



Rosh Hashanah



2023

Rosh Hashanah

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



COMPLETE DINNER PACKAGE

No substitutions or deletions. Package orders are available for 10 or more people in multiples of 5 thereafter. All "choice" items may be divided in multiples of 10 only.

ALL DINNERS INCLUDE

Fresh round plain challah v
Apples and honey v | GF
Israeli vegetable salad VGN | GF
Oven-roasted potatoes v | GF
Elegance in Meats homemade kishke
Chicken soup with matzo balls

CHOOSE AN ENTRÉE

MOM'S SLICED BEEF BRISKET

With mushrooms, onions, and gravy.

or

STUFFED FREE-RANGE CHICKEN BREAST

Oven-roasted skin-on imperial chicken breast stuffed with kishke, topped with apricot glaze.

or

*CRANBERRY APPLE GRILLED SALMON GF

Grilled salmon filets with a cranberry apple relish.

CHOOSE A VEGETABLE

FRESH GREEN BEANS WITH BABY CARROTS v | GF

or

GRILLED VEGETABLE MEDLEY VGN | GF

Asparagus, mushrooms, red peppers, and yellow squash marinated in fresh herbs and olive oil and char-grilled.

CHOOSE A KUGEL

NANCY'S NOODLE KUGEL v

With raisins and a corn flake & cinnamon topping.
May also be ordered without raisins.

or

POTATO SHALLOT KUGEL v | GF

DON'T FORGET TO ORDER DESSERT!

See our full dessert menu on page 7.

COMPLETE DINNER PACKAGE

43.50/per person

SMALL GROUP PACKAGE

Feeds 2 with leftovers or just perfect for 4

ALL DINNERS INCLUDE

Fresh round plain challah v
Oven-roasted potatoes v | GF
Chicken soup with matzo balls
Grilled vegetable medley VGN | GF
Nancy's Noodle Kugel v

With raisins and a corn flake & cinnamon topping.
May also be ordered without raisins.

CHOOSE AN ENTRÉE

MOM'S SLICED BEEF BRISKET

With mushrooms, onions, and gravy.

or

STUFFED FREE-RANGE CHICKEN BREAST

Oven-roasted skin-on imperial chicken breast stuffed with kishke, topped with apricot glaze.

SMALL GROUP PACKAGE

176.50



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APPETIZERS

BEEF CHOPPED LIVER GF	13.50/pt	GEFILTE FISH	39.85
		4oz each; 6 per order.	
VEGETARIAN CHOPPED "LIVER" v N GF	9.50/pt	FRESH ROUND CHALLAH v	12.50
		1.5lbs.	
ROASTED GARLIC HUMMUS VGN GF	8.50/pt	FRESH ROUND CHALLAH WITH RAISINS v	14.50
		1.5lbs.	
HERBED TOASTED PITA CHIPS VGN	10.50/box	COMPOUND BUTTER v GF	6.00
		Garlic Herb 4oz.	
*VEGETABLE CRUDITE DISPLAY v	79.85	Cinnamon Sugar 4oz.	
Updated for Fall 2023 with a gourmet selection including watermelon and breakfast radish, tricolored carrots and cauliflower, baby bell peppers, broccoli florets, grape tomatoes, and green beans, served with spinach caramelized red onion dip.		BEET OR WHITE HORSE RADISH VGN GF	8.00
3lbs; Serves 10-16.		5oz jar.	
*HARVEST CHEESE DISPLAY v N	103.85	APPLES & HONEY v GF	14.25
Beautiful display of basil pesto infused goat cheese, San Simon semi-soft cow's milk cheese, chipotle cheddar, and brie, served with mini ciabatta rolls, lavosh crackers, dried apple rings, citrus castelvetro olives, cranberry jalapeno jam, chili lime nut mix, and a mini chocolate babka.		Serves 10.	
Serves 8-10.			
SWEET AND SOUR MEATBALLS	38.50		
Includes toothpicks.			
50 pieces.			
PETITE PUPS EN CROUTE <i>Min 2dz.</i>	15.25/dz		
Served with yellow mustard.			
MATZO CRUSTED CHICKEN FINGERS <i>Min 2dz.</i>	29.00/dz		
Served with barbecue sauce.			
CHICKEN SOUP GF <i>Min 2 quart.</i>	10.50/qt		
Serves 2-3.			
TRADITIONAL MATZO BALLS v	14.85		
10 per order.			
GLUTEN FREE MATZO BALLS v GF	29.50		
10 per order.			



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MARINATED & GRILLED WHOLE BEEF TENDERLOIN GF *Min 3lbs.* **88.50/lb**
20% cooked.

BORDELAISE SAUCE GF **14.75**
8froz.

MOM'S SLICED BEEF BRISKET *Min 3lbs.* **39.50/lb**
With mushrooms, onions, and natural gravy.

SWEET & SOUR BEEF BRISKET GF *Min 3lbs.* **41.85/lb**
Prepared with red potatoes, caramelized shallots, and onions.

TRADITIONAL WHOLE ROASTED CHICKEN GF **78.50**
Two whole roasted chickens, cut into 8 pieces each. Served with natural jus and an oven roasted vegetable medley of carrots, celery, potatoes, and onions.
16pcs chicken and 3lbs vegetables; Serves 6-8.

STUFFED FREE RANGE CHICKEN BREAST **13.25/pc**
Minimum 6pc; Order in multiples of 3.
Oven roasted skin-on imperial chicken breast stuffed with kishke, topped with apricot glaze.

CHICKEN MARSALA **126.50**
Boneless breast of chicken with roasted yellow & red bell peppers, onions, asparagus, and mushrooms in a Marsala sauce.
10-4oz breasts and 2lbs vegetables; Serves 6-8.

***CHICKEN PICCATA** **89.85**
Lightly breaded boneless, skinless chicken breast with Italian seasoning, topped with our famous lemon vermouth caper sauce, and accompanied by parsley & garlic fettuccine with red pepper and spinach.
16-2oz breasts and 2.5lbs fettuccine; Serves 6-8.

HERB ROASTED TURKEY BREAST GF **126.85**
Served with turkey gravy.
4lbs; Serves 10-14.

PARMESAN ENCRUSTED WHITEFISH **120.75**
Set atop sautéed spinach, accompanied by a citrus cream sauce.
6-5oz filets and 1lb spinach; Serves 6.

CRANBERRY APPLE GRILLED SALMON GF **128.25**
Grilled salmon filets with a cranberry apple relish.
6-5oz filets; Serves 6.

***CHICKPEAS WITH BUTTERNUT SQUASH & LENTILS** VGN | GF **26.50**
Garnished with cilantro and basil.
4lbs; Serves 5-7.

ROASTED CAULIFLOWER STEAK v | GF **58.85**
Served with charred cherry tomatoes atop grilled vegetable quinoa pilaf. Napped with green herb chutney and garnished with spiced crispy chickpeas.
4-4oz "steaks" and 1lb quinoa; Serves 4.



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ISRAELI VEGETABLE SALAD VGN | GF *Min 2 pint.* **7.50/pt**
Red & green peppers, cucumbers, tomatoes, red onions, parsley, lemon juice, and olive oil.

CAESAR SALAD GF **42.50**
Romaine lettuce, quartered eggs, grated Parmesan, and Parmesan frico chips, tossed in our famous homemade Caesar dressing.
3lbs; Serves 8-12.

SPINACH SALAD VGN | N | GF **49.50**
With diced mango, red cabbage, grape tomatoes, dried cranberries and sliced almonds, tossed with pomegranate acai dressing.
3lbs; Serves 8-12.

HARVEST KALE & APPLE SALAD v | N | GF **68.50**
Baby kale, Gala & Granny Smith apples, dried cranberries, spicy peanuts, queso fresco, cilantro, and crispy tortilla strips tossed in our pomegranate sherry vinaigrette.
3lbs; Serves 8-12.

KASHA VARNISHKES **19.85**
Bowtie pasta, buckwheat groats, caramelized onions, and parsley.
3lbs; Serves 8-12.

***EDAMAME TABBOULEH SALAD** VGN **33.25**
Bulgur wheat, edamame, tomato, cucumber, mint, and parsley in a lemon dressing.
3lbs; Serves 8-12.



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SIDES

FRESH GREEN BEANS & BABY CARROTS v | GF Min 3lbs. **9.75/lb**

GRILLED VEGETABLE MEDLEY VGN | GF Min 2lbs. **17.85/lb**
Asparagus, mushrooms, red peppers, and yellow squash marinated in fresh herbs and olive oil and char-grilled.

WARM CITRUS MOJO BEETS v Min 3lbs. **15.50/lb**
With wilted spinach and banana peppers. Topped with garlic herb persillade.

TRI-COLORED CARROTS v | GF Min 2lbs. **22.50/lb**
Glazed with brown butter and honey.

VEGETABLE AND FRUIT TZIMMES VGN | GF Min 3lbs. **8.25/lb**
Butternut squash, sweet potatoes, prunes, and apples.

OVEN-ROASTED RED SKIN POTATOES v | GF Min 3lbs. **9.25/lb**

POTATO PANCAKES v **33.75**
With sour cream and homemade apple sauce.
15 per pan. Approx. 3" in diameter.

CAULIFLOWER, CHEESE & POTATO PANCAKES v **31.75**
Served with sour cream black pepper sauce.
15 per pan. Approx. 2.5" in diameter.

POTATO SHALLOT KUGEL v | GF **41.50**
4lbs; Serves 12-16.

CAULIFLOWER LEEK KUGEL v | N **41.50**
Prepared with almonds.
4lbs; Serves 12-16.

* **APRICOT RICE KUGEL** v | GF **41.50**
With apples, honey, and cinnamon.
4lbs; Serves 12-16.

NANCY'S NOODLE KUGEL v **32.50**
May be ordered with or without raisins.
4lbs; Serves 12-16.

KISHKE **17.00**
Must be roasted before serving.
Approx. 16-18oz; Serves 4-6.



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DESSERT

FRESH SLICED FRUIT DISPLAY VGN | GF **54.85**
 4lbs; Serves 8-12. **79.50**
 6lbs; Serves 15-20.

COOKIE ASSORTMENT v Min 2dz. **17.50/dz**
 Chocolate chip, white chocolate, and sugar cookies.

DESSERT ASSORTMENT A v | N Min 2dz. **17.50/dz**
 Rugelach, chocolate chip toffee bars, lemon delites, linzer bars, and white chocolate cherry bars.

DESSERT ASSORTMENT B N Min 2dz. **17.50/dz**
 S'mores bars, blueberry crumble bars, pecan diamonds, apple strudel, and chocolate-apricot rugelach.

GLUTEN FREE DESSERT BARS v | N | GF **27.50/half dz**
 Chef's choice.

* **VEGAN DESSERT BARS** VGN | N | GF **39.95/half dz**
 Raw, vegan, and gluten free. Chef's choice.

OATMEAL CREME PIES VGN **29.50/dz**

* **COCONUT MACAROON LOLLIPOPS** v | GF Min 2dz. **21.00/dz**
 Chocolate dipped.

* **BROONIE BARS** v Min 2dz. **28.25/dz**
 Chocolate brownie with a layer of coconut macaroon, drizzled with dark chocolate.

MILK CHOCOLATE POT DE CREME v | GF Min 6 pc. **6.50/ea**
 Individual jar with embossed lid.
4floc each.

MINIATURE CONFETTI BUNDT CAKES v **14.00**
 Topped with white chocolate glaze and rainbow sprinkles.
4 pieces per order.

* **MINIATURE PUMPKIN BUNDT CAKES** v **14.00**
 Topped with cream cheese frosting and toasted pepitas.
4 pieces per order.

APPLE HONEY CAKE v | N **26.50**
 Topped with powdered sugar.
Serves 10-14.

FLOURLESS CHOCOLATE CAKE v | GF **54.85**
 Serves 8-12.

RASPBERRY SAUCE VGN | GF **14.00**
 8floc.



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ORDERING GUIDELINES

Rosh Hashanah in 2023 begins Friday, September 15 at sundown and concludes Sunday, September 17 at sundown.

Due to the large volume of holiday orders, we are sorry that we are unable to honor special timed deliveries, take special orders, or prepare foods from other menus. Please call early as orders and deliveries are limited. Minimum order for delivery is \$415 before tax and delivery. Visa, MasterCard, Discover, or American Express is required with all orders.

DEADLINES & IMPORTANT TIMES

All **Rosh Hashanah** orders must be placed by **Friday, September 8th at 5:00pm.**

Additions, changes or deletions to **Rosh Hashanah** orders must be made before **Saturday, September 9th at 10:30am.** We will not be able to extend this deadline for any reason. We highly recommend ordering early as we will sell out and may not be able to take new orders prior to the above deadline.

DELIVERY DETAILS

Deliveries will take place on **Friday, September 15th** or **Saturday, September 16th**, between **8:00am** until **4:00pm.** Delivery is additional, based on location, and will take place within a minimum **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 4:00pm and you will be charged an additional delivery fee. All orders arrive with complete heating and serving instructions.

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.

FRIDAY 9/15	SATURDAY 9/16
9AM-3PM @ CATERING BY MICHAELS (6203 PARK AVE., MORTON GROVE) 11AM-3PM @ HIGHLAND PARK (1201 PARK AVE W/HIGHLAND PARK COUNTRY CLUB) 12:30PM-3:00PM @ NORTHBROOK (4131 DUNDEE RD./ SANDERS COURT) 10AM-12PM @ LINCOLN PARK (2430 N CANNON DR./PEGGY NOTEBAERT NATURE MUSEUM) 12:30PM-2:30PM @ GOLD COAST (60 W WALTON ST./NEWBERRY LIBRARY)	9AM-3PM @ CATERING BY MICHAELS (6203 PARK AVE., MORTON GROVE) 11AM-3PM @ HIGHLAND PARK (1201 PARK AVE W/HIGHLAND PARK COUNTRY CLUB) 12:30PM-3:00PM @ NORTHBROOK (4131 DUNDEE RD./ SANDERS COURT) 10AM-12PM @ LINCOLN PARK (2430 N CANNON DR./PEGGY NOTEBAERT NATURE MUSEUM) 12:30PM-2:30PM @ GOLD COAST (60 W WALTON ST./NEWBERRY LIBRARY)

SPECIAL ORDERS

For the **Rosh Hashanah** holiday, we are sorry that we are unable to take special orders, modify items, 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.

