



# Hanukkah

...PARTY  
...ART  
...HW  
...LEGA  
...REAT  
...WITH  
...TO EAT  
...VUKKAH  
...NORAH  
...HAVE A PART



happy  
hanukkah

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## **ARE YOU PLANNING YOUR HOLIDAY EVENT ON DECEMBER 4-20? WE SUGGEST YOU BOOK PRIOR TO NOVEMBER 17.**

*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 17 to book your party and give yourself the best opportunity to secure your chosen date - they sell out quickly! December 4-20 are considered peak dates and are subject to a peak surcharge, but if you book prior to November 17, we will waive this fee!*

### **Peak Date Surcharges and What They Mean**

Events taking place between December 4-20 and booked after November 17th 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.

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

### WINTER FAVORITES

<b>WINTER CITRUS PUNCH</b>	<b>16.50/half gal</b>
<b>Make it a cocktail! We recommend Bulleit Bourbon.</b>	
<b>MULLED CRANBERRY APPLE PUNCH</b>	<b>26.85/half gal</b>
<b>Make it a cocktail! We recommend Sailor Jerry Spiced Rum.</b>	
<b>*PINEAPPLE SAGE AGUA FRESCA</b>	<b>22.85/half gal</b>
<b>Make it a cocktail! We recommend Tito's Vodka.</b>	
<b>POMEGRANATE BLOOD ORANGE AGUA FRESCA</b>	<b>38.95/half gal</b>
<b>Make it a cocktail! We recommend Espolon Tequila.</b>	

### BATCHED COCKTAILS

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

<b>SPIKED CIDER</b>	<b>33.50/qt</b>
Blend of apple cider, orange tea, brown sugar, Captain Morgan's spiced rum and cinnamon.	
<b>PEAR BOURBON COCKTAIL</b>	<b>48.85/qt</b>
Blend of peach and pear nectar, honey, fresh lemon juice and bourbon.	
<b>*PALOMA SOUR</b>	<b>48.85/qt</b>
Blanco tequila, fresh lime & 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.

<b>COFFEE</b>	<b>22.00/gal</b>
Seattle's Best® regular or decaffeinated, cream, assorted sweeteners.	
<b>HOT CHOCOLATE</b>	<b>22.50/gal</b>
With miniature marshmallows.	
<b>HOT APPLE CIDER</b>	<b>22.00/gal</b>
<b>ASSORTED HERBAL TEA</b>	<b>16.50/gal</b>
Assorted sweeteners and lemon wedges.	



HOT CHOCOLATE

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



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WHOLE BEEF TENDERLOIN

Perfect for 4 with leftovers. Can be used for groups of 2-5.

## CHOOSE AN ENTRÉE

### Herb Roasted Turkey Breast **GF**

With turkey gravy. (Gravy not gluten free.)

or

### Mom's Sliced Brisket

With brisket gravy.

or

### \*Tuscan Butter Salmon **GF**

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

or

### Whole Beef Tenderloin **GF**

**+107.50**

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

### \*Cranberry & Pecan Brussels Sprout Salad **v | N | GF**

Tossed with lemon vinaigrette.

## CHOOSE A STARCH

### Traditional Mashed Potatoes **v | GF**

or

### Oven Roasted Potatoes **v | GF**

or

### White Cheddar Macaroni & Cheese **v**

## CHOOSE A VEGETABLE

### \*Creamed Spinach **v | GF**

With a hint of Pernod.

or

### Sautéed Autumn Root 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 pages 9.

### Small Group Package

**174.85**



HOLIDAY SMALL GROUP PACKAGE



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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

#### Whole Roasted Free Range Turkey **GF**

With turkey gravy. (Gravy not gluten free.)

or

#### Mom's Sliced Brisket

With brisket gravy.

or

#### \*Tuscan Butter Salmon **GF**

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

### 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 Brussels Sprout Salad **V | N | GF**

Tossed with lemon vinaigrette.

### CHOOSE TWO 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

#### \*Creamed Spinach **V | GF**

With a hint of Pernod.

or

#### Sautéed Autumn Root 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 pages 9.

Holiday Dinner Package

44.85/pp



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## APPETIZERS

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 **163.85**

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.**

**MEZE DISPLAY** v | N **149.85**

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** *Minimum 4dz.* **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.

**\*SEARED AHI TUNA DISPLAY** **275.00**

Soy lime marinated & coriander sesame crusted ahi tuna, accompanied by sesame ginger sauce, sambal aioli, honey Sriracha sauce, and rice crackers.  
**2lbs; Serves 15-20.**

**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**

**DILLY RANCH SNACK MIX** N *Minimum. 1lb.* **19.75/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 **18.00/dz**

**\*FRENCH ONION RUGELACH** v *Minimum 2dz.* **19.85/dz**  
With poppy seeds.

**\*PARMESAN HERB LINZER** v | N *Minimum 2dz.* **19.85/dz**  
Filled with sweet pepper jelly. Garnished with paprika and chive.

**PETITE PUPS EN CROUTE** *Minimum 2dz.* **18.00/dz**  
Served with yellow mustard.

**LENTIL SAMOSAS** VGN *Minimum 2dz.* **19.85/dz**  
Served with tamarind chutney.

**CHICKEN POT STICKERS** *Minimum 2dz.* **24.50/dz**  
Served with garlic soy dipping sauce.

**GRILLED BABY LAMB CHOPS** N | GF *Minimum 2dz.* **59.95/dz**  
Served with spinach pesto.



FRENCH ONION RUGELACH



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## ENTRÉES

### WHOLE ROASTED FREE RANGE TURKEYS GF

90% cooked. Carving instructions included.

Small 8-12 lbs; Serves 5-8.

Medium 12-16 lbs; Serves 8-11.

Large 16-20 lbs; Serves 11-13.

124.85

171.50

219.85

### HERB ROASTED TURKEY BREAST GF 72 hour notice.

4lbs; Serves 10-14.

110.85

### CONFIT TURKEY LEGS GF 72 hour notice.

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

2-12oz legs.

42.85

### TURKEY GRAVY

9.25/pt

### MOM'S SLICED BRISKET Minimum 2 lbs.

With mushrooms, onions, and natural jus.

42.85/lb

### WHOLE BEEF TENDERLOIN GF

Minimum 3 lbs raw weight before cooking.

USDA Choice tenderloin. Herb & garlic marinated and grilled.

20% cooked.

97.50/lb

### MADEIRA PEPPERCORN SAUCE GF

We recommend 4 fl oz per pound of tenderloin.

8 fl oz.

19.85

### \*BRAISED LAMB SHANK GF

Served with garlic herb polenta, parsley gremolata, and lamb jus.

4-8oz shanks and 2lbs polenta; Serves 5-8.

215.00

### CHICKEN PICCATA

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.

108.50

### TRADITIONAL WHOLE ROASTED CHICKEN GF

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.

88.00

### 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

70.85

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

65.85

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.

### \*VEGAN SHEPHERD'S PIE VGN | GF

44.50

Vegan polenta crust filled with red wine "braised" vegetable stew, topped with olive oil whipped potatoes and baked until golden brown.

4.5lbs; Serves 8-10.



BRAISED LAMB SHANK



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## SIDES

LATKES

<b>CAESAR SALAD</b> GF	44.85	<b>ROSEMARY HERB STUFFING</b> <i>Minimum 2lbs.</i>	12.85/lb
Romaine lettuce, quartered eggs, grated Parmesan, and Parmesan frico chips, accompanied by our famous housemade Caesar dressing.		<b>TRADITIONAL MASHED POTATOES</b> V   GF <i>Minimum 2lbs.</i>	9.85/lb
<b>3lbs; Serves 8-12.</b>		<b>OVEN-ROASTED POTATOES</b> V   GF <i>Minimum 3lbs.</i>	8.50/lb
<b>*WINTER CHOPPED SALAD</b> VGN   GF	44.85	<b>LATKES (POTATO PANCAKES)</b> V	34.85
Radicchio, endive, iceberg and romaine lettuce, apple, celery, carrot, radish, mint, and chive tossed in our housemade apple mustard vinaigrette.		With sour cream and housemade apple sauce.	
<b>3lbs; Serves 8-12.</b>		<b>15 per pan. Approximately 2.5" in diameter.</b>	
<b>CRANBERRY, PECAN &amp; FETA SALAD</b> V   N   GF	44.85	<b>*OLIVE OIL CRUSHED YUKON POTATOES</b> VGN   GF <i>Minimum 3lbs.</i>	8.85/lb
Red leaf, romaine and radicchio lettuce, arugula, mushrooms, carrots, toasted pecans, sun-dried cranberries and feta cheese accompanied by our pomegranate sherry vinaigrette.		With toasted caraway, coriander, and fennel seeds.	
<b>3lbs; Serves 8-12.</b>		<b>SAFFRON BASMATI RICE PILAF</b> VGN   N   GF <i>Minimum 3lbs.</i>	8.25/lb
<b>HUNGARIAN MUSHROOM SOUP</b> V   GF <i>Minimum 2qts.</i>	28.85/qt	With dried cranberries, toasted almonds, and dill.	
Served with sour cream.		<b>NANCY'S NOODLE KUGEL</b> V	35.85
<b>ISRAELI VEGETABLE SALAD</b> VGN   GF <i>Minimum 2pts.</i>	8.50/pt	<i>May be ordered with or without raisins.</i>	
Red and green peppers, cucumbers, tomatoes, red onions, parsley, lemon juice, and olive oil.		With cinnamon-cornflake topping.	
<b>*FRENCHED GREEN BEAN SALAD</b> V   N   GF <i>Minimum 3lbs.</i>	21.50/lb	<b>4lbs; Serves 12-16.</b>	
With watercress, Gala apples, grape tomatoes, shaved Parmesan, and candied walnuts, tossed in herbed buttermilk dressing.		<b>WHITE CHEDDAR MACARONI &amp; CHEESE</b> V	42.85
<b>CREAMED SPINACH</b> V   GF <i>Minimum 3lbs.</i>	17.85/lb	Cavatappi noodles tossed with white cheddar cheese sauce, topped with panko bread crumbs and Parmesan cheese, baked until golden brown.	
With a hint of Pernod.		<b>5lbs; Serves 8-10.</b>	
<b>SAUTEED AUTUMN ROOT VEGETABLE MEDLEY</b> V   GF <i>Minimum 3lbs.</i>	12.85/lb	<b>FRESHLY BAKED BREADS</b>	
Zucchini, carrot, beet, pearl onion, yellow squash, and turnip.		<i>Butter not included.</i>	
<b>ROASTED BRUSSELS SPROUTS &amp; CAULIFLOWER</b> V <i>Minimum 3lbs.</i>	16.85/lb	<b>PUMPKIN BREAD</b> V	14.85/loaf
Topped with panko bread crumbs and Parmesan cheese.		<b>Serves 8-12.</b>	
<b>CARROT PUFF</b> V <i>Our owner Lisa's favorite!</i>	35.85	<b>CORN BREAD</b> V	18.50/loaf
Our version of a carrot soufflé.		With dried cranberries and golden raisins.	
<b>4lbs; Serves 10-12.</b>		<b>Serves 8-12.</b>	
		<b>ASSORTED DINNER ROLLS</b> V	15.85/dz
		Parker House style pull-apart rolls, pretzel sticks, ciabatta, and French onion rolls.	
		<b>PARKER HOUSE STYLE PULL-APART ROLLS</b> V	11.00/dz
		<b>COMPOUND BUTTER</b> V   GF	6.50
		Garlic Herb Butter <b>4oz.</b>	
		Honey Butter <b>4oz.</b>	

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SUFGANIYOT & COFFEE

**SUFGANIYOT & COFFEE** 49.50  
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 72.50  
**Serves 10-14.**

**FRESH RASPBERRY SAUCE** VGN | GF 14.00  
**8 fl oz.**

**\*TAFFY APPLE CROSTATA** v 38.95  
**Serves 8-10.**

**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 *Minimum 2dz.* 16.00/dz  
Classic white buttermilk layer cake with winter white frosting decorated with white chocolate and silver dragees.

**HANUKKAH DECORATED CHEESECAKE LOLLIPOPS** v 22.85/dz

**HANUKKAH DECORATED CUT-OUT COOKIES** v 34.85/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 | GF *Minimum 2dz.* 25.85/dz  
Espresso martini, ginger pear mule, and sparkling cranberry champagne.

**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 *Minimum 2dz.* 21.85/dz  
Pumpkin praline crumble, white chocolate cherry, caramel apple, cranberry crumb, s' mores, and carrot cheesecake bars.

**\*WINTER DIPPED STRAWBERRY COLLECTION** v | GF 42.00/dz  
Dark chocolate orange, red velvet white chocolate, and glitter chai.

**FRESH SLICED FRUIT DISPLAY** VGN | GF 54.85  
**Small 4lbs; Serves 8-12.**  
**Medium 6lbs; Serves 15-19.** 79.50



HANUKKAH CUT-OUT COOKIE DECORATING KIT



# Chinese for Christmas

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## APPETIZERS

*By the dozen. Minimum 2 dozen.*

- A1. CHICKEN POTSTICKER** 24.50  
Served with garlic soy dipping sauce.
- A2. VEGETABLE POTSTICKER VGN** 24.50  
Served with garlic soy dipping sauce.
- A3. HOISIN PULLED PORK EGG ROLL** 24.50  
Served with hot mustard and sweet & sour sauce.
- A4. VEGETARIAN EGG ROLL v | N** 19.85  
Served with hot mustard and sweet & sour sauce.
- A5. LEMONGRASS SHRIMP WONTON** 24.50  
Served with chili garlic aioli.
- A6. CRAB RANGOON WONTON** 21.85  
With cranberry jalapeno jam inside.

## SIDES

*By the pound. Minimum 2 pounds.*

- S1. GREEN BEANS v** 16.25  
With miso butter.
- S2. SHANGHAI STIR FRY VGN | GF** 16.25  
Snow peas, zucchini, bean sprouts, bok choy, carrots, red pepper, red cabbage and green onion.
- S3. CHINESE NOODLE MANDARIN STIR FRY** 16.25  
Chinese egg noodles with carrot, red and green pepper, broccoli, straw mushrooms, and bamboo shoots, garnished with scallions.
- S4. CHICKEN FRIED RICE** 8.25  
Carrot, onion, celery, red pepper, mushroom, bamboo shoots, bean sprouts and fresh cilantro.
- S5. VEGETABLE FRIED RICE v** 7.25  
Carrot, mushroom, onion, celery, bamboo shoots, bean sprouts and scallions
- S6. JASMINE RICE VGN | GF** 4.25

## SOUP

*By the quart. Minimum 2 quarts.*

- SP1. HOT & SOUR SOUP** 10.50
- SP2. WONTON SOUP** 19.50

## ENTREES

*By the pound. Minimum 3 pounds. All served with steamed white rice.*

- E1. MANDARIN BEEF STIR FRY** 25.85  
With carrot, red and green bell pepper, broccoli, mushrooms, and bamboo shoots, garnished with scallions.
- E2. BROCCOLI & BEEF STIR FRY** 34.85  
Marinated sirloin and broccoli tossed in an Asian stir fry sauce.
- E3. MONGOLIAN BEEF** 39.85  
Garnished with sliced green onions and fried bean thread noodles.
- E4. SESAME CHICKEN** 18.85  
Tempura battered chicken strips tossed with sesame glaze and garnished with toasted sesame seeds.
- E5. SZECHWAN CHICKEN** 18.85  
Stir fried with carrot, green pepper, onion, and scallion in a Szechwan sauce.
- E6. MANDARIN CHICKEN STIR FRY** 18.85  
With carrot, red pepper, green pepper, broccoli, mushroom, and bamboo shoots in a mandarin sauce, garnished with scallions.

## DESSERT

*Chocolate dipped fortune cookies included with every entree order.*

*Please see our complete Winter Holiday Menu for a full selection of seasonal desserts.*

THIS MENU IS AVAILABLE ONLY ON CHRISTMAS EVE  
See ordering guidelines and delivery/pickup options listed in the complete Winter Holiday Menu.  
All food arrives cold in foil pans with heating instructions.  
To order, call (847) 966-6555 or visit [CateringByMichaels.com/contact](http://CateringByMichaels.com/contact)



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

## PRESENTATION

Catering By Michaels beautifully arranges and decorates most food presentations on Terra 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. Our new premium Verdeau display platters and bowls are available upon request and priced based on the size of your order. 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.

## PEAK DATE SURCHARGE

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

## HANUKKAH DEADLINES & IMPORTANT TIMES

Hanukkah begins at sundown on Sunday, December 14th, and continues until sundown on Monday, December 22nd. 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.

## 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 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.*

