



Rosh Hashanah



2020

Rosh Hashanah

THANK YOU FOR BEING HERE...

The Catering by Michaels Team understands that the holidays look different this year, but the importance of celebrating and being with loved ones (whether in person or virtually) has never been more important. The pandemic has been tough on everyone and especially the hospitality business. We are so thankful for your support, loyalty, and understanding. We look forward to helping you celebrate the holidays and many more celebrations in the future.

Health and safety have always been of the utmost importance to us, but it is critical now more than ever that we prioritize health and the way we practice sanitation. Here are the things we are doing to keep you safe:

- *All employees are subject to a daily health screening before the start of each shift. This includes recording temperatures, checking for symptoms, and completing a series of questions related to COVID-19 and potential exposure.
- *We are operating our kitchen with two isolated teams who never physically interact. If it becomes necessary for one team to undergo testing or quarantine, the other team can continue working to prepare food safely.
- * All staff are required to wear the appropriate Personal Protective Equipment (PPE) which includes masks and gloves as well as face shields and disposable aprons when applicable.
- *Catering by Michaels employees are required to adhere to social distancing guidelines. All food prep areas in our kitchens are stationed at least 6ft apart and floors are marked with arrows and boxes to indicate appropriate distances.
- *No visitors or vendors are allowed to enter our kitchen or offices.
- *Routine sanitation of all frequently touched surfaces in prep kitchens, warehouse offices, conference areas and vehicles take place every hour.



WHAT TO EXPECT THIS YEAR

Due to COVID-19 there are a few changes to take note of as it pertains to the Rosh Hashanah and Yom Kippur holidays:

- We have created new small group packages to accommodate smaller gatherings this year.
- We have lowered the minimum quantities required to order on certain menu items.
- We have reduced the amount of menu options available to order to streamline our production.
- We have switched to all disposable packaging, no baskets or pyrex dishes will be used this year.
- We are offering no contact curbside pick-up at our office in Morton Grove and several new locations.
- We are offering only contact-free deliveries (delivery drivers will not enter homes and will not unbox food).

Thank you again for your continued support and understanding during this time! We look forward to helping you celebrate the holidays in the safest way possible!



Rosh Hashanah

* New Item v Vegetarian 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. v | 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

ORANGE HERB GRILLED SALMON GF

Grilled salmon filets, with a fresh herb and orange topping.

CHOOSE A VEGETABLE

FRESH GREEN BEANS WITH BABY CARROTS v | GF

or

*GRILLED VEGETABLE MEDLEY v | 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 corn flake and 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 8.

COMPLETE DINNER PACKAGE

31.85/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.
Fresh green beans with baby carrots v | GF
Nancy's Noodle Kugel v
With corn flake and 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

133.50



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APPETIZERS

BEEF CHOPPED LIVER GF 10.00/pt

VEGETARIAN CHOPPED LIVER v | n | GF 6.50/pt

FRESH VEGETABLE BASKET WITH 45.50

SPINACH SCALLION DIP v | GF

3 lbs serves 10-20.

* **ROASTED GARLIC HUMMUS** v 19.50

Served with herbed toasted pita chips.

Serves 8-10.

SWEET & SOUR MEATBALLS 13.50

25 pc pan.

PETITE PUPS EN CROUTE Min 2 dz. 13.50/dz

Served with yellow mustard.

CHICKEN FINGERS Min 2 dz. 19.85/dz

Served with barbecue sauce.

CHICKEN SOUP GF Min 2 quart. 9.85/qt

1 qt serves 2-3.

TRADITIONAL MATZO BALLS 12.75

10 per order.

FRESH ROUND CHALLAH v 7.85

Fresh Round Challah 1.5 lbs.

Fresh Round Challah with Raisins 1.5 lbs. 9.95

GEFILTE FISH 36.95

4 oz each with 6 per order.

BEET OR WHITE HORSERADISH v | GF 6.85

6 oz jar.

APPLES & HONEY v | GF 11.50

Serves 10.



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ENTRÉES

MARINATED & GRILLED WHOLE BEEF TENDERLOIN GF *Min 3 lbs.* **20% cooked.** **44.85/lb**

RED WINE DEMI GLACE GF **12.00**
8 oz.

MOM'S SLICED BEEF BRISKET *Min 2 lbs.* **24.85/lb**
With mushrooms, onions and natural gravy.

TRADITIONAL WHOLE ROASTED CHICKEN **69.85**
Two whole roasted chickens, cut into eight pieces each and served with natural jus and 3lbs of oven-roasted vegetable medley of carrots, celery, potatoes and onions. **Serves 5-8.**

STUFFED FREE-RANGE CHICKEN BREAST **10.75/pc**
Min 6 pc ordered in multiples of 3.
Oven-roasted skin-on imperial chicken breast stuffed with kishke, topped with apricot glaze.

MATZO ENCRUSTED CHICKEN **72.85**
Topped with horseradish cream sauce and served over zucchini "spaghetti" tossed with tomato confit. **10-4 oz pc chicken and 2 lbs vegetables serves 6-8.**

* **HERB ROASTED TURKEY BREAST** GF **76.50**
Served with turkey gravy. **4 lbs serves 10-14.**

ORANGE HERB GRILLED SALMON GF **72.50**
Grilled salmon filets, with a fresh herb and orange topping. **6-5 oz filets serves 6.**

ROASTED CAULIFLOWER STEAK v | GF **45.85**
Served with charred cherry tomatoes atop grilled vegetable quinoa pilaf. Napped with green herb chutney and garnished with spiced crispy chickpeas. **4-4 oz "steaks" and 1lb quinoa serves 4.**



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CLASSIC ISRAELI

VEGETABLE SALAD v | GF *Min 2 pint.*

Red and green peppers, cucumbers, tomatoes, red onions, parsley, lemon juice, and olive oil.

* CAESAR SALAD

GF **31.50**
Romaine lettuce, quartered eggs, grated Parmesan and Parmesan frico chips, tossed in our famous homemade Caesar dressing. **3 lbs serves 8-12.**

SPINACH SALAD

v | n | GF **44.85**
With diced mango, red cabbage, grape tomatoes, dried cranberries and sliced almonds, tossed with pomegranate acai dressing. **3 lbs serves 8-12.**

FRESH GREEN BEANS

WITH BABY CARROTS v | GF *Min 3 lbs.* **9.25/lb**

GRILLED VEGETABLE MEDLEY

v | GF *Min 2 lbs.* **14.50/lb**
Asparagus, mushrooms, red peppers and yellow squash marinated in fresh herbs, and olive oil and char-grilled.

BROWN BUTTER HONEY

GLAZED TRI-COLORED CARROTS v | GF *Min 3 lbs.* **13.85/lb**

OVEN-ROASTED POTATOES

v | GF *Min 2 lbs.* **6.95/lb**

POTATO PANCAKES

v **24.75**
With sour cream and homemade apple sauce.
15 per pan. Approx. 3" in diameter.

POTATO SHALLOT KUGEL

v | GF **23.25**

4 lb pan serves 12-16.

7.50/pt

NANCY'S NOODLE KUGEL

v **24.85**
May also be ordered without raisins.
4 lb pan serves 12-15.

KISHKE

16.00
Must be roasted before serving.
Approx. 16-18 oz. Serves 4-6.



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DESSERT

FRESH SLICED FRUIT BASKET v | GF

4 lbs serves 8-12.

48.85

* READY TO BAKE COOKIE DOUGH ASSORTMENT v 8.85/dz

Chocolate chip, white chocolate, and sugar cookies.

DESSERT BAR ASSORTMENT v | N

13.95/dz

Rugelach, chocolate chip toffee bars, lemon delites, linzer bars, and white chocolate cherry bars.

ASSORTED GLUTEN-FREE DESSERT BARS v | N | GF 26.00/hlf dz

Chef's choice.

* LEMON POPPYSEED BUNDT CAKE v

31.00

Topped with lemon glaze and poppyseeds. Serves 10-14.

APPLE HONEY CAKE v | N

22.00

Topped with powdered sugar. Serves 10-14.

FLOURLESS CHOCOLATE CAKE v | GF

41.50

Serves 8-12.

RASPBERRY SAUCE v

8.00

8 oz.



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ORDERING GUIDELINES

Rosh Hashanah in 2020 begins Friday, September 18 at sundown and concludes Sunday, September 20 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 \$300 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 11th at 5:00pm.**

Additions, changes or deletions to **Rosh Hashanah** orders must be made before **Friday, September 11th at 5:00pm.**

DELIVERY DETAILS

Deliveries will take place on **Friday, September 18th** or **Saturday, September 19th**, between **8:00am** until **4:00pm.**

***ALL DELIVERIES WILL BE CONTACTLESS. DRIVERS WILL NOT ENTER YOUR HOME. ORDERS TO HIGH RISE BUILDINGS WILL BE LEFT WITH THE DOORMAN.**

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

***ALL PICKUPS WILL BE CURBSIDE AND CONTACTLESS.**

Orders may be picked-up from our Morton Grove office on **Friday, September 18th**, between **9:00am** until **3:00pm** or **Saturday, September 19th**, between **9:00am** until **3:00pm.**

Orders may be picked-up from Banner Day Camp in Lake Forest on **Friday, September 18th** between **10:00am** until **3:00pm.**

NEW OPTION Orders may be picked-up from The Highland Park Country Club on **Friday, September 18th**, between **10:00am** until **3:00pm** or **Saturday, September 19th**, between **10:00am** until **2:00pm.**

NEW OPTION Orders may be picked-up from Fairlie event venue (339 N Bell Ave., Chicago) on **Friday, September 18th**, between **10:00am** until **3:00pm** or **Saturday, September 19th**, between **10:00am** until **2:00pm.**

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.

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.



We are proud to be the only caterer in North America that is both Green Restaurant Certified and Green Seal Certified.

Catering by Michaels meets Green Seal™ Standard GS-55 based on purchase of sustainably-sourced food, waste minimization, use of verified environmentally-preferable products, and conservation of energy and water. GreenSeal.org



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.

