



# Hanukkah



happy  
hanukkah

2023



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# Hanukkah

\* 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 1.80/ea

Coke®, Diet Coke®, Sprite®, or assorted sparkling water.

### 2 LITER BOTTLES 5.00/ea

Coke®, Diet Coke®, Sprite®.

**Eco-friendly option.**

### 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.

## WINTER FAVORITES

### WINTER CITRUS PUNCH 16.00/half gal

**Make it a cocktail! We recommend Tito's Vodka.**

### MULLED CRANBERRY APPLE PUNCH 26.85/half gal

**Make it a cocktail! We recommend Sailor Jerry Spiced Rum.**

### POMEGRANATE BLOOD ORANGE 38.85/half gal

#### AGUA FRESCA

**Make it a cocktail! We recommend Espolon Tequila.**

### FRESH SQUEEZED ORANGE JUICE 16.85/half gal

## BATCHED COCKTAILS

Sold by the quart. One quart makes 3-4 drinks.

### SPIKED CIDER 33.50/qt

Blend of apple cider, orange tea, brown sugar, Captain Morgan's spiced rum, and cinnamon.

### PEAR BOURBON COCKTAIL 48.85/qt

Blend of peach and pear nectar, honey, fresh lemon juice, and bourbon.

### PALOMA SOUR 48.85/qt

Blanco tequila, fresh lime and grapefruit 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 17.25/gal

Seattle's Best® regular or decaffeinated, cream, assorted sweeteners.

### HOT CHOCOLATE 21.00/gal

With mini marshmallows.

### HOT APPLE CIDER 22.00/gal

### ASSORTED TAZO TEA 15.00/gal

Assorted sweeteners and lemon wedges.



**Ask your Event Coordinator about our selection of other spirits, beer, and wine!**



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## SMALL GROUP PACKAGE

*Feeds 2 with leftovers or just perfect for 4.*

### CHOOSE AN ENTRÉE

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

With turkey gravy. (Gravy not gluten free)

*or*

#### MOM'S SLICED BRISKET

With brisket gravy.

*or*

#### WHOLE BEEF TENDERLOIN **GF**

**+94.50**

USDA Choice beef. Herb & garlic marinated and grilled (20% Cooked). Served with Madeira peppercorn sauce.

### CHOOSE A SALAD

#### Caesar Salad **GF**

Romaine lettuce, quartered eggs, grated Parmesan, and Parmesan frico chips, accompanied by our famous housemade Caesar dressing.

*or*

#### Holiday Salad **V | N | GF**

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

### CHOOSE A STARCH

#### Traditional Mashed Potatoes **V | GF**

*or*

#### Oven Roasted Potatoes **V | GF**

*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 Vegetable Medley **V | GF**

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

*or*

#### Green Beans Almondine **V | N | GF**

#### DON'T FORGET TO ORDER DESSERT!

See our full dessert menu on page 9

**Small Group Package**

**158.85**





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## HOLIDAY 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

#### MOM'S SLICED BRISKET

With brisket gravy.

or

#### WHOLE ROASTED FREE RANGE TURKEY GF

With turkey gravy. (Gravy not gluten-free).

#### ALL PACKAGES INCLUDE

#### PARKER HOUSE STYLE PULL-APART ROLLS ▼

### CHOOSE ACCOMPANIMENTS

#### CHOOSE A SALAD

##### Caesar Salad GF

Romaine lettuce, quartered eggs, grated Parmesan, and Parmesan frico chips, accompanied by our famous housemade Caesar dressing.

or

##### Holiday Salad ▼ | N | GF

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

or

##### \*Cranberry, Pecan & Feta Salad ▼ | 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.

### CHOOSE 2 STARCHES

#### Traditional Mashed Potatoes ▼ | GF

or

#### Oven Roasted Potatoes ▼ | GF

or

#### Latkes (Potato Pancakes) ▼

With sour cream and housemade applesauce.

or

#### Rosemary Herb Stuffing

or

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

or

#### White Cheddar Macaroni & Cheese ▼

### CHOOSE A VEGETABLE

#### Roasted Brussels Sprouts & Cauliflower ▼

Topped with panko bread crumbs and Parmesan cheese.

or

#### Sautéed Autumn Vegetable Medley ▼ | GF

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

or

#### Green Beans Almondine ▼ | N | GF

### DON'T FORGET TO ORDER DESSERT!

See our full dessert menu on page 9

#### Holiday Dinner Package

42.50/pp



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## APPETIZERS

### \*FRESH VEGETABLE CRUDITE V 79.85

Updated for Fall 2023 with a gourmet selection including watermelon and breakfast radish, tricolored carrots and cauliflower, baby bell peppers, broccoli florets, grape tomatoes, and green beans, served with choice of roasted garlic hummus or spinach caramelized red onion dip.  
**3lbs; Serves 10-20.**

### GRILLED & CHILLED MARINATED VEGETABLES V | N | GF 89.85

Asparagus, cauliflower, mushrooms, jicama, yellow squash, carrot, eggplant, zucchini, red and green pepper, served with roasted red pepper sauce.  
**3lbs; Serves 10-20.**

### GOURMET INTERNATIONAL CHEESE DISPLAY V | N 154.85

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.**

### HOT ARTICHOKE PARMESAN DIP V 38.50

With herbed, toasted pita triangles.

\*Vegan option available.

**Serves 8-12.**

### \*MEZZE DISPLAY V | N 148.85

Contemporary display of marinated olives, English cucumber sticks, grape tomatoes, sugar snap peas, tri-colored baby carrots, French breakfast radishes, baby gem lettuce, petite grilled naan, and herbed toasted pita chips, served with herbed labneh, muhammara, and spicy whipped feta with Calabrian chili and lemon.

**Serves 12-15.**

### MAKI ROLL ASSORTMENT Min 4 dz. 28.95/dz

Korean fresh salmon, spicy tuna, New York smoked salmon, and California maki rolls. Accompanied by soy sauce, our special wasabi and pickled ginger.

### SWEET & SOUR MEATBALLS 39.85

**50 Pieces.**

### TRADITIONAL DEVILED EGGS V | GF 15.00/dz

### PETITE PUPS EN CROUTE 16.00/dz

**(A LA PIGS IN A BLANKET)** Min 2 dz.

Served with yellow mustard.

### CHARRED CORN-PEPPER WONTONS V Min 2 dz. 19.85/dz

Served with sweet & sour dipping sauce.

### \*LENTIL SAMOSAS VGN Min 2 dz. 19.85/dz

Served with tamarind chutney.

### CHICKEN POT STICKERS Min 2 dz. 24.00/dz

Served with garlic soy dipping sauce.

### VEGETABLE POT STICKERS VGN Min 2 dz. 24.00/dz

Served with garlic soy dipping sauce.

### GRILLED BABY LAMB CHOPS N | GF Min 2 dz. 59.95/dz

Served with spinach pesto.

### WHOLE POACHED SALMON GF 449.85

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

**Serves 45-55 as an appetizer or 25-30 as an entrée.**

Add 2 oz Salmon Filets.

**+9.00/ea**





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## ENTRÉES

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

90% cooked. Carving instructions included.

Small **8-12 lbs; Serves 5-8.**

**115.85**

Medium **12-16 lbs; Serves 8-11.**

**158.50**

Large **16-20 lbs; Serves 11-13.**

**195.50**

### HERB ROASTED TURKEY BREAST **GF** 72 hour notice. **4lbs; Serves 10-14.**

**103.95**

### CONFIT TURKEY LEGS **GF** 72 hour notice.

**39.85**

Whole leg, submerged in duck fat and slow cooked. Crispy skin.

**2-12oz legs**

### TURKEY GRAVY

**9.25/pt**

### MOM'S SLICED BRISKET *Min 2 lbs.*

**39.85/lb**

With mushrooms, onions, and natural jus.

### WHOLE BEEF TENDERLOIN **GF**

**89.50/lb**

*Min 3 lbs raw weight before cooking.*

USDA Choice tenderloin. Herb & garlic marinated and grilled.

**20% cooked.**

### MADEIRA PEPPERCORN SAUCE **GF**

**23.25**

We recommend 4 fl oz per pound of tenderloin.

**8 fl oz.**

### CHICKEN PICCATA

**99.85**

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.

**16-2oz breasts and 1.5lbs broccoli; Serves 6-8.**

### \*TRADITIONAL WHOLE ROASTED CHICKEN **GF**

**87.00**

Two whole roasted chickens, cut into 8 pieces each. Served with natural jus and an oven-roasted vegetable medley of carrots, celery, potatoes, and onions.

**16pcs chicken and 3lbs vegetables; Serves 6-8.**

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

**146.25**

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

**8-4 oz filets; Serves 6-8.**

### \*GREEK CHICKEN ORZO BAKE

**63.50**

Oregano and lemon marinated chicken breast, shredded and baked with orzo and peas, topped with garlic-herb Parmesan panko crumble.

**6lbs; Serves 10-12.**

### BUTTERNUT SQUASH LASAGNA **V**

**67.85**

Roasted butternut squash, sage, Parmesan cheese, and nutmeg. Layered with spinach pasta, sauteed spinach, ricotta, and mozzarella.

**5lbs; Serves 8-10.**

### STUFFED SHELLS **V**

**42.85**

With spinach, mushrooms, and cheese in marinara.

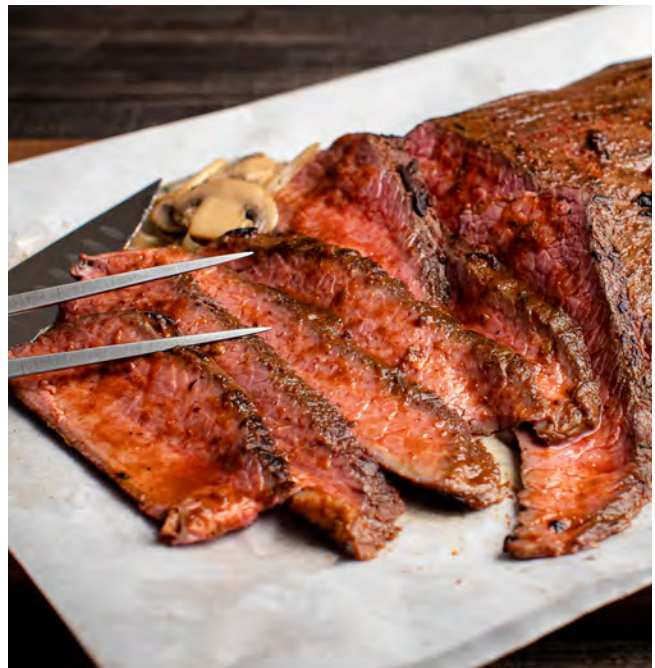
**12 shells per pan; Serves 4-6.**

### SPAGHETTI SQUASH & VEGAN BOLOGNESE **VGN | GF**

**67.85**

Roasted spaghetti squash "pasta" topped with a Bolognese of housemade marinara sauce, Beyond Beef® crumbles, and blistered cherry tomatoes.

**4lbs; Serves 6-8.**



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## CAESAR SALAD GF

Romaine lettuce, quartered eggs, grated Parmesan, and Parmesan frico chips, accompanied by our famous housemade Caesar dressing.

3lbs; Serves 8-12.

## AUTUMN SALAD VGN | GF

Fresh California field greens with teardrop tomato, English cucumber, red and yellow bell pepper, julienned beets and red onion, accompanied by our housemade Champagne-Dijon vinaigrette.

3lbs; Serves 8-12.

## 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.

3lbs; Serves 8-12.

## ISRAELI VEGETABLE SALAD VGN | GF Min 2 pt.

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

## ROASTED JALAPEÑO

## QUINOA SALAD V | GF Min 2 lbs.

With toasted pepitas, red grapes, green onions, feta cheese, and cilantro, tossed in a lime vinaigrette.

## TORTELLINI PASTA SALAD V Min 3 lbs.

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

## CREAMED SPINACH V | GF Min 3 lbs.

With a hint of Pernod.

## SAUTEED AUTUMN VEGETABLE

## MEDLEY V | GF Min 2 lbs.

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

## ROASTED BRUSSELS SPROUTS

## & CAULIFLOWER V Min 3 lbs.

Topped with panko bread crumbs and Parmesan cheese.

41.85

## ROSEMARY HERB STUFFING Min 2 lbs.

12.00/lb

## TRADITIONAL MASHED POTATOES V | GF Min 2 lbs.

8.00/lb

## OVEN-ROASTED POTATOES V | GF Min 3 lbs.

9.25/lb

## LATKES (POTATO PANCAKES) V

34.85

With sour cream and housemade apple sauce.

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

## BABY NEW POTATOES Min 1 dz.

28.50/dz

Stuffed with roasted garlic mashed potatoes.

## \*SAFFRON BASMATI RICE PILAF VGN | N | GF Min 3 lbs.

8.25/lb

With dried cranberries, toasted almonds, and dill.

## RIGATONI A LA VODKA Min 3 lbs.

16.50/lb

In our vodka tomato crème sauce.

## NANCY'S NOODLE KUGEL V

32.95

May be ordered with or without raisins.

With cinnamon-cornflake topping.

4lbs; Serves 12-16.

## WHITE CHEDDAR MACARONI & CHEESE V

43.85

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

5lbs; Serves 8-10.

## FRESHLY BAKED BREADS

Butter not included.

## PUMPKIN BREAD V

14.50/loaf

Serves 8-12.

## CORN BREAD V

17.85/loaf

With dried cranberries and golden raisins.

Serves 8-12.

## ASSORTED DINNER ROLLS V

15.85/dz

Parker House style pull-apart rolls, pretzel sticks, ciabatta, and French onion rolls.

## PARKER HOUSE STYLE PULL-APART ROLLS V

11.00/dz

## COMPOUND BUTTER V | GF

6.50

Garlic Herb Butter 4oz

Honey Butter 4oz





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## DESSERT

**FLOURLESS CHOCOLATE CAKE** **V** | **GF**  
Serves 10-14.

59.85

**FRESH RASPBERRY SAUCE** **VGN** | **GF**  
8 fl oz.

14.00

**\*MINIATURE RED VELVET BUNDT CAKES** **V** 30.00/dz  
Topped with cream cheese frosting and dark chocolate shavings.

**MINIATURE BOURBON BUTTER BUNDT CAKES** **V** 30.00/dz

**SNOWFLAKE CAKE SQUARES** **V** Min 2 dz. 15.00/dz  
Classic white buttermilk layer cake with winter white frosting decorated with white chocolate and silver dragees.

**HANUKKAH DECORATED CHEESECAKE LOLLIPOPS** **V** 22.50/dz

**HANUKKAH DECORATED CUT-OUT COOKIES** **V** 31.85/dz  
2-3 in.

**HANUKKAH DECORATED MINIATURE CUPCAKES** **V** 30.00/dz  
Chocolate cupcakes with vanilla creme filling and white buttercream frosting and Hanukkah decoration.

**HOLIDAY FRENCH MACARON ASSORTMENT** **V** | **N** Min 2 dz. 26.50/dz  
Sugar cookie, chocolate dipped Nutella, and cranberry conserve.

**HANUKKAH CUT-OUT COOKIE DECORATING KIT** **V** 30.00  
Seasonal shortbread cookies, assorted buttercream frosting colors, sprinkles, and sugars.  
1 dozen 2-3" cookies per kit

**HOLIDAY BAR ASSORTMENT** **N** Min 2 dz. 18.00/dz  
Pumpkin praline crumble, white chocolate cherry, caramel apple, cranberry crumb, s'mores, and carrot cheesecake bars.

**\*WINTER DIPPED STRAWBERRY COLLECTION** **V** 39.00/dz  
Golden Champagne, passion fruit, and salted caramel chocolate dipped strawberries.

**GLUTEN-FREE DESSERT BARS** **V** | **N** | **GF**  
Chef's choice.

28.00/half dz

**FRESH SLICED FRUIT DISPLAY** **VGN** | **GF**  
Small 4lbs; Serves 8-12. 54.85  
Medium 6lbs; Serves 15-19. 78.85





# ORDERING GUIDELINES

*This menu may be used for all catering orders throughout the holiday season but is specifically designed for Hanukkah entertaining. All orders are accompanied by heating and/ or serving instructions when appropriate. There is a minimum order for delivery of \$350 before tax and delivery. 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 and menus are subject to change without notice. For custom menus and more formal celebrations ask your Event Coordinator about Full Service Catering.*

## HOW TO ORDER

Online - [WWW.CATERINGBYMICHAELS.COM/ORDERCATERING](http://WWW.CATERINGBYMICHAELS.COM/ORDERCATERING)  
Email - [EVENTS@CATERINGBYMICHAELS.COM](mailto:EVENTS@CATERINGBYMICHAELS.COM)  
Phone - (847) 966-6555

## HANUKKAH DEADLINES & IMPORTANT TIMES

Hanukkah begins at sundown on Thursday, December 7th, and continues until sundown on Friday, December 15th. 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. Advance orders are given priority. Because of delivery schedules that fill quickly, we recommend that you place your order as early as possible to ensure your choice of delivery time.

## PEAK DATE SURCHARGE

Are you planning your holiday event on December 4-20? We suggest you book prior to November 17th. December 4-20 dates are considered peak dates and are subject to a peak surcharge.

## DELIVERY DETAILS

All deliveries (except "hot food") have a minimum 1 hour time frame. We recommend you schedule your delivery in a time frame at least 1/2 hour before you plan to serve. Please factor in the time it takes to access your building or facility (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. If you are ordering cold food to heat and serve later, also consider heating times and ask your Event Coordinator if you have questions.

There is a minimum order for delivery of \$350 food and beverage, before sales tax and delivery charge. Orders that will be delivered hot have a minimum of \$500 food and beverage. Our delivery charges are calculated by location. If you have requested service equipment such as chafing dishes, there will be an additional pick-up charge. 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. Deliveries are available until 5:30pm on Weekdays, 5:00pm on Sunday, and until 6:00pm on Saturday with a standard delivery charge. Deliveries after those times will incur an additional \$45 per half-hour until 8:00pm. Please consult your catering event coordinator to schedule special deliveries between 8:00pm and 6:30am. As of 9/26/23 we are charging a \$6 fuel surcharge on all orders that will be removed if the cost of gas falls.

## PICKUP ORDER DETAILS

Orders of any size may be picked up from our kitchen in Morton Grove, Monday-Friday 8:30am-5:30pm and Saturday 9:00am-1:00pm.

## CHANGING ORDERS

If you need to increase, decrease, or cancel your order, please follow these guidelines:

**Decreases** to orders require **72-hours notice**.

**Additions** to orders require **72-hours notice**.

Additions made less than 72 hours in advance will be subject to menu minimums and rush fees.

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** to 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 amount.

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.*

