



Passover



2024

Passover

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

COMPLETE 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.

SEDER PLATE INGREDIENTS

1 pan per 10 guests.

ZEROA (ROASTED LAMB SHANK BONE)

MAROR (FRESH HORSERADISH) VGN | GF

HAROSET VGN | N | GF
3 oz per person.

KARPAS (PARSLEY) VGN | GF

ROASTED EGGS V | GF
1 per 10 guests.

HARD BOILED EGGS V | GF
1 per person peeled.

PREPARED WHITE HORSERADISH VGN | GF



DINNER MENU

FIRST & SECOND COURSE

HOUSEMADE 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-on 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

TRI-COLORED CARROTS V | GF

Glazed with brown butter and honey.

DON'T FORGET TO ORDER DESSERT!

See our full dessert menu on page 8.

COMPLETE DINNER PACKAGE

46.50/pp



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SMALL GROUP DINNER PACKAGE

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

TRI-COLORED CARROTS V | GF

Glazed with brown butter and honey.

CHOICE OF ENTREE

MOM'S SLICED BEEF BRISKET

With mushrooms, onions, and natural jus.

or

STUFFED FREE RANGE CHICKEN BREAST

Oven roasted skin-on imperial chicken breast stuffed with matzo-vegetable farfel, topped with apricot glaze.

Small Group Dinner Package

158.85/package

Optional Add-on: Seder Plate for 4

+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!

[CLICK HERE](#)
TO LEARN MORE

Or speak with one of
our Event Coordinators

847.966.6555



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STARTERS

HORS D'OEUVRES

SEDER PLATE INGREDIENTS

See package for description.

Large serves 10

43.85

Small serves 4

32.85

PASSOVER PETITE PUPS EN CROÛTE *Min 2 dz.*

16.00/dz

GRILLED BABY LAMB CHOPS **N** | **GF**

59.85/dz

Served with spinach pesto.

STUFFED MUSHROOM CAPS **V** | **GF** *Min 2 dz.*

18.00/dz

With spinach soufflé and cheddar cheese.

MATZO-RELLA STICKS **V** *Min 2 dz.*

24.00/dz

Matzo crusted mozzarella sticks served with marinara sauce.

SWEET & SOUR PASSOVER MEATBALLS

38.50

Includes toothpicks.

50 pcs.

DIPS & SPREADS

PASSOVER DIP DISPLAY **VGN**

52.85

Roasted garlic hummus, white bean dip, and lemon cilantro eggplant dip, served with matzo crackers, carrot sticks, cucumber coins, tomato wedges, and Belgian endive.

Serves 15-20.

BEEF CHOPPED LIVER **GF**

13.50/pt

VEGETARIAN CHOPPED "LIVER" **V** | **N** | **GF**

10.50/pt

*VEGETABLE CRUDITE DISPLAY **V**

79.85

Gourmet selection of fresh vegetables including watermelon and breakfast radish, tricolored carrots and cauliflower, baby bell peppers, broccoli florets, grape tomatoes, and green beans, served with spinach scallion dip.

3lbs; Serves 10-20.

TRADITIONAL

MATZO BALLS **V**

15.00

10 per pan.

GLUTEN FREE MATZO BALLS **V** | **GF**

29.50

10 per pan.

CHICKEN SOUP **GF** *Min 2 qt.*

11.00/qt

TOASTED MATZO FARFEL **V**

7.50/pt

Soup condiment.

WHITE OR BEET HORSERADISH **VGN** | **GF**

8.85

5 oz jar.

HOUSEMADE HAROSET **VGN** | **N** | **GF** *Min 2 pt.*

11.00/pt

CRANBERRY HAROSET **V** | **N** | **GF** *Min 2 pt.*

11.00/pt

With Gala apples, d'Anjou pears, and walnuts.

HOUSEMADE GEFILTE FISH

39.85

With carrot and fish jus.

4oz each; 6 per order.

HARD BOILED & PEELED EGGS **V** | **GF**

14.00/dz

CRANBERRY HAROSET



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SALADS

EATING KOSHER FOR PASSOVER ALL WEEK?

This menu of Passover specialties is available for weekday meals, school lunches, Shabbat, and other gatherings until Tuesday, April 30. We also have smoked fish trays with assorted "Passover bagels" and other housemade Passover foods for breakfast, lunch, and dinner.

CAESAR SALAD **GF** 43.50

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

3lbs; Serves 8-12.

BEEF SALAD WITH GOAT CHEESE 49.50

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** 54.50

Mesclun greens, romaine, red leaf lettuce, spinach, celery, scallions, mandarin oranges, strawberries, and glazed sliced almonds in our housemade strawberry vinaigrette.

3lbs; Serves 8-12.

*MEDITERRANEAN FATTOUSH SALAD **VGN** 61.85

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 16.00/qt

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. 14.00/lb

With sumac, cumin, fresh herbs, and lemon.

*BROCCOLI QUINOA 14.00/lb

TABBOULEH SALAD VGN | GF Min 2 lb.

Tossed with parsley, mint, tomato, cucumber, and pomegranate seeds in lemon vinaigrette.

*ROASTED CAULIFLOWER & HAZELNUT 19.50/lb

SALAD VGN | N | GF Min 2 lb.

With celery and pomegranates in maple sherry vinaigrette.



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ENTRÉES

ROASTED LEMON GARLIC THYME CHICKEN **GF** 88.50

Bone-in chicken brined and marinated with garlic, lemon, and thyme, served with Yukon gold potato wedges, garlic cloves, and lemon slices.

2 Chickens (16pc); Serves 5-7 as the only entree and 8-12 when served as one of two entrees.

WHOLE HOUSE-ROASTED CHICKEN **GF** 59.85

2 Chickens (16pc); Serves 5-7 as the only entree and 8-12 when served as one of two entrees.

STUFFED FREE RANGE CHICKEN BREAST 42.50

Oven roasted skin-on imperial chicken breast stuffed with matzo-vegetable farfel, topped with apricot glaze.

4-8oz pieces; Serves 4.

HONEY PECAN MATZO CRUSTED CHICKEN **N** 68.95

Matzo crusted boneless skinless chicken breast served with zucchini, cherry tomatoes, and a sherry wine reduction.

12-2oz pieces; Serves 5-7.

CHICKEN MILANESE 79.85

Matzo crusted boneless skinless chicken breast topped with a light salad of arugula, grape tomatoes, red onion, and shaved Parmesan. Drizzled with balsamic beurre blanc.

12-2oz pieces; Serves 5-7.

*VALENCIA STYLE QUINOA PAELLA **VGN | GF** 32.85

With eggplant, potatoes, red and green peppers, artichokes, tomatoes, peas, white beans, and scallions.

3lbs; Serves 5-7.

*GRILLED TANDOORI BROCCOLI STEAK **VGN | GF** 31.85

With carrot ginger mash and pumpkin seed dukkah.

6-4oz pieces; Serves 4-6.

VEGETABLE MATZO LASAGNA **V** 69.50

Eggplant, mushroom, onion, yellow squash, and zucchini layered with spicy marinara sauce, and matzo, topped with melted mozzarella cheese.

5lbs; Serves 8-10.

*BRAISED LAMB SHANK **GF** 194.50

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

4-8oz shanks and 2lbs polenta; Serves 6-8.

MOM'S SLICED BEEF BRISKET *Min 3 lb.* 39.85/lb

With mushrooms, onion, and natural jus.

WHOLE BEEF TENDERLOIN **GF** 89.50/lb

Min 2lb raw weight before cooking.

Herb and garlic marinated and grilled.

20% cooked.

*BORDELAISE SAUCE **GF** 12.85

8floz.

LAKE SUPERIOR WHITEFISH CAKES 62.85

Served with gremolata fingerling potatoes and tarragon chive sauce.

6-2.75oz cakes and 1lb potatoes; Serves 4-6.

HORSE RADISH ENCRUSTED SALMON FILETS 96.95

Served with horseradish cream sauce.

6-4 oz filets; Serves 4-6.



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SIDES

OVEN ROASTED POTATOES V | GF Min 3 lb. 6.95/lb

SWEET POTATO PANCAKES V 26.25
With sour cream and housemade apple sauce.
15 per pan.

POTATO-SHALLOT KUGEL V | GF 49.85
4lbs; Serves 12-16.

SPINACH, MUSHROOM & ONION KUGEL V 49.85
4lbs; Serves 12-16.

APPLE CINNAMON MATZO KUGEL V 45.85
4lbs; Serves 12-16.

VEGETABLE KUGEL 33.85
Mushroom, carrot, red and green pepper, celery, and onion.
4lbs; Serves 12-16.

WILD MUSHROOM & LEEK FARFEL 45.85
Matzo farfel with portabello, shiitake and button mushroom, leek, and onion.
3lbs; Serves 8-12.

ASPARAGUS & CARAMELIZED ONION FARFEL 35.85
3lbs; Serves 8-12.

KISHKE 15.85
Elegance in Meats recipe. Must be roasted before serving.
Approx. 18-20 oz. Serves 6-8.

GRILLED VEGETABLE MEDLEY VGN | GF Min 2 lb. 17.25/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. 16.85/lb
Tossed with matzo crumbs and Parmesan cheese.

TRI-COLORED CARROTS V | GF Min 3 lb. 19.50/lb
Glazed with brown butter and honey.

ASPARAGUS V Min 2 lb. 19.85/lb
Lightly steamed and seasoned, topped with lemon matzo crumble.

SWEET POTATO & APPLE TZIMMES V | GF Min 3 lb. 8.50/lb

"MACARONI & CHEESE" V 25.85
Prepared with matzo farfel.
3lbs; Serves 8-12.

MATZO CRUSTED CHICKEN FRITTERS 21.50/lb
Served with barbecue sauce.
Approx. 25 fritters per pound.

MATZO CRUSTED CHICKEN FINGERS Min 2 dz. 26.85/dz
Served with barbecue sauce.

CHEESE BLINTZES V | GF 35.85
Served with strawberry sauce.
10 per pan.



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FRESH APPLE CINNAMON CAKE V | N 37.25
With Passover streusel topping.
Serves 10-14.

BANANA FUDGE CAKE V 49.85
Two layers of banana cake, fudge frosting, and sliced bananas.
Serves 12-16.

FLOURLESS CHOCOLATE CAKE V | GF 59.85
With chocolate ganache.
Serves 10-14.

FRESH RASPBERRY COULIS VGN | GF 15.00
8oz.

RASPBERRY LINZER TORTE V | N 46.50
Serves 10-12.

INDIVIDUAL PEACH-BLUEBERRY MACAROON COBBLER V | GF 27.85
Individual jar with embossed lid.
6 jars per order; 4floz each.

***SOUR CHERRY & RASPBERRY CROSTATA** V 29.85
Serves 8-10.

THE BEST PLAIN MACAROONS V | GF 18.00/dz

THE BEST PLAIN MACAROONS CHOCOLATE-DIPPED V | GF 22.00/dz

CHOCOLATE MACAROONS V | GF 22.00/dz

LEMON BLUEBERRY MACAROONS V | GF 22.00/dz

CHOCOLATE CHIP COOKIES V Min 2 dz. 18.00/dz

M&M COOKIES V Min 2 dz. 18.00/dz

PASSOVER BROOKIES V 22.00/dz
Chocolate brownies with chocolate chunk cookies baked into the center.

PASSOVER BROONIES V 24.00/dz
Chocolate brownies with a layer of coconut macaroon.

PASSOVER CHOCOLATE BROWNIES V 22.00/dz

***MACAROON THUMBPRINTS** V | GF Min 2 dz. 28.50/dz
With raspberry, apricot, and blueberry filling. Drizzled with dark and white chocolate.

***PASSOVER SALTED CARAMEL SAMOAS** V | GF Min 2 dz. 28.50/dz
The best plain macaroons, filled with salted caramel and dipped in dark chocolate.

MACAROON MAGIC BARS V | N | GF 24.00/dz
Layers of coconut macaroon, chocolate chips, shredded coconut, and pecans.

SALTED CARAMEL CHOCOLATE MATZO V 14.00/lb

CHOCOLATE CHIP MANDELBROT V 18.00/dz

***APPLE BUTTER BARS** V 18.00/dz

CHOCOLATE DIPPED STRAWBERRIES V | GF 31.75/dz

COOKIE ASSORTMENT V Min 2 dz. 21.50/dz
Chocolate chip cookies, M&M cookies & brookies.

***SWEETS ASSORTMENT** V | N Min 2 dz. 24.00/dz
Chocolate chip mandelbrot, brownies, macaroon thumbprints, and macaroon magic bars.

MACAROON ASSORTMENT V | GF 22.00/dz
Plain, plain chocolate dipped, lemon blueberry, and chocolate.

FRESH SLICED FRUIT VGN | GF 54.85
4lbs; Serves 8-12.
6lbs; Serves 15-20. 78.85



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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 Tuesday, April 30. Normal order policies apply other than for the dates listed below.

DEADLINES & IMPORTANT TIMES

All **Passover** orders must be confirmed by **Monday, April 15th at 5:00pm.**

Additions, changes, or deletions to Passover orders must be made before **Tuesday, April 16th at noon.**

DELIVERY DETAILS

Deliveries will take place on **Monday, April 22nd** and **Tuesday, April 23rd** 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.

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.

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!

MONDAY 4/22	TUESDAY 4/23
<ul style="list-style-type: none">8am-4pm in Morton Grove (6203 Park Ave/Catering by Michaels kitchen)9am-3pm in Highland Park (1201 Park Ave W/Highland Park Country Club)12:00pm-3:00pm in Northbrook (4131 Dundee Rd./Sanders Court)12pm-3pm in Lake Zurich (21080 N Rand Rd./Bowlero) NEW10am-12pm in Lincoln Park (2430 N Cannon Dr./Peggy Notebaert Nature Museum)12:30pm-3:00pm in Gold Coast (60 W Walton St./Newberry Library)	<ul style="list-style-type: none">8am-4pm in Morton Grove (6203 Park Ave/Catering by Michaels kitchen)9am-3pm in Highland Park (1201 Park Ave W/Highland Park Country Club)12pm-3pm in Lincoln Park (2430 N Cannon Dr./Peggy Notebaert Nature Museum)

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

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.

