



Rosh Hashanah

2025

Rosh Hashanah

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

COMPLETE DINNER PACKAGE

MATZO BALL SOUP

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 original recipe housemade 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 16.00/pt
VEGETARIAN CHOPPED "LIVER" v | N | GF 12.00/pt
ROASTED GARLIC HUMMUS VGN | GF 10.75/pt
HERBED TOASTED PITA CHIPS VGN 12.75/box
Appx. 75pc.

VEGETABLE CRUDITE DISPLAY v 88.50
 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.
3lbs; Serves 10-16.

HARVEST CHEESE DISPLAY v | N 124.65
 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 castelvetrano olives, cranberry jalapeno jam, chili lime nut mix, and a mini chocolate babka.
Serves 8-10.

SWEET AND SOUR MEATBALLS 39.85
 Includes toothpicks.
Vegetarian option available.
50 pieces.

* **PESTO GOAT CHEESE BEGGAR'S PURSE** v | N 18.50/dz
Minimum 2dz.
 With sundried tomato and pine nuts.

EVERYTHING PETITE PUPS EN CROUTE *Minimum 2dz.* 19.85/dz
 Pigs in a blanket, topped with everything bagel seasoning. Served with yellow mustard.

MATZO CRUSTED CHICKEN FINGERS *Minimum 2dz.* 34.85/dz
 Served with barbecue sauce.

CHICKEN SOUP GF *Minimum 2 quart.* 11.00/qt
Serves 2-3.

TRADITIONAL MATZO BALLS v 15.85
Gluten free option available.
10 per order.

GEFILTE FISH 44.85
4oz each; 6 per order.

FRESH ROUND CHALLAH v 12.50
1.5lbs.

FRESH ROUND CHALLAH WITH RAISINS v 14.50
1.5lbs.

COMPOUND BUTTER v | GF 6.00
 Garlic Herb 4oz.
 *Strawberry Basil 4oz.

BEET OR WHITE HORSERADISH VGN | GF 8.00
5oz jar.

APPLES & HONEY v | GF 14.50
Serves 10.

PESTO GOAT CHEESE BEGGAR'S PURSE

VEGETABLE CRUDITE DISPLAY



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ENTRÉES

WHOLE BEEF TENDERLOIN

**MARINATED & GRILLED
WHOLE BEEF TENDERLOIN** GF *Minimum 3lbs.
20% cooked.*

97.50/lb

BORDELAISE SAUCE GF
8floz.

14.50

MOM'S SLICED BEEF BRISKET *Minimum 3lbs.
With mushrooms, onions, and natural gravy.*

41.85/lb

SWEET & SOUR BEEF BRISKET GF *Minimum 3lbs.
Prepared with red potatoes, caramelized shallots, and onions.*

41.85/lb

TRADITIONAL WHOLE ROASTED CHICKEN GF **82.85**
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 **14.00/pc**
Minimum 6pc; Order in multiples of 3.
Oven roasted skin-on imperial chicken breast stuffed with kishke, topped with apricot glaze.

* **CHICKEN VESUVIO** GF **109.50**
Boneless breast of chicken with sautéed onion and red and green peppers in a Vesuvio sauce.
10-4oz breasts and 2lbs vegetables; Serves 6-8.

CHICKEN PICCATA **101.50**
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 **119.85**
Served with turkey gravy.
4lbs; Serves 10-14.

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 **29.85**
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.



ROASTED CAULIFLOWER STEAK



CHICKEN PICCATA



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4

Rosh Hashanah

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SALADS

CHICKPEA CARROT SALAD

ISRAELI VEGETABLE SALAD VGN | GF *Minimum 2 pints.* **7.85/pt**
Red & green peppers, cucumbers, tomatoes, red onions, parsley, lemon juice, and olive oil.

CAESAR SALAD GF **44.85**
Romaine lettuce, quartered eggs, grated Parmesan, and Parmesan frico chips, tossed in our famous housemade Caesar dressing.
3lbs; Serves 8-12.

* **BABY SPINACH SALAD** v | N | GF **44.85**
With dried apple, feta cheese, yellow pepper, red onion, and toasted pecans, tossed with sweet & sour vinaigrette.
3lbs; Serves 8-12.

CRUNCHY KALE AND APPLE SALAD v | N | GF **59.95**
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.

* **CHICKPEA CARROT SALAD** VGN | GF *Minimum 3lbs.* **23.85/lb**
With toasted pepitas, golden raisins, dill, and lemon.



CRUNCHY KALE AND APPLE SALAD

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SIDES

FRESH GREEN BEANS & BABY CARROTS v | GF Minimum 3lbs. **12.85/lb**

GRILLED VEGETABLE MEDLEY VGN | GF Minimum 2lbs. **16.85/lb**
Asparagus, mushrooms, red peppers, and yellow squash marinated in fresh herbs and olive oil and char-grilled.

WARM CITRUS MOJO BEETS v Minimum 3lbs. **16.85/lb**
With wilted spinach and banana peppers. Topped with garlic herb persillade.

TRI-COLORED CARROTS v | GF Minimum 2lbs. **19.85/lb**
Glazed with brown butter and honey.

VEGETABLE AND FRUIT TZIMMES VGN | GF Minimum 3lbs. **8.85/lb**
Butternut squash, sweet potatoes, prunes, and apples.

OVEN-ROASTED RED SKIN POTATOES v | GF Minimum 3lbs. **7.85/lb**

POTATO PANCAKES v **33.85**
With sour cream and housemade apple sauce.
15 per pan. Approx. 3" in diameter.

CAULIFLOWER, CHEESE & POTATO PANCAKES v **33.85**
Served with sour cream black pepper sauce.
15 per pan. Approx. 2.5" in diameter.

POTATO SHALLOT KUGEL v | GF **43.85**
4lbs; Serves 12-16.

APRICOT RICE KUGEL v | GF **43.85**
With apples, honey, and cinnamon.
4lbs; Serves 12-16.

CAULIFLOWER LEEK KUGEL v | N **52.85**
Prepared with almonds.
4lbs; Serves 12-16.

NANCY'S NOODLE KUGEL v **35.85**
May be ordered with or without raisins.
4lbs; Serves 12-16.

* **WHITE CHEDDAR MACARONI & CHEESE** v **42.85**
Cavatappi noodles tossed with white cheddar cheese sauce, topped with panko bread crumbs and Parmesan cheese and baked until golden brown.
5lbs; Serves 8-10.

KISHKE **18.85**
Elegance in Meats original recipe
Must be roasted before serving.
Approx. 16-18oz; Serves 4-6.



WHITE CHEDDAR MACARONI & CHEESE



CAULIFLOWER, CHEESE, AND POTATO PANCAKE



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DESSERT

APPLE & HONEY FRENCH MACARONS

FRESH SLICED FRUIT DISPLAY VGN | GF

4lbs; Serves 8-12.

6lbs; Serves 15-20.

54.85

79.50

COOKIE ASSORTMENT v Minimum 2dz.

Chocolate chip, white chocolate, and sugar cookies.

21.85/dz

DESSERT ASSORTMENT A v | N Minimum 2dz.

Apple butter rugelach, chocolate chip toffee bars, lemon delites, linzer bars, and white chocolate cherry bars.

21.85/dz

DESSERT ASSORTMENT B N Minimum 2dz.

S'mores bars, blueberry crumble bars, pecan diamonds, apple strudel, and chocolate-apricot rugelach.

21.85/dz

RUGELACH ASSORTMENT v | N Minimum 2dz.

Cinnamon pecan, apple butter, and chocolate apricot.

21.85/dz

CARAMEL APPLE MACAROON

THUMBPRINTS v | GF Minimum 2dz.

The best plain macaroons, filled with spiced apple compote, drizzled with caramel and dipped in dark chocolate.

30.50/dz

BROONIE BARS v Minimum 2dz.

Chocolate brownie with a layer of coconut macaroon, drizzled with dark chocolate.

29.50/dz

MILK CHOCOLATE POT DE CREME v | GF Minimum 6 pc.

Individual jar with embossed lid.

4floz each.

6.85/ea

APPLE & HONEY FRENCH MACARON v | N | GF Minimum 2dz.

18.85/dz

MINIATURE PUMPKIN BUNDT CAKES v

Topped with cream cheese frosting and toasted pepitas.

4 pieces per order.

15.00

APPLE HONEY CAKE v | N

Topped with powdered sugar.

Serves 10-14.

27.85

*CHOCOLATE BABKA v | N

Filled with chocolate chips and almonds.

Serves 8-10.

24.95

FLOURLESS CHOCOLATE CAKE v | GF

Serves 8-12.

69.95

RASPBERRY SAUCE VGN | GF

8floz.

14.00

GLUTEN FREE DESSERT BARS v | N | GF

Chef's choice.

27.65/half dz

VEGAN DESSERT BARS VGN | N | GF

Raw, vegan, and gluten free. Chef's choice.

37.65/half dz



BROONIE BARS



MINIATURE PUMPKIN BUNDT CAKES



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ORDERING GUIDELINES

Rosh Hashanah in 2025 begins Monday, September 22nd at sundown and concludes Wednesday, September 24th at sundown. This menu may also be used for dinner before Kol Nidre on Wednesday, October 1st.

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 **Monday, September 15th at 5:00pm.**

Additions, changes or deletions to **Rosh Hashanah** orders must be made before **Tuesday, September 16th at 11:00am.** 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.

PRESENTATION

Catering By Michaels beautifully arranges and decorates most food presentations on compostable wood trays. Items meant to be eaten hot are packaged in disposable foil pans. Pastry items are packaged in bakery boxes or disposable 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/serving instructions and food safety requirements are provided with all orders.

DELIVERY DETAILS

Deliveries will take place on **Monday, September 22nd or Tuesday, September 23rd**, 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.

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.

| MONDAY 9/22 | TUESDAY 9/23 |
|---|--|
| 9am-4pm in Morton Grove (6203 Park Ave./Catering by Michaels kitchen) 11am-4pm in Highland Park (1201 Park Ave. W/The Moraine) 1pm-4pm in Northbrook (4131 Dundee Rd./Sanders Court) 11am-1pm in Lincoln Park (2430 N Cannon Dr./Peggy Notebaert Nature Museum) 1:30pm-3:30pm in Gold Coast (60 W Walton St./Newberry Library) | 9am-4pm in Morton Grove (6203 Park Ave./Catering by Michaels kitchen) 11am-4pm in Highland Park (1201 Park Ave W/The Moraine) 1pm-4pm in Northbrook (4131 Dundee Rd./Sanders Court) 11am-1pm in Lincoln Park (2430 N Cannon Dr./Peggy Notebaert Nature Museum) 1:30pm-3:30pm in 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 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.

