeds in a flavorful light broth.

SPRING PEA SOUP GF **24.85/qt**

Prepared with cream.



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SIDE DISHES

SPRINGTIME SALAD v | N | GF 57.85

Mesclun greens, romaine lettuce and spinach, celery, scallions, mandarin oranges, strawberries and glazed sliced almonds in our homemade strawberry vinaigrette.

3lbs; Serves 8-12.

CAESAR SALAD GF 42.50

Romaine lettuce, quartered eggs, grated Parmesan and Parmesan frico chips, tossed in our famous homemade Caesar dressing.

3lbs; Serves 8-12.

*BEET SALAD WITH GOAT CHEESE AND PISTACHIOS v | N | GF 49.95

Tossed in a pomegranate sherry vinaigrette, set on a bed of arugula and Tuscan kale, topped with crumbled goat cheese and toasted pistachios.

3lbs; Serves 8-12.

*BABY KALE SALAD WITH SHAVED SPRING VEGETABLES v | GF 66.25

Baby kale, feta cheese crumbles, Kalamata olives and golden raisins tossed with shaved watermelon radish, pickled red onion and fresh fennel in our creamy Green Goddess dressing.

3lbs; Serves 8-12.

CRANBERRY PECAN ISRAELI COUSCOUS SALAD VGN | N Min 2 lb. 12.00/lb

Israeli couscous, dried cranberries, toasted pecans and scallions tossed with orange tarragon vinaigrette.

BOWTIE PASTA SALAD v Min 2 lb. 10.00/lb

With sliced Roma tomato, fresh basil, and mozzarella in our garlic infused olive oil.

*ROASTED CARROT SALAD VGN | GF Min 2 lb. 12.00/lb

With sumac, cumin, fresh herbs, and lemon.

GRILLED AND CHILLED MARINATED VEGETABLES v | N | GF 69.50

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

3lbs; Serves 10-20.

ASPARAGUS v Min 2 lb. 21.85/lb

Lightly seasoned and steamed, topped with panko crumble.

EASTER VEGETABLE MEDLEY v | GF Min 3 lb. 11.00/lb

Steamed and seasoned baby carrots, yellow squash, and snow peas.

CREAMED SPINACH v | GF Min 2 lb. 18.00/lb

With a hint of Pernod.

TRI-COLORED CARROTS v | GF Min 3 lb. 18.00/lb

With brown butter honey glaze.

TRADITIONAL MASHED POTATOES v | GF Min 3 lb. 7.75/lb

CARROT PUFF v 32.25

Our version of a carrot soufflé.

4lbs; Serves 10-12.

DAUPHINOISE POTATOES v | GF 89.85

Creamy garlic scalloped potatoes, topped with Gruyere cheese and lightly browned.

4lbs; Serves 12-16.

CAULIFLOWER & CHAMPAGNE GRUYERE GRATIN 89.85

4lbs; Serves 12-16.

WHITE CHEDDAR MACARONI & CHEESE v 42.85

Cavatappi noodles tossed with white cheddar cheese sauce, topped with panko bread crumbs & Parmesan cheese and baked until golden brown.

5lbs; Serves 8-10.

EASTER MUFFIN & QUICK BREAD DISPLAY v | N 31.50

Plump fresh cornbread and cinnamon chip muffins, chocolate banana bread, and zucchini, nut & pineapple bread.

Serves 10-14.

HEARTH BAKED EASTER BREAD DISPLAY v 24.75

An assortment of crusty and soft baked breads.

Serves 10-14.



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ENTREES

MOM'S SLICED BRISKET *Min 3 lb.* **38.50/lb**
With mushrooms, onions and natural gravy.

WHOLE BEEF TENDERLOIN **GF** *Min 3 lb.* **99.50/lb**
Herb & garlic marinated and grilled (20% Cooked).

MUSTARD MERLOT SAUCE **GF** **19.25**
8floz.

APPLE CIDER GLAZED SPIRAL SLICED HAM **186.50**
With honey Dijon mustard, sliced pretzels and pull-apart rolls.
On bone 8-9lb; serves 16-20 as an entree and 32-40 as miniature sandwiches.

NEW ZEALAND BABY RACK OF LAMB **GF** **97.85/rack**
Herb encrusted (partially cooked) and served with a mustard merlot reduction.
6-8 chops per 1.25lb rack. 3 chops pp recommended entree portion.

CHICKEN PICCATA **58.85**
Lightly breaded boneless, skinless chicken breast with Italian seasoning, topped with our famous lemon vermouth caper sauce.
16-2oz pieces; Serves 6-8.

CHICKEN MILANESE **64.50**
Matzo crusted boneless skinless chicken breast topped with a light salad of arugula, grape tomatoes, red onion and shaved Parmesan. Drizzled with balsamic beurre blanc.
12-2oz pieces; Serves 5-7.

SALMON EN CROÛTE **124.95**
Atlantic salmon filet topped with crab and shrimp filling, encased in phyllo, and served with tarragon-chive sauce.
To be served hot. 12-3.5oz servings.

***LAKE SUPERIOR WHITEFISH CAKES** **62.50**
Served with gremolata fingerling potatoes and tarragon chive sauce.
6-2.75oz cakes and 1lb potatoes; Serves 4-6.

VEGETABLE EN CROÛTE **v** **74.50**
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.
6-5oz pieces; Serves 6.



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EASTER EGGS & BABY CHICKS v 24.00/dz
Easter egg decorated edible chocolate chip cookie dough and baby chick decorated yellow cake balls.

EASTER PINK CHOCOLATE FONDUE N 71.50
Served with lemon pound cake, angel food cake, pineapple, whole strawberries, Oreo cookies, dried apricots, jumbo marshmallows and almond biscotti.
Serves 10.

BANANA CREME CARAMEL TART v 32.95
Serves 10-14.

LEMON MERINGUE TART v 47.95
Serves 10-14.

LEMON BLUEBERRY BUNDT CAKE v 48.85
Dusted with powdered sugar.
Serves 10-14.

RED VELVET BUNDT CAKE v 48.85
Topped with cream cheese frosting and dark chocolate shavings.
Serves 10-14.

CARROT CAKE v | N 66.95
Four layer carrot cake with cream cheese frosting, garnished with chopped walnuts.
Serves 14-20.

EASTER FRENCH MACARON ASSORTMENT v | N | GF Min 2dz. 24.00/dz
Chocolate macaron with basil cream filling, yellow macaron with passion fruit filling, vanilla macaron with grapefruit filling.

PASTEL-DIPPED STRAWBERRY ASSORTMENT v Min 1dz. 35.85/dz
Matcha white chocolate dipped strawberry garnished with sesame seeds, banana white chocolate dipped strawberry garnished with freeze dried strawberries, and strawberry white chocolate dipped strawberry garnished with crushed strawberry pearls.

FANCY PASTRY ASSORTMENT v | N Min 2dz. 28.50/dz
Chocolate striped eclairs, fresh fruit tarts, turtle cheesecake tarts, and caramel flan tarts.

EASTER DECORATED CUT-OUT COOKIES v 25.85/dz
2-3" cookies.

EASTER "CUT-OUT" COOKIE DECORATING KIT v 28.85
Seasonal shortbread cookies, assorted buttercream frosting colors, sprinkles and sugars.
1 dozen 2-3" cookies per kit

EASTER BUNNY CUPCAKES 33.50/dz
Full-sized yellow cupcakes filled with white buttercream, topped with white frosting, snowflake coconut and candy decoration.

EASTER DECORATED CHEESECAKE LOLLIPOPS v 22.85/dz

MINIATURE S'MORES ON A STICK 21.50/dz

FRESH SLICED FRUIT VGN | GF
4lbs; Serves 8-12. 49.85
6lbs; Serves 15-20. 74.75



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ORDERING GUIDELINES

Due to the high volume of holiday orders, we are sorry that we are unable to honor special timed deliveries, take special orders, or prepare foods not listed on this menu. Please call early as orders and deliveries are limited. Minimum order for delivery is \$300 before tax and delivery. Visa, MasterCard, Discover, or American Express is required with all orders. The items on this menu are available to be added to normal catering orders 3/20/23 - 5/7/23. Normal order guidelines and policies apply to all dates other than those listed below. All prices and menus are subject to change without notice.

EASTER DEADLINES & IMPORTANT TIMES

All **Easter** orders must be confirmed by **Friday, March 31st at 5:00pm**
Additions, changes or deletions to Easter orders must be made before **Saturday, April 1st at 1:00pm**

DELIVERY DETAILS

Deliveries will take place on **Saturday, April 8th** between **11:00am** until **4:00pm**, or **Sunday, April 9th** between **6:00am** until **12:00pm**
We are currently operating with a reduced delivery staff and have limited delivery slots available. Delivery is additional, based on location, and will take place within a minimum 2-3 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 12:00pm and you will be charged an additional delivery fee.

PICKUP ORDER DETAILS

Orders of any size may be placed for pickup. A handling fee of \$5 is added to all pickup orders to cover the costs of operating these sites.

SATURDAY 4/8	SUNDAY 4/9
<ul style="list-style-type: none"> 11am-2pm in Morton Grove (6203 Park Ave./Catering by Michaels kitchen) 11am-2pm in Highland Park (1201 Park Ave. W/Highland Park Country Club) 11am-2pm in Lincoln Park (2430 N Cannon Dr./Peggy Notebaert Nature Museum) 	<ul style="list-style-type: none"> 7am-11am in Morton Grove (6203 Park Ave./Catering by Michaels kitchen) 7am-11am in Highland Park (1201 Park Ave. W/Highland Park Country Club)

SPECIAL ORDERS

For the Easter holiday, we are sorry that we are unable to take special orders, prepare foods from other menus or package foods in vessels other than described on the menu.

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.

