



*Winter Holiday
Entertaining*

2023

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ARE YOU PLANNING YOUR HOLIDAY EVENT ON DECEMBER 4-20? WE SUGGEST YOU BOOK PRIOR TO NOVEMBER 17.

The holidays are a busy, exciting time for everyone including the Catering by Michaels family! We love being a part of your seasonal festivities, parties, and holiday traditions and look forward to warming your winter this year. You understand how a little planning can go a long way toward alleviating the stress and bustle during this festive time. This is why we suggest booking your holiday catering before the season sneaks up on you. Contact us prior to November 17 to book your party and give yourself the best opportunity to secure your chosen date - they sell out quickly! December 4-20 are considered peak dates and are subject to a peak surcharge, but if you book prior to November 17, we will waive this fee!

Peak Date Surcharges and What They Mean

Events taking place between December 4-20 and booked after November 17th are subject to a peak date surcharge. Why? In order to maintain the highest level of service and quality during this busy time of year it's necessary to expand our resources - we need more people, trucks and equipment to keep the entire process moving smoothly. Just as you would never compromise when it comes to your friends and family, we would never think of skimping when it comes to serving you.

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



SMALL GROUP PACKAGE

Feeds 2 with leftovers or just perfect for 4.

CHOOSE AN ENTRÉE

HERB ROASTED TURKEY BREAST GF
With turkey gravy. (Gravy not gluten free)

or

MOM'S SLICED BRISKET
With brisket gravy.

or

WHOLE BEEF TENDERLOIN GF +94.50
USDA Choice beef. Herb & garlic marinated and grilled (20% Cooked). Served with Madeira peppercorn sauce.

CHOOSE A SALAD

Caesar Salad GF
Romaine lettuce, quartered eggs, grated Parmesan and Parmesan frico chips, accompanied by our famous housemade Caesar dressing.

or

Holiday Salad V | N | GF
Fresh mesclun greens, sun-dried cherries, toasted walnuts, pomegranates and crumbled blue cheese accompanied by our pomegranate sherry vinaigrette.

CHOOSE A STARCH

Traditional Mashed Potatoes V | GF

or

Oven Roasted Potatoes V | GF

or

White Cheddar Macaroni & Cheese V

CHOOSE A VEGETABLE

Roasted Brussels Sprouts & Cauliflower V
Topped with panko bread crumbs and Parmesan cheese.

or

Sautéed Autumn Vegetable Medley V | GF
Zucchini, carrot, beet, pearl onion, yellow squash and turnip.

or

Green Beans Almondine V | N | GF

DON'T FORGET TO ORDER DESSERT!

See our full dessert menu on pages 17-18

Small Group Package

158.85



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COMPLETE DINNER PACKAGE

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.

CHOOSE AN ENTRÉE

WHOLE ROASTED FREE RANGE TURKEY **GF**

With turkey gravy. (Gravy not gluten-free).

or

APPLE CIDER GLAZED SPIRAL SLICED HAM (ON BONE) **GF**

or

MOM'S SLICED BRISKET

With brisket gravy.

ALL PACKAGES INCLUDE

PARKER HOUSE-STYLE

PULL APART ROLLS **V**

CHOOSE ACCOMPANIMENTS

CHOOSE A SALAD

Caesar Salad **GF**

Romaine lettuce, quartered eggs, grated Parmesan and Parmesan frico chips, accompanied by our famous housemade Caesar dressing.

or

Holiday Salad **V | N | GF**

Fresh mesclun greens, sun-dried cherries, toasted walnuts, pomegranates and crumbled blue cheese accompanied by our pomegranate sherry vinaigrette.

or

*Cranberry, Pecan & Feta Salad **V | N | GF**

Red leaf, romaine and radicchio lettuce, arugula, mushrooms, carrots, toasted pecans, sun-dried cranberries and feta cheese, accompanied by our pomegranate sherry vinaigrette.

CHOOSE TWO STARCHES

Traditional Mashed Potatoes **V | GF**

or

Oven Roasted Potatoes **V | GF**

or

Latkes (Potato Pancakes) **V**

With sour cream and housemade applesauce.

or

Rosemary Herb Stuffing

or

Nancy's Noodle Kugel (with or without raisins) **V**

or

White Cheddar Macaroni & Cheese **V**

CHOOSE A VEGETABLE

Roasted Brussels Sprouts & Cauliflower **V**

Topped with panko bread crumbs and Parmesan cheese.

or

Sautéed Autumn Vegetable Medley **V | GF**

Zucchini, carrot, beet, pearl onion, yellow squash and turnip.

or

Green Beans Almondine **V | N | GF**

DON'T FORGET TO ORDER DESSERT!

See our full dessert menu on pages 17-18

Holiday Dinner Package

42.50/pp



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BEVERAGES

Hot beverages and ice not available on Thanksgiving or Christmas Eve.

All cold bulk beverages will be delivered in half gallon juice containers for quantities up to 5 gallons. Orders that exceed 5 gallons will be delivered in plastic "Igloo" containers which require pick-up by our service representatives. Disposable cups are not included but may be ordered with your disposables.

12 OZ CANS	1.80/ea
Coke®, Diet Coke®, Sprite®, or assorted sparkling water.	
2 LITER BOTTLES	5.00/ea
Coke®, Diet Coke®, Sprite®.	
Eco-friendly option.	
16.9 OZ BOTTLED STILL WATER	1.50/ea
8 OZ BOTTLED STILL WATER	1.25/ea
10 OZ JUICE BOTTLES	2.00/ea
Tropicana® orange, grapefruit, apple, and cranberry juice.	

WINTER FAVORITES

WINTER CITRUS PUNCH	16.00/half gal
Make it a cocktail! We recommend Tito's Vodka.	
MULLED CRANBERRY APPLE PUNCH	26.85/half gal
Make it a cocktail! We recommend Sailor Jerry Spiced Rum.	
POMEGRANATE BLOOD ORANGE	38.85/half gal
AGUA FRESCA	
Make it a cocktail! We recommend Espolon Tequila.	
FRESH SQUEEZED ORANGE JUICE	16.85/half gal

BATCHED COCKTAILS

Sold by the quart. One quart makes 3-4 drinks.

SPIKED CIDER	33.50/qt
Blend of apple cider, orange tea, brown sugar, Captain Morgan's spiced rum and cinnamon.	
PEAR BOURBON COCKTAIL	48.85/qt
Blend of peach and pear nectar, honey, fresh lemon juice and bourbon.	
PALOMA SOUR	48.85/qt
Blanco tequila, fresh lime and grapefruit juice.	

HOT BEVERAGES

Unless ordered in disposable containers, hot beverages will be delivered in plastic "Cambro" containers, which require pick-up by our service representatives. If your preference is to have the beverages delivered in disposable containers, there will be a \$17 charge for each container. Disposable containers are either one or three gallons. Disposable cups or mugs are not included, but may be ordered with your disposables.

COFFEE	17.25/gal
Seattle's Best® regular or decaffeinated, cream, assorted sweeteners.	
HOT CHOCOLATE	21.00/gal
With mini marshmallows.	
HOT APPLE CIDER	22.00/gal
ASSORTED TAZO TEA	15.00/gal
Assorted sweeteners and lemon wedges.	



Ask your Event Coordinator about our selection of other spirits, beer, and wine!



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APPETIZERS

VEGETABLES, CHEESES, DIPS & DISPLAYS

FRESH VEGETABLE CRUDITE V 79.85

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 choice of roasted garlic hummus or spinach caramelized red onion dip.

3lbs; Serves 10-20.

GRILLED & CHILLED MARINATED VEGETABLES V | N | GF 89.85

Asparagus, cauliflower, mushrooms, jícama, yellow squash, carrot, eggplant, zucchini, red and green pepper, served with roasted red pepper sauce.

3lbs; Serves 10-20.

*BAKED BRIE EN CROUTE 110.85

Displayed with fresh fruit, sliced brioche baguette rounds and Carr's crackers.

Serves 8-10.

Apricot Jalapeno Chutney V
Pecans & Brown Sugar V | N

MOZZARELLA ROTOLO N 88.85

Fresh Mozzarella di Bufala rotolo rolled with prosciutto, olive tapenade and basil pesto, served with garlic crostini and garnished with tomato & basil oil and balsamico.

Serves 15-20.

SLICED DOMESTIC CHEESE DISPLAY V | N 91.85

Dill havarti, smoked Gouda, Brie, and sharp cheddar, served with crackers, sliced baguettes, mixed nuts and dried fruit.

2lbs; Serves 10-25.

GOURMET INTERNATIONAL CHEESE DISPLAY V | N 154.85

Assortment of international cheeses that may include manchego, blue Stilton, Port Salut, wine cured goat cheese, Parmesan Grana and Double Gloucester with onion and chives, artfully displayed and accompanied by Carr's crackers, assorted freshly baked bread, dried fruit, and mixed nuts, garnished with fresh fruit.

2lbs; Serves 10-25.

SPANISH SLICED CHEESE DISPLAY V | N 154.85

Sliced manchego, Cantar de Covadonga blue cheese, Mahon and San Simon cow's milk cheese, Garrotxa goat's milk cheese, and roasted red pepper goat cheese dip beautifully displayed with sliced sunflower raisin baguette, Stirato bread, ciabatta crostini, fig jam, and Marcona almonds, fresh strawberry and grape garnish.

2lbs; Serves 10-25.

*FESTIVE CHEESEBALL DISPLAY V | N 154.85

Sun-dried tomato herb, basil pesto, and cranberry pecan goat cheese, served with assorted artisan crackers and crisps.

3lbs; Serves 25-35.

HOT ARTICHOKE PARMESAN DIP V 38.50

With herbed toasted pita triangles.

*Vegan option available.

Serves 8-12.

*HOT BACON GOAT CHEESE DIP 65.00

With dates and crispy shallots. Served with herbed foccacia crostini.

Serves 8-12.



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APPETIZERS

MIX 'N' MATCH DIPS & CHIPS

One pint of dip and one pound of chips serve 8-12.

DIPS

Roasted Garlic Hummus VGN GF	9.00/pt
Housemade Salsa VGN GF	9.00/pt
French Onion	10.50/pt
Pimento Cheese V GF	19.00/pt

HOUSEMADE CHIPS

Lime Corn Tortilla Chips VGN GF	19.50/lb
Idaho Potato Chips VGN GF	28.85/lb
*Root Vegetable Chips VGN GF	28.85/lb
Herbed Toasted Pita Chips VGN Approx. 75pc.	12.00/box

DECONSTRUCTED SANDWICH DISPLAYS AND MORE

Displays are fully cooked and meant to be served at room temperature.

HERB ENCRUSTED TURKEY BREAST DISPLAY **145.85**

72 hour notice.
Thinly sliced, accompanied by tarragon aioli, honey mustard sauce, and challah knot rolls.
3lbs; Serves 15-20 as an app or second entree.

*SPIRALING CHICKEN DISPLAY **145.85**

72 hour notice.
Sliced chicken roulade, filled with sautéed leeks & dill havarti, accompanied by miniature brioche rolls and Dijon mustard mayonnaise.
3lbs; Serves 15-20 as an app or second entree.

BEEF TENDERLOIN DISPLAY **355.00**

Medium rare char-grilled thinly sliced USDA Choice beef tenderloin, accompanied by horseradish chive sauce, béarnaise mayonnaise, miniature sliced brioche and French onion rolls.
3lbs; Serves 15-20 as an app or second entree.

HOLIDAY TEA SANDWICH DISPLAY **N 79.85**

Chicken dijonaise salad tea sandwiches on wheat bread with fresh chervil garni; prosciutto tea sandwiches with cucumber, shaved Parmesan, and pesto mayonnaise on dark rye; cinnamon cream cheese with chopped pecans on zucchini bread.
36 sandwiches.



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APPETIZERS

HORS D'OEUVRES ASSORTMENTS & "ADD-ONS"

CHICKEN FRITTERS 39.85
Accompanied by barbecue sauce and ketchup.
32 Pieces.

VEGAN "CHICKEN" TENDERS VGN 46.85/dz
Accompanied by ketchup.

MINI PIZZA MUFFINS Min 2 dz any type. 28.00/dz
Cheese v
Grilled Vegetable v
Pepperoni

TRADITIONAL DEVEILED EGGS v | GF 15.00/dz

COCKTAIL MEATBALLS
Sweet & Sour 39.85
*Italian in San Marzano Tomato Sauce 42.50
*Beyond Beef® in San Marzano Tomato Sauce VGN | GF 62.50
50 Pieces; Includes toothpicks.

HOUSEMADE SNACK MIXES Minimum 1lb. 18.00/half pound
Serbando's Nut Mix v | N | GF
Lime & garlic roasted mixed nuts and housemade lime tortilla chips.
*Dilly Ranch Snack Mix N
Ranch & dill pickle seasoned chips, chex, pretzels, peanuts, and Parmesan frico.
*Rosemary Truffle Snack Mix N
Herb roasted and seasoned chips, chex, pistachios, pretzels, oyster crackers, pumpernickel croutons, and Parmesan frico, tossed with dried cranberries and truffle essence.



PASSED HORS D'OEUVRES

Packaged in foil pans. Please note many of these items do not travel well hot. Min 2 dz any type.

SWEET POTATO QUINOA CAKES VGN | GF 15.00/dz
With vegan Sriracha mayo.

CRISPY KALE QUINOA CAKES v 15.00/dz
Served with Sriracha ranch.

PETITE PUPS EN CROUTE 16.00/dz
Served with yellow mustard.

ARTICHOKE PARMESAN PUFFS 18.00/dz

STUFFED MUSHROOM CAPS v 18.00/dz
Filled with spinach artichoke dip.

STUFFED MUSHROOM CAPS VGN | GF 18.00/dz
Filled with a Bolognese of housemade marinara sauce and Beyond Beef® crumbles, topped with vegan mozzarella cheese.

VEGETARIAN EGG ROLLS v | N 18.00/dz
Served with sweet & sour and hot mustard sauces.

CHARRED CORN-PEPPER WONTONS v 19.85/dz
Served with sweet & sour dipping sauce.

*LENTIL SAMOSAS VGN 19.85/dz
Served with tamarind chutney.

BRIE BEGGAR'S PURSE v 19.85/dz
Filled with Brie and raspberry preserves.

BRISKET BEGGAR'S PURSE 19.85/dz
Filled with barbecue brisket and Monterey Jack cheese.

THAI SHRIMP CAKES 19.85/dz
With jalapeno, scallions, cilantro, and lime.
Served with sweet chili sauce.

CRAB RANGOON WONTONS 19.85/dz
With cranberry jalapeno jam inside.

CHICKEN POT STICKERS 24.00/dz
Served with garlic soy dipping sauce.

VEGETABLE POT STICKERS VGN 24.00/dz
Served with garlic soy dipping sauce.

HOISIN BRAISED SHORT RIB QUESADILLAS 36.50/dz
With Gruyere cheese. Served with salsa verde.

ASPARAGUS WRAPPED WITH RARE SIRLOIN GF 42.00/dz
Brushed with honey Dijon mustard.

GRILLED BABY LAMB CHOPS N | GF 59.95/dz
Served with spinach pesto.



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APPETIZERS

HOLIDAY SEAFOOD DISPLAY

HOUSE POACHED SHRIMP **GF**

Served with spicy cocktail sauce and lemon wedges.

Jumbo (16-20/lb) 35 pieces	142.00
Extra Large (21-25/lb) 35 pieces	112.85
Medium (26-30/lb) 35 pieces	81.50

SEARED AHI TUNA DISPLAY **275.00**

Soy lime marinated & coriander sesame crusted ahi tuna, accompanied by sesame ginger sauce, sambal aioli, honey Sriracha sauce and rice crackers.
2lbs; Serves 15-20.

HOLIDAY SEAFOOD SPECTACULAR **GF** **478.75**

Seared rare ahi tuna slices, poached jumbo shrimp and lobster medallions, served with cocktail sauce, honey mustard, wasabi aioli and rice crackers.
5 pieces seafood per person; Serves 15.

SURF & TURF DISPLAY **298.85**

Thinly sliced medium rare, char-grilled USDA Choice beef tenderloin, poached jumbo shrimp, and soy lime marinated & coriander sesame crusted ahi tuna. Served with cocktail sauce, sambal aioli, honey mustard, and lemon wedges.
Serves 10-15.

WHOLE POACHED SALMON **GF** **449.85**

Beautifully garnished and served with chunky cucumber dill sauce and honey mustard dill sauce.
Serves 45-55 as an appetizer or 25-30 as an entrée.
Add 2oz Salmon Filets +9.00/ea



WORLDWIDE APPETIZER DISPLAYS

No substitutions or deletions.

MEDITERRANEAN DIP DISPLAY **V** **62.85**

Roasted garlic hummus, babaghanouj, Moroccan eggplant salad, marinated olives, carrot and celery sticks, English cucumber and Roma tomato wedges with herbed toasted pita chips.
Serves 12-15.

*SUMMER ROLL DISPLAY **N** *Min 4 dz* **19.85/dz**

Vietnamese summer rolls wrapped in fresh rice paper with vegetable, vegetable & shrimp, and chicken filling. Accompanied by chunky peanut sauce and nuoc cham sauce.

ASSORTED MAKI ROLLS

Served with soy sauce, our special wasabi and pickled ginger.

Option A *Min 4 dz.* **21.25/dz**

Ahi tuna and cucumber, spicy California, and primavera (cucumber, carrot, avocado, scallion, celery, red & green pepper, and chimichurri) maki rolls.

Option B *Min 4 dz.* **28.95/dz**

Korean fresh salmon, spicy tuna, New York smoked salmon and California maki rolls.

ITALIAN SKEWER DISPLAY **N** *Min 3 dz.* **49.85/dz**

Grilled basil chicken skewers with red pepper, mushroom and yellow squash, cheese tortellini skewers with red pepper and marinated artichoke, and Tuscan skewers with portobello mushroom, roasted red pepper and herbed goat cheese, surrounding a salad of marinated Bufala mozzarella bocconcini and basil pesto dipping sauce.
Served at room temperature.

*MEZZE DISPLAY **V | N** **148.85**

Contemporary display of marinated olives, English cucumber sticks, grape tomatoes, sugar snap peas, tri-colored baby carrots, French breakfast radishes, baby gem lettuce, petite grilled naan, and herbed toasted pita chips, served with herbed labneh, muhammara, and spicy whipped feta with Calabrian chili and lemon.
Serves 12-15.

WINTER ANTIPASTO DISPLAY **N** **115.00**

Mortadella, porchetta, prosciutto wrapped mozzarella, spreadable 'nduja sausage, and citrus marinated Castelvetrano olives, served with polenta crisps, herbed focaccia crisps, tomato red onion jam, eggplant caponata, and white bean roasted tomato dip.
Serves 10-15.

ITALIAN ANTIPASTO DISPLAY **215.85**

Genoa salami, capicola, sopressata, mortadella, prosciutto wrapped dates stuffed with gorgonzola dolce, aged provolone, American Grana and smoked mozzarella cheeses, marinated artichokes and roasted red peppers, white bean dip, grilled asparagus, marinated olives, pepperoncini peppers, cherry tomato & mozzarella salad, and sliced assorted freshly baked bread.
Serves 15-20.



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LOOKING FOR MORE THAN DELIVERY?

The holidays will be here before you know it and there's no need to stress – we make event planning fun and easy! With full service catering, you get the complete experience – from custom designed menus and staff to bar service, tables, chairs, and linens. Whether you're hosting a holiday party at your home or one of our venues, we'll help 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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BEEF ENTRÉES

MOM'S SLICED BRISKET *Min 2 lbs.* **39.85/lb**
With mushrooms, onions and natural jus.

BEEF SHORT RIBS **199.85**
Boneless short ribs, braised and set atop sautéed spinach, served with a short rib demi glace and accompanied by our Mediterranean-spiced Israeli couscous with sun-dried tomato and Kalamata olives.
2.25lbs ribs and 2lbs couscous; Serves 4-6.

WHOLE BEEF TENDERLOIN **GF** **89.50/lb**
Min 3 lbs raw weight before cooking.
USDA Choice beef. Herb and garlic marinated and grilled.
20% cooked.

MADEIRA PEPPERCORN SAUCE **GF** **23.25**
We recommend 4 fl oz per pound of tenderloin.
8 fl oz.

***BRACIOLE** **142.25**
It's back! Don't sleep on this limited time holiday favorite!
Thinly sliced top round stuffed with prosciutto, onion, spinach and Parmesan, lightly breaded and served over orzo pasta, napped with an herbed tomato gravy.
20-3oz pc and 2lbs orzo; Serves 10-12.

SLOW COOKED BEEF ROAST **GF** **188.85**
With roasted carrots, pearl onions, parsnips, and fingerling potatoes. Served with bordelaise sauce
4.75lbs beef and 2.5lbs vegetables; Serves 10-14.

BEEF & ZUCCHINI "LASAGNA" **GF** **78.85**
Ground beef sautéed with spinach, mushrooms, bell peppers, and tomatoes, layered with thinly sliced zucchini, mozzarella, ricotta, and Parmesan cheese.
6lbs; Serves 10-12.

PORK & LAMB ENTRÉES

NEW ZEALAND RACK OF LAMB **GF** *Min 2.* **99.85**
Herb encrusted (partially cooked) and served with a mustard merlot reduction.
6-8 chops per 1.25lbs rack.
3 chops pp recommended entree portion

APPLE CIDER GLAZED SPIRAL SLICED HAM **194.50**
With honey Dijon mustard, sliced pretzels and pull-apart rolls.
On bone 8-9lbs; Serves 16-20 as an entree and 32-40 for miniature sandwiches.

HONEY GARLIC DIJON PORK LOIN **GF** *Min 3 lbs.* **28.85/lb**
Glazed with caramelized honey and garlic and sliced to serve.



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ENTRÉES



CHICKEN ENTRÉES

CHICKEN PICCATA **99.85**

Lightly breaded boneless, skinless chicken breast with Italian seasoning, topped with our famous lemon vermouth caper sauce, and accompanied by freshly steamed broccoli with panko crumb topping.
16-2oz breasts and 1.5lb broccoli; Serves 6-8.

*PECAN ENCRUSTED CHICKEN BREAST **N 99.85**

Pecan encrusted, boneless, skinless chicken breast served over a bed of sautéed spinach, and napped with a light honey-mustard cream sauce.
16-2oz breasts and 1.5lb spinach; Serves 6-8.

CHICKEN MARSALA **146.50**

Boneless breast of chicken with roasted yellow and red bell pepper, asparagus, onion and mushrooms in a Marsala sauce.
12-4oz breasts and 1.5lb veg; Serves 8-10.

*COQ AU VIN **122.85**

Bone-in free range chicken thighs, braised in red wine, with pancetta, cremini mushrooms and pearl onions. Served with parsley garlic fettucine.
3lbs chicken thighs and 1lb fettucine; Serves 5-7.

MEDITERRANEAN CHICKEN **GF 93.50**

Free range chicken served with Mediterranean spiced au jus, accompanied by saffron rice.
8-6oz pc chicken and 2lbs rice; Serves 8.

LEMON THYME CHICKEN **128.50**

Oven roasted skin-on imperial chicken breast with fresh lemon, thyme, garlic, onion, and red chile pepper, accompanied by a medley of fresh green beans, carrots, red and gold beets, served with herbed Israeli couscous.
8-6oz pc chicken and 3lbs couscous; Serves 8.

*TRADITIONAL WHOLE ROASTED CHICKEN **GF 87.00**

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.

TURKEY ENTRÉES

WHOLE ROASTED FREE RANGE TURKEYS **GF 115.85**

90% cooked. Carving instructions included.

Small 8-12lbs; Serves 5-8. 115.85

Medium 12-16lbs; Serves 8-11. 158.50

Large 16-20lbs; Serves 11-13. 195.50

HERB ROASTED TURKEY BREAST **GF 72 hour notice. 103.95**

4lbs; Serves 10-14.

CONFIT TURKEY LEGS **GF 72 hour notice. 39.85**

Whole leg, submerged in duck fat and slow cooked. Crispy skin.

2-12oz legs



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ENTRÉES

VEGETARIAN ENTRÉES

- *VEGETABLE EN CROÛTE v** **82.50**
Layers of grilled portobello mushroom, zucchini, yellow squash, asparagus and red pepper, wrapped in sautéed spinach and puff pastry baked until golden brown, served with manchego cheese sauce.
6-5oz slices; Serves 6.
- VEGAN SHEPHERD'S PIE VGN | GF** **43.95**
Vegan polenta crust filled with red wine "braised" vegetable stew, topped with olive oil whipped potatoes and baked until golden brown.
4.5lbs; Serves 8-10.
- SPAGHETTI SQUASH & VEGAN BOLOGNESE VGN | GF** **67.85**
Roasted spaghetti squash "pasta" topped with a Bolognese of housemade marinara sauce, Beyond Beef® crumbles, and blistered cherry tomatoes.
4lbs; Serves 6-8.
- STUFFED SHELLS v** **42.85**
With spinach, mushrooms and cheese in marinara.
12 shells per pan; Serves 4-6.
- BUTTERNUT SQUASH LASAGNA v** **67.85**
Roasted butternut squash, sage, Parmesan cheese and nutmeg, layered with spinach pasta, sautéed spinach, ricotta and mozzarella.
5lbs; Serves 8-10.
- GLUTEN FREE PENNE VGN | GF** **47.85**
Baked with a Bolognese of housemade marinara sauce, Beyond Beef® crumbles, and cherry tomatoes.
4lbs; Serves 12-16.

PASTA ENTRÉES

- *GREEK CHICKEN ORZO BAKE** **63.50**
Oregano and lemon marinated chicken breast, shredded and baked with orzo and peas, topped with garlic-herb Parmesan panko crumble.
6lbs; Serves 10-12.
- ORECCHIETTE WITH ITALIAN SAUSAGE & RAPINI** **58.50**
With white beans in a light tomato-Parmesan broth.
5lbs; Serves 8-10.
- RIGATONI WITH SHORT RIB RAGU** **123.10**
5lbs; Serves 8-10.

SEAFOOD ENTRÉES

- HONEY MUSTARD GLAZED SALMON GF** **146.25**
Oven-roasted and served over a bed of sweet and sour braised cabbage.
8-4oz filets; Serves 6-8.
- *PARMESAN CRUSTED JUMBO WHITEFISH** **138.85**
Set atop sautéed spinach and napped with a champagne tarragon cream sauce.
8-4oz filets; Serves 6-8.
- LEMON BROWN BUTTER SEARED SNAPPER** **112.85**
Set atop sautéed spinach and served with porcini mushroom barley risotto.
4-6oz filets; Serves 4.
- CRAB STUFFED SHRIMP *Min 1 dz.*** **75.85**
Butterflied colossal-sized shrimp stuffed with lump crabmeat, napped with lemon garlic butter.
6pc. 20% cooked.



Winter Holiday Entertaining

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

FIRST COURSE, SIDE DISHES, ACCOMPANIMENTS

SOUPS

Min 2 qts.

BUTTERNUT SQUASH SOUP GF 17.00/qt

TOMATO BISQUE v | GF 15.00/qt

***CREAM OF LENTIL SOUP** GF 15.00/qt

With spinach, lemon, and parsley.

PUMPKIN CHOWDER VGN | GF 15.00/qt

With corn and chipotle peppers.

PERUVIAN CHICKEN SOUP GF 15.00/qt

Shredded chicken, Aji chili peppers, onions, carrots, potatoes, rice, peas and cilantro.

SALADS

3lbs; Serves 8-12

CAESAR SALAD GF 41.85

Romaine lettuce, quartered eggs, grated Parmesan and Parmesan frico chips, accompanied by our famous housemade Caesar dressing.

AUTUMN SALAD VGN | GF 42.85

Fresh California field greens with teardrop tomato, English cucumber, red and yellow bell pepper, julienned beets and red onion, accompanied by our housemade Champagne-Dijon vinaigrette.

CRANBERRY, PECAN & FETA SALAD v | N | GF 42.85

Red leaf, romaine and radicchio lettuce, arugula, mushrooms, carrots, toasted pecans, sun dried cranberries and feta cheese accompanied by our pomegranate sherry vinaigrette.

***WINTER CHOPPED SALAD** VGN | GF 52.50

Radicchio, endive, iceberg & romaine lettuce, apple, celery, carrot, radish, mint and chive tossed in our housemade apple mustard vinaigrette.

***WINTER PANZANELLA SALAD** v 58.85

Crusty bread, Tuscan kale, shaved Brussels sprouts, fennel, radish, red onion, grape tomatoes and shaved manchego cheese, tossed in housemade red wine vinaigrette.

***BABY KALE NICOISE SALAD** v | GF 62.85

Baby kale and spinach, green beans, kalamata olives, new potatoes, hard boiled eggs, and tomato, topped with fried capers and tossed in chive vinaigrette.

HOLIDAY SALAD v | N | GF 69.85

Fresh mesclun greens, sun-dried cherries, toasted walnuts, pomegranates and crumbled blue cheese accompanied by our pomegranate-sherry vinaigrette.

CRANBERRY & PECAN BRUSSELS SPROUT SALAD v | N | GF 51.50

Tossed with lemon vinaigrette.



Winter Holiday Entertaining

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

FIRST COURSE, SIDE DISHES, ACCOMPANIMENTS

SALADS

ISRAELI VEGETABLE SALAD VGN | GF Min 2 pt. **8.50/pt**
Red and green peppers, cucumbers, tomatoes, red onions, parsley, lemon juice and olive oil.

ROASTED JALAPEÑO **14.85/lb**

QUINOA SALAD V | GF Min 2 lbs.
With toasted pepitas, red grapes, green onions, feta cheese and cilantro, tossed in a lime vinaigrette.

TORTELLINI PASTA SALAD V Min 3 lbs. **15.85/lb**

Tri-colored cheese tortellini, red and green bell peppers, scallions and Parmesan cheese tossed in a basil red wine vinaigrette.

ACCOMPANIMENTS

CRANBERRY SAUCE WITH APPLE BALLS VGN | GF **9.00/pt**

CRANBERRY ORANGE RELISH VGN | GF **11.00/pt**

TURKEY GRAVY **9.25/pt**

STUFFING

ROSEMARY HERB STUFFING Min 2 lbs. **12.00/lb**

SAUSAGE SAGE STUFFING Min 3 lbs. **11.00/lb**

***ROASTED POBLANO** Min 3 lbs. **14.50/lb**

CORNBREAD STUFFING
With toasted pumpkin seeds and cilantro.

GLUTEN FREE & VEGAN STUFFING VGN | GF **28.50**
2lbs; Serves 4-6.

VEGETABLES

CREAMED SPINACH V | GF Min 3 lbs. **17.50/lb**
With a hint of Pernod.

TRI-COLORED CARROTS V | GF Min 2 lbs. **22.85/lb**
Glazed with brown butter and honey.

GREEN BEANS ALMONDINE V | N | GF Min 3 lbs. **19.85/lb**

SAUTEED AUTUMN VEGETABLE MEDLEY V | GF Min 2 lbs. **12.00/lb**

Zucchini, carrot, beet, pearl onion, yellow squash and turnip.

GRILLED VEGETABLE MEDLEY VGN | GF Min 3 lbs. **19.25/lb**
With asparagus, mushroom, yellow squash and red pepper.

ROASTED BRUSSELS SPROUTS & CAULIFLOWER V Min 3 lbs. **16.25/lb**

Topped with panko bread crumbs and Parmesan cheese.

***WILD MUSHROOM SAUTÉE** V | GF Min 3 lbs. **23.50/lb**

Shiitake, cremini, button and oyster mushrooms with fresh herbs and garlic.

GREEN BEAN CASSEROLE V Min 3 lbs. **15.85/lb**

With fresh green beans, creamy mushroom sauce and fried Marlboro onions.

CORN CASSEROLE V | GF **34.85**
4lbs; Serves 12-16.

CARROT PUFF V *Our owner Lisa's favorite!* **34.85**

Our version of a carrot souffle.
4lbs; Serves 10-12.

***TRICOLOR CAULIFLOWER GRATIN** V **68.85**

With smoked gouda.
5lbs; Serves 16-20.



Winter Holiday Entertaining

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

FIRST COURSE, SIDE DISHES, ACCOMPANIMENTS

FRESHLY BAKED BREADS & MUFFINS

Butter not included.

CORN BREAD v	17.85/loaf
With dried cranberries and golden raisins. Serves 8-12.	
PUMPKIN BREAD v	14.50/loaf
Serves 8-12.	
ASSORTED DINNER ROLLS v	15.85/dz
Parker House style pull-apart rolls, pretzel sticks, ciabatta, and French onion rolls.	
VEGAN & GLUTEN-FREE DINNER ROLLS VGN GF	13.50/half dz
PARKER HOUSE-STYLE PULL-APART ROLLS v	11.00/dz
COMPOUND BUTTER v GF	6.50
*Garlic Herb Butter 4oz Honey Butter 4oz	

RICE & PASTA

LONG GRAIN AND WILD RICE PILAF GF	Min 3 lbs. 8.25/lb
With mushrooms and scallions.	
*SAFFRON BASMATI RICE PILAF VGN N GF	Min 3 lbs. 8.25/lb
With dried cranberries, toasted almonds, and dill.	
PENNE FRESCA v	Min 3 lbs 9.50/lb
Tossed with tomato basil sauce and baked with mozzarella and Parmesan cheese.	
RIGATONI A LA VODKA	Min 3 lbs. 16.50/lb
In our vodka tomato crème sauce.	
NANCY'S NOODLE KUGEL v	32.95
May be ordered with or without raisins. With cinnamon-cornflake topping. 4lbs; Serves 12-16.	
WHITE CHEDDAR MACARONI & CHEESE v	43.85
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.	



POTATOES

TRADITIONAL MASHED POTATOES v GF	Min 2 lbs. 8.00/lb
*CHIPOTLE MASHED SWEET POTATOES v GF	Min 3 lbs. 9.00/lb
CANDIED YAMS GF	Min 3 lbs. 11.00/lb
Topped with mini marshmallows.	
OVEN-ROASTED POTATOES v GF	Min 3 lbs. 9.25/lb
LATKES (POTATO PANCAKES) v	34.85
With sour cream and housemade apple sauce. 15 per pan. Approx. 2.5" in diameter.	
SCALLOPED POTATOES AU GRATIN v GF	36.50
4lbs; Serves 10-14.	
BABY NEW POTATOES	Min 1 dz any type. 28.50/dz
Stuffed with choice of mashed potato Roasted Garlic v GF Bacon, Scallion & Swiss GF	



Winter Holiday Entertaining

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HOUSEMADE DESSERTS



CROSTATAS & PIES

RUSTIC APPLE CROSTATA v	36.95
Serves 8-10.	
BUTTER TOFFEE APPLE PIE v N	42.50
Full Pie serves 8-12.	22.85
Half Pie serves 4-6.	
PECAN PIE v N	42.50
Full Pie serves 8-12.	22.85
Half Pie serves 4-6.	
PUMPKIN PIE v	34.50
Full Pie serves 8-12.	18.85
Half Pie serves 4-6.	
HOUSEMADE FRESH MAPLE WHIPPED CREAM v GF	17.85/qt

CAKES

FLOURLESS CHOCOLATE CAKE v GF	59.85
Serves 10-14.	
FRESH RASPBERRY SAUCE VGN GF	14.00
8 fl oz.	
SNOWFLAKE CAKE SQUARES v <i>Min 2 dz.</i>	15.00/dz
Classic white buttermilk layer cake with winter white frosting decorated with white chocolate and silver dragees.	
*BÛCHE DE NOËL v	64.85
Yellow cake with mocha buttercream and meringue mushrooms.	
Serves 10-12.	
*WHITE CHOCOLATE CRANBERRY CHEESECAKE v	74.85
With cranberry conserve, whipped cream, white chocolate shavings, and a gingerbread cookie crust.	
Serves 12-16.	
*MINIATURE RED VELVET BUNDT CAKES v	30.00/dz
Topped with cream cheese frosting and dark chocolate shavings.	
*MINIATURE CHOCOLATE PEPPERMINT BUNDT CAKES v	30.00/dz
Topped with fudge frosting and crushed peppermint.	
MINIATURE BOURBON BUTTER BUNDT CAKES v	30.00/dz



Winter Holiday Entertaining

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HOUSEMADE DESSERTS

HOLIDAY SPECIALTIES

MINI WHOOPIE PIE ASSORTMENT v *Min 2 dz.* **21.50/dz**
Chocolate whoopie pies with creme filling & red velvet whoopie pies with cream cheese filling.

OATMEAL CREME PIES VGN **30.00/dz**

HOLIDAY DECORATED CHEESECAKE "LOLLIPOPS" v **22.50/dz**

***HOLIDAY CROQUEBOUCHE** v **105.50**
Tower of white chocolate dipped custard filled cream puffs, with white chocolate drizzle and dragee garnish.
40 pieces.

***FANCY PASTRY ASSORTMENT** v | N *Min 2 dz.* **34.85/dz**
Chocolate striped eclairs, fresh fruit tarts, turtle cheesecake tarts, and caramel ganache tarts.

DESSERT BITE ASSORTMENT N *Min 3 dz.* **19.85/dz**
Housemade peanut butter cups and maple cluster candy bars, passion fruit and white mint gourmet marshmallows, peppermint patty and Oreo® rice krispy treats.

MINIATURE BREAD PUDDING MUFFINS v | N *Min 2 dz.* **24.00/dz**
Assortment including pecan pie and apple cinnamon.

HOLIDAY DECORATED MINIATURE CUPCAKES v **30.00/dz**
Chocolate cupcakes with vanilla crème filling and white buttercream frosting. Your choice of Thanksgiving, Hanukkah, Christmas or winter decoration.

***MINIATURE VEGAN CHOCOLATE CUPCAKES** VGN **30.00/dz**
With chocolate buttercream frosting.

***HOUSEMADE CHRISTMAS COOKIE ASSORTMENT** v | N *Min 2 dz.* **16.00/dz**
May include an assortment of candy canes, Christmas trees, lemon knots, peppermint patty cookies, chai spiced maple leaves, peppermint meringue stars, snowflakes, chocolate spritz sandwiches, stained glass pecan squares, raspberry thumbprints, Mexican tea cakes, gingerbread men, butter flowers, peanut butter drops, raspberry macaron sandwiches, colonial gingerbread, Mexican volcano cookies, linzer star sandwiches and chocolate shortbread sandwiches.

WINTER, CHRISTMAS OR HANUKKAH DECORATED CUT-OUT COOKIES v **31.85/dz**
2-3 in.

***HOLIDAY BAR ASSORTMENT** N *Min 2 dz.* **18.00/dz**
Pumpkin praline crumble, white chocolate cherry, caramel apple, cranberry crumb, s'mores, and carrot cheesecake bars.

GLUTEN-FREE DESSERT BARS v | N | GF **28.00/half dz**
Chef's choice.

VEGAN DESSERT BARS VGN | N | GF **39.85/half dz**
Raw, vegan, and gluten free. Chef's choice.

HOLIDAY FRENCH MACARON ASSORTMENT v | N *Min 2 dz* **26.50/dz**
Sugar cookie, chocolate dipped nutella, and cranberry conserve.

***WINTER DIPPED STRAWBERRY COLLECTION** v **39.00/dz**
Golden champagne, passion fruit, and salted caramel chocolate dipped strawberries.

CUT-OUT COOKIE DECORATING KIT v **30.00**
Seasonal shortbread cookies, assorted buttercream frosting colors, sprinkles and sugars.
1 dozen 2-3" cookies per kit.

FRESH SLICED FRUIT DISPLAY VGN | GF **54.85**
Small **4lbs; Serves 8-12.**
Medium **6lbs; Serves 15-19.** **78.85**

WINTER CITRUS FRUIT DISPLAY v | GF **58.50**
Sliced winter citrus fruits and chili lime jicama, garnished with pomegranate seeds and kiwi.
2.5lbs; Serves 8-12.



Winter Holiday Entertaining

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



BREAKFAST

ASSORTED MINIATURE MORNING SWEETS v | N *Min 2 dz.* **21.50/dz**

Assortment of today's freshly baked morning pastries that may include: cinnamon rolls, Danish, pecan rolls, coffee cakes, tea breads, blueberry crunch cake, muffins and chocolate chip honey slices.

MINIATURE BUTTER CROISSANTS v **32.50/dz**
With whipped butter, margarine and preserves.

* **MINIATURE PUMPKIN MUFFINS** VGN **15.00/dz**

* **FULL SIZED PLAIN BAGELS** v **34.00/dz**
With plain and chive cream cheese cups.

* **MINIATURE PLAIN BAGELS** v **29.50/dz**
With plain and chive cream cheese cups.

LOX & BAGELS **118.85**
Freshly baked "New York" plain bagels, New York's finest Nova lox, whipped plain cream cheese, sliced tomato and cucumber, and shaved Bermuda onion.
Serves 8-10.

MINIATURE PLAIN BAGEL HALVES
Chive cream cheese & smoked salmon **54.00/dz**
Plain cream cheese **28.00/dz**

APPLE CINNAMON FRENCH TOAST v **82.85**
Topped with sliced Granny Smith apples and cinnamon, accompanied by maple syrup.
5lbs; Serves 10-12.

* **PUMPKIN SPICE PANCAKE BREAD PUDDING** v
With toasted pepitas. **64.85**
4.5lb; **Serves 10-12.**
Individual Muffins **44.00/dz**

* **HEARTY FRITTATA** GF
Loaded with Canadian bacon, fresh spinach, onion, roasted red pepper, and baby Swiss, accompanied by our housemade chunky salsa.
12in; **Serves 10-14.** **67.85**
Individual Muffins **51.00/dz**

* **GRILLED VEGETABLE AND BABY SWISS FRITTATA** v | GF
Accompanied by smoked tomato salsa. **48.85**
12in; **Serves 10-14.**
Individual Muffins **42.00/dz**

* **GRILLED VEGETABLE "FRITTATA" MUFFINS** VGN | GF **57.00/dz**
Prepared with Just Egg® plant-based egg replacement. Accompanied by smoked tomato salsa.

* **CHICKEN SAUSAGE QUICHE**
With asparagus and smoked mozzarella. **58.50**
12in; **Serves 10-14.**
Individual *Minimum 8* **6.00/ea**

* **TOMATO BASIL QUICHE** v **36.50**
With whole milk mozzarella and red onion. **4.00/ea**
12in; **Serves 10-14.**
Individual *Minimum 8*

SAUSAGE, EGG AND CHEDDAR CHEESE STRATA **59.85**
6lbs; Serves 10-14.

YUKON POTATO HASH v | GF **27.85**
Smashed Yukon potatoes & onions. **4lbs; Serves 12-16.**

* **CRISPY HASH BROWN CAKE** v | GF *Min 2 dz.* **24.85/dz**

THICK CUT BACON GF *Min 2 dz.* **34.50/dz**

CHICKEN BREAKFAST SAUSAGE GF **22.50/dz**



Winter Holiday Entertaining

ORDERING GUIDELINES

This menu may be used for all catering orders throughout the Holiday Season. All orders are accompanied by heating and/ or serving instructions when appropriate. Regular delivery policies apply except for dates noted below. Due to the high volume of holiday orders we are unable to take special orders or prepare foods not listed on this menu on the below dates. Your choice of Visa, MasterCard, Discover, or American Express is required with all orders. All prices and menus subject to change without notice. For larger events, custom menus, and more formal celebrations ask your Event Coordinator about Full Service Catering.

PRESENTATION

Catering By Michaels beautifully arranges and decorates most food presentations on disposable trays. Disposable tongs, spoons, cake servers and any other serving pieces necessary to properly present your meal are available by request.

PLACING YOUR ORDER

Please place your order at least 5 days before the date of your function. Orders placed with less than 5 days notice will be accepted on a limited basis subject to availability and rush fees. Because of delivery schedules that fill quickly, we recommend that you place your order as early as possible to ensure your choice of delivery time.

PEAK DATE SURCHARGE

Are you planning your holiday event on December 4-20? We suggest you book prior to **November 17**. December 4-20 are considered peak dates and are subject to a peak surcharge.

DELIVERY DETAILS

All deliveries (except "hot food") have a **minimum 1 hour time frame**.

We recommend you schedule your delivery in a time frame at least 1/2 hour before you plan to serve. Please factor in the time it takes to access your building or facility (such as dock waiting time, security check-in, etc.) and the time it will take our on-site service representative to check-in your order.

There is a minimum order for delivery of \$350 food and beverage, before sales tax and delivery charge. Orders that will be delivered hot have a minimum of \$500 food and beverage. Our delivery charges are calculated by location. If you have requested service equipment such as chafing dishes, there will be an additional pick-up charge. Deliveries scheduled for a minimum 4 hour time frame will be charged a reduced delivery fee. If nobody is available to accept the delivery when we arrive there will be an additional delivery fee charged for each additional delivery attempt. Deliveries are available until 5:30pm on Weekdays, 5:00pm on Sunday, and until 6:00pm on Saturday with a standard delivery charge. Deliveries after those times will incur an additional \$45 per half-hour until 8:00pm. Please consult your catering event coordinator to schedule special deliveries between 8:00pm and 6:30am. As of 9/15/23 we are charging a \$6 fuel surcharge on all orders that will be removed if the cost of gas falls.

PICKUP ORDER DETAILS

Orders of any size may be picked up from our kitchen in Morton Grove, **Monday-Friday 8:30am-5:30pm** and **Saturday 9:00am-1:00pm**.

CHANGING ORDERS

If you need to increase, decrease, or cancel your order, please follow these guidelines:

Decreases to orders require **72-hours notice**.

Additions to orders require **72-hours notice**.

Additions made less than 72 hours in advance will be subject to menu minimums and rush fees.

We will always try to accommodate your last minute additions, however, due to purchasing and production schedules we may not always be able to accommodate you with less than 48 hours notice.

Cancellations to orders require 72-hours notice.

Orders cancelled with 72+ hours notice will have no additional charge. Orders cancelled with 24-72 hours notice will have a 50% charge, and orders cancelled with less than 24 hours notice will be charged the full amount.

HANUKKAH DEADLINES & IMPORTANT TIMES

Please see our Hanukkah menu or ask an Event Coordinator for deadlines and delivery details during Hanukkah. Hanukkah begins at sundown on Thursday, December 7 and continues until sundown on Friday, December 15.

CHRISTMAS DEADLINES & IMPORTANT TIMES

NEW! SEE OUR CHRISTMAS MENU FOR THE CURATED LIST OF ITEMS THAT WILL BE AVAILABLE FOR CHRISTMAS (STARTING DECEMBER 23).

Christmas Eve orders must be placed by **Saturday, December 16th at 11:00am**

Additions, changes or deletions must be made before **Saturday, December 16th at 1pm**

Catering By Michaels will close at **2:00pm Sunday, December 24th** and reopen at **9:00am on Tuesday, December 26th**.



Winter Holiday Entertaining

ORDERING GUIDELINES

CHRISTMAS DELIVERY DETAILS

Deliveries will take place on **Saturday, December 24th**, between **9:00am** until **3:00pm**

There is a Minimum Order for Delivery of \$425 before tax and delivery.

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.

CHRISTMAS 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.

All pickups will take place on **Sunday, December 24th** at the following locations:

9am-2pm @ **Catering by Michaels** (6203 Park Ave., Morton Grove)

9am-2pm @ **Highland Park** (1201 Park Ave W/Highland Park Country Club)

9am-2pm @ **Lincolnshire** (1501 N Milwaukee Ave/Loft21)

9am-11am @ **Lincoln Park** (2430 N Cannon Dr./Peggy Notebaert Nature Museum)

11:30am-2pm @ **Gold Coast** (60 W Walton St./Newberry Library)

11:30am-2pm @ **Westmont** (700 Blackhawk Dr./Ty Warner Park)

NEW YEARS DEADLINES & IMPORTANT TIMES

New Years orders must be placed by **Tuesday, December 26th at 2:00pm**

Additions, changes or deletions must be made before **Tuesday, December 26th at 5:00pm**

Catering By Michaels will close at **4:00pm Sunday, December 31st, 2023** and reopen **Monday, January 8th, 2024**.

NEW YEARS DELIVERY DETAILS

New Years Eve Deliveries will take place on **Sunday, December 31st, between 9:00am until 4:00pm**

There is a Minimum Order for Delivery of \$275 before tax and delivery.

Catering by Michaels will not be open for delivery or pickup on New Years Day.

Delivery is additional, based on location, and will take place within a minimum 2 hour time frame subject to availability. 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.

NEW YEARS 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.

New Years Eve pickups will take place on **Sunday, December 31st** at the following locations:

10am-4pm @ **Catering by Michaels** (6203 Park Ave., Morton Grove)

12pm-3pm @ **Highland Park** (1201 Park Ave W/Highland Park Country Club)

Catering by Michaels will be closed for winter break Monday, January 1 – Sunday, January 7.

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.

