





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.

### SEDER PLATE INGREDIENTS

1 pan per 10 guests.

ZEROA (ROASTED LAMB SHANK BONE)

MAROR (FRESH HORSERADISH)

HAROSET VGN | N | GF 3 oz per person.

KARPAS (PARSLEY)

**ROASTED EGGS V | GF** 1 per 10 guests.

HARD BOILED EGGS V | GF 1 per person peeled.

PREPARED WHITE HORSERADISH



#### DINNER MENU

#### FIRST & SECOND COURSE

**HOMEMADE GEFILTE FISH** With white or beet horseradish.

MATZO BALL SOUP With toasted matzo farfel.

#### CHOOSE 1 ENTRÉE

**MOM'S SLICED BEEF BRISKET** With mushrooms, onion and natural gravy.

#### or

**STUFFED FREE RANGE CHICKEN BREAST** Oven roasted skin-in imperial chicken breast stuffed with matzo-vegetable farfel, topped with apricot glaze.

#### or

HORSERADISH ENCRUSTED SALMON FILET Accompanied by horseradish cream sauce.

**CHOOSE 2 SIDES** 

SWEET POTATO & APPLE TZIMMES V | GF

SPINACH, MUSHROOM & ONION KUGEL V

APPLE MATZO KUGEL V

KISHKE Must be roasted before serving.

OVEN ROASTED POTATOES V | GF

BROWN BUTTER HONEY GLAZED TRI-COLORED CARROTS V | GF

**DON'T FORGET TO ORDER DESSERT!** See our full dessert menu on pages 8

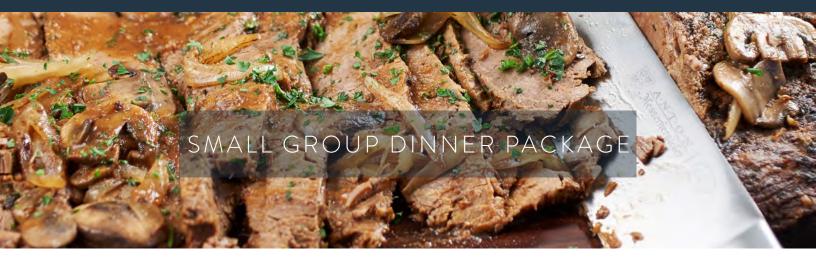
#### **COMPLETE DINNER PACKAGE**

44.85/pp





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



#### **SMALL GROUP PACKAGE** Feeds 2 with leftovers or just perfect for 4

#### **ALL PACKAGES WILL CONTAIN:**

MATZO BALL SOUP APPLE CINNAMON MATZO KUGEL V MACAROONS V | GF Plain and plain chocolate dipped.

CHOICE OF SIDE OVEN ROASTED POTATOES V | GF or BROWN BUTTER HONEY GLAZED TRI-COLORED CARROTS V | GF

#### CHOICE OF ENTREE

MOM'S SLICED BEEF BRISKET With mushrooms, onions and natural jus.

**STUFFED FREE RANGE CHICKEN BREAST** Oven roasted skin-on imperial chicken breast stuffed with matzovegetable farfel, topped with apricot glaze.

Small Group Dinner Package	
Optional Add-on: Seder Plate for 4	

148.85/package

+32.85



## LOOKING FOR MORE THAN DELIVERY?

Let us take a little stress off your plate and handle every detail of your Passover event. With our full service catering division, you get the complete experience – from custom designed menus and staff to bar service, tables, chairs, and linens. Whether you are hosting a party in your home or need help finding a venue, we can help you design, produce and manage it all.

ENHANCE YOUR HOLIDAY PARTY WITH FULL SERVICE CATERING!



Or speak with one of our Event Coordinators **847.966.6555** 



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## HORS D'OEUVRES

See package for description. Large serves 10 Small serves 4	43.50 32.85
<b>PASSOVER PETITE PUPS EN CROÛTE</b> <i>Min 2 dz.</i> Hot dogs in a blanket.	15.00/dz
<b>GRILLED BABY LAMB CHOPS</b> N   GF Min 1 dz. Served with spinach pesto.	59.85/dz
<b>STUFFED MUSHROOM CAPS V</b>   <b>GF</b> <i>Min 2 dz.</i> With spinach soufflé and cheddar cheese.	16.00/dz
MATZO-RELLA STICKS V Min 2 dz. Matzo crusted mozzarella sticks served with marinara sauce.	24.00/dz
SWEET & SOUR PASSOVER MEATBALLS Includes toothpicks. 50 pcs.	37.50

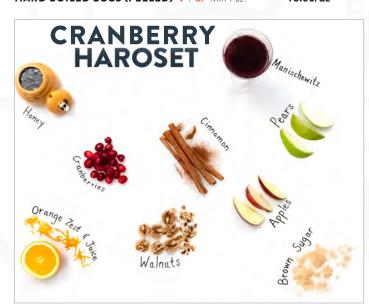
## DIPS & SPREADS

PASSOVER DIP DISPLAY VGN Roasted garlic hummus, white bean dip and lemon cilantro eggplant dip served with matzo crackers, carrot sticks, cucumber coins, tomato wedges and Belgian endiver Serves 15-20.	
CHOPPED LIVER (BEEF) GF	13.50/pt
VEGETARIAN CHOPPED "LIVER" V   N   GF	10.50/pt
FRESH VEGETABLE DISPLAY V	55.85

With spinach scallion dip. 3lbs; Serves 10-20.

## TRADITIONAL

MATZO BALLS v 10 per pan.	15.00
GLUTEN FREE MATZO BALLS V   GF 10 per pan.	29.50
CHICKEN SOUP GF Min 2 qt.	11.00/qt
TOASTED MATZO FARFEL V Soup condiment.	7.65/pt
WHITE OR BEET HORSERADISH VGN   GF 5 oz jar.	8.85
HOMEMADE HAROSET VGN   N   GF Min 2 pints.	11.00/pt
<b>CRANBERRY HAROSET</b> $\mathbf{V} \mid \mathbf{N} \mid \mathbf{GF}$ <i>Min 2 pints.</i> With Gala apples, d'Anjou pears and walnuts.	11.00/pt
HOMEMADE GEFILTE FISH Min 6 pcs. With carrot & fish jus. 4oz each, order in multiples of 3.	7.25/ea
HARD BOILED EGGS (PEELED) V   GF Min 1 dz.	16.00/dz





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#### EATING KOSHER FOR PASSOVER ALL WEEK?

49.95

43.50

55.85

16.00/qt

#### **BEET SALAD WITH GOAT CHEESE** AND PISTACHIOS V | N | GF

Tossed in a pomegranate sherry vinaigrette, set on a bed of arugula and Tuscan kale, topped with crumbled goat cheese and toasted pistachios. 3lbs; Serves 8-12.

#### SPRINGTIME SALAD V | N | GF

57.85 Mesclun greens, romaine, red leaf lettuce and spinach, celery, scallions, mandarin oranges, strawberries and glazed sliced almonds in our homemade strawberry vinaigrette. 3lbs; Serves 8-12.

#### CAESAR SALAD GF

Romaine lettuce, quartered eggs, grated Parmesan and Parmesan frico chips, tossed in our famous homemade Caesar dressing. 3lbs; Serves 8-12.

#### \*MEDITERRANEAN FATTOUSH SALAD VGN

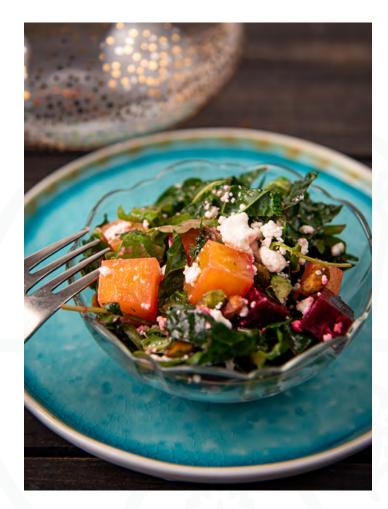
Belgian endive, cherry tomatoes, English cucumber, baby arugula, mint, parsley, and spiced matzo chips, tossed with lemon garlic vinaigrette.

3lbs; Serves 8-12.

### **MEDITERRANEAN CHOPPED**

VEGETABLE SALAD VGN | GF Red and green pepper, cucumber, tomato, radish, red onion, parsley, lemon juice, and olive oil.

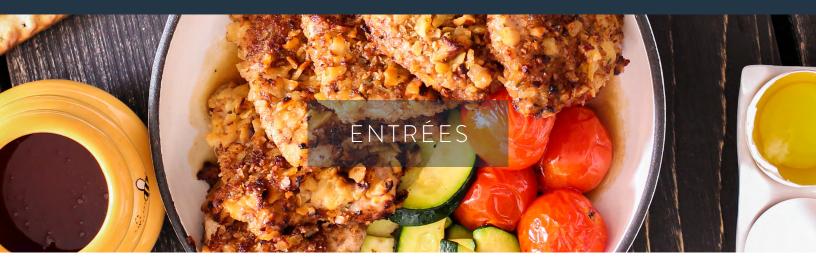
ROASTED CARROT SALAD VGN | GF Min 2 lb. 12.00/lb With sumac, cumin, fresh herbs, and lemon.





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# Passover



<b>ROASTED LEMON GARLIC THYME CHICKEN GF</b> Bone-in chicken brined and marinated with garlic, lemon ar thyme, served with Yukon gold potato wedges, garlic clove lemon slices.		WHOLE I Min 2lb ray Herb and 20% coo
2 Chickens (16pc); Serves 5-7 as the only entree and 8- when served as one of two entrees.	12	MUSTAR 8floz.
WHOLE HOUSE-ROASTED CHICKEN GF 2 Chickens (16pc); Serves 5-7 as the only entree and when served as one of two entrees.	56.85 8-12	*LAKE SU Served wi sauce.
<b>STUFFED FREE RANGE CHICKEN BREAST</b> Oven roasted skin-on imperial chicken breast stuffed with matzo-vegetable farfel, topped with apricot glaze. <b>4-80z pieces; Serves 4.</b>	41.50	6-2.75o: HORSER Served w 6-4 oz fil
HONEY PECAN MATZO CRUSTED CHICKEN N Matzo crusted boneless skinless chicken breast served with zucchini, cherry tomatoes and a sherry wine reduction 12-20z pieces; Serves 5-7.	59.95	
CHICKEN MILANESE Matzo crusted boneless skinless chicken breast topped with a light salad of arugula, grape tomatoes, red onion and shaved Parmesan. Drizzled with balsamic beurre blar 12-202 pieces; Serves 5-7.	<b>64.50</b> nc.	
STUFFED BABY EGGPLANT VGN   GF Roasted baby eggplant, stuffed with Spanish onions, Anaheim peppers and garlic with a zesty tomato sauce. 4-4.502 pieces; Serves 4.	25.50	and the second s
VEGETABLE MATZO LASAGNA V Eggplant, mushroom, onion, yellow squash and zucchini layered with spicy marinara sauce and matzo, topped with melted mozzarella cheese. 5lbs; Serves 8-10.	67.50	
MOM'S SLICED BEEF BRISKET Min 3 lb.3With mushrooms, onion and natural jus.	8.50/lb	
<ul> <li>HAROSET BRAISED SHORT RIBS N GF</li> <li>Topped with sautéed Granny Smith apples and toaste walnuts.</li> <li>6-502 pieces; Serves 4-6.</li> </ul>	<b>109.50</b> d	



WHOLE BEEF TENDERLOIN GF Min 2lb raw weight before cooking. Herb and garlic marinated and grilled. 20% cooked.	99.50/lb
MUSTARD MERLOT SAUCE GF 8floz.	19.25
*LAKE SUPERIOR WHITEFISH CAKES Served with gremolata fingerling potatoes and tarragon sauce. 6-2.75oz cakes and 1lb potatoes; Serves 4-6.	<b>62.50</b> chive
HORSERADISH ENCRUSTED SALMON FILETS Served with horseradish cream sauce. 6-4 oz filets; Serves 4-6.	96.95







OVEN ROASTED POTATOES V   GF Min 3 lb.	6.95/lb
SWEET POTATO PANCAKES v With sour cream and homemade apple sauce. 15 per pan.	26.25
POTATO-SHALLOT KUGEL V   GF 4lbs; Serves 12-16.	52.85
SPINACH, MUSHROOM & ONION KUGEL v 4lbs; Serves 12-16.	49.85
APPLE CINNAMON MATZO KUGEL v 4lbs; Serves 12-16.	45.85
*VEGETABLE KUGEL Mushroom, carrot, red and green pepper, celery, and oni 4lbs; Serves 12-16.	<b>33.50</b> ion.
WILD MUSHROOM & LEEK FARFEL Matzo farfel with portabello, shiitake and button mushroom, leek, and onion. 3lbs; Serves 8-12.	45.85
ASPARAGUS & CARAMELIZED ONION FARFEL 3lbs; Serves 8-12.	35.85
	15.50
<b>3lbs; Serves 8-12.</b> <b>KISHKE</b> Elegance in Meats recipe. Must be roasted before serv	<b>15.50</b> ing. <b>17.25/lb</b>
3lbs; Serves 8-12.         KISHKE         Elegance in Meats recipe. Must be roasted before serve         Approx. 18-20 oz. Serves 6-8.         GRILLED VEGETABLE MEDLEY VGN   GF Min 2 lb.         Char-grilled asparagus, mushrooms, red pepper and yello	<b>15.50</b> ing. <b>17.25/lb</b>
3lbs; Serves 8-12.         KISHKE         Elegance in Meats recipe. Must be roasted before served Approx. 18-20 oz. Serves 6-8.         GRILLED VEGETABLE MEDLEY VGN   GF Min 2 lb.         Char-grilled asparagus, mushrooms, red pepper and yellor squash, marinated in fresh herbs and olive oil.         ROASTED BRUSSELS SPROUTS         & CAULIFLOWER V Min 2 lb.	<b>15.50</b> ing. <b>17.25/lb</b> w
3lbs; Serves 8-12.         KISHKE         Elegance in Meats recipe. Must be roasted before served Approx. 18-20 oz. Serves 6-8.         GRILLED VEGETABLE MEDLEY VGN   GF Min 2 lb.         Char-grilled asparagus, mushrooms, red pepper and yellow squash, marinated in fresh herbs and olive oil.         ROASTED BRUSSELS SPROUTS         & CAULIFLOWER V Min 2 lb.         Tossed with matzo crumbs and Parmesan cheese.         TRI-COLORED CARROTS V   GF Min 3 lb.	15.50 ing. 17.25/lb w 17.25/lb

"MACARONI & CHEESE" v Prepared with matzo farfel. 3lbs; Serves 8-12.	25.85
MATZO CRUSTED CHICKEN FRITTERS Served with barbecue sauce. Approx. 25 fritters per pound.	21.50/lb
<b>MATZO CRUSTED CHICKEN FINGERS</b> <i>Min 2 dz.</i> Served with barbecue sauce.	26.25/dz
CHEESE BLINTZES V   GF Served with strawberry sauce. 10 per pan.	35.85







## Passover

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FRESH APPLE CINNAMON CAKE V   N With Passover streusel topping. Serves 10-14.	37.25	
BANANA FUDGE CAKE v Serves 12-16.	53.50	
FLOURLESS CHOCOLATE CAKE V   GF With chocolate ganache. Serves 10-14.	69.85	
FRESH RASPBERRY COULIS VGN   GF 802.	15.00	
RASPBERRY LINZER TORTE V   N Serves 10-12.	46.50	
INDIVIDUAL PEACH-BLUEBERRY MACAROON COBBLER V   GF Individual jar with embossed lid. 6 jars per order; 4floz each.	27.85	
THE BEST PLAIN MACAROONS V   GF	18.00/dz	
THE BEST PLAIN MACAROONS CHOCOLATE-DIPPED V   GF	22.00/dz	
	22.00/dz	
	22.00/dz	
CHOCOLATE CHIP COOKIES V Min 2 dz.	18.00/dz	
M&M COOKIES V Min 2 dz.	18.00/dz	
<b>PASSOVER BROOKIES v</b> Chocolate brownies with chocolate chunk cookies baked into the center.	22.00/dz	
*PASSOVER BROONIES v Chocolate brownies with a layer of coconut macaroon.	22.00/dz	
PASSOVER CHOCOLATE BROWNIES V	22.00/dz	
APPLE SQUARES V	16.00/dz	

MACAROON MAGIC BARS V   N   GF Layers of coconut macaroon, chocolate chips, shredded coconut and pecans.	22.00/dz
SALTED CARAMEL CHOCOLATE MATZO V	13.00/lb
CHOCOLATE CHIP MANDELBROT V	18.00/dz
CHOCOLATE-DIPPED TUXEDOED STRAWBERRIES V   GF	31.75/dz
PASSOVER "NAPOLEON" SQUARES v Layers of matzo, chocolate mousse and chocolate ganac	<b>21.00/dz</b> the.
<b>COOKIE ASSORTMENT V</b> Min 2 dz. Chocolate chip cookies, M&M cookies & brookies.	21.00/dz
<b>SWEETS ASSORTMENT V   N</b> Min 2 dz. Chocolate chip mandelbrot, brownies, apple squares, macaroon magic bars.	<b>21.00/dz</b> and
MACAROON ASSORTMENT V   GF Plain, plain chocolate dipped, lemon blueberry, and chocolate.	21.00/dz
FRESH SLICED FRUIT VGN   GF 4lbs; Serves 8-12. 6lbs; Serves 15-20.	49.85 74.75
5 5 0 B	





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## ORDERING GUIDELINES

Due to the high volume of holiday orders, we are sorry that we are unable to honor special timed deliveries, take special orders, or prepare foods not listed on this menu. Please call early as orders and deliveries are limited. Minimum order for delivery is \$430 before tax and delivery. Visa, MasterCard, Discover, or American Express is required with all orders. The items on this menu and other Pesach specialties are available for delivery and pickup throughout the Passover holiday ending Thursday, April 13. Normal order policies apply other than for the dates listed below.

#### **DEADLINES & IMPORTANT TIMES**

All Passover orders must be confirmed by Thursday, March 30th at 5:00pm.

Additions, changes or deletions to Passover orders must be made before Friday, March 31st at noon.

#### DELIVERY DETAILS

Deliveries will take place on Wednesday, April 5th, or Thursday, April 6th between 8:00am until 4:00pm.

We have limited delivery slots available and will sell out of delivery windows before the order deadline.

Delivery is additional, based on location, and will take place within a minimum 3-4 hour time frame. We are sorry, but due to the volume of orders that need to be delivered in a small amount of time we are unable to accommodate special time frame requests or "closer to's". If no one is home at the time of delivery, your order will be delivered at the end of the driver's route – near or after 3:00pm and you will be charged an additional delivery fee.

#### PICKUP ORDER DETAILS

Orders of any size may be placed for pickup. A handling fee of \$5 is added to all pickup orders to cover the costs of operating these sites. To support as many orders as possible, we have several pickup options in the city and suburbs!

WEDNESDAY 4/5	THURSDAY 4/6
<ul> <li>8am-4pm in Morton Grove (6203 Park Ave/Catering by Michaels kitchen)</li> <li>9am-3pm in Highland Park (1201 Park Ave W/Highland Park Country Club)</li> <li>12:00pm-3:00pm in Northbrook (4131 Dundee Rd./Sanders Court)</li> <li>10am-12pm in Lincoln Park (2430 N Cannon Dr./Peggy Notebaert Nature Museum)</li> <li>12:30pm-3:00pm in Gold Coast (60 W Walton St./Newberry Library)</li> </ul>	<ul> <li>8am-4pm in Morton Grove (6203 Park Ave/Catering by Michaels kitchen)</li> <li>9am-3pm in Highland Park (1201 Park Ave W/Highland Park Country Club)</li> <li>12pm-3pm in Lincoln Park (2430 N Cannon Dr./Peggy Notebaert Nature Museum)</li> </ul>

#### SPECIAL ORDERS

For the Passover holiday, we are sorry that we are unable to take special orders, prepare foods from other menus or package foods in vessels other than described on the menu.

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.

