



Passover



2025

Passover

TO OUR VALUED CLIENTS,

As we prepare for this year's Passover celebrations, we want to take a moment to express our deep gratitude for your continued trust in us to bring warmth and tradition to your holiday table. Passover is a time of reflection, togetherness, and honoring tradition, and we are honored to be part of your celebration. As a Jewish-owned and managed business, we also hold hope that this Passover will be a time of peace, bringing the safe return of all Israeli hostages and a lasting ceasefire in the Middle East.

We also want to be transparent about an important change this year. Due to the profound impact of the avian flu, egg prices have surged more than 300% since November, and our vendors have now placed us on a limited daily allotment. This unprecedented increase has directly impacted our ingredient costs, especially for a holiday where eggs play such a vital role. In addition, impending tariffs are expected to impact food costs. While we don't yet know the full extent, we do know that food prices will be affected, and we are closely monitoring the situation. While we have worked hard to minimize the impact, our priority remains providing you with the highest quality ingredients and exceptional service you expect and deserve.

We appreciate your understanding and support, and we remain committed to making your Passover meal as special and memorable as ever. If you have any questions or would like to discuss your order, please don't hesitate to reach out.

Wishing you and your family a joyous and meaningful Passover.

From our kitchen to your table,



Lisa Ware
President

DUE TO THE VOLATILITY OF INGREDIENT COSTS INFLUENCED BY THE AVIAN FLU AND TARIFFS, PRICING IS SUBJECT TO CHANGE BASED ON MARKET CONDITIONS UNTIL APRIL 5, 2025. WE WILL NOTIFY YOU OF ANY CHANGES NECESSARY.

Passover

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

COMPLETE DINNER PACKAGE

MATZO BALL SOUP

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
3oz per person.

KARPAS (PARSLEY) VGN | GF

ROASTED EGG V | GF
Includes 1 ceremonial roasted egg per 10 guests.

PREPARED WHITE HORSERADISH VGN | GF

OPTIONAL ADD-ON

HARD BOILED & PEELED EGGS V | GF +24.95
10pc.



SEDER PLATE

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 jus.

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 VGN | 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

48.50/pp

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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

159.85/package

OPTIONAL ADD-ON:

Small Seder Plate

+32.85

Add hard boiled & peeled eggs for 4

+10.00



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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VEGETABLE CRUDITE DISPLAY

HORS D'OEUVRES

SEDER PLATE INGREDIENTS

See package for description.

Large; Serves 10 43.85
Add hard boiled & peeled eggs for 10 24.95

Small; Serves 4 32.85
Add hard boiled & peeled eggs for 4 10.00

PASSOVER PETITE PUPS EN CROÛTE *Minimum 2 dz.* 18.00/dz

GRILLED BABY LAMB CHOPS N | GF 59.85/dz
Served with spinach pesto.

STUFFED MUSHROOM CAPS V | GF *Minimum 2 dz.* 18.00/dz
With spinach soufflé and cheddar cheese.

MATZO-RELLA STICKS V *Minimum 2 dz.* 27.00/dz
Matzo crusted mozzarella sticks served with marinara sauce.

SWEET & SOUR PASSOVER MEATBALLS 41.25
Includes toothpicks.
50 pcs.

DIPS & SPREADS

PASSOVER DIP DISPLAY VGN 54.85
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 16.50/pt

VEGETARIAN CHOPPED "LIVER" V | N | GF 12.50/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 17.00
10 per pan.

GLUTEN FREE MATZO BALLS V | GF 33.50
10 per pan.

CHICKEN SOUP GF *Minimum 2 qt.* 12.00/qt

TOASTED MATZO FARFEL V 12.85/pt
Soup condiment.

WHITE OR BEET HORSERADISH VGN | GF 8.95
5 oz jar.

HOUSEMADE HAROSET VGN | N | GF *Minimum 2 pt.* 12.00/pt

CRANBERRY HAROSET V | N | GF *Minimum 2 pt.* 12.00/pt
With Gala apples, d'Anjou pears, and walnuts.

HOUSEMADE GEFILTE FISH 45.00
With carrot and fish jus.
4oz each; 6 per order.

HARD BOILED & PEELED EGGS V | GF 24.95
10pc.



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SALADS

SPRINGTIME SALAD

EATING KOSHER FOR PASSOVER ALL WEEK?

This menu of Passover specialties is available for weekday meals, school lunches, Shabbat, and other gatherings until Sunday, April 20. We also have smoked fish trays with assorted "Passover bagels" and other housemade Passover foods for breakfast, lunch, and dinner.

CAESAR SALAD **GF** 47.85

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 AND PISTACHIOS **V | N | GF** 47.85

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** 47.85

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 VEGETABLE SALAD **VGN | GF** 16.00/qt

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

ROASTED CARROT SALAD **VGN | GF** 14.00/lb

With sumac, cumin, fresh herbs, and lemon.

BROCCOLI QUINOA TABBOULEH SALAD **VGN | GF** 14.00/lb

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

ROASTED CAULIFLOWER & HAZELNUT SALAD **VGN | N | GF** 19.50/lb

With celery and pomegranates in maple sherry vinaigrette.



BEEF SALAD WITH GOAT CHEESE AND PISTACHIOS



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ENTRÉES

GRILLED TANDOORI BROCCOLI STEAK

***HERB-ROASTED TURKEY BREAST GF** 89.85
Served with Passover giblet gravy.
4lbs; Serves 10-14.

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 42.85
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 34.85
With carrot ginger mash and pumpkin seed dukkah.
6-4oz pieces; Serves 4-6.

VEGETABLE MATZO LASAGNA V 68.95
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 196.50
Served with garlic herb polenta, parsley gremolata, and lamb jus.
4-8oz shanks and 2lbs polenta; Serves 6-8.

MOM'S SLICED BEEF BRISKET *Minimum 3 lb.* 41.85/lb
With mushrooms, onion, and natural jus.

WHOLE BEEF TENDERLOIN GF 89.50/lb
Minimum 2 lb raw weight before cooking.
Herb and garlic marinated and grilled.
20% cooked.

BORDELAISE SAUCE GF 13.85
8floz.

LAKE SUPERIOR WHITEFISH CAKES 67.75
Served with gremolata fingerling potatoes and tarragon chive sauce.
6-2.75oz cakes and 1lb potatoes; Serves 4-6.

HORSERADISH ENCRUSTED SALMON FILETS 96.95
Served with horseradish cream sauce.
6-4 oz filets; Serves 4-6.



WHOLE BEEF TENDERLOIN

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SIDES

OVEN ROASTED POTATOES V | GF *Minimum 3 lb.*

7.50/lb

SWEET POTATO PANCAKES V

29.85

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

49.85

4lbs; Serves 12-16.

VEGETABLE KUGEL

34.85

Mushroom, carrot, red and green pepper, celery, and onion.

4lbs; Serves 12-16.

WILD MUSHROOM & LEEK FARFEL

52.85

Matzo farfel with portabello, shiitake and button mushroom, leek, and onion.

3lbs; Serves 8-12.

ASPARAGUS & CARAMELIZED ONION FARFEL

42.85

3lbs; Serves 8-12.

KISHKE

16.85

Elegance in Meats recipe. Must be roasted before serving.

Approx. 18-20 oz. Serves 6-8.

GRILLED VEGETABLE MEDLEY VGN | GF *Minimum 2 lb.*

16.85/lb

Char-grilled asparagus, mushrooms, red pepper and yellow squash, marinated in fresh herbs and olive oil.

ROASTED BRUSSELS SPROUTS

16.85/lb

& CAULIFLOWER V *Minimum 2 lb.*

Tossed with matzo crumbs and Parmesan cheese.

TRI-COLORED CARROTS V | GF *Minimum 3 lb.*

19.85/lb

Glazed with brown butter and honey.

ASPARAGUS V *Minimum 2 lb.*

19.85/lb

Lightly steamed and seasoned, topped with lemon matzo crumble.

SWEET POTATO & APPLE TZIMMES VGN | GF *Minimum 3 lb.*

8.85/lb

"MACARONI & CHEESE" V

29.85

Prepared with matzo farfel.

3lbs; Serves 8-12.

MATZO CRUSTED CHICKEN FRITTERS

22.85/lb

Served with barbecue sauce.

Approx. 25 fritters per pound.

MATZO CRUSTED CHICKEN FINGERS *Minimum 2 dz.*

27.85/dz

Served with barbecue sauce.

CHEESE BLINTZES V | GF

42.85

Served with strawberry sauce.

10 per pan.



SWEET POTATO PANCAKES



WILD MUSHROOM & LEEK FARFEL

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DESSERT

PASSOVER BROONIES

***FRESH APPLE CINNAMON TORTE** V | N | GF 56.75
Serves 10-14.

BANANA FUDGE CAKE V 72.95
Two layers of banana cake, fudge frosting, and sliced bananas.
Serves 12-16.

FLOURLESS CHOCOLATE CAKE V | GF 97.50
With chocolate ganache.
Serves 10-14.

FRESH RASPBERRY COULIS VGN | GF 14.00
8oz.

RASPBERRY LINZER TORTE V | N 52.50
Serves 10-12.

CHERRY & RASPBERRY CROSTATA V 29.85
Free form, flaky pastry with sour cherry and raspberry filling.
Serves 8-10.

***MACAROON CLOUD PIE** V | GF 57.25
Lemon and raspberry mousse, fresh berries, and a coconut macaroon crust.
Serves 8-10.

INDIVIDUAL PEACH-BLUEBERRY MACAROON COBBLER V | GF 29.85
Individual jar with embossed lid.
6 jars per order; 4floz each.

THE BEST PLAIN MACAROONS V | GF 18.85/dz

THE BEST PLAIN MACAROONS CHOCOLATE-DIPPED V | GF 22.85/dz

CHOCOLATE MACAROONS V | GF 22.85/dz

LEMON BLUEBERRY MACAROONS V | GF 22.85/dz

PASSOVER BROOKIES V 28.00/dz
Chocolate brownies with chocolate chunk cookies baked into the center.

PASSOVER BROONIES V 28.00/dz
Chocolate brownies with a layer of coconut macaroon.

PASSOVER CHOCOLATE BROWNIES V 28.00/dz

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

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

MACAROON MAGIC BARS V | N | GF 28.00/dz
Layers of coconut macaroon, chocolate chips, shredded coconut, and pecans.

SALTED CARAMEL CHOCOLATE MATZO V 16.00/lb

CHOCOLATE CHIP MANDELBROT V 22.00/dz

APPLE BUTTER BARS V 18.00/dz

CHOCOLATE DIPPED STRAWBERRIES V | GF 31.75/dz

COOKIE ASSORTMENT V Minimum 2 dz. 24.00/dz
Chocolate chip cookies, M&M cookies & brookies.

SWEETS ASSORTMENT V | N Minimum 2 dz. 28.00/dz
Chocolate chip mandelbrot, brownies, macaroon thumbprints, and macaroon magic bars.

MACAROON ASSORTMENT V | GF 22.85/dz
Plain, plain chocolate dipped, lemon blueberry, and chocolate.

FRESH SLICED FRUIT VGN | GF 58.85
4lbs; Serves 8-12.
6lbs; Serves 15-20. 81.50



MACAROON CLOUD PIE



Passover

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 \$450 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 Sunday, April 20. Normal order policies apply other than for the dates listed below.

PRESENTATION

Catering By Michaels beautifully arranges and decorates most food displays on compostable wood trays. Items meant to be eaten hot are packaged in recyclable foil pans. 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.

DEADLINES & IMPORTANT TIMES

All **Passover** orders must be confirmed by **Saturday, April 5th at 10:00am.**

Additions, changes, or deletions to Passover orders must be made before **Saturday, April 5th at 1:00pm.**

DELIVERY DETAILS

Deliveries will take place on **Saturday, April 12th** and **Sunday, April 13th** 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 \$6 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!

SATURDAY 4/12	SUNDAY 4/13
<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/The Moraine)12:00pm-3:00pm in Northbrook (4131 Dundee Rd./Sanders Court)12pm-3pm in Buffalo Grove (1180 W Lake Cook Rd./Chase Plaza) 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/The Moraine)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 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.

