



GAME TIME

2023

GAME TIME

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

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.

12 OZ CANS	1.60/ea
Coke®, Diet Coke®, Sprite®, or assorted sparkling water.	
2 LITER BOTTLES	4.25/ea
Coke®, Diet Coke®, Sprite®	
16.9 OZ BOTTLED STILL WATER	1.50/ea
10 OZ BOTTLED STILL WATER	1.25/ea
10 OZ JUICE BOTTLES	2.00/ea
Tropicana® orange, grapefruit, apple, and cranberry juice.	

HOT BEVERAGES

Unless ordered in disposable containers, hot beverages 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.

COFFEE	16.50/gal
Seattle's Best® regular or decaffeinated, cream, assorted sweeteners.	
HOT CHOCOLATE	21.00/gal
With mini marshmallows.	
HOT APPLE CIDER	21.00/gal
ASSORTED TAZO TEA	15.00/gal
Assorted sweeteners and lemon wedges.	

BLOODY MARY BAR

BLOODY MARY KIT	75.00
Bottles of Tito's® vodka and bloody mary mix. Makes 12-16 drinks.	
BLOODY MARY CONDIMENTS	41.50
Celery stalks, dill pickle spears, salami sticks, tabasco and celery salt. Serves 12-16.	
GIANT BLOODY MARY SKEWERS	45.85/dz
Smoked mozzarella cube, blue cheese stuffed olive, pickled onion, pepperoncini pepper, pickled mushroom, marinated artichoke and salami cube.	

SPIRITS

1L Tito's Vodka	42.00/btl
1L Sailor Jerry Spiced Rum	58.00/btl
1L Espolon Blanco Tequila	64.00/btl
1L Tanqueray Gin	64.00/btl

BEER

Miller Lite	38.00/case
Goose Island 312	58.00/case
Lagunitas IPA	58.00/case
Abita Amber	58.00/case
White Claw (Assorted Flavors)	58.00/case

WINE

La Marca Prosecco	21.00/btl
Hess Chardonnay	21.00/btl
Los Vascos Cabernet Sauvignon	21.00/btl
Castle Rock Pinot Noir	26.00/btl
Kim Crawford Sauvignon Blanc	28.50/btl
Smith and Hook Cabernet Sauvignon	31.50/btl

Ask your event coordinator about our selection of other spirits, beer, and wine!



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PREGAME FESTIVITIES

HOMEMADE SWEET POTATO CHIPS **VGN** | **GF**

Served with pineapple salsa.

Serves 8-12.

41.50

HOMEMADE IDAHO POTATO CHIPS

Served with French onion dip.

Serves 8-12.

41.50

CHILI CON QUESO WITH CHORIZO **GF**

Served with blue corn tortilla chips.

16floz; Serves 8-12.

44.50

CHEESY BRUSSELS SPROUTS WITH KIMCHI DIP

Served with herbed, toasted pita triangles.

16floz; Serves 8-12.

38.50

HOT PEPPERONI PIZZA DIP

Served with herbed, toasted pita triangles.

16floz; Serves 8-12.

38.50

ITALIAN HOAGIE DIP

Diced turkey, salami, provolone, tomato, scallion and pepperoncini tossed in a creamy Italian dressing, served with Jacob's crackers.

32 fl oz serves 16-20.

36.50

MEXICAN 7-LAYER FIELD DIP **v** | **GF**

Layers of refried beans, seasoned sour cream, guacamole, cheddar cheese and black olives, served with blue and yellow tortilla chips.

Serves 40-50.

83.95

MOZZARELLA STICKS **v**

With marinara sauce.

22.00/dz

PIGS IN A BLANKET

With yellow mustard.

15.00/dz

SERBANDO'S NUT MIX **v** | **N** | **GF**

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

16.50/half lb.

ULTIMATE DEEP DISH QUESADILLA

53.85

Layers of chicken, green pepper and onion fajitas, crunchy corn chips, scallions, and cheddar and pepper jack cheese wrapped in flour tortillas and baked.

Serves 15-20.

QUESADILLAS *Min 2 dz any type.*

17.85/dz

Pulled BBQ Chicken, Caramelized Red Onion & Jack Cheese Quesadillas

Served with avocado dipping sauce.

Mushroom, Caramelized Onion & Smoked Mozzarella Quesadillas **v**

Served with avocado dipping sauce.

Picnic Quesadillas

Fried chicken strips, roasted corn, mashed potatoes and cheddar cheese. Served with barbecue Dijon dipping sauce.

MEATBALLS

37.50

Includes toothpicks. **50 pieces.**

Sweet & Sour

Italian

BBQ

FRIED BUFFALO CAULIFLOWER **VGN** | **GF** *Min 3 lbs.*

19.50/lb

GLUTEN-FREE ONION RINGS **v** | **GF**

13.25/dz

CHICKEN WINGS *Min 2 dz.*

Bone-In

26.00/dz

Choice of buffalo **GF**, BBQ, honey Sriracha **GF**, or sesame sauce.

Boneless

19.50/dz

Choice of buffalo, BBQ, honey Sriracha, or sesame sauce.

Add ranch or blue cheese dressing
and celery sticks.

+4.75/dz



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PREGAME FESTIVITIES

TEXAS TWINKIE *Min 2 dz*

84.00/dz

Roasted jalapeño pepper stuffed with cream cheese and our house braised BBQ brisket, wrapped in crispy bacon and topped with BBQ sauce.

BUFFALO CHICKEN MONKEY BREAD

25.85

With blue cheese, jalapeño peppers and green onions.
9" round, 30 knots per pan.

MINI PIZZA MUFFINS *Min 2 dz each type.*

28.00/dz

Cheese v

Topped with Gruyere and Parmesan cheese.

Pepperoni

Topped with Gruyere and Parmesan cheese.

Grilled Vegetable v

Topped with Gruyere and Parmesan cheese.

Sausage

Topped with Gruyere and Parmesan cheese.

Buffalo Chicken

Topped with blue cheese.

Philly Cheesesteak

Topped with provolone cheese.

CHEESEBALL DISPLAY N

97.85

Served with French onion, multigrain, pumpernickel-raisin and pretzel crostini. Your choice of either football, baseball, or basketball shaped cheeseball.

Serves 25-35.

MIX 'N MATCH MAKI *Min 2 dz each type.*

Served with soy sauce, wasabi dipping sauce, and pickled ginger.

Ahi & Jalapeño Maki Roll

18.00/dz

Ahi tuna, cucumber, carrots, pickled daikon, green onions and jalapeño.

Cajun Portobello Quinoa Maki VGN

19.85/dz

Cajun portobello mushroom, avocado and scallion, drizzled with Thai chili vegan mayonnaise.

BBQ Shrimp Tempura Maki

20.25/dz

Tempura BBQ shrimp, cream cheese, cucumber, scallion & chipotle BBQ mayonnaise.

Deadliest Catch Maki Roll

28.75/dz

Crabstick, salmon and avocado topped with sesame seeds and black tobikko.

FRESH VEGETABLE DISPLAY v

53.50

With spinach scallion dip.

3lbs; Serves 10-20.

HOUSE POACHED JUMBO SHRIMP DISPLAY GF

142.00

Cocktail sauce and lemon wedges.

35 pieces.

CUBED CHEESE DISPLAY v | GF

64.25

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

2lbs; Serves 10-20.

ITALIAN ANTIPASTO DISPLAY

206.85

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 & mozzarella salad, and assorted sliced breads.

Serves 15-20.

PIMENTO CHEESE DISPLAY v

57.85

Pimento cheese dip served inside a hollowed red cabbage, accompanied by red peppers, jicama, carrots, cucumbers, pita chips and homemade blue & yellow tortilla chips.

Serves 10-20.



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THE MAIN EVENT

MINI BURGER BAR *Min 15*

Miniature beef burgers served with miniature sesame seed buns, accompanied by ketchup, mustard, diced onion and diced tomato.

2 per person.

7.85/pp

EXTRAORDINARY MINIATURE SANDWICHES

Min 1 dz each type.

Turkey Breast

65.50/dz

With Gruyere Swiss, romaine lettuce, and cranberry jelly on freshly baked bread.

Grilled Portobello Mushroom v

72.00/dz

With roasted garlic hummus, roasted red pepper, and smoked provolone, served on freshly baked bread.

Grilled Salami

72.00/dz

Thick slices of grilled kosher salami, Muenster cheese, caramelized red onions, spicy mustard mayonnaise and romaine lettuce, served on freshly baked bread.

Vietnamese Pork Bahn Mi N

72.00/dz

Grilled & marinated pork, carrots, red onion, cucumber, radish, jalapeño, cilantro and peanuts with spicy peanut aioli, served on freshly baked bread.

Chicken Club

72.00/dz

Grilled chicken breast, romaine lettuce, bacon, tomato, avocado, and mayonnaise, served on freshly baked bread.

Medium Rare Beef Sirloin

75.00/dz

With sliced tomato and horseradish chive sauce on freshly baked bread.

MINI BBQ SLIDERS *Min 8*

Accompanied by pretzel rolls. **4oz per person.**

Pulled Tchapatu Pork

8.50/pp

Shredded Tchapatu Chicken

8.50/pp

Shredded Jackfruit v

14.00/pp

Pulled Tchapatu Brisket

15.00/pp

ITALIAN BEEF *Min 8*

Accompanied by sauteed sweet peppers, sliced mozzarella cheese and giardiniera, served with freshly baked Italian rolls.

6oz per person.

18.85/pp

WHITE CHEDDAR MAC & CHEESE v

42.85

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

5lbs; Serves 8-10.

CHICKEN TAMALE PIE

60.85

Ground chicken sauteed with roasted corn, tomatoes, cumin and chili, topped with shredded Monterey Jack cheese and a jalapeno cornbread crust.

5lbs; Serves 8-10.

*SOUTHERN FRIED CHICKEN

69.85/dz

All pieces. Served with hot honey.



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SIDELINE SALADS

SPINACH SALAD **VGN** | **N** | **GF**

With diced mango, red cabbage, grape tomatoes, dried cranberries and sliced almonds, tossed with pomegranate acai dressing.

3lbs; Serves 8-12 as a side dish; 4-6 as an entrée.

54.50

SOUTHWESTERN CAESAR SALAD **GF**

Romaine lettuce, diced tomato, black beans, jicama, roasted corn, Chihuahua cheese and blue corn tortilla strips, tossed in our homemade lime Caesar dressing.

3lbs; Serves 8-12 as a side dish; 4-6 as an entrée.

58.85

* **BBQ CHICKEN SALAD**

54.50

Char-grilled barbecue chicken breast, basil, jicama, Monterey Jack cheese, black beans, roasted corn, yellow corn tortilla strips, cilantro, tomato, and scallion, tossed with chopped iceberg and romaine lettuce and our homemade special herbed ranch dressing.

3lbs; Serves 8-12 as a side dish; 4-6 as an entrée.

FAJITA STEAK SALAD

96.85

Marinated and char-grilled steak with caramelized red onion, grilled red and green pepper, grilled scallion, shredded Monterey Jack and cheddar cheese, jicama and diced tomato over a bed of romaine and red leaf lettuce, served with our homemade ranchero dressing.

3lbs; Serves 8-12 as a side dish; 4-6 as an entrée.

CARIBBEAN SHRIMP COBB SALAD **GF**

88.25

Romaine lettuce, grilled shrimp, mango, cucumber, red bell pepper, red onion, bacon and crumbled Amish blue cheese, tossed in a light sweet and sour vinaigrette.

3lbs; Serves 8-12 as a side dish; 4-6 as an entrée.

RED SKIN POTATO SALAD **v** | **GF** *Min 3 lbs.*

7.25/lb

Red skin potatoes, red onions and dill tossed in a creamy dressing, garnished with scallions and red pepper.

BOWTIE PASTA SALAD **v** *Min 3 lbs.*

8.50/lb

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

QUINOA & BLACK BEAN SALAD **VGN** | **GF** *Min 3 lbs.*

12.50/lb

Quinoa, black beans, garlic, cumin, diced yellow squash, zucchini, tomato, avocado and jicama, accented with jalapeño, green onions, mint, cilantro and parsley tossed in lime juice and olive oil.



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AND THE FINAL SCORE IS

SKYBOX COOKIE & BROWNIE ASSORTMENT v | N 61.25
M&M®, sugar, oatmeal, and double chocolate chip cookies and cheesecake and chocolate chip brownies.
Serves 10-14.

GLUTEN-FREE CHOCOLATE CHIP COOKIES v | GF Min 2 dz. 22.00/dz

VEGAN PEANUT BUTTER CHOCOLATE CHIP COOKIES VGN | N Min 2 dz. 22.00/dz

TEAM DECORATED COOKIES 4" v 47.85/dz

TEAM DECORATED CRÈME FILLED MINI CUPCAKES v Min 2 dz. 36.00/dz

OVERTIME PASTRY ASSORTMENT N 42.00
Our pastry chef's choice of assorted dessert bars.
30 pieces; Serves 10-14.

MINI WHOOPIE PIE ASSORTMENT v Min 2 dz. 21.50/dz
Chocolate whoopie pies with creme filling and red velvet whoopie pies with cream cheese filling.
Serves 10-14.

DESSERT BITE ASSORTMENT N Min 3 dz. 17.75/dz
Homemade peanut butter cups and maple cluster candy bars, passion fruit and white mint gourmet marshmallows, peppermint patty and Oreo® rice krispy treats.

BOURBON PECAN PIE BREAD PUDDING MUFFINS v | N Min 2 dz. 22.50/dz

***RED VELVET CHURRITOS** v Min 2 dz. 16.85/dz
Filled with cream cheese frosting and rolled in cinnamon sugar.

BOURBON BUTTER BUNDT CAKE v 42.50
Serves 10-14.

S'MORES CHEESECAKE LOLLIPOPS 24.85/dz

CANDY BAR PIE v | N 41.25

Layers of salty caramel and peanut butter nougat baked in a chocolate crust, and garnished with chocolate covered pretzels.
Serves 8-12.

***GAME TIME "CUT-OUT" COOKIE DECORATING KIT** v 29.85
Shortbread cookies, assorted buttercream frosting colors, sprinkles, and sugars.
1 dozen 2-3" cookies per kit

CHOCOLATE-DIPPED FOOTBALL STRAWBERRIES v | GF Min 2 dz. 35.75/dz

FRESH SLICED FRUIT DISPLAY VGN | GF 49.85
4lbs; Serves 8-12.

WINTER CITRUS FRUIT DISPLAY v | GF 58.50
Winter availability only.
Sliced winter citrus fruits and chili lime jicama, garnished with pomegranate seeds and kiwi.
2.5lbs; Serves 8-12.



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PACKAGES

SOUP BAR Min 10.

CHOOSE ONE

Beer & Cheddar
Mexican Tortilla With Condiments GF
Spicy Corn Chowder GF

HOMEMADE FINGER ROLLS v | N

With butter and margarine packets.

CHILI BAR Min 10.

CHOOSE ONE

Homemade Chili Con Carne GF
Southwest Chicken Chili GF
Turkey Chipotle Chili GF
Vegetarian Chili VGN | GF
Texas-Style Sirloin Chili GF

HOMEMADE WARM GARLIC BREADSTICKS & MINI CORN MUFFINS v

CONDIMENTS v

Shredded cheddar, diced onion and tomato, sour cream, oyster crackers, and jalapeños.



12.85/pp

12.25/pp

+5.50/pp

TAKE ME OUT TO THE BALL GAME Min 10.

JUMBO CHAR DOGS

With freshly baked poppyseed buns.

MARINATED CHAR-GRILLED TERIYAKI BREAST OF CHICKEN

Boneless and skinless.

FRESHLY BAKED GOLDEN OLD FASHIONED ROLLS v

HOUSE IDAHO POTATO CHIPS

With french onion dip.

HOMEMADE VEGETARIAN BAKED BEANS v | GF

CONDIMENTS v | GF

Ketchup, mustard, mayonnaise, relish, diced onion, pickle, tomato, sport pepper, sauerkraut, lettuce and red onion.

THE REAL DELI DISPLAY Min 10.

CHOOSE THREE GF

Roasted Turkey Breast
Rare Sirloin of Beef
Kosher Salami
Artisan Cured Ham
First-Cut Corned Beef

27.50/pp

+4.00/pp

AMERICAN POTATO SALAD v | GF

HOMEMADE CREAMY COLE SLAW v | GF

LIGHT AND DARK RYE, FRENCH ONION & GOLDEN OLD FASHIONED ROLLS v

CONDIMENTS

Cheddar and Swiss cheese, dill pickles, olives, sliced tomato, shaved red onion, lettuce, mayo and mustard.

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PACKAGES

FANTASY FOOTBALL FIESTA Min 10.

CHOOSE ONE

Chicken Fajitas

With green pepper, white onion and scallion.

or

Steak Fajitas

With green pepper, white onion and scallion.

16.95/pp

VEGETARIAN REFRIED BEANS V | GF

CLASSIC WARM MEXICAN RICE GF

With peas and potatoes.

HOMEMADE LIME & SEA SALT

TORTILLA CHIPS VGN | GF

With salsa picanté.

SOUTHWESTERN CAESAR SALAD GF

Romaine lettuce, diced tomato, black beans, jícama, roasted corn, Chihuahua cheese and blue corn tortilla strips, tossed in our homemade lime Caesar dressing.

6" FLOUR TORTILLAS VGN

CONDIMENTS

Homemade guacamole, crema, salsa picante, sliced jalapeño and shredded cheddar cheese.

+25.25/pp

THREE-POINTER Min 10.

CHOOSE ONE

White Cheddar Macaroni and Cheese V

or

Baked Penne Pasta V

Tossed with our homemade marinara and topped with mozzarella cheese.

CHOOSE ONE

Chicken Fingers

BBQ sauce and honey mustard.

or

Club Subs

With smoked turkey, bacon, lettuce, tomato, avocado and mayo.

CHILI CON CARNE

With shredded cheddar cheese, tomato, onion, sour cream, jalapeños and oyster crackers.

HOMEMADE IDAHO POTATO CHIPS

Served with French onion dip.

SPINACH SALAD VGN | N | GF

With diced mango, red cabbage, grape tomatoes, dried cranberries and sliced almonds, tossed with pomegranate acai dressing.



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ORDERING GUIDELINES

This menu may be used for all catering orders throughout the year but is specifically designed for game day entertaining. All orders are accompanied by heating and/ or serving instructions when appropriate. Minimum order for cold delivery is \$225 food & beverage. Minimum order for hot delivery is \$450 food & beverage. All orders are subject to sales tax and delivery charge.

Regular delivery policies apply except for dates noted below. Your choice of Visa, MasterCard, Discover, or American Express is required with all orders. All prices subject to change without notice.

For larger events, custom menus, and more formal celebrations ask your Event Coordinator about Full Service Catering.

SUPERBOWL DEADLINES & IMPORTANT TIMES

Sunday, February 12

Superbowl orders must be placed by **Tuesday, February 7th at 5:00pm**

Additions, changes or deletions must be made before **Wednesday, February 8th at Noon**

Orders may be picked-up on **Saturday, February 11th**, between **9:00am** until **1:00pm**

Deliveries will take place on **Sunday, February 12th**, between **8:00am** until **4:00pm** with a **2-hour time frame**.

MARCH MADNESS DEADLINES & IMPORTANT TIMES

This year March Madness begins with Selection Sunday on Sunday, March 12th and ends with the championship game on Monday, April 3.

March Madness orders must be placed **5 business days in advance** of your event date.

Additions, changes or deletions must be made at least **72 hours in advance** of your event date.

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**

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.

