



LUNCH BUFFET

LUNCH & DINNER

DELIVERY CATERING



LUNCH & DINNER

V Vegetarian **VGN** Vegan **N** Contains Nuts **GF** Gluten Free
 ♥ Favorites of our team and clients.

HOT LUNCHES & DINNERS

The following selections are presented in compostable wood trays, with hot food in your choice of foil pans, stainless steel pans, or Pyrex dishes. They are designed to be served buffet style. Please note, the per-person price excludes service personnel, disposables, equipment, delivery, and state sales tax. Our packages are offered as complete menus without substitutions. If you have specific preferences for your menu or dietary restrictions, please speak with your Event Coordinator.



CHICKEN VESUVIO

CHICKEN & MORE CHICKEN

All boneless, skinless chicken breast, presented beautifully with colorful, well-seasoned, and sautéed vegetables. Served with our freshly baked bread selection of the day with whipped butter and margarine packets.

CHOOSE AN ENTRÉE

♥CHICKEN PARMESAN

With peas and onion.

♥GARDEN CHICKEN

With green pepper, red onion, artichoke hearts, and tomato wedges in a sherry sauce.

CHICKEN VESUVIO **GF**

With sautéed onion and bell pepper.

♥CHICKEN FLORENTINE

With mushroom sherry sauce over a bed of chopped spinach and mushrooms.

CHICKEN ITALIANO

With mushrooms and artichokes in a white wine sauce.

CHICKEN MARSALA

With roasted red pepper, asparagus, and mushrooms in a rich marsala sauce.

CHICKEN CACCIATORE **GF**

With green and yellow bell pepper and mushroom in a tomato sauce.

PESTO CHICKEN **N** | **GF**

With mushrooms, red and green peppers, red onion, yellow squash, and zucchini in a spinach pesto sauce.

HONEY MUSTARD CHICKEN **GF**

With red and green pepper, red onion, broccoli, pineapple, and cilantro in a honey mustard sauce.

CHOOSE A SIDE DISH

OVEN ROASTED POTATOES **V** | **GF**

VESUVIO POTATO WEDGES **GF**

GREEK POTATO WEDGES

HOMESTYLE MASHED RED POTATOES **V** | **GF**

MASHED SWEET POTATOES **V** | **GF**

♥ROASTED GARLIC MASHED POTATOES **V** | **GF**

ISRAELI COUSCOUS VEGETABLE STIR FRY **V**

SEASONAL GRILLED OR SAUTÉED

VEGETABLE MEDLEY **V** | **GF**

PARSLEY GARLIC FETTUCCINE **V** | **N**

Sautéed with spinach, red pepper, and pine nuts in garlic and olive oil.

SPICY PENNE PASTA **V**

With fresh tomatoes, peas, and scallions.

PENNE PASTA **V**

With broccoli and eggplant in marinara.

ANGEL HAIR PASTA **V**

With garlic and parsley.

ORZO PILAF **V**

With mushroom, leek, and sun-dried tomato.

FRESH GREEN BEAN CASSEROLE **V**

Topped with crispy onion.

FRESH GREEN BEANS **V** | **GF**

With stewed tomatoes.

Add a Second Side Dish

+2.50/pp

CHOOSE A SALAD

GREEN SALAD OF THE DAY

CAESAR SALAD

TOSSED ITALIAN SALAD **V**

Price Per Person

8-14
 15-24
 25-49
 50+

24.50/pp
 23.30/pp
 22.05/pp
 20.85/pp



LUNCH & DINNER

✓ Vegetarian **VGN** Vegan **N** Contains Nuts **GF** Gluten Free
♥ Favorites of our team and clients.

HOT LUNCHES & DINNERS

THE PLATE THAT MADE MICHAELS FAMOUS

CHOOSE AN ENTRÉE

♥CHICKEN PICCATA

Prepared boneless and skinless with lemon and capers in a vermouth sauce.

EGGPLANT PICCATA ✓

Prepared with lemon and capers in a vermouth sauce.

CHOOSE A PASTA

PENNE PICANTÉ ✓

With fresh tomato, peas, scallion and herbs de provence in a light spicy tomato sauce.

PARSLEY GARLIC FETTUCCINE **N**

With spinach, julienned red peppers and pine nuts sautéed in garlic and olive oil.

+3.50/pp

CHOOSE A SALAD

TOSSED ITALIAN SALAD ✓

With housemade croutons and italian vinaigrette.

♥CAESAR SALAD

With quartered eggs and pumpernickel croutons.

+1.00/pp

FRESHLY BAKED BREAD SELECTION OF THE DAY ✓

With whipped butter and margarine packets.

Price Per Person

10-14

15-24

25-49

50+

20.50/pp

19.50/pp

18.45/pp

17.45/pp

YUCATAN STEAK

♥ANCHO MARINATED SKIRT STEAK

Smothered with sautéed onion and mushroom.

ROASTED CORN PUDDING ✓ | **GF**

ARROZ VERDE **GF**

With red pepper and black beans.

FRESHLY BAKED BREAD SELECTION OF THE DAY ✓

With whipped butter and margarine packets.

Price Per Person

10-14

15-24

25-49

50+

42.50/pp

40.40/pp

38.25/pp

36.15/pp

TEAM SPOTLIGHT: DAMIEN EFTEKHAR EXECUTIVE CHEF

Damien earned his culinary degree from Kendall College where he interned at the famed Le Titi de Paris in Arlington Heights. He worked in upscale restaurant kitchens and worked in the corporate chef world for companies like The Pampered Chef, Kraft Heinz, and Harvest Food Group.

I love the CBM kitchen because it's such a wonderful place to learn! We don't make good food here; we make great food! The quality and attention to detail in the CBM kitchen is what sets us apart from the rest!

Year started: 2023

Favorite Item On This Menu: Spiral Chicken with Dill Havarti

Fun Fact: Damien is bi-lingual in Spanish, and speaks proficient French, Italian and Thai.



SOY-CITRUS TILAPIA

48 hour notice.

FRESH TILAPIA

In a soy-citrus marinade.

ASIAN VEGETABLE MEDLEY

With fresh green beans, shallots, shiitake mushrooms and bok choy.

♥HAWAIIAN RICE PILAF ✓ | **N**

With pineapple, golden raisins and nuts.

ASIAN SLAW **VGN**

Carrots, zucchini, yellow squash, red pepper, celery and red cabbage in our special rice wine vinegar based poppyseed dressing.

FRESHLY BAKED BREAD SELECTION OF THE DAY ✓

With whipped butter and margarine packets.

Price Per Person

10-14

15-24

25-49

50+

27.50/pp

26.15/pp

24.75/pp

23.40/pp



LUNCH & DINNER

♥ Vegetarian VGN Vegan N Contains Nuts GF Gluten Free
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HOT LUNCHES & DINNERS

BBQ BLISS

BBQ CHICKEN *Based on 1.5 pieces chicken per person.*
White and dark meat.

BBQ chicken breasts only. +2.20/pp

CHOOSE ONE

BBQ BABY BACK RIBS *Based on 5 Ribs per person. 72 hours notice.*
With our housemade sweet 'n spicy rib sauce.

CHAR-GRILLED TERIYAKI SKIRT STEAKS +6.00/pp

♥ **BARBEQUE SKIRT STEAKS** +6.00/pp
Topped with sautéed mushroom and onion.

VEGETABLE SLAW ♥

With red and green bell pepper, yellow squash, carrot and zucchini with poppyseed dressing.

TWICE BAKED POTATOES ♥ | GF

FRESHLY BAKED BUTTERMILK BISCUITS & CORN MUFFINS ♥

With whipped butter and margarine packets.

Price Per Person
10-14
15-24
25-49
50+

30.50/pp
29.00/pp
27.45/pp
25.95/pp

COMFORT CLASSICS

Must be ordered in multiples of 10.

CHOOSE ONE

HOUSEMADE MEATLOAF WITH TRADITIONAL GRAVY

CHICKEN POT PIE

BEEF POT PIE

VEGETABLE POT PIE ♥

♥ **ROASTED GARLIC MASHED POTATOES ♥ | GF**

GREEN SALAD OF THE DAY

FRESHLY BAKED BREAD SELECTION OF THE DAY ♥

With whipped butter and margarine packets.

Price Per Person
10-12
20-24
30-48
50+

21.50/pp
20.45/pp
19.35/pp
18.30/pp

CHILI & BAKED POTATO BAR

CHOOSE ONE

CHILI CON CARNE GF

♥ **CHICKEN CHILI GF**

TURKEY CHIPOTLÉ CHILI GF

VEGETARIAN CHILI VGN | GF

CONDIMENTS ♥ | GF

Shredded cheddar cheese, diced tomato, jalapeño and chopped spanish onion.

OYSTER CRACKERS VGN

BAKED POTATOES ♥ | GF

Served with whipped butter, margarine and sour cream.

GREEN SALAD OF THE DAY

Price Per Person

10-14
15-24
25-49
50+

17.50/pp
16.65/pp
15.75/pp
14.90/pp



CHICKEN POT PIE PREP



LUNCH & DINNER

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HOT LUNCHES & DINNERS

CHICAGO STYLE RED HOTS

♥ ¼ LB. JUMBO CHAR DOGS

Served with freshly baked poppyseed buns.

CHOOSE ONE

♥ 6 OZ. CHAR BURGERS

Served with freshly baked golden old fashioned rolls.

6 OZ. CHAR-GRILLED TERIYAKI BREAST OF CHICKEN

Boneless and served with freshly baked golden old fashioned rolls and teriyaki sauce.

If your order is for greater than 15, you may choose all three entrées above and have them split evenly.

+1.50/pp

CHOOSE ONE

CREAMY COLE SLAW V | GF

MICHAELS "AWARD WINNING" BAKED BEANS GF

AMERICAN POTATO SALAD V | GF

CONDIMENTS V | GF

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

Price Per Person

10-14
15-24
25-49
50+

29.50/pp
28.05/pp
26.55/pp
25.10/pp

WRAP & ROLL

Minimum 20. 48 hour notice.

CHOOSE TWO

SZECHWAN CHICKEN

KALBI (KOREAN MARINADE) BEEF

SWEET & SPICY SHRIMP

+2.20/pp

FRIED TOFU V

+2.20/pp

CONDIMENTS

Iceberg lettuce cups, shredded carrot and broccoli slaw, rice stick noodles, miso sauce and honey orange sauce.

RAINBOW PEANUT NOODLE SALAD V | N

FRESH FRUIT KEBABS V | GF

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

20-24
25-49
50+

29.00/pp
27.45/pp
25.95/pp

ITALIAN SAUSAGE

ITALIAN SAUSAGE AU JUS

With red and green peppers, mozzarella cheese and hot giardiniera peppers.

ITALIAN ROLLS V

INDIVIDUAL BAGS OF POTATO CHIPS VGN | GF

Price Per Person

8-14
15-24
25-49
50+

14.50/pp
13.80/pp
13.05/pp
12.35/pp

ITALIAN BEEF

ITALIAN BEEF AU JUS

With red and green peppers, mozzarella cheese and hot giardiniera peppers.

ITALIAN ROLLS V

INDIVIDUAL BAGS OF POTATO CHIPS VGN | GF

Price Per Person

8-14
15-24
25-49
50+

20.50/pp
19.50/pp
18.45/pp
17.45/pp

BEEF & SAUSAGE

ITALIAN BEEF & SAUSAGE AU JUS

With red and green peppers, mozzarella cheese and hot giardiniera peppers.

ITALIAN ROLLS V

INDIVIDUAL BAGS OF POTATO CHIPS VGN | GF

Price Per Person

8-14
15-24
25-49
50+

17.50/pp
16.65/pp
15.75/pp
14.90/pp



JUMBO CHAR DOGS



LUNCH & DINNER

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HOT LUNCHES & DINNERS

PASTA BELLA

CHOOSE ONE

HOUSEMADE TOMATO BREAD V

WARM & SOFT GARLIC ROLLS V

CHOOSE ONE

CAESAR SALAD

With quartered eggs and pumpnickel croutons.

INSALATA TOSCANA V +4.00/pp

Baby field greens with roasted asparagus, portobello mushrooms, roasted red pepper, parmesan shavings and fried leeks, tossed in our housemade balsamic vinaigrette.

PARMESAN CHEESE V | GF

CHOOSE ONE

Group A:

PENNE PICANTÉ V

Fresh tomato, peas, scallion and herbs de provence in a light spicy tomato sauce.

TURKEY OR CHICKEN TETRAZZINI

Penne pasta, asparagus, mushrooms, and onion in a light béchamel sauce.

PENNE ARRABBIATA V

Peppers, kalamata olives, mushrooms and, garlic in a spicy marinara sauce.

PASTA PRIMAVERA V

Broccoli, yellow squash and mushroom, sautéed in our tangy marinara sauce.

Price Per Person

10-14

15-24

25-49

50+

16.50/pp

15.70/pp

14.85/pp

14.05/pp

Group B:

♥ **CHICKEN MARSALA PASTA**

Egg cavatappi with boneless breast of chicken, asparagus, roasted red pepper and yellow pepper, and mushroom in our delicious marsala sauce.

PARSLEY GARLIC FETTUCCINE N

Sautéed spinach, red pepper, and pine nuts in garlic infused olive oil.

RIGATONI A LA VODKA N

Mushrooms and pine nuts.

♥ **ORECCHIETTE WITH ITALIAN SAUSAGE & RAPINI**

White beans in a light tomato-parmesan broth.

Price Per Person

10-14

15-24

25-49

50+

22.50/pp

21.40/pp

20.25/pp

19.15/pp

Group C: 48 hour notice.

JAMBALAYA PASTA

Cavatappi, shrimp, chicken and andouille sausage, green and red pepper, red onion and, celery in a spicy tomato ragout.

STRIPED CHEESE RAVIOLI

Chicken sausage, grilled eggplant and wilted spinach leaves, sautéed in garlic and olive oil.

EGG CAVATAPPI

Fresh atlantic salmon, leeks, red pepper, peas, and mushrooms in our roast garlic tomato sauce.

♥ **RIGATONI WITH SHORT RIB RAGU**

Price Per Person

10-14

15-24

25-49

50+

29.50/pp

28.05/pp

26.55/pp

25.10/pp



RIGATONI WITH SHORT RIB RAGU



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HOT LUNCHES & DINNERS

VIVA LASAGNA!

Must be ordered in multiples of 10.

CHOOSE ONE

MEAT & SPINACH

Ground beef, italian sausage, spinach, ricotta, mozzarella and parmesan cheese, fresh pasta, and mama's marinara sauce.

VEGETABLE ✓

Sautéed zucchini, red and green bell pepper, eggplant, red onion, yellow squash, ricotta, mozzarella and parmesan cheese, fresh pasta, and mama's marinara sauce.

MEXICAN

48 hour notice.

Ground beef, italian sausage, ricotta, queso cotija, and asadero cheese, mexican red sauce, and flour tortillas.

CHOOSE ONE

CAESAR SALAD

With quartered eggs and housemade pumpernickel croutons.

TOSSED ITALIAN SALAD ✓

With housemade croutons and our Italian vinaigrette.

CHOOSE ONE

SOFT GARLIC BREAD STICKS ✓

SLICED ITALIAN SOURDOUGH BREAD ✓

With whipped butter and margarine packets.

Price Per Person

10

16-24

30-48

50+

15.50/pp

14.75/pp

13.95/pp

13.20/pp

VEGETARIAN DELIGHT

CHOOSE ONE

BAKED PENNE PASTA ✓

EGGPLANT PARMESAN ROULADES ✓

STUFFED CHEESE, SPINACH & MUSHROOM SHELLS ✓

CHOPPED ITALIAN SALAD ✓

With iceberg and romaine lettuce, radicchio, carrots, provolone cheese, roasted red peppers, cherry tomato, broccoli, green bell pepper, hearts of palm, fresh basil, and garbanzo beans, tossed in our housemade Italian vinaigrette.

HOUSEMADE TOMATO BREAD ✓

Price Per Person

10-14

15-24

25-49

50+

15.50/pp

14.75/pp

13.95/pp

13.20/pp

MAMA MIA

CHOOSE ONE

SPAGHETTI BOLOGNESE

With a rich meat sauce.

BAKED PENNE PASTA ✓

Penne pasta marinara, topped with shredded mozzarella cheese.

CAESAR SALAD

With quartered eggs and pumpernickel croutons.

SOFT GARLIC BREADSTICKS ✓

Price Per Person

8-14

15-24

25-49

50+

19.50/pp

18.55/pp

17.55/pp

16.60/pp

LOWER EAST SIDE

CHOOSE ONE

ROASTED CHICKEN GF

Bone-in, dark and white meat.

Roasted chicken breasts only GF

+1.00/pp

✓ BEEF BRISKET

+4.50/pp

With mushrooms, onions, and natural gravy.

To enjoy both entrees

+4.50/pp

To enjoy both entrees with chicken breasts only

+5.50/pp

OVEN ROASTED POTATOES ✓ | GF

SEASONAL VEGETABLE MEDLEY ✓ | GF

GREEN SALAD OF THE DAY

FRESHLY BAKED BREAD SELECTION OF THE DAY ✓

With whipped butter and margarine packets.

Price Per Person

8-14

15-24

25-49

50+

21.50/pp

20.45/pp

19.35/pp

18.30/pp



CHOPPED ITALIAN SALAD



LUNCH & DINNER

V Vegetarian VGN Vegan N Contains Nuts GF Gluten Free
♥ Favorites of our team and clients.

HOT LUNCHES & DINNERS

CREOLE CORNER

Minimum 15. 48 hour notice.

CHOOSE ONE

CAJUN CHICKEN BREAST GF
Served with remoulade sauce.

BLACKENED CATFISH GF
Served with cajun tartar sauce.

+3.00/pp

RED BEANS & RICE GF

SPINACH SALAD GF

With sliced mushroom, diced tomato, and crumbled bacon, tossed in our housemade sweet and sour vinaigrette.

HOUSEMADE CORNBREAD SQUARES & JALAPEÑO CHEDDAR BISCUITS V

With whipped butter and margarine packets.

Price Per Person
15-24
25-49
50+

24.50/pp
23.20/pp
21.95/pp

DOWN SOUTH

♥ **HONEY STUNG FRIED CHICKEN**

Accompanied by ketchup.

CHOOSE ONE

SLICED SWEET 'N SPICY BBQ BEEF

SLICED SWEET 'N SPICY TURKEY

SLICED SWEET 'N SPICY BRISKET

+2.00/pp

CHOOSE ONE

AMERICAN POTATO SALAD V | GF

SCALLOPED CORN CASSEROLE V

OLD FASHIONED SOUTHERN PAN BUNS VGN

BAKED BEANS GF

GOURMET RELISH PLATTER V | GF

With an assortment of ripe olives, radishes, carrot and celery sticks, kosher dill pickles, green onions and pepperoncini peppers, served with ranch dressing.

Price Per Person
8-14
15-24
25-49
50+

30.50/pp
29.00/pp
27.45/pp
25.95/pp

FIESTA FIESTA

CHOOSE ONE

TENDER CHICKEN FAJITAS

With green pepper, white onion and scallion.
Minimum of 10 pp of each meat to split entrée.

Substitute Shrimp
Substitute Steak

+5.85/pp
+10.00/pp

MIXED VEGETABLE FAJITAS V

CONDIMENTS V | GF

Guacamole, sour cream, salsa picanté, sliced jalapeño, and shredded cheddar cheese.

FLOUR TORTILLAS VGN

VEGETARIAN REFRIED BEANS VGN | GF

CLASSIC MEXICAN RICE GF

With peas and potatoes.

SOUTHWESTERN CAESAR SALAD GF

With romaine lettuce, diced tomato, black beans, jicama, roasted corn, chihuahua cheese, and blue corn tortilla strips, tossed in our housemade lime caesar dressing.

BLUE & YELLOW CORN TORTILLA CHIPS VGN | GF

With salsa picanté.

Price Per Person

8-14
15-24
25-49
50+

16.95/pp
16.10/pp
15.25/pp
14.40/pp

CALIFORNIA DREAMIN'

CHAR GRILLED ATLANTIC FILET OF SALMON

Lightly napped with our Thai barbeque sauce.

ASPARAGUS

With straw mushrooms.

ORZO PILAF V

With portobello mushroom, leek, and sun-dried tomato.

GREEN SALAD OF THE DAY

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

8-14
15-24
25-49
50+

36.50/pp
34.70/pp
32.85/pp
31.05/pp



LUNCH & DINNER

V Vegetarian VGN Vegan N Contains Nuts GF Gluten Free
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HOT LUNCHES & DINNERS

TASTY THAI

CHOOSE ONE

CHICKEN PAD THAI N

With rice noodles, chopped peanut, green onion, and bean sprouts, stir fried in a wonderful tamarind sauce.

TOFU PAD THAI V | N

+2.00/pp

With rice noodles, chopped peanut, green onion, and bean sprouts, stir fried in a wonderful tamarind sauce.

SHRIMP PAD THAI N

+4.00/pp

With rice noodles, chopped peanut, green onion, and bean sprouts, stir fried in a wonderful tamarind sauce.

BEAN SPROUTS, LIME WEDGES & CILANTRO VGN | GF

♥THAI CHICKEN WINGS

ASIAN VEGETABLE STIR FRY

With broccoli, carrot, straw mushroom, baby corn, and snow peas in our thai cacao sauce.

MUSHROOM SPRING ROLLS VGN

Served with thai dipping sauce.

Price Per Person

10-14

15-24

25-49

50+

23.50/pp

22.35/pp

21.15/pp

20.00/pp

ASIAN FUSION

ATLANTIC FILET OF SALMON

Miso-glazed, and served over a bed of sautéed spinach.

ASIAN RICE PILAF

With red pepper, green onion, cilantro, and dark raisins.

SWEET & SOUR CUCUMBER SALAD VGN | GF

FRESH SLICED FRUIT DISPLAY VGN | GF

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14

15-24

25-49

50+

39.50/pp

37.55/pp

35.55/pp

33.60/pp

CHINESE CHARM

CHOOSE ONE

♥SESAME CHICKEN

SZECHWAN ORANGE PEEL BEEF

+5.00/pp

Tender steak, diced jalapeño pepper and onion, orange rind, and orange slices, sautéed in a zesty szechwan sauce and garnished with orange filets.

VEGETABLE FRIED RICE V

CHINESE CHOPPED SALAD VGN | N

Romaine and iceberg lettuce, red pepper, celery, scallions, cilantro, sliced almonds, mandarin oranges, toasted sesame seeds, and rice stick noodles, tossed in our housemade ginger soy vinaigrette.

CHICKEN POTSTICKERS

Served with garlic soy dipping sauce.

CHOCOLATE DIPPED FORTUNE COOKIES V

Price Per Person

10-14

15-24

25-49

50+

21.50/pp

20.45/pp

19.35/pp

18.30/pp

WOK 'N ROLL

CHOOSE ONE

MANDARIN CHICKEN STIR FRY

With carrot, red and green bell pepper, bamboo shoots, straw mushroom, broccoli, and scallion.

SIRLOIN STIR FRY

With carrot, red and green bell pepper, bamboo shoots, straw mushroom, broccoli, and scallion.

VEGETABLE FRIED RICE V

ASIAN GARDEN GREENS SALAD VGN

With red and yellow bell pepper, radish, parsley, straw mushrooms, bean sprouts, and snow peas, tossed in our housemade hoisin vinaigrette.

VEGETARIAN EGG ROLLS V | N

With sweet and sour and hot mustard sauces.

CHOCOLATE DIPPED FORTUNE COOKIES V

Price Per Person

10-14

15-24

25-49

50+

23.50/pp

22.35/pp

21.15/pp

20.00/pp



LUNCH & DINNER

V Vegetarian VGN Vegan N Contains Nuts GF Gluten Free
 ♥ Favorites of our team and clients.

HOT LUNCHES & DINNERS

ISRAELI STREET FOOD

Minimum 15.

FALAFEL VGN | GF

With shredded lettuce, diced tomato, tahina sauce, and harissa.

WARMED PITA BREAD VGN

JERUSALEM SALAD VGN | GF

With red and green pepper, cucumber, red onion, tomato, parsley, and tahina dressing.

♥ SAFFRON RICE GF

BABAGHANOUJ & HUMMUS V

Served with fresh pita triangles.

Price Per Person

15-24
25-49
50+

12.50/pp
11.85/pp
11.20/pp

MOROCCAN CHICKEN

BONE-IN CHICKEN GF

Baked in a spicy tomato and olive sauce.

Chicken Breasts Only

+2.95/pp

HERBED ISRAELI COUSCOUS VGN

GREEN SALAD OF THE DAY

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14
15-24
25-49
50+

25.50/pp
24.25/pp
22.95/pp
21.70/pp



MEDITERRANEAN PLATE



CHICKEN SHAWARMA

DEEP IN THE MEDITERRANEAN

Minimum 15.

CHOOSE ONE

♥ CHICKEN SHAWARMA GF

With sliced and julienned chicken thigh marinated in fresh mediterranean herbs, garlic, and olive oil.

Substitute Lamb Shawarma for Chicken GF

+5.75/pp

ZATAR MARINATED GRILLED CHICKEN & VEGETABLES

Over cavatappi pasta, garnished with chopped parsley.

Served with saffron rice, warmed fresh halved pita breads, tzatziki sauce, harissa, and shredded lettuce.

♥ ISRAELI SALAD VGN | GF

With red and green pepper, cucumber, radish, tomato, red onion, parsley, lemon juice and olive oil.

BABAGHANOUJ & HUMMUS V

Served with fresh pita triangles.

Price Per Person

15-24
25-49
50+

15.50/pp
14.65/pp
13.85/pp

GREEK TOWN

48 hours notice.

CHICKEN ON THE BONE GF

Roasted with lemon, oregano, fresh garlic, white wine, and olive oil.

GREEK POTATO WEDGES

♥ ATHENIAN SALAD V | GF

With iceberg lettuce, tomato, cucumber, red onion, kalamata olives, red and green pepper, and feta cheese, tossed in our horiatiko vinaigrette.

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14
15-24
25-49
50+

20.50/pp
19.50/pp
18.45/pp
17.45/pp



LUNCH & DINNER

V Vegetarian VGN Vegan N Contains Nuts GF Gluten Free
♥ Favorites of our team and clients.

SEASONAL HOT LUNCHES & DINNERS

BRAUHAUS

48 hours notice.

PORK ROAST GF

With oven roasted carrots, celery, and onion, sliced, and served with natural jus.

♥ POTATO PANCAKES V

HOUSEMADE APPLE SAUCE & SOUR CREAM V | GF

GREEN SALAD OF THE DAY

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

8-14

15-24

25-49

50+

20.50/pp

19.50/pp

18.45/pp

17.45/pp

TURKEY ROULADES

♥ TURKEY ROULADES

Sliced boneless breast of turkey wrapped around cornbread stuffing, napped with mushroom gravy.

TRADITIONAL MASHED POTATOES V | GF

PEAS & CARROTS V | GF

GREEN SALAD OF THE DAY

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14

15-24

25-49

50+

21.50/pp

20.45/pp

19.35/pp

18.30/pp

WARM ME UP

Must be ordered in multiples of 10.

CHOOSE ONE

BEEF STEW GF

TURKEY STEW

RICE PILAF GF

With mushrooms and scallions.

FRESH GREEN BEAN CASSEROLE V

With crunchy onion topping.

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-12

20-24

30-48

50+

18.50/pp

17.60/pp

16.65/pp

15.75/pp

OKTOBERFEST

WISCONSIN BRATWURST

Simmered in beer and onions, and char-grilled, served over a bed of hot sauerkraut, prepared with bacon, and onions.

SPICY GRAINY MUSTARD VGN | GF

CHICKEN SCHNITZEL

With boneless, skinless chicken breast, seasoned and pan-fried, topped with lemon wedges.

CHOOSE ONE

WARM GERMAN POTATO SALAD

HOMESTYLE MASHED POTATOES

With country gravy.

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine.

Price Per Person

8-14

15-24

25-49

50+

27.50/pp

26.15/pp

24.75/pp

23.40/pp

LUCK OF THE IRISH

48 hours notice.

CORNER BEEF AND CABBAGE GF

With boiled potatoes and carrots.

HORSERADISH CHIVE SAUCE &

WHOLE GRAIN MUSTARD GF

GREEN SALAD OF THE DAY

RYE BREAD & PUMPERNICKEL ROLLS V

With whipped butter and margarine packets.

Price Per Person

10-14

15-24

25-49

50+

30.50/pp

29.00/pp

27.45/pp

25.95/pp



CORNER BEEF AND CABBAGE



LUNCH & DINNER

♥ Vegetarian VGN Vegan N Contains Nuts GF Gluten Free
♥ Favorites of our team and clients.

“COOL” LUNCHEON & DINNER BUFFETS

The following selections are presented in compostable wood trays. They are designed to be served buffet style. Please note, the per-person price excludes service personnel, disposables, equipment, delivery, and state sales tax. Our packages are offered as complete menus without substitutions. If you have specific preferences for your menu or dietary restrictions, please speak with your Event Coordinator.

GREEK CHICKEN BUFFET

GRILLED & CHILLED GREEK BONELESS CHICKEN BREAST GF
Prepared with lemon and oregano.

♥ **VILLAGE SALAD** V | GF

With sliced tomato, cucumber, red onion, green pepper, scallions, olives, and feta cheese.

RED SKIN POTATO SALAD V | GF
With fresh dill, red onion, and scallion.

TARAMASALATA (GREEK COD ROE DIP)

SLICED GREEK BREAD ♥
With whipped butter and margarine packets.

Price Per Person

10-14

15-24

25-49

50+

16.50/pp

15.70/pp

14.85/pp

14.05/pp

ITALIAN CHICKEN BUFFET

ITALIAN GRILLED & CHILLED BONELESS CHICKEN BREAST GF

GRILLED & CHILLED MARINATED SEASONAL VEGETABLES V | N | GF
With roasted red pepper sauce.

GRAIN SALAD OF THE DAY

MINIATURE CROISSANTS AND SLICED 9-GRAIN BREAD ♥
With whipped butter and margarine packets.

Price Per Person

10-14

15-24

25-49

50+

20.50/pp

19.50/pp

18.45/pp

17.45/pp

SPIRALING CHICKEN BUFFET

Minimum 15. 48 hour notice.

♥ **SPIRAL CHICKEN SLICES**

With choice of fillings.

Spinach, Red Onion & Ricotta
Sautéed Leeks & Dill Havarti

DIJON MUSTARD MAYONNAISE V | GF

“TUSCAN” CHOPPED SALAD GF

With chopped iceberg and red leaf lettuce, crispy bacon, red onion, tomato, and blue cheese tossed in our italian apple cider vinaigrette.

GRAIN SALAD OF THE DAY

MINIATURE BRIOCHE, FRENCH ONION, AND WHOLE WHEAT ROLLS ♥

With whipped butter and margarine packets.

Price Per Person

15-24

25-49

50+

25.95/pp

24.55/pp

23.20/pp



RED SKIN POTATO SALAD



LUNCH & DINNER

✓ Vegetarian **VGN** Vegan **N** Contains Nuts **GF** Gluten Free
♥ Favorites of our team and clients.

“COOL” LUNCHEON & DINNER BUFFETS

ASIAN COMBO BUFFET

BEEF YAKITORI SKEWERS

With asparagus, scallion and shiitake mushroom.

THAI CHICKEN SALAD **N**

With shredded chicken breast, jicama, carrot, radish, cilantro and basil, tossed in our tangy thai vinaigrette.

CHOOSE ONE

LEMON JASMINE RICE SALAD **VGN** | **N** | **GF**

With red pepper, red onion, toasted pine nuts and cilantro in a light lemon herb dressing.

ASIAN NOODLE SALAD **V** | **N**

With chinese egg noodles, snow peas, carrot, zucchini, and red pepper in a sweet thai peanut dressing.

CHOOSE ONE

VIETNAMESE SUMMER ROLLS

With shrimp in a rice paper wrap, accompanied by sweet and sour nuoc cham dipping sauce.

CALIFORNIA MAKI ROLLS

Accompanied by soy sauce, wasabi and pickled ginger.

FRIED WONTON CHIPS **VGN**

With sweet and sour dipping sauce.

Price Per Person

10-14

15-24

25-49

50+

26.95/pp

25.60/pp

24.25/pp

22.90/pp

HOISIN SALMON BUFFET

♥ PAN-SEARED MARINATED FILET OF ATLANTIC SALMON

Topped with hoisin ginger sauce and black and white sesame seeds.

UDON NOODLE SALAD **VGN**

With wild mushrooms, red and green pepper, spinach, and green onion.

JAPANESE SALAD **V**

California greens with julienned broccoli, carrot, red cabbage and rice sticks in a soy-wasabi vinaigrette.

FRESHLY BAKED BREAD SELECTION OF THE DAY **V**

With whipped butter and margarine packets.

Price Per Person

10-14

15-24

25-49

50+

28.95/pp

27.50/pp

26.05/pp

24.60/pp



VIETNAMESE SUMMER ROLLS



LUNCH & DINNER

✓ Vegetarian **VGN** Vegan **N** Contains Nuts **GF** Gluten Free
♥ Favorites of our team and clients.

ENTRÉE SALADS

Salads are always freshly prepared at the last minute to ensure a crisp and beautiful presentation. The following cold (room temperature) selections are presented in compostable wood trays. They are designed to be served buffet-style. Our packages are offered as complete menus without substitutions. If you have specific preferences for your menu or dietary restrictions, please speak with your Event Coordinator.

BBQ CHICKEN SALAD

✓ BBQ CHICKEN SALAD

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

FRESHLY BAKED BREAD SELECTION OF THE DAY ✓

With whipped butter and margarine packets.

Price Per Person

10-14	14.25/pp
15-24	13.55/pp
25-49	12.85/pp
50+	12.10/pp

CHINESE CHICKEN SALAD

CHINESE CHICKEN SALAD **N**

Grilled breast of chicken, shredded iceberg and romaine lettuce, bok choy, red pepper, green onion, cilantro, mandarin oranges, almonds and sesame seeds, tossed in our sesame-soy vinaigrette and topped with fresh rice stick noodles.

FRESHLY BAKED BREAD SELECTION OF THE DAY ✓

With whipped butter and margarine packets.

Price Per Person

10-14	15.75/pp
15-24	14.95/pp
25-49	14.20/pp
50+	13.40/pp

FRESH GRILLED TUNA NIÇOISE SALAD

FRESH GRILLED TUNA NIÇOISE SALAD **GF**

Fresh char-grilled tuna, green beans, new potatoes, tomatoes, quartered eggs and niçoise olives over a bed of mixed greens with our housemade niçoise, balsamic or ranch dressing.

FRESHLY BAKED BREAD SELECTION OF THE DAY ✓

With whipped butter and margarine packets.

Price Per Person

10-14	19.75/pp
15-24	18.75/pp
25-49	17.80/pp
50+	16.80/pp

CHEF SALAD

CHEF SALAD

Julienned sirloin, turkey breast and ham, swiss and cheddar cheese, roma tomato, sliced hard boiled egg, english cucumber, black olives, shredded carrot and red cabbage, and garlic croutons on a bed of romaine and iceberg lettuce, with your choice of our housemade ranch, italian, or thousand island (choice of two).

FRESHLY BAKED BREAD SELECTION OF THE DAY ✓

With whipped butter and margarine packets.

Price Per Person

10-14	15.75/pp
15-24	14.95/pp
25-49	14.20/pp
50+	13.40/pp

CHOPPED ANTIPASTO

CHOPPED ANTIPASTO SALAD

Genoa salami, capicola and sopressata, mozzarella and smoked provolone cheese, tomato, cucumber, red onion and bell pepper, kalamata olives and pepperoncini peppers over a bed of mixed greens, tossed with our housemade Italian vinaigrette.

FRESHLY BAKED BREAD SELECTION OF THE DAY ✓

With whipped butter and margarine packets.

Price Per Person

10-14	17.25/pp
15-24	16.40/pp
25-49	15.55/pp
50+	14.65/pp

SMOKED CHICKEN COBB

SMOKED CHICKEN COBB SALAD **GF**

Rows of smoked chicken breast, bacon, tomato, chopped egg, avocado, scallion and swiss gruyere on a bed of mixed greens with your choice of our housemade ranch, italian (not gluten free), or thousand island (choice of two).

FRESHLY BAKED BREAD SELECTION OF THE DAY ✓

With whipped butter and margarine packets.

Price Per Person

10-14	17.25/pp
15-24	16.40/pp
25-49	15.55/pp
50+	14.65/pp



LUNCH & DINNER

V Vegetarian VGN Vegan N Contains Nuts GF Gluten Free
♥ Favorites of our team and clients.

ENTRÉE SALADS

GRILLED VEGETABLE COBB

♥GRILLED VEGETABLE COBB V | GF

Chopped carrot, green beans, red onion, artichoke bottoms, radicchio, corn, yellow squash, celery, avocado, tomato and parmesan or amish blue cheese on a bed of chopped mixed greens with your choice of our housemade ranch, italian (not gluten free), or thousand island (choice of two).

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14

15-24

25-49

50+

15.25/pp

14.50/pp

13.75/pp

12.95/pp

CARIBBEAN COBB

CARIBBEAN COBB GF

Shrimp, mango, cucumber, red pepper, onion, bacon and crumbled amish blue cheese over a bed of romaine lettuce, served with our caribbean balsamic vinaigrette.

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14

15-24

25-49

50+

24.25/pp

23.05/pp

21.85/pp

20.60/pp

FAJITA

FAJITA SALAD

Marinated and char-grilled chicken, 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 housemade ranchero dressing.

Substitute Steak

+10.00/pp

ROASTED CORN-HONEY MUFFINS V

With whipped butter and margarine packets.

Price Per Person

10-14

15-24

25-49

50+

11.50/pp

10.95/pp

10.35/pp

9.80/pp

TANGY FRIED CHICKEN

TANGY FRIED CHICKEN SALAD

Lightly breaded fried chicken, grilled red onion, green and red bell pepper, chives and cucumber atop bok choy, romaine and radicchio, served with honey mustard dressing.

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14

15-24

25-49

50+

21.25/pp

20.20/pp

19.15/pp

18.05/pp

BISTRO STEAK

BISTRO STEAK SALAD

House marinated medium rare sirloin, pea pods, carrot, shaved red onion, bean sprouts and red bell pepper over a bed of romaine, radicchio and boston bibb lettuce tossed with our soy sesame dressing and garnished with sesame seeds.

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14

15-24

25-49

50+

21.75/pp

20.65/pp

19.60/pp

18.50/pp

THE GREAT CAESAR

CHOOSE ONE

GRILLED CHICKEN CAESAR SALAD

Grilled breast of chicken with cherry tomato, sautéed mushroom, asparagus and pumpernickel croutons, tossed in our famous housemade caesar dressing.

Substitute Grilled Shrimp

+6.50/pp

SOUTHWESTERN GRILLED CHICKEN CAESAR SALAD GF

Grilled chicken, diced tomato, black beans, jicama, roasted corn, chihuahua cheese and blue corn tortilla strips, tossed in our housemade lime caesar dressing.

FRESHLY BAKED BREAD SELECTION OF THE DAY V

With whipped butter and margarine packets.

Price Per Person

10-14

15-24

25-49

50+

14.75/pp

14.00/pp

13.30/pp

12.55/pp



LUNCH & DINNER

✓ Vegetarian VGN Vegan N Contains Nuts GF Gluten Free
♥ Favorites of our team and clients.

DELI & MORE

The following selections are presented in compostable wood trays. They are designed to be served buffet style. Please note, the per-person price excludes service personnel, disposables, equipment, delivery, and state sales tax. Our packages are offered as complete menus without substitutions. If you have specific preferences for your menu or dietary restrictions, please speak with your Event Coordinator.

MOVEABLE DELI FEAST

CHOOSE 3 PER 20 GUESTS

ROASTED TURKEY BREAST	GF	
HOUSE ROASTED MEDIUM RARE SIRLOIN OF BEEF	GF	
SMOKED BREAST OF TURKEY	GF	
GRILLED BREAST OF CHICKEN	GF	
HONEY MUSTARD GLAZED HAM	GF	
KOSHER-STYLE SALAMI	GF	
KOSHER-STYLE EISENBERG® FIRST-CUT CORNED BEEF	GF	+6.75/pp
TURKEY PASTRAMI	GF	+2.50/pp
GRILLED, MARINATED PORTOBELLO MUSHROOM	VGN GF	+2.50/pp

CONDIMENTS ✓ | GF

Cheddar and baby swiss cheese, dill pickle spears, romaine lettuce, black olives, sliced tomato, shaved red onion, mayonnaise and mustard.

BREAD SELECTION ✓

Light and dark rye, french onion and kaiser rolls.

AMERICAN POTATO SALAD ✓ | GF

HOUSEMADE CREAMY COLE SLAW ✓ | GF

Price Per Person

10-14	27.50/pp
15-24	26.15/pp
25-49	24.75/pp
50+	23.40/pp

BABY DELI BUFFET

Not an entrée portion.

CHOOSE 3 PER 20 GUESTS

ROASTED TURKEY BREAST	GF	
HOUSE ROASTED MEDIUM RARE SIRLOIN OF BEEF	GF	
SMOKED BREAST OF TURKEY	GF	
HONEY MUSTARD GLAZED HAM	GF	
KOSHER-STYLE SALAMI	GF	
TURKEY PASTRAMI	GF	+2.50/pp
KOSHER-STYLE EISENBERG® FIRST-CUT CORNED BEEF	GF	+6.75/pp

CONDIMENTS ✓ | GF

Cheddar and baby swiss cheese, sliced roma tomato, black olives, dill pickle chips and carrot and celery sticks. Herbed mayonnaise verde and honey dijon mustard sauce.

BREAD SELECTION ✓

Freshly baked brioche, challah knots, and french onion rolls.

♥HOUSEMADE POTATO CHIPS

With french onion dip.

Price Per Person

10-14	21.50/pp
15-24	20.45/pp
25-49	19.35/pp
50+	18.30/pp





LUNCH & DINNER

V Vegetarian VGN Vegan N Contains Nuts GF Gluten Free
♥ Favorites of our team and clients.

DELI & MORE

DELI SANDWICH BUFFET

CHOOSE TWO

OVERSTUFFED SANDWICHES

WRAPS

+4.00/pp

EXTRAORDINARY SANDWICHES

+4.00/pp

Sandwich and wrap choices on pages 18-20.

CHOOSE ONE

GRAIN SALAD OF THE DAY

REDSKIN POTATO SALAD V | GF

With fresh dill, red onion and sour cream.

FRESH FRUIT SALAD VGN | GF

Price Per Person

10-14

15-24

25-49

50+

15.25/pp

14.50/pp

13.75/pp

12.95/pp

LUNCHTIME SPECIAL

Minimum 15.

CHOOSE TWO

OVERSTUFFED DELI SANDWICHES

WRAPS

+4.00/pp

EXTRAORDINARY SANDWICHES

+4.00/pp

Sandwich and wrap choices on pages 18-20.

CHOOSE ONE

SOUP OF THE DAY

Accompanied by oyster crackers.

CHILI

+3.25/pp

Chili con carne, turkey chipotle, chicken or vegetarian chili.
Accompanied by shredded cheddar, diced onion and oyster crackers.

CHOOSE ONE

AMERICAN POTATO SALAD V | GF

CREAMY COLE SLAW V | GF

Price Per Person

15-24

25-49

50+

18.75/pp

17.80/pp

16.80/pp



SLICED TENDERLOIN OF BEEF

CHAIRMAN OF THE BOARD

Minimum 12. 48 hour notice.

OVEN ROASTED & SLICED TENDERLOIN OF BEEF GF

Medium rare.

CHOOSE ONE

PASTRAMI SMOKED SALMON

POACHED FILET OF SALMON GF

With cucumber dill sauce.

CONDIMENTS GF

Sliced tomato, hothouse cucumber, shaved red onion, capers, horseradish chive sauce and white wine honey mustard sauce.

BREAD SELECTION V

Freshly baked miniature bagels, brioche and assorted flatbreads.

CHOOSE ONE

GRILLED & CHILLED MARINATED

SEASONAL VEGETABLES V | N | GF

With roasted red pepper sauce.

MUSHROOM & THREE BEAN SALAD VGN | GF

With quartered button mushrooms, fresh blanched green beans, pinto beans and navy beans tossed in our housemade mustard-parsley dressing.

REDSKIN POTATO SALAD V | GF

With fresh dill, red onion and scallion.

Price Per Person

12-14

15-24

25-49

50+

39.50/pp

37.55/pp

35.55/pp

33.60/pp



LUNCH & DINNER

✓ Vegetarian **VGN** Vegan **N** Contains Nuts **GF** Gluten Free
♥ Favorites of our team and clients.

DELI & MORE

OVERSTUFFED DELI SANDWICHES

MEDIUM RARE ROASTED SIRLOIN OF BEEF

With sliced tomato and horseradish chive sauce on a freshly baked french onion roll.

Substitute Sirloin with Tenderloin of Beef

+7.00/ea

ROASTED TURKEY BREAST

With sliced tomato and mayonnaise verde on a freshly baked kaiser roll.

HAM 'N CHEDDAR

With honey-dijon mustard sauce on freshly baked black bread.

GRILLED CHICKEN BREAST

With raspberry mayonnaise on a freshly baked croissant.

CORNED BEEF

With yellow mustard on freshly baked rye bread.

+6.50/ea

GRILLED VEGETABLE ✓ | **N**

With grilled eggplant, zucchini, yellow squash, mushroom, red onion, roasted red pepper sauce, on a freshly baked ciabatta roll.

MANDARIN CHICKEN SALAD

On a freshly baked butter croissant.

FINE HERB CHICKEN SALAD

With tomato in a pita pocket.

TRADITIONAL WHITE ALBACORE TUNA SALAD

With tomato on a freshly baked kaiser roll.

EGG SALAD ✓

In a pita pocket.

FRESH VEGETABLE & CHEESE ✓

Dill havarti, cheddar, tomato, english cucumber, and with cucumber dill sauce on a freshly baked tomato focaccia roll.

SUBMARINE SANDWICHES

DELI

With rare sirloin of beef, roasted breast of turkey, honey glazed ham or kosher salami, medium sharp cheddar, baby swiss, shredded lettuce, sliced tomato, shaved red onion, oil, vinegar and seasonings on freshly baked french bread.

GARDEN ✓

With jarlsberg swiss, medium sharp cheddar, dill havarti, zucchini, sliced tomato, romaine lettuce, avocado, red pepper, shaved red onion and broccoli florets with cucumber dill sauce on freshly baked whole wheat french bread.

CAJUN CHICKEN

With cajun breast of chicken, shredded lettuce, tomato, red and green pepper, shaved red onion, monterey jack cheese and remoulade mayonnaise on freshly baked french bread.

CLUB

With smoked turkey breast, bacon, avocado, romaine lettuce, tomato and mayonnaise on freshly baked french bread.

TUNA SALAD

With white albacore tuna salad, green pepper, shaved red onion, tomato, romaine lettuce and oil and vinegar on freshly baked french bread.

GRILLED VEGETABLE ✓ | **N**

With eggplant, red pepper, portobello mushroom, zucchini, red onion, smoked mozzarella, romaine lettuce and roasted red pepper sauce on freshly baked whole wheat french bread.

♥ HERBED CHICKEN SALAD

With green and red pepper rings, cucumber and shredded lettuce on freshly baked french bread.

ITALIAN

With genoa salami, mortadella, capicola, provolone, mozzarella, red pepper rings, shredded lettuce, tomato, shaved red onion and oil and vinegar on freshly baked french bread.



MINIATURE SANDWICHES



LUNCH & DINNER

✓ Vegetarian VGN Vegan N Contains Nuts GF Gluten Free
♥ Favorites of our team and clients.

DELI & MORE

EXTRAORDINARY SANDWICHES

GROUP ONE SANDWICHES

CHICKEN COBB

Grilled chicken, bacon, avocado, baby swiss, lettuce, tomato and ranch dressing, served in a pita pocket.

CARIBBEAN CHICKEN

Marinated in smoked yellow pepper dressing, accompanied by lettuce and pineapple-red pepper relish on a ciabatta roll.

VEGGIE EXTRAORDINAIRE ✓

Swiss, cheddar, dill havarti, avocado, cucumber, broccoli, red pepper, and cucumber-dill sauce on a croissant.

SMOKED TURKEY BREAST

With smoked gouda, lettuce, tomato and honey mustard sauce, served on a kaiser roll.

GOLDEN BBQ CHICKEN

With caramelized onion, romaine lettuce, tomato and golden barbecue sauce on a golden sesame roll.

CHICKEN BLT

With bacon, avocado, mushroom, tomato, goat cheese, lettuce and sun-dried tomato mayonnaise on a sourdough roll.

GRILLED EGGPLANT ✓

With smoked mozzarella, fresh basil and sun dried tomato mayonnaise, served on a tomato focaccia roll.

CHICKEN CLUB

Grilled chicken breast, romaine lettuce, bacon, tomato, avocado and mayonnaise on a ciabatta roll.

♥BAJA CHICKEN

With char-grilled chicken breast, jalapeño jack cheese, avocado, lettuce, tomato, and chipotle mayonnaise on a ciabatta roll.

GRILLED PORTOBELLO MUSHROOM ✓

With roasted red pepper, smoked provolone and roast garlic hummus, served on a whole wheat oat roll.

♥MUFFULETTA

With genoa salami, sopresatta, mortadella ham, provolone cheese and cracked olive dressing, served on a ciabatta roll.

GROUP TWO SANDWICHES

TURKEY BREAST

With gruyere swiss, lettuce, and cranberry jelly on a croissant.

MEDIUM RARE SIRLOIN OF BEEF

With caramelized red onion, roasted bell pepper, aged cheddar cheese and béarnaise mayonnaise or horseradish chive sauce, served on a french onion roll.

GRILLED FILET OF ATLANTIC SALMON

With thinly sliced cucumber, plum tomato red onion and wasabi mayonnaise, served on dark rye bread.

CAPRÈSE ✓ | N

With sliced roma tomato, fresh mozzarella, pesto and fresh basil, drizzled with a balsamic vinaigrette on a freshly baked ciabatta roll.

GROUP THREE SANDWICHES

MEDIUM RARE TENDERLOIN OF BEEF

With caramelized red onion, roasted bell pepper, aged cheddar cheese and béarnaise mayonnaise or horseradish chive sauce, served on a freshly baked french onion roll.



CHICKEN CLUB



LUNCH & DINNER

V Vegetarian VGN Vegan N Contains Nuts GF Gluten Free
♥ Favorites of our team and clients.

DELI & MORE

WRAPS

Minimum 1 dozen of any type full size. Minimum 2 dozen of any type miniature size.

GROUP ONE WRAPS

Full-size
Miniature

9.50/ea
2.50/ea

VEGETARIAN V

With lettuce, cucumber, tomato, carrot, red onion, dill havarti and cucumber dill sauce, wrapped in a wheat tortilla.

CAJUN CHICKEN SALAD

With jícama, cucumber and red onion, wrapped in a spinach tortilla.

PORTOBELLO ROAD VGN

With grilled portobello mushroom, eggplant, red pepper, red onion, fresh spinach and roast garlic hummus in a wheat tortilla.

TRADITIONAL CREAMY TUNA SALAD

Wrapped in a wheat tortilla.

SOUTHWESTERN TUNA SALAD

With jícama and chipotle mayonnaise, wrapped in a spinach tortilla.

GRILLED VEGETABLE V | N

With grilled eggplant, zucchini, yellow squash, asparagus, mushroom, red pepper, red onion, romaine lettuce and roasted red pepper sauce wrapped in a tomato tortilla.

BACK ON THE RANCH

With sliced oven roasted turkey, shaved red onion, dill havarti, tomato, and ranch dressing in a spinach tortilla.

"COBB IT UP"

With grilled chicken breast, avocado, tomato, red leaf lettuce, gruyere swiss, bacon and ranch dressing in a flour tortilla.

CHICKEN OR PORK MOO-SHOO 36 hour notice.

With grilled breast of chicken or pork, julienned carrots, bamboo shoots, zucchini, red and green pepper, celery, scallion and hoisin sauce, wrapped in a tomato tortilla and tied with a chive.
(Not available as a miniature.)

♥BLACKENED CAESAR SALAD

With blackened chicken, shrimp or filet of salmon, red onion, tomato, grated parmesan cheese, romaine lettuce and caesar dressing wrapped in a flour tortilla.

Substitute Salmon Full-Size
Substitute Salmon Miniature
Substitute Shrimp Full-Size
Substitute Shrimp Miniature

+7.00/ea
+2.25/ea
+5.00/ea
+1.25/ea

BANGKOK CHICKEN N

With carrot, zucchini, snow peas, red pepper, red cabbage, cilantro, chopped peanuts and thai peanut sauce in a spinach tortilla.

TEAM SPOTLIGHT:

ALVINO RODRIGUEZ EXECUTIVE SOUS CHEF

Originally from Mexico City, Mexico, Alvino came to the United States in 1998. He has worked virtually every station in the kitchen and knows all of our menu items like the back of his hand. Alvino is the glue that keeps our kitchen together, is instrumental in cross training all our staff in the kitchen and at events, and can execute our events at the highest level. For him, the harder the logistics, the better! He is our kitchen wizard!



Year started: 1998

Favorite Item On This Menu: Ancho Marinated Skirt Steaks

Fun Fact: Alvino is a big fan of Instagram food influencers/chefs, and loves to watch action movies.

GROUP TWO WRAPS

Full-size
Miniature

16.00/ea
4.50/ea

SIRLOIN-A-LOT

With medium rare sirloin of beef, tomato, caramelized onion, smoked mozzarella, and horseradish chive sauce wrapped in a tomato tortilla.

TURKEY CLUB

With smoked turkey breast, crisp bacon, tomato, avocado, baby swiss, and herbed mayonnaise, wrapped in a wheat tortilla.

REUBEN

With kosher corned beef, creamy cole slaw, swiss cheese and 1000 island dressing, wrapped in a wheat tortilla.

MEDITERRANEAN ROULADE 36 hour notice.

With grilled lamb, fresh spinach, black beans, roasted red pepper and roast garlic hummus, wrapped in a flour tortilla.

THAI COBB ROULADE 36 hour notice. N

With marinated flank steak, tomato, avocado, snow pea, carrot, red and green pepper, bean sprouts, crushed peanut, cilantro and green onion, napped with our asian peanut dressing and wrapped in a tomato tortilla.

SMOKED SALMON

With shaved red onion, tomato, capers, romaine lettuce and chive cream cheese, wrapped in a wheat tortilla.

Full-Size
Miniature

+2.50/ea
+0.45/ea



LUNCH & DINNER

V Vegetarian **VGN** Vegan **N** Contains Nuts **GF** Gluten Free
 ♥ Favorites of our team and clients.

DAILY SPECIALS

Substitute any Daily Special
 Substitute Salad Dressing

+1.00/pp
 +0.50/pp

Additional Salad Dressing

Ranch, 1000 Island, Italian, Sweet and Sour Vinaigrette,
 Honey Mustard, Balsamic Vinaigrette and Asian Vinaigrette

+0.75/pp

	SOUP	GREEN SALAD	GRAIN SALAD
MONDAY	Mushroom Barley	Tossed Italian V Romaine and iceberg lettuce, sliced cucumber, tomato, red onion, red and green peppers, pepperoncini peppers and garlic croutons, tossed in our housemade Italian vinaigrette.	Israeli Couscous VGN Red and green pepper, tomato, red onion, cucumber and parsley tossed with lemon vinaigrette.
TUESDAY	Broccoli Cheddar	Chopped Garbage V Mixed chopped greens with tomatoes, red and green pepper, carrot, egg, mushroom, red onion, hearts of palm, broccoli florets, beets, celery, roasted corn, jicama, Monterey Jack cheese, Israeli couscous, and sesame seeds, served with our al pastor vinaigrette.	Wheatberry Salad VGN N With artichoke hearts, roasted red pepper, capers, cilantro and toasted almonds in a light citrus vinaigrette.
WEDNESDAY	Chicken Tortellini	Athenian V GF 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.	Succotash Pasta Salad V Edamame, corn, cherry tomato, red onion, red bell pepper, garlic, jalapeño, and petite shells, tossed with red wine vinegar and fresh herbs.
THURSDAY	Minestrone	Mixed Greens V Iceberg, red leaf and romaine lettuce, shredded carrots and red cabbage, red pepper, broccoli, Roma tomato, cucumber, cheddar cheese, yellow squash, radish and freshly baked herbed croutons, served with ranch and Italian dressing.	Quinoa Salad with Zucchini & Garbanzo Beans VGN GF Garbanzo beans, scallions, and fresh parsley, tossed with garlic, lemon juice and olive oil.
FRIDAY	Seafood Chowder	Caesar Romaine lettuce, quartered eggs, grated Parmesan and pumpernickel croutons, tossed in our famous housemade Caesar dressing.	Tortellini Pasta Salad V Tri-colored cheese tortellini, red and green bell peppers, scallions and Parmesan cheese, tossed in a basil red wine vinaigrette.
SATURDAY	Tortilla Soup with Condiments GF	Grilled Vegetable Cobb Salad V GF 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.	Bow Tie Pasta V With sliced Roma tomato, fresh basil and mozzarella in our garlic infused olive oil.
SUNDAY	White Bean Vegetable GF	Chopped RB Italian V GF Iceberg lettuce and spinach with roasted beets, carrots, celery, corn, cucumbers, broccoli, red and green bell pepper and provolone cheese tossed in red wine vinaigrette.	Mojito Quinoa Salad VGN GF With black beans, chickpeas, bell peppers, carrots, hearts of palm, cilantro, and mint, tossed in an agave-rum vinaigrette.



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®, or 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 juice, grapefruit juice, apple juice, and cranberry juice.	

COFFEE & TEA

Unless ordered in disposable containers, coffee 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.

HOT COFFEE	19.00/gal
Seattle's Best® regular coffee or decaffeinated coffee, cream, oat milk, and assorted sweeteners.	
ICED COFFEE	22.75/gal
Seattle's Best® regular coffee or decaffeinated coffee, cream, oat milk, and assorted sweeteners.	
ASSORTED HOT TEA	15.00/gal
Assorted sweeteners and lemon wedges.	
BREWED ICED TEA	21.25/gal
With assorted sweeteners, lemon wedges, and stirrers.	

BAR

TITO'S VODKA	42.00/btl
ESPOLON BLANCO TEQUILA	64.00/btl
JAMESON IRISH WHISKEY	54.00/btl
BAILEYS IRISH CREAM	75.00/btl
WINE	
Caposaldo Rosé	21.50/btl
La Marca Prosecco	21.50/btl
Hess Chardonnay	21.50/btl
Los Vascos Cabernet Sauvignon	21.50/btl

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

JUICES 'N' SUCH

Minimum 1 gallon, available in half gallon increments unless otherwise noted.

FRESH SQUEEZED ORANGE JUICE	29.85/gal
PEACH NECTAR <i>Sold by the 1 liter bottle.</i>	15.00/btl
STRAWBERRY MINT AGUA FRESCA	48.00/gal
With fresh strawberries and mint leaves.	
CUCUMBER GINGER AGUA FRESCA	48.00/gal
HOUSEMADE HORCHATA	32.00/ gal
♥ HOUSEMADE GREEN JUICE	45.70/gal
A blend of apple, pineapple, kale, ginger, celery, English cucumber, parsley, mint, and lemon.	
FRESH SQUEEZED LEMONADE	21.50/gal

**Traditional
Pineapple Mint**

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



GREEN JUICE



MEET OUR TEAM

Delivery catering operates at the intersection of precision and efficiency, where every detail counts towards ensuring a seamless experience for our clients. As you can imagine, it takes an incredible team with diverse skill sets and a shared dedication to excellence to do what we do every day. In the world of delivery catering, it's not just about the food – it's about delivering a remarkable experience, made possible by the incredible team featured below.

Nicole Marotta Delivery Event Coordinator



Nicole went to the University of Illinois at Urbana-Champaign and studied Horticulture for 3 years until she began working for a local caterer. She loved it so much that she switched her major to Hospitality Management and never looked back!

She absolutely loves collaborating with the team and spreading joy to our clients by providing delicious menus that elevate every event experience.

Favorite Item On This Menu: Garden Chicken

Fun Fact: I never set an alarm! I wake up every morning at 4:30am and it's my favorite time of day!

Megan Ulrich Delivery Event Coordinator



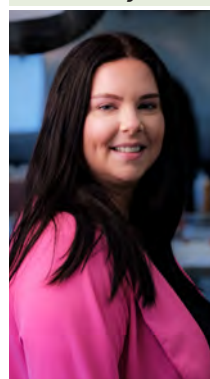
Megan was born and raised in Indiana and recently graduated from Indiana University, Bloomington in May 2015. She received her degree in Sociology. While in school, she worked as an assistant event coordinator at The Story Inn

in Brown County, IN for two years. She loves working in the service of others and loves going out of her way to make others feel special. She also loves the outdoors, running, and a good adventure.

Favorite Item On This Menu: Miso Glazed Salmon

Fun Fact: She loves Pygmy goats and hopes to purchase her own farm one day.

Karli Topping Delivery Event Coordinator



Karli attended DePaul University and majored in Communication and Hospitality Management. After working at a hotel downtown as an assistant to the event coordinators, she fell in love with the industry. Her favorite part of the process is seeing someone's

dream event come to life. Her favorite thing about being on the delivery team is getting to work with all the amazing fellow team members!

Favorite Item On This Menu: Athenian Salad

Fun Fact: My family owns a winery in Tuscany, Italy called Conte Priola.

Kayla Bulgatz Sales Concierge



Kayla has always loved bringing people together and what better way than with food! From an early age, she was alongside her mother in the kitchen helping to prepare traditional meals for Shabbat and other Jewish holidays that brought family and

friends together. That sense of gathering and connection has stayed with her ever since.

Favorite Item On This Menu: Chicken Vesuvio

Fun Fact: Kayla is the proud "mom" of two guinea pigs, Tito and Chip, who both recently became bar mitzvah'd, where she proved that no party is too small!

Michelle Brenner Operations Manager



Michelle is a Chicagoland native, having never lived more than an hour from the city her entire life, except to attend college at Western Illinois University where she graduated from in 2009 with a BA in Theatre Production and Design. After

spending years as a stagehand at a suburban theatre, Michelle was looking for a change of pace. Now she gets to apply her creative, as well as technical skills, in our Operations Department.

Favorite Item On This Menu: Turkey Roulades

Fun Fact: I love craft beers and reading. I'm up to 3,652 unique craft beers that I've tried and I read an average of 135 books a year.

Alexander Rufus Delivery Manager



Alexander graduated from Maine Township High School, East. After graduating he chose to explore many job opportunities. After three years of searching for the right calling, Alexander found Catering By Michaels; and after only a year of

hard work and dedication sought to move up within the company. Alexander loves providing exceptional service, and leaving people smiling.

Favorite Item On This Menu: Honey Stung Fried Chicken

Fun Fact: I am a chameleon, I am confident in my ability to do anything I set my mind to. There is not a barrier that I cannot overcome.



SUSTAINABILITY

We believe strongly in sustainable practices. Since our industry is one of extreme excess and waste, we feel a great responsibility to help impact change and do our part to forge a greener future. We cared about the environment and sustainability long before it was the trendy thing to do. We have implemented the following sustainable practices in our commissary and at our events. We are one of only two caterers in the nation that are 4 Star Green Restaurant Certified.

ENERGY EFFICIENCY

Fleetmatics, our fleet management system, tracks all of our delivery vans and trucks, enforces anti-idling policies, and promotes energy efficient travel routes. Our office is equipped with digital thermostats and motion censored lighting that are programmed to maximize energy efficiency. We also only purchase Energy Star labeled appliances and products.

WATER EFFICIENCY

Our office is located in a business park with minimal landscaping and does not require a sprinkler system or lawn service. Office employees drink from water coolers using reusable and refillable water bottles and cups. We also use low flow aerators on all faucets and spray valves and have implemented low flow toilets.

FOOD DONATION

Catering by Michaels has partnered with Rescuing Leftover Cuisine, a nationwide company that focuses on hospitality groups, restaurants, and caterers. Through this partnership, we are able to regularly send leftover/surplus food to food banks rather than landfills or compost heaps.

WASTE MINIMIZATION

We participate in composting, single stream recycling programs, and are proud to be a Styrofoam free environment. All of our used cooking grease is recycled into bio fuel and we only use eco-friendly cleaning supplies. We also offer clients the choice of returnable packaging such as baskets, Pyrex, and Cambros, along with a wide selection of eco-friendly, biodegradable products. We provide every client the option to compost all leftover food at their event.

PURCHASING

In addition to our sustainability practices, we also strive to make sustainable purchases whenever possible. We can attest that a majority of our purchasing is done through locally based purveyors who source product from within 200 miles to follow the Green Restaurant guideline whenever possible. Of our purchases, 36% are vegan, at least 80% of our seafood purchases are sustainable, and all of our poultry is free-range. All bread and bagels are sourced locally from a local baker.

CATERING BY MICHAELS SAVINGS

As a result of environmental initiatives taken at Catering by Michaels, we can save the following amounts of energy, water, waste, and money annually.



137,469 kWh of Electricity

Equivalent to taking 20 passenger vehicles off the road for one year.



444,036 Gallons of Water

Equivalent to the amount of over 44 backyard swimming pools.



\$7,394

The amount saved in energy and water bills during the year.



80% Waste Diversion

Our recycling and composting program reduces our waste by 80%.





LUNCH & DINNER

As a courtesy to our customers, Catering By Michaels is happy to arrange for service personnel and order any rental equipment or linen that may be required. For custom menus and larger events ask your Event Coordinator about full service catering.

This menu may be used for orders anytime throughout the year with the exception of certain holidays and in December when we have a special winter menu. All prices and menus are subject to change without notice.

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 Terra disposable trays. Items meant to be eaten hot may be packaged in disposable foil or reuseable Pyrex containers. An additional pickup fee will apply for us to come back for reuseable 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.

PLACING YOUR ORDER

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. For last minute orders (less than 48hrs notice) please reference our Express Menu. Minimum order for cold delivery is \$350 food and beverage. Minimum order for hot delivery is \$500 food and 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.

DELIVERY DETAILS

Our delivery charges are calculated by location. If your order has equipment that needs to be returned, there will be an additional pick-up charge.

All deliveries (except "hot food") have a minimum **1-hour time frame**.

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.

We recommend you schedule your delivery in a time frame at least ½ hour before you plan to serve. Please factor in the time it takes to access the location of your event (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.

Orders may be picked up at our commissary in Morton Grove, IL for no additional charge.

Pick up is available **Monday - Friday 9:00am - 5:00pm** and **Saturday - 9:00am - 1:00pm**.

	<i>Monday - Friday</i>	<i>Saturday</i>	<i>Sunday</i>
Midnight - 6:00am	Quoted by request	Quoted by request	Quoted by request
6:00am - 6:30am	Standard fee + \$45	Standard fee + \$45	Standard fee + \$45
6:30am - 5:00pm	Standard fee	Standard fee	Standard fee
5:00pm - 5:30pm	Standard fee	Standard fee	Standard fee + \$45 per half hour after 5:00pm
5:30pm - 6:00pm	Standard fee + \$45 per half hour after 5:30pm	Standard fee	
6:00pm - 8:00pm		Standard fee + \$45 per half hour after 6:00pm	
8:00pm - Midnight	Quoted by request	Quoted by request	Quoted by request



LUNCH & DINNER

CHANGING YOUR ORDER

Change is part of business, and we understand you may sometimes have changes in the number of people attending a meal or may have to cancel an order altogether. If you need to increase, decrease, or cancel your order, please follow these guidelines:

Decreases in orders require **72 hours notice**.

Additions in orders require **72 hours notice**.

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

For example we require a minimum order of 1 dozen cookies. If you have ordered 1.5 dozen and now want to increase your order you will need to increase by our minimum of 1 dozen. Please ask your Event Coordinator for clarification on how this will apply to your order.

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 of 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 order amount.

PAYMENT

Payment may be made by American Express, Visa, Master Card, or Discover. We will accept payment by cash or check with a credit card guarantee. Corporate customers who order on a regular basis may inquire about setting up billing with NET 30 terms.

FEEDBACK

We are always striving to locate the best ingredients to improve the quality of our products. Catering by Michaels ingredients are not only made up of food, but also the personnel that answer the phones, cook the food, and deliver the final product. If you have any suggestions, please do not hesitate to call, write, or e-mail your ideas or comments...or even your favorite recipe.

OFFICE HOURS

Monday to Friday: 9:00 am - 5:00 pm

Saturday: By appointment only

Sunday: Closed

CATERING HOURS

24 Hours a day, 7 days a week

All prices and menus are subject to change without notice.

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.