



Hanukkah



happy
hanukkah

2024

Table of Contents

Beverages	3
Small Group & Holiday Dinner Package	4-5
Appetizers	6
Entrées	7
Sides	8
Dessert	9
Ordering Guidelines	10

ARE YOU PLANNING YOUR HOLIDAY EVENT ON DECEMBER 3-19? WE SUGGEST YOU BOOK PRIOR TO NOVEMBER 15.

The holidays are a busy, exciting time for everyone including the Catering by Michaels family! We love being a part of your seasonal festivities, parties, and holiday traditions and look forward to warming your winter this year. You understand how a little planning can go a long way toward alleviating the stress and bustle during this festive time. This is why we suggest booking your holiday catering before the season sneaks up on you. Contact us prior to November 15 to book your party and give yourself the best opportunity to secure your chosen date - they sell out quickly! December 3-19 are considered peak dates and are subject to a peak surcharge, but if you book prior to November 15, we will waive this fee!

Peak Date Surcharges and What They Mean

Events taking place between December 3-19 and booked after November 15th are subject to a peak date surcharge. Why? In order to maintain the highest level of service and quality during this busy time of year it's necessary to expand our resources - we need more people, trucks and equipment to keep the entire process moving smoothly. Just as you would never compromise when it comes to your friends and family, we would never think of skimping when it comes to serving you.

Hanukkah

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

BEVERAGES

Hot beverages and ice not available on Thanksgiving or Christmas Eve.
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	16.50/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 AGUA FRESCA	41.95/half gal
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.	
*POMEGRANATE MARGARITA	57.50/qt
Blanco tequila, pomegranate juice, lime juice, and agave nectar.	

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, assorted sweeteners.	
HOT CHOCOLATE	21.00/gal
With miniature marshmallows.	
HOT APPLE CIDER	22.00/gal
ASSORTED TAZO TEA	15.00/gal
Assorted sweeteners and lemon wedges.	



HOT CHOCOLATE

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



Hanukkah

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

SMALL GROUP PACKAGE

BEEF TENDERLOIN

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

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

+94.50

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

169.85



HERBED TURKEY BREAST

Hanukkah

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



BRISKET

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 V

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 V | 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 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.

CHOOSE 2 STARCHES

Traditional Mashed Potatoes V | GF

or

Oven Roasted Potatoes V | GF

or

Latkes (Potato Pancakes) V

With sour cream and housemade applesauce.

or

Rosemary Herb Stuffing

or

Nancy's Noodle Kugel (with or without raisins) V

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

Holiday Dinner Package

43.85/pp



Hanukkah

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



GRILLED AND CHILLED VEGETABLES

FRESH VEGETABLE CRUDITE V 88.50

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

GRILLED & CHILLED MARINATED VEGETABLES V | N | GF 74.50

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

*SPANISH SLICED CHEESE DISPLAY V | N 159.85

Sliced manchego, Cantar de Covadonga blue cheese, Mahon and San Simon cow's milk cheese, Garrotxa goat's milk cheese, and roasted red pepper goat cheese dip beautifully displayed with sliced sunflower raisin baguette, Stirato bread, ciabatta crostini, fig jam, and Marcona almonds, fresh strawberry and grape garnish.
2lbs; Serves 10-25.

HOT ARTICHOKE PARMESAN DIP V 42.50

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.

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

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

SWEET & SOUR MEATBALLS 39.85

50 Pieces.

TRADITIONAL DEVEILED EGGS V | GF 16.00/dz

PETITE PUPS EN CROUTE Min 2 dz. 18.00/dz

Served with yellow mustard.

*BRIE BEGGAR'S PURSE V Min 2 dz. 19.85/dz

Filled with Brie and apricot preserves.

LENTIL SAMOSAS VGN Min 2 dz. 19.85/dz

Served with tamarind chutney.

CHICKEN POT STICKERS Min 2 dz. 24.50/dz

Served with garlic soy dipping sauce.

VEGETABLE POT STICKERS VGN Min 2 dz. 24.50/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. **GF +9.50/ea**



GRILLED BABY LAMB CHOPS

Hanukkah

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



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.

103.95

4lbs; Serves 10-14.

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

22.75

We recommend 4 fl oz per pound of tenderloin.

8 fl oz.

CHICKEN PICCATA

105.85

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.

*TUSCAN BUTTER SALMON GF

138.85

Pan roasted and served with a grape tomato cream sauce with fresh herbs and spinach.

6-5oz filets; Serves 4-6.

BUTTERNUT SQUASH LASAGNA v

69.85

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

5lbs; Serves 8-10.

*GRILLED CURRY SPICED BROCCOLI STEAK VGN | GF

64.85

Served with coconut parsnip puree.

6-4oz pieces; Serves 4-6.

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

59.85

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

4lbs; Serves 6-8.



MOM'S SLICED BRISKET

Hanukkah

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



LATKES

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.

***HUNGARIAN MUSHROOM SOUP V | GF** *Min. 2 qts.*
Served with sour cream.

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.

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.

***CARROT PUFF V** *Our owner Lisa's favorite!*
Our version of a carrot soufflé.

4lbs; Serves 10-12.

42.85

ROSEMARY HERB STUFFING *Min 2 lbs.*

12.85/lb

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

9.50/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.

NANCY'S NOODLE KUGEL V

34.75

May be ordered with or without raisins.

With cinnamon-cornflake topping.

4lbs; Serves 12-16.

WHITE CHEDDAR MACARONI & CHEESE V

44.85

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

14.85/loaf

Serves 8-12.

CORN BREAD V

18.50/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**

Hanukkah

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



DESSERT

SUFGANIYOT & COFFEE

*SUFGANIYOT & COFFEE 49.00

Assorted housemade donuts including raspberry filled, chocolate marshmallow filled, and crunch berry glazed, served with espresso sabayon.

20 pieces; Serves 15-20.

FLOURLESS CHOCOLATE CAKE v | GF 69.85

Serves 10-14.

FRESH RASPBERRY SAUCE VGN | GF 14.00

8 fl oz.

MINIATURE RED VELVET BUNDT CAKES v 36.00/dz

Topped with cream cheese frosting and dark chocolate shavings.

MINIATURE BOURBON BUTTER BUNDT CAKES v 36.00/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 32.85/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

Almond coconut, white chocolate pistachio, and maple bourbon.

HANUKKAH CUT-OUT COOKIE DECORATING KIT v 32.00

Seasonal shortbread cookies, assorted buttercream frosting colors, sprinkles, and sugars.

1 dozen 2-3" cookies per kit

HOLIDAY BAR ASSORTMENT N Min 2 dz. 18.50/dz

Pumpkin praline crumble, white chocolate cherry, caramel apple, cranberry crumb, s'mores, and carrot cheesecake bars.

WINTER DIPPED STRAWBERRY COLLECTION v 42.00/dz

Golden Champagne, passion fruit, and salted caramel chocolate dipped strawberries.

GLUTEN-FREE DESSERT BARS v | N | GF 28.00/half dz

Chef's choice.

FRESH SLICED FRUIT DISPLAY VGN | GF 54.85

Small 4lbs; Serves 8-12.

Medium 6lbs; Serves 15-19.

54.85

79.50



HANUKKAH CUT-OUT COOKIE DECORATING KIT

ORDERING GUIDELINES

This menu may be used for all catering orders throughout the holiday season but is specifically designed for Hanukkah entertaining. 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 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 disposable trays. Items meant to be eaten hot may be packaged in disposable foil or reusable Pyrex containers. An additional pickup fee will apply for us to come back for reusable containers. 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.

HANUKKAH DEADLINES & IMPORTANT TIMES

Hanukkah begins at sundown on Wednesday, December 25th, and continues until sundown on Thursday, January 2nd. 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.

Catering by Michaels will not be open 12/25 or 1/1 so that our staff may celebrate the holidays. Hanukkah orders for 12/25 can be delivered or picked up on 12/24. Orders for 12/25 are subject to all Christmas special order policies and must be placed by Monday 12/16 at 5pm. Hanukkah orders for 1/1 can be delivered or picked up on 12/31.

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.

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.

