



Spring



2026

SPRINGTIME SALAD

Spring

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

BREAKFAST

FROM OUR BREAKFAST PASTRY KITCHEN	
ASSORTED MINIATURE MORNING SWEETS V N Minimum 10 pp.	4.00/pp
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.	
2 pieces per person.	
*GLAZED CARROT PINEAPPLE LOAF V	22.50
Sliced.	
Serves 10-12.	
*HOT CROSS BUNS V	30.00
With golden raisins and currants.	
12 per pan.	
EVERYTHING BAGEL PULL APART BUNS	56.50
Served with smoked salmon schmear.	
9" round; Serves 12-15.	

SMOKED SALMON CARPACCIO	139.85
Garnished with cucumber ribbons, pickled red onion, black tobiko, capers, and lemon. Served with deviled egg cream and bagel chips.	
1.5lbs; Serves 8-10.	
*TROPICAL YOGURT PARFAIT V GF Minimum 6.	6.85
Passion fruit yogurt with dried pineapple, banana chips, strawberry chocolate curls, and toasted coconut. Served in a disposable cup.	
FRENCH TOAST KEBOBS V	58.00/dz
Glazed with a caramel Grand Marnier sauce and skewered with fresh grilled pineapple and a fresh strawberry.	
CHOCOLATE CHIP PANCAKES V	33.85
Accompanied by powdered sugar, whipped butter, and maple syrup.	
15 per pan.	
PANCAKE BREAD PUDDING V	54.50
Drizzled with melted cinnamon sugar butter and creme Anglaise.	
4.5lbs; Serves 10-12.	
SPINACH BOREKAS V Minimum 6 pcs.	4.85/ea
Puff pastry turnover filled with ricotta cheese and spinach.	
*INDIVIDUAL ASPARAGUS	
GOAT CHEESE QUICHE V GF Minimum 8 pcs.	4.85/ea
Parmesan quinoa crust.	
MEDITERRANEAN FRITTATA V GF	54.00
Spinach, tomato, and feta baked omelet, accompanied by smoked tomato salsa.	
Serves 10-12.	
*SPRING VEGETABLE STRATA V	58.00
With asparagus, artichoke hearts, Swiss chard, peas, melted leeks, red bell pepper, tomato, and fresh herbs.	
4lbs; Serves 10-12.	

CHORIZO & CHILI POTATO HASH GF **77.25**

With Monterey Jack cheese and cilantro.

4lbs; Serves 12-16.

THICK CUT BACON GF **30.00/dz**

CARAMELIZED THICK CUT BACON GF **33.00/dz**

Prepared with brown sugar and cayenne pepper.

FRESH SLICED FRUIT VGN | GF

4lbs; Serves 8-12. **58.85**

6lbs; Serves 15-20. **81.50**



SMOKED SALMON CARPACCIO



HOT CROSS BUNS

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APPETIZERS



SMOKED SALMON DEVILED EGGS

TRADITIONAL DEVILED EGGS V | GF

18.00/dz

SMOKED SALMON DEVILED EGGS

28.00/dz

Garnished with black tobiko.

CUBED CHEESE DISPLAY V | GF

67.50

A selection of domestic dill Havarti, cheddar, smoked Gouda, and baby Swiss with dried fruit.

2lbs; Serves 10-20.

GOURET 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 ANTIPASTO DISPLAY N

218.85

Sliced lomo, chorizo, and serrano ham, manchego sheep's milk cheese, Garrotxa goat's milk cheese, roasted red peppers, Spanish olive and artichoke mix, Marcona almonds, saffron aioli, wild mushroom dip, quince paste, sliced stirato, and ciabatta bread.

2.5lbs; Serves 10-25.

HOUSEMADE IDAHO DILLY RANCH

18.85/lb

POTATO CHIPS V | GF

Serves 8-12.

PETITE PUPS EN CROÛTE

18.00/dz

Minimum 2 dz. Served with yellow mustard.

ARTICHOKE PARMESAN PUFFS

18.00/dz

GREEN PEA ARANCINI V

24.00/dz

Minimum 2 dz. Filled with fontina and served with lemon aioli.

BACON WRAPPED DATES GF

28.00/dz

Includes toothpicks.

*CRAB STUFFED MUSHROOM CAPS

28.00/dz

Minimum 2 dz. With Béchamel and Parmesan.

GRILLED BABY LAMB CHOPS N | GF

63.85/dz

With spinach basil pesto.

HOUSEMADE SOUPS

COCONUT LEMONGRASS SOUP VGN | GF

19.50/qt

SPRING PEA SOUP GF

22.50/qt

HUNGARIAN MUSHROOM SOUP V | GF

28.50/qt

Served with sour cream.

PERUVIAN CHICKEN SOUP GF

15.50/qt

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



HUNGARIAN MUSHROOM SOUP

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SIDE DISHES

CAESAR SALAD GF

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

3lbs; Serves 8-12.

BEET SALAD WITH GOAT CHEESE AND PISTACHIOS V | N | GF

Tossed in a pomegranate sherry vinaigrette, set on a bed of arugula and Tuscan kale, topped with crumbled goat cheese and toasted pistachios.

3lbs; Serves 8-12.

SPRINGTIME SALAD V | N | GF

Mesclun greens, romaine lettuce, spinach, celery, scallions, mandarin oranges, strawberries, and glazed sliced almonds in our housemade strawberry vinaigrette.

3lbs; Serves 8-12.

*GREEN MACHINE SALAD VGN | GF

Baby kale and spinach, asparagus, sugar snap peas, edamame, English peas, Brussels sprouts, and pickled red onion, tossed in lemon herb Dijon vinaigrette.

3lbs; Serves 8-12.

BABY KALE SALAD WITH SHAVED SPRING VEGETABLES V | GF

Baby kale, feta cheese crumbles, Kalamata olives, and golden raisins, tossed with shaved watermelon radish, pickled red onion, and fresh fennel in our creamy Green Goddess dressing.

3lbs; Serves 8-12.

CRANBERRY PECAN ISRAELI COUSCOUS SALAD VGN | N Minimum 2 lb.

Israeli couscous, dried cranberries, toasted pecans, and scallions, tossed with orange tarragon vinaigrette.

TORTELLINI ANTIPASTO SALAD Minimum 2 lb.

Salami, sopressata, mozzarella, provolone, tomato, cucumber, Kalamata olives, red onion, artichoke, red pepper, and scallions, tossed in Italian dressing.

*PESTO ORECCHIETTE PASTA SALAD VGN Minimum 2 lb.

With cherry tomatoes, shaved fennel, Tuscan kale, and plant-based Parmesan cheese.

*BUTTER BEAN LENTIL SALAD VGN | GF Minimum 2 lb.

Green lentils, butter beans, black beans, red and green bell pepper, carrot, roasted corn, red onion, jalapeño, and fresh herbs tossed in an orange vinaigrette.

ROASTED CARROT SALAD VGN | GF Minimum 2 lb.

With sumac, cumin, fresh herbs, and lemon.

SHAVED BROCCOLI SALAD V | N | GF Minimum 2 lb.

With dried cranberries, red onion, and sliced toasted almonds, tossed in our housemade buttermilk ranch dressing.

HORSERADISH & DILL

POTATO SALAD V | GF Minimum 2 lb.

Shredded carrot, red onion, and fresh dill, in a creamy horseradish dressing.

42.50

ADD TO ANY SALAD

GRILLED CHICKEN BREAST GF

18.85/lb

Herb marinated and julienned. Served chilled.

*GRILLED SHRIMP (21/25) GF

48.85/lb

Italian marinated and served chilled.

MEDIUM RARE BEEF SIRLOIN GF

55.85/lb

Cooked sous vide and julienned. Served chilled.



GREEN MACHINE SALAD

ASPARAGUS V Minimum 2 lb.

19.85/lb

Lightly seasoned and steamed, topped with panko crumble.

SPRING VEGETABLE MEDLEY V | GF Minimum 3 lb.

12.85/lb

Steamed and seasoned baby carrots, yellow squash, and snow peas.

*CARAMELIZED HEIRLOOM

19.85/lb

CARROTS V | GF Minimum 3 lb.

39.85

With brown butter honey glaze.

4lbs; Serves 12-16.

TRADITIONAL MASHED POTATOES V | GF Minimum 3 lb.

8.85/lb

DAUPHINOISE POTATOES V | GF

39.85

Creamy garlic scalloped potatoes, topped with Gruyere cheese and lightly browned.

4lbs; Serves 12-16.

CAULIFLOWER & CHAMPAGNE

59.85

GRUYERE GRATIN

4lbs; Serves 12-16.

FRENCH ONION ORECCHIETTE

49.85

Topped with panko bread crumbs & Gruyere cheese, baked until golden brown.

5lbs; Serves 8-10.

MANCHEGO MACARONI & CHEESE V

49.85

Cavatappi noodles tossed with manchego cheese sauce, topped with panko bread crumbs and Parmesan cheese and baked until golden brown.

5lbs; Serves 8-10.

HEARTH BAKED BREAD DISPLAY V

25.00

An assortment of crusty and soft baked breads.

Serves 10-14.

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ENTREES



VEGETABLE EN CROÛTE

MOM'S SLICED BRISKET Minimum 3 lb.

With mushrooms, onions, and natural gravy.

WHOLE BEEF TENDERLOIN GF Minimum 3 lb.

Herb & garlic marinated and grilled (20% Cooked).

BORDELAISE SAUCE GF

8floz.

*HORSERADISH CHIVE CREAM GF

8floz.

APPLE CIDER GLAZED SPIRAL SLICED HAM

49.85/lb

89.50/lb

13.85

10.85

198.85

198.85

68.95

68.95

118.75

12.40z

95.85

6-6oz

WHOLE HOUSE-ROASTED CHICKEN GF

59.85
2 Chickens (16pc); Serves 5-7 as the only entree and 8-12 when served as one of two entrees.

SEAFOOD WELLINGTON

Atlantic salmon filet topped with crab and shrimp filling, encased in phyllo, and served with tarragon-chive sauce.

To be served hot. **12-3.5oz** servings.

TUSCAN BUTTER SALMON GF

124.85

Pan roasted and served with a grape tomato cream sauce with fresh herbs and spinach.

6-5oz filets; Serves 4-6.

139.85

FRENCH STYLE CRAB CAKES

95.85

Served with gremolata fingerling potatoes and tarragon chive sauce.

6-2.75oz cakes and 1lb potatoes; Serves 4.

VEGETABLE EN CROÛTE V

74.85

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 pieces; Serves 6.



WHOLE BEEF TENDERLOIN

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ÉCLAIR ASSORTMENT

***CHERRY & RASPBERRY CROSTATA V**

Free form flaky pastry with sour cherry and raspberry filling.
Serves 8-10.

29.85

BANANA CREME CARAMEL TART V

Serves 10-14.

34.85

LEMON MERINGUE TART V

Serves 10-14.

39.85

CARROT BUNDT CAKE V | N

With cream cheese frosting and toasted butter pecans.
Serves 10-14.

45.85

ALMOND POPPY SEED BUNDT CAKE V | N

Topped with vanilla glaze.
Serves 10-14.

45.85

MINIATURE LEMON BLUEBERRY BUNDT CAKES V

30.00/dz

MACAROON CLOUD PIE V | GF

Lemon and raspberry mousse, fresh berries, and a coconut macaroon crust.
Serves 8-10.

57.25

***PISTACHIO TIRAMISU V | N**

Served family style, our pistachio version of the classic.
4lbs; Serves 12-16.

76.50

***SPRING FRENCH**

MACARON ASSORTMENT V | N | GF Minimum 2 dz.

Strawberry cheesecake, toasted coconut, blueberry lavender.

24.00/dz

RAINBOW SHERBET DIPPED

36.00/dz

STRAWBERRIES V | GF

Raspberry, orange, and lime flavored chocolate dipped strawberries.

FANCY PASTRY ASSORTMENT V | N Minimum 2 dz.

28.85/dz

French silk éclairs, fresh fruit tarts, raspberry almond tarts, and carrot cake squares.

ÉCLAIR ASSORTMENT Minimum 2 dz.

34.85/dz

Strawberry matcha, French silk, and blackberry.

FERRERO ROCHER® BROWNIES V | N Minimum 2 dz.

34.95/dz

Fudge frosting and roasted hazelnut garnish.

CHEESECAKE LOLLIPOPS V

24.85/dz

SEASONAL DECORATED CUT-OUT COOKIES V

34.85/dz

2-3" cookies.

SEASONAL "CUT-OUT" COOKIE DECORATING KIT V 32.00

Seasonal shortbread cookies, assorted buttercream frosting colors, sprinkles, and sugars.
1 dozen 2-3" cookies per kit.

EASTER BUNNY & CARROT CUPCAKES

36.00/dz

Full-sized buttercream filled chocolate and vanilla cupcakes with bunny and carrot decor.

EASTER EGGS AND BABY CHICKS V

28.00/dz

Easter egg decorated edible chocolate chip cookie dough and baby chick decorated yellow cake balls.

PINK CIRCUS SNACK MIX Minimum 1 lb.

18.00/half lb

Frosted animal crackers, Crunch Berries, pretzels, miniature marshmallows, Chex cereal, strawberry pearls, and sprinkles.



MACAROON CLOUD PIE

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ORDERING GUIDELINES

This menu may be used for catering orders 3/23/26 – 5/17/26. Regular delivery policies apply except for during Passover and Easter. 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.

HOW TO ORDER

Online - WWW.CATERINGBYMICHAELS.COM/ORDERCATERING

Email - EVENTS@CATERINGBYMICHAELS.COM

Call or Text - (847) 966-6555

PRESENTATION

Catering by Michaels beautifully arranges and decorates most food presentations on Terra disposable trays. Items meant to be eaten hot may be packaged in disposable foil or reusable Pyrex containers. An additional pickup fee will apply for us to come back for reusable Containers. Our new premium Verdeau display platters and bowls are available upon request and priced based on the size of your order.

Packaging and presentation will be all disposable on select holiday dates. Disposable tongs, spoons, cake servers, and any other serving pieces necessary to properly present your meal are available by request. Food delivered cold, that is intended to be consumed hot, is sent partially cooked or undercooked to ensure the best quality post heating. Heating instructions and food safety requirements are provided with all orders.

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. Minimum order for cold delivery is \$350 food & beverage. Minimum order for hot delivery is \$500 food & beverage. All orders are subject to sales tax and delivery charge.

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.

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.

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.

PICKUP ORDER DETAILS

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

Events with service staff that are cancelled less than 8 days before the event date will be charged the full amount for catering and staff.



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ORDERING GUIDELINES

PESACH DEADLINES & IMPORTANT TIMES

Please see our Passover menu or ask an Event Coordinator for deadlines and delivery details during Pesach. Passover begins at sundown on Wednesday, April 1 and continues until sundown on Thursday, April 9.

EASTER DEADLINES & IMPORTANT TIMES

Orders for 4/4 and 4/5 will be subject to the policies, menus, and procedures for Easter.

Easter orders must be placed by **Monday, March 30th at 10:00am**.

Additions, changes or deletions must be made before **Monday, March 30th at 1:00pm**.

EASTER DELIVERY DETAILS

Deliveries will take place on **Saturday, April 4th**, in any 2 hour window between **12:00pm-4:00pm**

Deliveries will take place on **Sunday, April 5th**, in any 2 hour window between **6:00am-12:00pm**

There is a Minimum Order for Delivery of \$300 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 12:00pm and you will be charged an additional delivery fee.

EASTER 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.

SATURDAY 4/4	SUNDAY 4/5
<ul style="list-style-type: none">11am-2pm in Morton Grove (6203 Park Ave/Catering by Michaels kitchen)11am-2pm in Highland Park (1201 Park Ave W/The Moraine)11am-2pm in Buffalo Grove (1180 W Lake Cook Rd./Chase Plaza)11am-2pm in Lincoln Park (2430 N Cannon Dr./Peggy Notebaert Nature Museum)	<ul style="list-style-type: none">7am-11am in Morton Grove (6203 Park Ave/Catering by Michaels kitchen)7am-11am in Buffalo Grove (1180 W Lake Cook Rd./Chase Plaza)

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.



LCA LEADING CATERERS
OF AMERICA

WOMEN OWNED
CERTIFIED BY | WOMEN'S BUSINESS ENTERPRISE NATIONAL COUNCIL

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.

