



GAME TIME!

2025

BEVERAGES

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

CANS & BOTTLES

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

BLOODY MARY BAR

BLOODY MARY KIT	75.00
Bottles of Tito's® vodka and bloody mary mix. Makes 12-16 drinks.	
BLOODY MARY CONDIMENTS	43.50
Celery stalks, dill pickle spears, salami sticks, Tabasco®, and celery salt. Serves 12-16.	
GIANT BLOODY MARY SKEWERS	47.85/dz
Smoked mozzarella cube, blue cheese stuffed olive, pickled onion, pepperoncini pepper, pickled mushroom, marinated artichoke and salami cube.	

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	19.00/gal
Seattle's Best® regular or decaffeinated, cream, oat milk, assorted sweeteners.	
HOT CHOCOLATE	21.00/gal
With mini marshmallows.	
HOT APPLE CIDER	22.00/gal
ASSORTED HERBAL TEA	15.00/gal
Assorted sweeteners and lemon wedges.	



BLOODY MARY KIT AND CONDIMENTS

Ask your Event Coordinator about our full selection of spirits, beer, wine, and our bartending services!

GAME TIME!

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



PREGAME FESTIVITIES

BUFFALO CHICKEN MONKEY BREAD

FRESH VEGETABLE CRUDITE V 86.50

A gourmet selection including watermelon and breakfast radish, tricolored carrots and cauliflower, baby bell peppers, broccoli florets, grape tomatoes, and green beans, served with spinach scallion dip.

3lbs; Serves 10-20.

HOUSE POACHED JUMBO SHRIMP DISPLAY GF 166.50

Cocktail sauce and lemon wedges.

35 pieces.

CUBED CHEESE DISPLAY V | GF 67.50

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

2lbs; Serves 10-20.

* ITALIAN ANTIPASTO DISPLAY 215.85

Tempesta 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.

* MEDITERRANEAN DIP DISPLAY V 62.50

Roasted garlic hummus, babaghanoush, Moroccan eggplant salad, marinated olives, carrot and celery sticks, English cucumber, and Roma tomato wedges, with herbed toasted pita chips.

Serves 12-15.

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 housemade blue & yellow tortilla chips.

Serves 10-20.

ITALIAN HOAGIE DIP 36.50

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

32floz; Serves 16-20.

MEXICAN 7-LAYER FIELD DIP V | GF 86.95

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

Serves 40-50.

CHEESEBALL DISPLAY N 105.85

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

2.5lbs; Serves 25-35.

DILLY RANCH SNACK MIX N Minimum 1lb. 18.85/half pound

Ranch and dill pickle seasoned chips, chex, pretzels, peanuts, and Parmesan frico.

* SERBANDO'S 18.85/half pound

NUT MIX VGN | N | GF Minimum 1lb.

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

CHILI CON QUESO WITH CHORIZO GF 42.50

Served with blue corn tortilla chips.

16floz; Serves 8-12.

CHEESY BRUSSELS SPROUTS WITH KIMCHI DIP 42.50

Served with herbed, toasted pita triangles.

16floz; Serves 8-12.

HOT PEPPERONI PIZZA DIP 42.50

Served with herbed, toasted pita triangles.

16floz; Serves 8-12.

BUFFALO CHICKEN MONKEY BREAD 25.85

With blue cheese, jalapeno jack cheese, jalapeno peppers, and green onions.

9" round, 30 knots per pan.



CHEESY BRUSSELS SPROUTS DIP



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PREGAME FESTIVITIES

MIX 'N' MATCH DIPS & CHIPS

One pint of dip and one pound of chips serves 8-12.

DIPS

Roasted Garlic Hummus	VGN GF	10.75/pt
French Onion		10.75/pt
Housemade Salsa	VGN GF	8.75/pt
Fresh Pineapple Salsa	VGN GF	14.75/pt
Guacamole	VGN GF	18.75/pt

HOUSEMADE CHIPS

Lime Corn Tortilla Chips	VGN GF	15.75/lb
Idaho Potato Chips	VGN GF	15.75/lb
Sweet Potato Chips	VGN GF	15.75/lb
Herbed Toasted Pita Chips	VGN Approx. 75pc.	12.75

QUESADILLAS Minimum 2 dozen any type. 18.00/dz
Served with avocado dipping sauce.

Pulled BBQ Chicken
With caramelized red onion and Monterey Jack cheese.

Mushroom v
With caramelized onion and smoked mozzarella.

ULTIMATE DEEP DISH QUESADILLA 53.85

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

Serves 15-20.

BEEF MEATBALLS

Includes toothpicks. 50 pieces.

Sweet & Sour 43.85

BBQ 43.85

Italian 43.85

Italian (Beyond Beef®) VGN | GF 62.50

MOZZARELLA STICKS v Minimum 2 dozen. 22.00/dz
With marinara sauce.

PETITE PUPS EN CROUTE Minimum 2 dozen. 18.00/dz
With yellow mustard.

TEXAS TWINKIE Minimum 2 dozen. 52.85/dz

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

FRIED BUFFALO 19.85/lb

CAULIFLOWER VGN | GF Minimum 3 lbs.

CHICKEN WINGS

41.25/dz

Boneless wing options available. Minimum 3 dozen of each type.

Traditional Buffalo GF

BBQ GF

Honey Sriracha

Sesame

Teriyaki

Thai Sweet 'n Spicy Chili GF

Wing Accompaniments GF \$4.75

Celery sticks, ranch dressing, and blue cheese dressing.
Price and portion based on a dozen wings.

MINIATURE PIZZA MUFFINS

28.00/dz

Minimum 2 dozen each type.

Cheese v

Topped with Gruyere and Parmesan cheese.

Grilled Vegetable v

Grilled red pepper, zucchini, red onion, and squash.
Topped with Gruyere and Parmesan cheese.

Pepperoni

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.

MIX 'N' MATCH MAKI

Served with soy sauce, wasabi dipping sauce, and pickled ginger.
Minimum 2 dozen each type.

Primavera Maki VGN 19.85/dz

Cucumber, carrot, avocado, scallion, celery, red & green pepper, and chimichurri.

Ahi Tuna & Cucumber Maki 22.85/dz

Deadliest Catch Maki Roll 25.85/dz

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

***Alaskan Salmon Maki** 29.85/dz

Fresh salmon, avocado, scallion, black tobiko, and spicy Japanese mayonnaise.

See our Year Round Appetizer and Snacks menu for a full selection of traditional maki.



GAME TIME!

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MINIATURE BURGER BAR

EXTRAORDINARY MINIATURE SANDWICHES

Minimum 2 dozen each type.

***Grilled Portobello Mushroom v** **72.00/dz**
With roasted garlic hummus, roasted red pepper, and smoked provolone on freshly baked bread.

Chicken Club **66.00/dz**
Grilled chicken breast, romaine lettuce, bacon, tomato, avocado, and mayonnaise, served on freshly baked bread

Turkey Breast **72.00/dz**
With Gruyere Swiss, romaine lettuce, and cranberry jelly on freshly baked bread.

Vietnamese Pork Bahn Mi N **74.00/dz**
Grilled & marinated pork, carrots, red onion, cucumber, radish, jalapeño, cilantro, and peanuts with spicy peanut aioli, served on freshly baked bread.

Medium Rare Beef Sirloin **78.00/dz**
With sliced tomato and horseradish chive sauce on freshly baked bread.

Braised Short Rib **86.00/dz**
Hoisin braised short rib, with caramelized red onion, romaine lettuce, cheddar cheese, and mustard mayonnaise on freshly baked bread.

MINIATURE BURGER BAR *Minimum 15.* **8.50/pp**
Beef burgers served with sesame seed buns, accompanied by ketchup, mustard, diced onion, and diced tomato.
2 per person.

***TACO BAR** **143.50**
Choice of chicken tinga, seasoned ground beef, or spicy roasted cauliflower, served with flour tortillas, shredded lettuce, tomato, onion, cilantro, queso fresco, housemade salsa, guacamole, and Mexican crema. Accompanied by Mexican rice and refried beans.
Serves 10-12.

CLASSIC PULLED BBQ SLIDERS *Minimum 8.*
Accompanied by pretzel rolls.

4oz per person.

Pork	8.50/pp
Chicken	9.50/pp
Jackfruit v	13.00/pp
Brisket	17.00/pp

ITALIAN BEEF *Minimum 8.* **19.95/pp**

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

6oz per person.

CHICKEN FINGERS *Minimum 2 dozen.* **27.85/dz**
Accompanied by BBQ sauce and honey mustard.

WHITE CHEDDAR MAC & CHEESE v **44.85**

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

5lbs; Serves 8-10.



TACO BAR

GAME TIME!

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SIDELINE SALADS

CARIBBEAN SHRIMP COBB SALAD

GREEN SALADS

3 pounds each. Serves 8-12 as a side dish or 4-6 as an entrée.

* MEXICAN CAESAR SALAD V | GF 44.85

Romaine lettuce, roasted red pepper strips, carrots, cherry tomatoes, green apples, avocado, and fried tortilla strips, tossed with Mexican Caesar dressing.

* ATHENIAN GREEN SALAD V | GF 44.85

Chopped iceberg, red leaf and romaine lettuce with tomato, cucumber, red onion, red and green bell pepper, Kalamata olives, and feta cheese, tossed in our housemade horiatiko vinaigrette.

SPINACH SALAD VGN | N | GF 55.85

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

GRILLED VEGETABLE COBB SALAD V | GF 55.85

Chopped carrot, green beans, red onion, artichoke hearts, radicchio, corn, yellow squash, celery, avocado, and tomato on a bed of chopped mixed greens, with shredded Parmesan cheese and our mustard cracked pepper vinaigrette.

BBQ CHICKEN SALAD 59.85

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

CARIBBEAN SHRIMP COBB SALAD GF 89.85

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.

FAJITA STEAK SALAD 99.85

Marinated and char-grilled steak with caramelized red onion, grilled red and green pepper, grilled scallion, shredded Monterey Jack, and cheddar cheese, jícama, and diced tomato, tossed with romaine and red leaf lettuce, served with our housemade ranchero dressing.

COMPOSED SALADS

Priced per pound. Minimum 3 pounds.

* HOUSEMADE CREAMY COLESLAW V | GF 10.75/lb

BOWTIE PASTA SALAD V 9.75/lb

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

* TORTELLINI PASTA SALAD V 18.75/lb

Tricolored cheese tortellini, red and green bell peppers, scallions, and Parmesan cheese, tossed in a basil red wine vinaigrette.

BROCCOLI QUINOA TABBOULEH SALAD VGN | GF 14.75/lb

Tossed with parsley, mint, tomato, cucumber, and pomegranate seeds in lemon vinaigrette.

LOADED BAKED POTATO SALAD GF 19.75/lb

Creamy potato salad with bacon, cheddar cheese, chives, and ranch.



SPINACH SALAD

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AND THE FINAL SCORE IS

DECORATED CUT-OUT COOKIES

SKYBOX COOKIE & BROWNIE ASSORTMENT v | N

59.85

M&M®, sugar, oatmeal, and double chocolate chip cookies, cheesecake and chocolate chip brownies.

Serves 10-14.

OVERTIME PASTRY ASSORTMENT N

45.50

Our pastry chef's choice of assorted dessert bars.

30 pieces; Serves 10-14.

CANDY BAR PIE v | N

42.50

Layers of salty caramel and peanut butter nougat in a chocolate crust, and garnished with chocolate covered pretzels.

Serves 8-12.

BOURBON BUTTER BUNDT CAKE v

42.50

Serves 10-14.

DESSERT BITE ASSORTMENT N Minimum 3 dozen.

19.85/dz

Housemade peanut butter cups and maple cluster candy bars, passion fruit and white mint gourmet marshmallows, peppermint patty and Oreo® rice krispy treats.

* CHOCOLATE CHIP CHEESECAKE

22.50/dz

COOKIE BARS v Minimum 2 dozen.

TEAM DECORATED

CUT-OUT COOKIES 4" v Minimum 2 dozen.

48.50/dz

TEAM DECORATED CRÈME FILLED

36.00/dz

MINIATURE CUPCAKES v Minimum 2 dozen.

MINIATURE WHOOPIE

22.50/dz

PIE ASSORTMENT v Minimum 2 dozen.

Chocolate whoopie pies with creme filling and red velvet whoopie pies with cream cheese filling.

* OATMEAL CREME PIES VGN

30.00/dz

GLUTEN FREE CHOCOLATE

CHIP COOKIES v | GF Minimum 2 dozen.

22.50/dz

BOURBON PECAN PIE BREAD

23.85/dz

PUDDING MUFFINS v | N Minimum 2 dozen.

RED VELVET CHURRITOS v Minimum 2 dozen.

18.00/dz

Filled with cream cheese frosting and rolled in cinnamon sugar.

S'MORES CHEESECAKE LOLLIPOPS Minimum 2 dozen.

26.50/dz

CHOCOLATE DIPPED

36.00/dz

FOOTBALL STRAWBERRIES v | GF Minimum 2 dozen.

FRESH SLICED FRUIT DISPLAY VGN | GF

54.85

4lbs; Serves 8-12.

GAME TIME CUT-OUT COOKIE DECORATING KIT v

32.00

Shortbread cookies, assorted buttercream frosting colors, sprinkles, and sugars.

1 dozen 2-3" cookies per kit.



DESSERT BITE ASSORTMENT



OATMEAL CREAM PIES



GAME TIME!

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SOUP BAR

All packages available for a minimum of 10 guests.

SOUP BAR

CHOOSE ONE:
BEER & CHEDDAR

MEXICAN CHICKEN TORTILLA WITH CONDIMENTS GF

SPICY CORN CHOWDER GF

HOUSEMADE FINGER ROLLS v | N
With butter and margarine packets.

Price Per Person 13.00/pp

CHILI BAR

CHOOSE ONE:
HOUSEMADE CHILI CON CARNE GF

SOUTHWEST CHICKEN CHILI GF

TURKEY CHIPOTLE CHILI GF

VEGETARIAN CHILI VGN | GF

TEXAS-STYLE SIRLOIN CHILI GF +6.50/pp

**HOUSEMADE GARLIC BREADSTICKS
& MINIATURE CORN MUFFINS** v

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

Price Per Person 13.00/pp



JUMBO CHAR DOGS

TAKE ME OUT TO THE BALL GAME

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

HOUSEMADE IDAHO POTATO CHIPS
With French onion dip.

HOUSEMADE VEGETARIAN BAKED BEANS v | GF

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

Price Per Person 27.50/pp

THE REAL DELI DISPLAY

CHOOSE THREE: GF
ROASTED TURKEY BREAST

RARE SIRLOIN OF BEEF

KOSHER SALAMI

ARTISAN CURED HAM

FIRST-CUT CORNED BEEF +6.75/pp

AMERICAN POTATO SALAD v | GF

HOUSEMADE CREAMY COLE SLAW v | GF

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

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

Price Per Person 27.50/pp

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CHICKEN FAJITAS

All packages available for a minimum of 10 guests.

FANTASY FOOTBALL FIESTA

CHOOSE ONE:

CHICKEN FAJITAS

With green pepper, white onion, and scallion.

STEAK FAJITAS

With green pepper, white onion, and scallion.

+28.50/pp

VEGETARIAN REFRIED BEANS **VGN** | **GF**

CLASSIC MEXICAN RICE **GF**

With peas and potatoes.

HOUSEMADE LIME & SEA SALT TORTILLA CHIPS **VGN** | **GF**

With housemade salsa.

* MEXICAN CAESAR SALAD **V** | **GF**

Romaine lettuce, roasted red pepper strips, carrots, cherry tomatoes, green apples, avocado, and fried tortilla strips, tossed with Mexican Caesar dressing.

6" FLOUR TORTILLAS **VGN**

CONDIMENTS **V** | **GF**

Housemade guacamole, crema, housemade salsa, sliced jalapeño, and shredded cheddar cheese.

Price Per Person

17.50/pp

THREE-POINTER

CHOOSE ONE:

WHITE CHEDDAR MACARONI AND CHEESE **V**

BAKED PENNE PASTA **V**

Tossed with our housemade marinara and topped with mozzarella cheese.

CHOOSE ONE:

CHICKEN FINGERS

BBQ sauce and honey mustard.

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.

HOUSEMADE 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.

Price Per Person

23.50/pp



MACARONI AND CHEESE

ORDERING GUIDELINES

This menu may be used for all catering orders throughout the year but is specifically designed for game day entertaining. Minimum order for cold delivery is \$350 food & beverage. Minimum order for hot delivery is \$500 food & 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.

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

Large delivery catering orders may incur additional fees to account for the added labor, time, fuel, and equipment.

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

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 compostable wood trays. Items meant to be eaten hot may be packaged in disposable foil or reusable Pyrex or stainless steel containers when chafing dishes are rented. An additional pickup fee will apply for us to come back for reusable containers. Disposable tongs, spoons, cake servers, and any other serving pieces necessary to properly present your meal are available by request.

Food delivered cold, that is intended to be consumed hot, is sent partially cooked or undercooked to ensure the best quality post heating. Heating instructions and food safety requirements are provided with all orders.

SUPERBOWL DEADLINES & IMPORTANT TIMES

The big game will take place on Sunday, February 9, 2025.

Superbowl orders must be placed by **Tuesday, February 4th at 5:00pm**

Additions, changes or deletions must be made before **Wednesday, February 5th at Noon**

Orders may be picked-up on **Saturday, February 8th**, between **9:00am** until **1:00pm**

Deliveries will take place on **Sunday, February 9th**, 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 16th and ends with the championship game on Monday, April 7.

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.

