



Summer

2023

Summer

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

BEVERAGES

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.

CANS & BOTTLES

12 OZ CANS	1.60/ea
Coke®, Diet Coke®, Sprite®, or assorted sparkling water.	
2 LITER BOTTLES	4.25/ea
Coke®, Diet Coke®, or Sprite®.	
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 juice, grapefruit juice, apple juice, and cranberry juice.	

COFFEE & TEA

Unless ordered in disposable containers, coffee 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.

HOT COFFEE	17.25/gal
Seattle's Best® regular coffee or decaffeinated coffee, cream, and assorted sweeteners.	
ICED COFFEE	19.85/gal
Seattle's Best® regular coffee or decaffeinated coffee, cream, and assorted sweeteners.	
BREWED ICED TEA	19.85/gal
With assorted sweeteners, lemon wedges, and stirrers.	

SUMMER FAVORITES

FRESH SQUEEZED LEMONADE	19.85/gal
Traditional	
Blackberry	
Pineapple Mint	
Make it a cocktail! We recommend Tito's Vodka.	
FRESH SQUEEZED ORANGE JUICE	29.70/gal
ARNOLD PALMER	19.85/gal
Freshly squeezed lemonade and brewed iced tea.	
*CUCUMBER GINGER AGUA FRESCA	48.00/gal
Make it a cocktail! We recommend Espolon Tequila.	
STRAWBERRY MINT AGUA FRESCA	42.00/gal
With fresh strawberries and mint leaves.	
Make it a cocktail! We recommend Bacardi Superior Light Rum.	

1L SANGRIA BOTTLE	36.50/btl
Choice of red or white, accompanied by fresh cut fruit.	
PINEAPPLE AZALEA MARGARITA	62.85/qt
Patron Orange, pineapple juice, lime juice, and grenadine.	
Makes 3-4 drinks.	
COCONUT KEY LIME PUNCH	59.85/qt
Coconut rum, vodka, key lime juice, pineapple juice, and cream of coconut.	
Makes 3-4 drinks.	
WINE	
Bogle Rosé	21.00/btl
La Marca Prosecco	21.00/btl
Hess Chardonnay	21.00/btl
Los Vascos Cabernet Sauvignon	21.00/btl

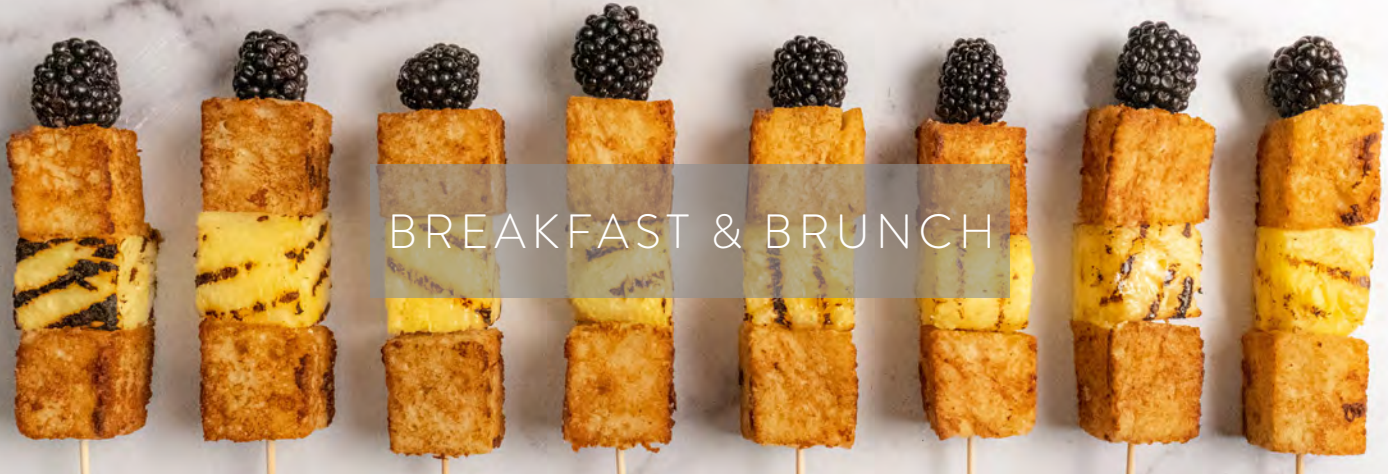


Ask your event coordinator about our full selection of spirits, beer, wine, and our bartending services!



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BREAKFAST & BRUNCH

ASSORTED MINIATURE

MORNING SWEETS V | N *Minimum 2dz.*

Chef's choice 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.

19.00/dz

MINIATURE BUTTER CROISSANTS V

With whipped butter, margarine, and preserves.

29.50/dz

*FULL SIZED PLAIN BAGELS V

With plain and chive cream cheese cups.

33.00/dz

*MINIATURE PLAIN BAGELS V

With plain and chive cream cheese cups.

29.00/dz

BLUEBERRY BUTTERMILK TEA BREAD V

22.50

NOVA LOX DISPLAY *Minimum 10. Order in increments of 5.*

22.50/pp

- New York's finest Nova lox.
- Whipped plain and chive cream cheese.
- Sliced muenster, cheddar and swiss cheese.
- Sliced tomato, shaved bermuda onion, seedless cucumber, black olives, and capers.
- Freshly baked "New York" bagels.

MINIATURE PLAIN BAGEL HALVES

Chive cream cheese, smoked salmon, & herb garnish 48.50/dz

Plain cream cheese & herb garnish 26.85/dz

TRADITIONAL CREAMY WHITE

19.50/lb

ALBACORE TUNA SALAD GF *Minimum 2lbs.*

Albacore tuna with celery, onion and hard boiled egg.

FINE HERB CHICKEN SALAD GF *Minimum 2lbs.*

19.50/lb

PANCAKE BREAD PUDDING V

63.85

Drizzled with melted cinnamon sugar butter and creme Anglaise.

4.5lbs; Serves 8-10.

*BLUEBERRY PECAN FRENCH TOAST V | N

105.50

French toast casserole with blueberries and pecans, accompanied by blueberry syrup.

5lbs; Serves 8-10.

FRENCH TOAST KEBOBS V

49.25/dz

Skewered with fresh grilled pineapple and a fresh blackberry. Served with maple coffee glaze.

THICK CUT BACON GF

31.00/dz

CHICKEN BREAKFAST SAUSAGE GF

18.00/dz

CRISPY HASH BROWN CAKES V | GF *Minimum 2 dz*

27.00/dz

YUKON POTATO HASH V | GF *Minimum 2lbs.*

6.00/lb

Smashed Yukon potatoes & onions.

FRESH TOMATO, BASIL AND SMOKED

MOZZARELLA FRITTATA V | GF

Accompanied by our homemade chunky salsa.

12in; Serves 10-14.

Individual Muffins

51.85

41.00/dz

*CHICKEN SAUSAGE FRITTATA GF

With caramelized onion and asiago, accompanied by smoked tomato salsa.

12in; Serves 10-14.

Individual Muffins

68.50

56.50/dz

*GRILLED VEGETABLE "FRITTATA" MUFFINS VGN | GF

56.50/dz

Prepared with Just Egg® plant-based egg replacement.

Accompanied by smoked tomato salsa.

QUICHE LORRAINE

With applewood smoked bacon and onion.

12in; Serves 10-14.

*Individual *Minimum 8*

62.65

4.00/ea

BROCCOLI AND CHEDDAR QUICHE V

12in; Serves 10-14.

*Individual *Minimum 8*

34.50

3.25/ea



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FRESH VEGETABLE CRUDITE V

With spinach scallion dip.

3lbs; Serves 10-20.

SLICED DOMESTIC CHEESE DISPLAY V | N

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

2lbs; Serves 10-20.

SUMMER GRILLED & CHILLED MARINATED VEGETABLES VGN | GF

Fingerling potatoes, baby carrots, cherry tomatoes, green beans, yellow bell peppers, shiitake mushrooms, yellow squash, and broccolini, served with avocado-tomatillo dipping sauce.

3lbs; Serves 10-20.

SUMMER SHRIMP SAMPLER

Trio of jumbo Thai coconut poached, traditional poached, and Korean-spiced grilled shrimp, displayed and served with cocktail sauce, sesame aioli, and lemon wedges.

54pc.

MARKET CHARCUTERIE & CHEESE DISPLAY N

Assortment of cheese and cured meat to include thinly sliced prosciutto, serrano, soppressata, and mild chorizo, salami whips, dill havarti, Saint-Andre triple cream, and pistachio crusted goat cheese, displayed with pickled baby peppers, fresh and grilled seasonal produce, marcona almonds, and mixed berry compote. Accompanied by freshly baked bread and assorted crackers and crisps.

Serves 15-20

SURF & TURF DISPLAY

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.

*SUMMER ROLL ASSORTMENT N Minimum 4dz.

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

53.25

89.85

85.85

249.85

189.50

294.50

20.00/dz

SMOKED PAPRIKA FLANK STEAK DISPLAY

Medium rare char-grilled thinly sliced flank steak, accompanied by strawberry-mango-jalapeno relish, grilled cebollitas, cherry tomatoes, zucchini and tinkerbell peppers. Served with freshly baked rolls.

Item is fully cooked and served room temperature.

3lbs; Serves 15-20 as an appetizer, 8-10 as an entree.

237.25

SLICED BEEF TENDERLOIN DISPLAY

Medium rare char-grilled thinly sliced beef tenderloin, accompanied by horseradish-chive sauce, bearnaise mayonnaise, miniature sliced brioche, and French onion rolls.

Item is fully cooked and served room temperature.

3lbs; Serves 15-20 as an appetizer, 8-10 as an entree.

308.85

*SUMMER TEA SANDWICH DISPLAY

Fine herb chicken salad tea sandwich on wheat bread with fresh chervil garni; smoked salmon tea sandwich with cucumber and dill cream cheese on rye; grilled zucchini, yellow squash, and red pepper tea sandwich with hummus on dark rye.

36 sandwiches.

95.50



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DIPS & DISPLAYS

MIX 'N MATCH MAKI Minimum 2dz each type.

Served with soy sauce, wasabi dipping sauce, and pickled ginger.

- California Maki Roll** **19.85/dz**
Imitation crab, avocado, orange tobiko and cucumber.
- Spicy Tuna Maki Roll** **32.85/dz**
Ahi tuna, cucumber, Japanese mayonnaise and orange tobiko.
- *Tempura Shrimp Maki Roll** **20.85/dz**
Tempura shrimp, Haas avocado, green onions and cucumber.
- *Korean Salmon Maki Roll** **27.85/dz**
Fresh Atlantic salmon, roasted red peppers and green onions.
- Grilled Portobello Maki Roll V | N** **19.85/dz**
Portobello mushroom, roasted red pepper, asparagus, carrot, avocado, sesame seeds and roasted red pepper sauce.

- *SUMMER SKEWER DISPLAY (A) GF** Minimum 4dz **36.50/dz**
Grilled adobo chipotle beef sirloin skewers with red pepper and pearl onion, cilantro lime marinated grilled shrimp skewers, and cilantro lime marinated Brussels sprout skewers. Served with habanero chimichurri dipping sauce.
Served at room temperature.

- *SUMMER SKEWER DISPLAY (B)** Minimum 4dz **36.50/dz**
Lemon thyme chicken skewers with sesame seeds, Greek lamb skewers, and Moroccan spiced salmon satay skewers. Served with lemon aioli dipping sauce.
Served at room temperature.

- SESAME ENCRUSTED CHICKEN SATAY N** Minimum 2dz. **21.60/dz**
Served with Thai peanut sauce.

- SALATA CAPRESE SKEWERS V | GF** Minimum 2dz. **21.60/dz**
Cherry tomato, fresh basil, and fresh mozzarella ovalini, napped with fresh herbs and balsamic reduction.

- *WATERMELON & FETA SKEWERS V | GF** Minimum 2dz. **21.60/dz**
Drizzled with honey mint vinaigrette.

- HOT CHIPOTLE CORN DIP V | GF** **38.50**
Prepared with cheddar and Monterey Jack cheese, corn, chipotle peppers in adobo, and roasted green peppers, topped with diced tomato, cilantro and scallions. Served with housemade lime corn tortilla chips.
Serves 8-12.

- *HOT VEGAN ARTICHOKE SPINACH DIP VGN** **38.50**
With herbed toasted pita triangles.
Serves 8-12.

HOUSEMADE SNACK MIXES Minimum 1lb.

- Serbando's Nut Mix V | N | GF** **19.50/half pound**
Lime & garlic roasted mixed nuts and homemade lime tortilla chips.
- *Lemon Meringue Snack Mix V** **16.50/half pound**
Lemon shortbread, meringue drops, lemon glazed Chex®, pretzels, white chocolate, and lemon candies.
- *Elote Spiced Corn Nut Mix V** **13.50/half pound**
Housemade mixture of crunchy corn nuts tossed with elote spices and parmesan cheese.

MIX 'N MATCH DIPS & CHIPS

One pint of dip and one pound of chips serves 8-12

DIPS

- Pimento Cheese V | GF** **18.00/pt**
- Roasted Garlic Hummus VGN | GF** **8.50/pt**
- French Onion** **10.00/pt**
- Homemade Salsa VGN | GF** **8.50/pt**
- *Pineapple Salsa VGN | GF** **13.00/pt**
- Guacamole V | GF** **18.00/pt**

HOUSEMADE CHIPS

- Lime Corn Tortilla Chips VGN | GF** **21.50/lb**
- Idaho Potato Chips VGN | GF** **29.50/lb**
- *Sweet Potato Chips VGN | GF** **28.50/lb**
- Herbed Toasted Pita Chips VGN Approx. 75pc.** **10.50**



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TRADITIONAL DEVILED EGGS V | GF

18.00/dz

PETITE PUPS EN CROUTE

(PIGS IN A BLANKET) *Minimum 2dz.*
Served with yellow mustard.

16.00/dz

CHILE RELLENO QUINOA BITES V | GF *Minimum 2dz.*
Served with homemade salsa.

16.00/dz

BRIE AND MANGO QUESADILLAS V *Minimum 2dz.*
Served with homemade salsa.

16.00/dz

PULLED BBQ CHICKEN QUESADILLAS *Minimum 2dz.*
Zesty BBQ chicken, caramelized red onion, and Monterey and jalapeño jack cheeses. Served with homemade salsa.

16.00/dz

ARTICHOKE PARMESAN PUFFS *Minimum 2dz.*

18.00/dz

VEGAN "CRAB" CAKES VGN | GF *Minimum 2dz.*
Served with vegan tartar sauce.

18.00/dz

BRIE CHEESE AND RASPBERRY PRESERVES
BEGGAR'S PURSE V *Minimum 2dz.*

18.00/dz

BARBECUE BRISKET BEGGAR'S PURSE *Minimum 2dz.*

23.50/dz

CHARRED CORN-PEPPER WONTONS V *Minimum 2dz.*
Served with sweet & sour dipping sauce.

23.50/dz

***EDAMAME POT STICKERS V**
Served with garlic soy dipping sauce.

23.50/dz

***VEGETABLE POT STICKERS VGN**
Served with garlic soy dipping sauce.

23.50/dz

CHICKEN POT STICKERS *Minimum 2dz.*
Served with garlic soy dipping sauce.

24.50/dz

TINGA DE POLLO EMPANADAS *Minimum 2dz.*
Served avocado tomatillo salsa.

23.50/dz

CUBAN PORK EGG ROLLS *Minimum 2dz.*
With braised pork, ham, Swiss cheese, and pickles.
Served with Dijon mustard dipping sauce.

23.50/dz

FIRECRACKER SHRIMP *Minimum 2dz.*
Served with sweet & spicy dipping sauce.

32.50/dz

SWEET & SOUR MEATBALLS

36.75

Includes toothpicks.
50pc.



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Minimum 2 dozen of each type.
See our Express Menu for box lunch options.

GRILLED VEGETABLE VGN 55.00/dz
With roasted red pepper hummus on freshly baked bread.

***VEGAN "EGG" SALAD** VGN 50.00/dz
With marinated kale on freshly baked bread.

***CAPRESE** V | N 72.00/dz
With sliced Roma tomatoes, fresh mozzarella, pesto and fresh basil, drizzled with a balsamic vinaigrette on freshly baked bread.

FINE HERB CHICKEN SALAD 55.00/dz
With romaine lettuce on freshly baked bread.

TRADITIONAL WHITE ALBACORE TUNA SALAD 55.00/dz
With sliced tomato on freshly baked bread.

HAM 'N CHEDDAR 64.00/dz
With honey Dijon mustard sauce and romaine lettuce on freshly baked bread.

PESTO TURKEY BREAST 76.00/dz
With smashed sweet peas, pickled red onion and fennel, and dill havarti, served on freshly baked bread.

CHIPOTLE CHICKEN 76.00/dz
Grilled chipotle chicken, sweet roasted poblano peppers, pepper jack cheese, romaine lettuce, and chipotle mayonnaise on freshly baked bread.

VIETNAMESE PORK BAHN MI N 76.00/dz
Grilled & marinated pork, carrots, red onion, cucumber, radish, jalapeño, cilantro, and peanuts with spicy peanut aioli, served on freshly baked bread.

***BEEF TENDERLOIN** 110.00/dz
Cooked medium rare, with sliced tomato and horseradish chive sauce on freshly baked bread.

SIRLOIN & SLAW 82.00/dz
Marinated sirloin, wasabi mayonnaise, sesame slaw and red cabbage on freshly baked bread.



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ENTRÉES

MINI TCHOUPITOULAS-STYLE

PULLED BBQ SLIDERS *Minimum 8*

Accompanied by pretzel rolls. **4oz per person.**

Pork	8.00/pp
Chicken	9.00/pp
Jackfruit v	13.50/pp
Brisket	14.00/pp

***TACO BAR 127.25**
Choice of chicken tinga, seasoned ground beef, or spicy roasted cauliflower, served with flour tortillas, shredded lettuce, tomato, onion, cilantro, queso fresco, homemade salsa, guacamole, and Mexican crema. Accompanied by Mexican rice and refried beans.
Serves 10-12.

***SZECHWAN CHICKEN LETTUCE WRAPS 163.50**
Ginger, garlic, and soy marinated and wok seared chicken breast, served with iceberg lettuce cups, broccoslaw, sweet and sour cucumber salad, and caramelized honey sauce. Accompanied by coconut red curry rice.
Serves 10-12.

CHICKEN PICCATA 71.85
Lightly breaded boneless, skinless chicken breast with Italian seasoning, topped with our famous lemon vermouth caper sauce.
20-2oz breasts; Serves 8-10.

GREEK-STYLE BONELESS CHICKEN BREAST GF 84.50
Served with lemon oregano Greek style au jus.
12-4oz breasts; Serves 8-10.

***GRILLED GARLIC BBQ BONELESS CHICKEN BREAST 67.85**
12-4oz breasts; Serves 8-10.

***STUFFED FREE RANGE CHICKEN BREAST N | GF 131.85**
With sun-dried tomato, basil, chevre & spinach pesto, served with port wine reduction demi-glace.
8-6oz breasts; Serves 8.

SLICED BBQ BRISKET *Minimum 2lbs.* 39.50/lb

ITEMS ARRIVE PRE-GRILLED FOR YOU TO FINISH COOKING IN YOUR OVEN

6OZ HAMBURGER 89.50
Served with ketchup, yellow mustard, sliced tomato & Spanish onion, pickle spears, and freshly baked buns.
8pc.

***BEYOND BURGER™ v 96.50**
Served with ketchup, yellow mustard, sliced tomato & Spanish onion, pickle spears, and freshly baked buns.
8pc.

JUMBO ALL BEEF HOT DOG 85.50
Served with ketchup, yellow mustard, sliced tomato & Spanish onion, pickle spears, and freshly baked poppyseed buns.
8pc.

BONE-IN BBQ MARINATED CHICKEN 45.85/dz
All pieces. 50% breasts.

***GRILLED VEGETABLE KEBOB VGN | GF 46.50/dz**
Carrot, red pepper, zucchini, mushroom and red onion.



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ENTRÉES

GRILLED WHITEFISH GF

137.85

Served over gigante beans, pearl onions, carrots, and celery with black olive tomato sauce. Garnished with crumbled feta and fresh parsley.

6-4oz filets and 1.5lbs vegetables; Serves 4-6.

*CILANTRO LIME MARINATED GRILLED MAHI MAHI GF 123.85

Topped with tropical fruit relish.

6-4oz filets; Serves 4-6.

ORANGE HERB GRILLED SALMON GF

127.85

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

Served with citrus cream sauce.

6-5oz filets; Serves 6.

*MISO GLAZED SALMON

155.85

Garnished with black and white sesame seeds and served with sauteed spinach and sweet soy sriracha sauce.

6-5oz filets and 1lb spinach; Serves 6.

*LEMON & GARLIC SHRIMP PENNE

124.85

Lemon & garlic marinated shrimp sautéed with spinach and tossed with penne pasta, tomato, and basil.

5lbs; Serves 8-10.

*OLD BAY TOFU CAKES VGN | N | GF

59.25

Gluten-free panko-crusted tofu cakes, served with corn, sweet pea, asparagus, and cherry tomato succotash, horseradish cashew cream and pickled beet and apple garnish.

6-4oz cakes; Serves 6.

ZUCCHINI SPAGHETTI & VEGAN RAGOUT VGN | GF

42.50

Zucchini "spaghetti" topped with a ragout of homemade marinara sauce, Beyond Burger™ Italian sausage, and blistered cherry tomatoes.

4lbs; Serves 8-10.



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SALADS

* CHOPPED GARBAGE SALAD V

38.85

Mixed chopped greens with tomatoes, red and green pepper, carrot, egg, mushroom, red onion, hearts of palm, broccoli florets, beets, celery, roasted corn, jicama, Monterey Jack cheese, Israeli couscous and sesame seeds, served with our al pastor vinaigrette.

3lbs; Serves 8-12.

* GRILLED VEGETABLE COBB SALAD V | GF

44.50

Chopped carrot, green beans, red onion, artichoke hearts, radicchio, corn, yellow squash, celery, avocado, and tomato on a bed of chopped mixed greens, with shredded parmesan cheese and our mustard cracked pepper vinaigrette.

3lbs; Serves 8-12.

SOUTHWESTERN CAESAR SALAD GF

44.50

Romaine lettuce, diced tomato, black beans, jicama, roasted corn, Chihuahua cheese, and blue corn tortilla chips tossed in our key lime salsa Caesar dressing.

3lbs; Serves 8-12.

SUMMER CHOPPED SALAD V | N | GF

52.85

Mixed California greens, diced asparagus, snap peas, cucumber, avocado, roasted red peppers, roasted corn, crumbled blue cheese, and chopped candied walnuts, tossed in our homemade apple cider vinaigrette.

3lbs; Serves 8-12.

* SUMMER BBQ CHICKEN SALAD GF

52.85

Grilled BBQ chicken thigh with romaine lettuce, kale, carrot, watermelon, corn, queso fresco, and pumpkin seeds tossed in our Green Goddess dressing.

3lbs; Serves 8-12.

FRESH MOZZARELLA & CHERRY TOMATO SALAD V | GF

24.85/lb

Minimum 2lbs.

Fresh mozzarella bocconcini, red and yellow cherry tomatoes tossed with basil garlic oil and a splash of aged balsamico.

WATERMELON & FETA SALAD V | N | GF

17.85/lb

Served on a bed of arugula, garnished with sliced almonds and fresh mint.

ELOTE CORN SALAD V | GF

17.85/lb

Grilled corn with mayonnaise, grated cotija cheese, lime, and chili seasoning, garnished with cilantro.

RED SKIN POTATO SALAD V | GF

7.25/lb

Red skin potatoes, red onions, and dill tossed in a creamy dressing, garnished with scallions and red pepper.

* JICAMA COLESLAW V | GF

10.50/lb

Grilled jicama, red, green and yellow pepper, red and green cabbage and tortilla strips tossed in a lime cilantro vinaigrette.

CHICKPEA & KALE SALAD VGN | GF

14.25/lb

Seasoned with cumin and paprika and tossed with mint and cilantro in our sun-dried tomato vinaigrette.

BOWTIE PASTA SALAD V

8.25/lb

With sliced Roma tomato, fresh basil, and mozzarella in our garlic infused olive oil.

SOBA NOODLE SALAD WITH TOFU VGN

15.50/lb

Soba noodles, marinated & seared tofu, red cabbage, bean sprouts, scallion, cucumber, tomato, carrot, red pepper, and jalapeño, tossed in a ginger-cilantro ponzu dressing, garnished with fresh chives.

* TORTELLINI PASTA SALAD V

15.50/lb

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

* SUCCOTASH PASTA SALAD V

10.50/lb

Edamame, corn, cherry tomato, red onion, red bell pepper, garlic, jalapeño, and petite shells, tossed with red wine vinegar and fresh herbs.

* SUMMER WHEATBERRY SALAD VGN | N

15.50/lb

With artichoke hearts, roasted red pepper, capers, cilantro and toasted almonds in a light citrus vinaigrette.

MOJITO QUINOA SALAD VGN | GF

14.25/lb

With black beans, chickpeas, bell peppers, carrots, hearts of palm, cilantro, and mint, tossed in a agave-rum vinaigrette.

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SIDES

***CRISP PICKLED VEGETABLES** **VGN** | **GF** Minimum 2lbs. **16.50/lb**
Cauliflower, carrot, fennel, red pepper, zucchini, green beans & fresh herbs.

ASPARAGUS **V** | **GF** Minimum 2lbs. **22.00/lb**
Served chilled with Meyer lemon aioli.

GRILLED CORN COBETTES **V** | **GF** **24.00/dz**
Served with Michael's special butter sauce.

LEMONY GREEN BEANS **VGN** | **GF** Minimum 3lbs. **15.50/lb**
Lightly sautéed with shallots, garlic, and lemon zest.

***ROASTED BABY CARROTS** **VGN** | **GF** Minimum 3lbs. **28.75/lb**
With shallot, lemon and parsley gremolata.

GRILLED VEGETABLE MEDLEY **VGN** | **GF** Minimum 3lbs. **16.50/lb**
With asparagus, mushroom, yellow squash, and red pepper.

MICHAELS HOMEMADE BAKED BEANS **GF** Minimum 3lbs. **9.25/lb**
Simmered with ground beef, bacon, brown sugar, and spices.

CHIMICHURRI ROASTED FINGERLING POTATOES **VGN** | **GF** Minimum 3lbs. **16.50/lb**

***LEMON HERB ROASTED NEW POTATOES** **V** | **GF** Minimum 3lbs. **7.85/lb**

***PENNE FRESCA** **V** Minimum 3lbs. **9.50/lb**
Tossed with tomato basil sauce and baked with mozzarella and Parmesan cheese.

***PARSLEY & GARLIC FETTUCCINE** **N** Minimum 3lbs. **15.85/lb**
With red pepper, spinach and toasted pine nuts.

WHITE CHEDDAR MACARONI & CHEESE **V** **43.25**
Cavatappi noodles tossed with white cheddar cheese sauce, topped with panko breadcrumbs and Parmesan cheese, and baked until golden brown.
5lbs; Serves 8-10.

MINIATURE CORNBREAD MUFFINS **V** Minimum 2dz. **12.85/dz**

***ASSORTED DINNER ROLLS** **V** Minimum 2dz. **17.50/dz**
Chef's choice of freshly baked seeded, crispy, sweet, and savory breads and rolls. Accompanied by whipped butter and margarine cups.



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DESSERT

FRESH COOKIE ASSORTMENT V | N

Chef's choice.

1.5oz each.

18.00/dz

ASSORTED DESSERT BARS N

Chef's choice.

18.00/dz

GLUTEN FREE DESSERT BARS V | N | GF Minimum 2pc.

Chef's choice.

4.25/pc

*BLUEBERRY WHITE CHOCOLATE COOKIES V Minimum 2dz.

18.00/dz

S'MORES COOKIES WITH SEA SALT Minimum 2dz.

19.50/dz

*STRAWBERRY JAM SANDWICH COOKIES V Minimum 2dz.

19.50/dz

MINIATURE OATMEAL CREME PIES VGN

24.85/dz

SALTED CARAMEL BROWNIES V

18.00/dz

KEY LIME PIE PUSH-POPS VGN

Layers of coconut lime custard and graham cracker crumble. Garnished with a lime jelly candy.

72.50/dz

PEANUT BUTTER AND JELLY HO HOS V | N Minimum 3dz.

26.00/dz

*SUMMER FRENCH MACARON ASSORTMENT V | N | GF Minimum 2dz.

Raspberry macaron with chocolate ganache filling, Neapolitan macaron, and dreamsicle macaron with orange cream cheese filling.

24.00/dz

*GOURMET RICE KRISPY TREAT ASSORTMENT N Minimum 3dz.

Oreo, Fruity Pebbles, and peanut butter cup.

26.00/dz

*PETITE TARTLET ASSORTMENT V | N Minimum 3dz.

French silk, strawberry cheesecake, and key lime.

22.50/dz

CLASSIC CHEESECAKE LOLLIPOPS V Minimum 2dz.

Chef's choice decor.

22.50/dz

CONFETTI COOKIE DOUGH LOLLIPOP V Minimum 2dz.

Covered with white chocolate and rainbow sprinkles on a lollipop stick

26.00/dz

PASTEL DIPPED STRAWBERRY ASSORTMENT V Minimum 2dz.

Matcha white chocolate dipped strawberry garnished with sesame seeds, banana white chocolate dipped strawberry garnished with freeze dried strawberries, and strawberry white chocolate dipped strawberry garnished with crushed strawberry pearls.

36.00/dz

*MINIATURE "HOSTESS" CUPCAKES V Minimum 2dz.

21.60/dz

*MINIATURE STRAWBERRY SHORTCAKE CUPCAKES V Minimum 2dz.

24.00/dz

*MINIATURE CHOCOLATE CHIP BUNDT CAKES V

Topped with a fudge frosting rosette and caramelized cocoa nibs.

30.00/dz

MINIATURE LEMON BLUEBERRY BUNDT CAKES V

30.00/dz

*JUMBO CHOCOLATE CHIP COOKIE DECORATING KIT V

With assorted buttercream frosting colors, sprinkles, and sugars. Serves 10-12.

54.85

BERRY BAR V | GF Minimum 10.

Blackberries, strawberries, blueberries, and raspberries served with creme anglaise, brown sugar and whipped cream.

11.50/pp

MINIATURE FRESH FRUIT KEOBS VGN | GF

3 pieces of fruit with grape cluster garnish.

34.25/dz

FRESH SLICED FRUIT DISPLAY VGN | GF

4lbs; Serves 8-12.

6lbs; Serves 15-20.

54.65

74.75



Summer

ORDERING GUIDELINES

As a courtesy to our customers, Catering By Michaels is happy to arrange for personnel and order any rental equipment or linen that may be required. For custom menus and larger events ask your event coordinator about full service catering. This menu and these guidelines apply to orders 4/24/23 – 9/30/23. All prices and menus are subject to change without notice. The below guidelines apply to most days of the summer season but will differ on certain holidays.

HOW TO ORDER

Online – WWW.CATERINGBYMICHAELS.COM/ORDERCATERING

Email – EVENTS@CATERINGBYMICHAELS.COM

Phone – (847) 966-6555

PRESENTATION

Catering By Michaels beautifully arranges and decorates most food presentations on disposable trays. Certain menu items may be packaged in Pyrex dishes that get returned to us after your event. 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. Minimum order for cold delivery is \$225 food & beverage. Minimum order for hot delivery is \$450 food & beverage. All orders are subject to sales tax and delivery charge.

DELIVERY DETAILS

Our delivery charges are calculated by location and are subject to a fuel surcharge based on the cost of gas. If your order has equipment that needs to be returned, there will be an additional pick-up charge.

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

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.

We recommend you schedule your delivery in a time frame at least ½ hour before you plan to serve. Please factor in the time it takes to access the location of your event (such as dock waiting time, security check-in, etc.) and the time it will take our on-site service representative to set-up your order.

Orders may be picked up at our commissary in Morton Grove, IL for no additional charge.

Pick up is available **Monday - Friday 9:00am - 5:00pm** and **Saturday - 9:00am - 1:00pm**.

	Monday - Friday	Saturday	Sunday
Midnight - 6:00am	Quoted by request	Quoted by request	Quoted by request
6:00am - 6:30am	Standard fee + \$45	Standard fee + \$45	Standard fee + \$45
6:30am - 5:00pm	Standard fee	Standard fee	Standard fee
5:00pm - 5:30pm	Standard fee	Standard fee	Standard fee + \$45 per half hour after 5:00pm
5:30pm - 6:00pm	Standard fee + \$45 per half hour after 5:30pm	Standard fee	
6:00pm - 8:00pm		Standard fee + \$45 per half hour after 6:00pm	
8:00pm - Midnight	Quoted by request	Quoted by request	Quoted by request



Summer

ORDERING GUIDELINES

CHANGING YOUR ORDER

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

Decreases in orders require **72 hours notice**.

Additions in orders require **72 hours notice**.

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

For example we require a minimum order of 1dz cookies. If you have ordered 1.5dz and now want to increase your order you will need to increase by our minimum of 1dz. Please ask your Event Coordinator for clarification on how this will apply to your order.

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 of 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.

PAYMENT

Payment may be made by American Express, Visa, Master Card or Discover. We will accept payment by cash or check with a credit card guarantee. Corporate customers who order on a regular basis may inquire about setting up billing with NET 30 terms.

OFFICE HOURS

Monday to Friday: 9:00 am - 5:00 pm

Saturday: By appointment only

Sunday: Closed

CATERING HOURS

24 Hours a day, 7 days a week

All prices and menus are subject to change without notice.

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.

