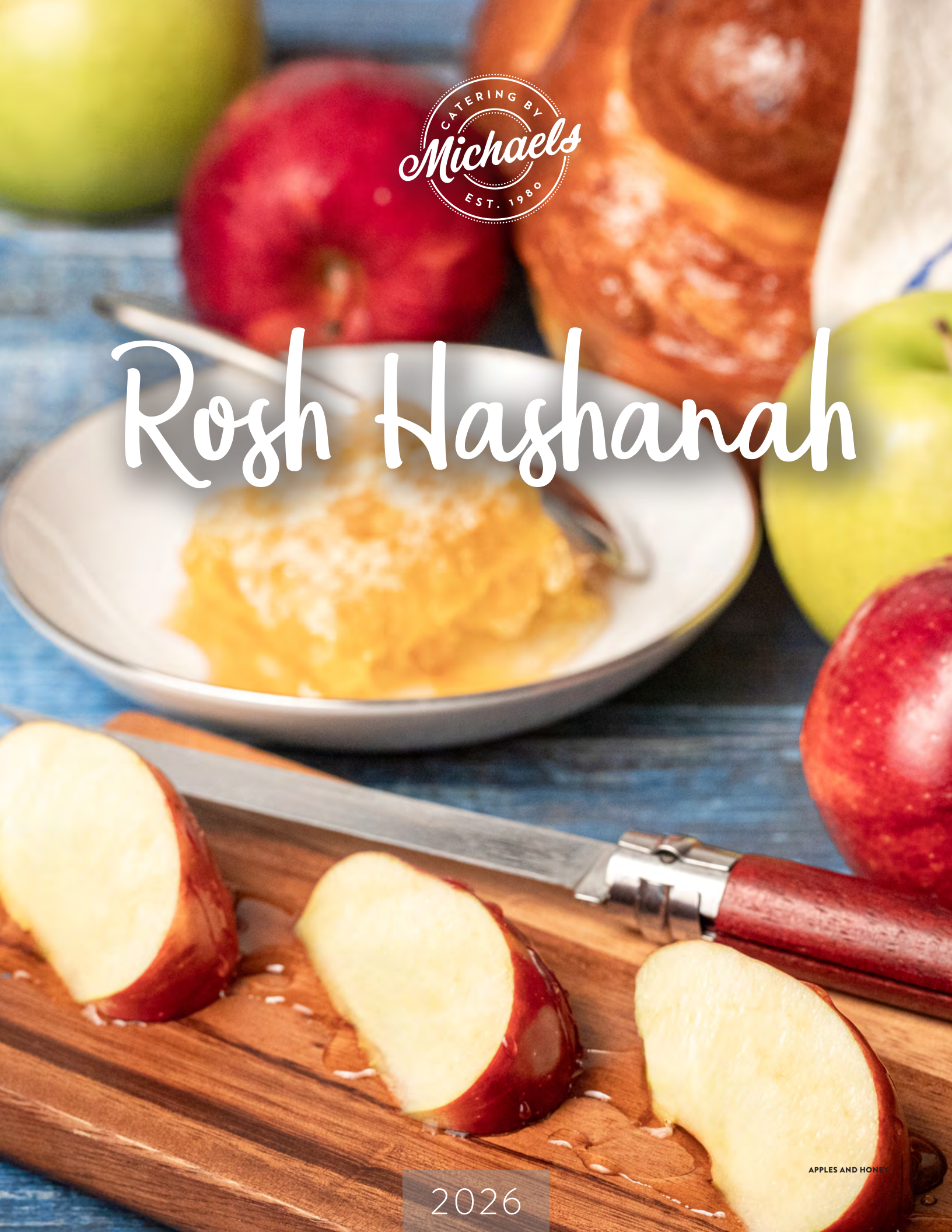




# Rosh Hashanah



APPLES AND HONEY

2026



# 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

44.50/per person

## SMALL GROUP PACKAGE

Perfect for 4 with leftovers. Can be used for groups of 2-5

### 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



# Rosh Hashanah

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## APPETIZERS

ROSH HASHANAH APPETIZERS

**BEEF CHOPPED LIVER** GF 18.00/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 castelvetro 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.

\* **PIZZA BAGEL RUGELACH** V Minimum 2dz. 18.95/dz

Filled with tomato jam and sprinkled with everything bagel seasoning.

**PESTO GOAT CHEESE BEGGAR'S PURSE** V | N Minimum 2dz. 18.95/dz

With sundried tomato and pine nuts.

**PETITE PUPS EN CROUTE** Minimum 2dz. 18.95/dz

Served with yellow mustard.

**MATZO CRUSTED CHICKEN FINGERS** Minimum 2dz. 34.85/dz

Served with barbecue sauce.

**CHICKEN SOUP** GF Minimum 2 quarts. 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 12.85

1.5lbs.

**FRESH ROUND CHALLAH WITH RAISINS** V 14.85

1.5lbs.

**COMPOUND BUTTER** V | GF 6.00

Garlic Herb 4oz.

Strawberry Basil 4oz.

**BEET OR WHITE HORSERADISH** VGN | GF 8.50

5oz jar.

**APPLES & HONEY** V | GF 15.00

Serves 10.



VEGETABLE CRUDITE DISPLAY





# Rosh Hashanah

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WHOLE BEEF TENDERLOIN

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

**99.50/lb**

**BORDELAISE SAUCE** GF  
8froz.

**17.50**

**MOM'S SLICED BEEF BRISKET** *Minimum 2lbs.  
With mushrooms, onions, and natural gravy.*

**46.85/lb**

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

**46.85/lb**

**TRADITIONAL WHOLE ROASTED CHICKENS** GF **91.50**  
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** **14.50/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** **105.50**  
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 **128.50**  
Served with turkey gravy.  
**4lbs; Serves 10-14.**

**CRANBERRY APPLE GRILLED SALMON** GF **122.50**  
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 HARISSA CAULIFLOWER STEAK** VGN | GF **58.85**  
Charred cherry tomatoes, grilled vegetable quinoa pilaf, and  
caper salsa.  
**4-4oz "steaks" and 1lb quinoa; Serves 4.**



ROASTED HARISSA CAULIFLOWER STEAK



CRANBERRY APPLE GRILLED SALMON





# Rosh Hashanah

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## SALADS

SWEET PEPPER FREEKEH 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** **46.85**  
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** **46.85**  
With dried apple, feta cheese, yellow pepper, red onion, and toasted pecans, tossed with sweet & sour vinaigrette.  
**3lbs; Serves 8-12.**

**\*BEET APPLE DATE CHOPPED SALAD** **VGN** | **N** | **GF** **54.85**  
Romaine, radicchio, and baby kale, Gala and Granny Smith apples, roasted red and golden beets, pepita pistachio crunch, and dates, tossed with our apple cider vinaigrette.  
**3lbs; Serves 8-12.**

**CRUNCHY KALE AND APPLE SALAD** **V** | **N** | **GF** **62.85**  
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.

**\*SWEET PEPPER FREEKEH SALAD** **VGN** *Minimum 3lbs.* **19.85/lb**  
With piquillo and Peppadew peppers, butternut squash, fresh herbs, and pomegranate molasses.



BEET APPLE DATE CHOPPED SALAD





# Rosh Hashanah

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POTATO PANCAKES

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

**GRILLED VEGETABLE MEDLEY** **VGN** | **GF** Minimum 3lbs. **15.85/lb**  
Asparagus, mushrooms, red peppers, and yellow squash marinated in fresh herbs and olive oil and char-grilled.

\* **NUOC CHAM BRUSSELS SPROUTS** **VGN** Minimum 2lbs. **15.85/lb**  
Roasted with red cabbage, carrot, and fresh herbs, topped with crispy shallots and wonton strips.

\* **WARM SMOKED BEETS** **V** | **GF** Minimum 2lbs. **18.85/lb**  
Pomegranate molasses, pumpkin seed dukkah, and herbed labneh.

**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**

\* **CUMIN ROASTED SWEET POTATO WEDGES** **VGN** | **GF** Minimum 3lbs. **10.85/lb**  
Served with garlic toum.

**POTATO PANCAKES** **V** | **GF** **33.85**  
With sour cream and housemade apple sauce.  
**15 per pan. Approx. 2.5" 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** **38.85**  
**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** **48.85**  
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.**



WARM SMOKED BEETS



NUOC CHAM BRUSSELS SPROUTS





# Rosh Hashanah

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## DESSERT

RUGELACH ASSORTMENT

**COOKIE ASSORTMENT** v Minimum 2dz. **21.85/dz**  
Chocolate chip, white chocolate, and sugar cookies.

\* **DESSERT ASSORTMENT A** v | N Minimum 2dz. **21.85/dz**  
Apple butter rugelach, chocolate chip toffee bars, lemon delites, linzer bars, and pumpkin cheesecake bars.

**DESSERT ASSORTMENT B** N Minimum 2dz. **21.85/dz**  
S'mores bars, blueberry crumble bars, pecan diamonds, apple strudel, and chocolate-apricot rugelach.

**RUGELACH ASSORTMENT** v | N Minimum 2dz. **21.85/dz**  
Cinnamon pecan, apple butter, and chocolate apricot.

\* **APPLE & HONEY FRENCH MACARON** v | N | GF Minimum 2dz. **21.85/dz**  
White chocolate apple mousse and apple butter filling.

**BROONIE BARS** v Minimum 2dz. **29.85/dz**  
Chocolate brownie with a layer of coconut macaroon, drizzled with dark chocolate.

**CARAMEL APPLE MACAROON THUMBPRINTS** v | GF Minimum 2dz. **37.85/dz**  
The best plain macaroons, filled with spiced apple compote, drizzled with caramel and dipped in dark chocolate.

\* **APPLE BUTTER BABKA BUNS** v **38.85/dz**  
Swirled with housemade apple butter.

**MILK CHOCOLATE POT DE CREME** v | GF Minimum 6pc. **7.25/ea**  
Individual jar with embossed lid.  
**4floc each.**

**MINIATURE PUMPKIN BUNDT CAKES** v **14.85**  
Topped with cream cheese frosting and toasted pepitas.  
**4 pieces per order.**

**APPLE HONEY CAKE** v | N **28.85**  
Topped with powdered sugar.  
**Serves 10-14.**

\* **CANDY BAR MACAROON CLOUD PIE** v | N | GF **58.85**  
Layers of dulce de leche, chocolate mousse, peanut butter whip, salted peanuts, and dark chocolate shavings in a chocolate coconut macaroon crust.  
**Serves 8-10.**

\* **MINIATURE FLOURLESS CHOCOLATE MOUSSE CAKES** v | GF **28.85**

Our flourless chocolate cake with a layer of chocolate mousse, coffee whipped cream, and chocolate espresso bean garnish.  
**4-2.75" cakes per order.**

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

**GLUTEN FREE DESSERT BARS** v | N | GF **28.85/half dz**  
Chef's choice.

**VEGAN DESSERT BARS** VGN | N | GF **38.85/half dz**  
Raw, vegan, and gluten free. Chef's choice.

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



CANDY BAR MACAROON CLOUD PIE



# Rosh Hashanah

## ORDERING GUIDELINES

**Rosh Hashanah in 2026 begins Friday, September 11th at sundown and concludes Sunday, September 13th at sundown. This menu may also be used for dinner before Kol Nidre on Sunday, September 20th.**

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 \$425 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 4th at 11:00am.**

Additions, changes or deletions to **Rosh Hashanah** orders must be made before **Friday, September 4th at 3:00pm.** 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 **Friday, September 11th** or **Saturday, September 12th**, 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.

| FRIDAY 9/11                                                                                                                                                                                                                                                                                                                                                                   | SATURDAY 9/12                                                                                                                                                                                                                                                                                                                                                                 |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 9am-4pm in <b>Morton Grove</b> (6203 Park Ave./Catering by Michaels kitchen)<br>11am-4pm in <b>Highland Park</b> (1201 Park Ave. W/The Moraine)<br>1pm-4pm in <b>Northbrook</b> (4131 Dundee Rd./Sanders Court)<br>11am-1pm in <b>Lincoln Park</b> (2430 N Cannon Dr./Peggy Notebaert Nature Museum)<br>1:30pm-3:30pm in <b>Gold Coast</b> (60 W Walton St./Newberry Library) | 9am-4pm in <b>Morton Grove</b> (6203 Park Ave./Catering by Michaels kitchen)<br>11am-4pm in <b>Highland Park</b> (1201 Park Ave. W/The Moraine)<br>1pm-4pm in <b>Northbrook</b> (4131 Dundee Rd./Sanders Court)<br>11am-1pm in <b>Lincoln Park</b> (2430 N Cannon Dr./Peggy Notebaert Nature Museum)<br>1:30pm-3:30pm in <b>Gold Coast</b> (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.

