



Summer

2026

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	1.80/ea
Coke®, Diet Coke®, Sprite®, or assorted sparkling water.	
2 LITER BOTTLES	5.00/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	22.00/gal
Seattle's Best® regular coffee or decaffeinated coffee, cream, oat milk, and assorted sweeteners.	
ICED COFFEE	22.00/gal
Seattle's Best® regular coffee or decaffeinated coffee, cream, oat milk, and assorted sweeteners.	
BREWED ICED TEA	22.00/gal
With assorted sweeteners, lemon wedges, and stirrers.	

SUMMER FAVORITES

FRESH SQUEEZED LEMONADE	22.50/gal
Traditional	
Blackberry	
Pineapple Mint	
Make it a cocktail! We recommend vodka.	
FRESH SQUEEZED HIBISCUS LIMEADE	33.50/gal
FRESH SQUEEZED ORANGE JUICE	33.50/gal
ARNOLD PALMER	22.00/gal
Freshly squeezed lemonade and brewed iced tea.	
*LIME CILANTRO AGUA FRESCA	33.50/gal
With fresh lime slices and cilantro.	
Make it a cocktail! We recommend tequila.	
STRAWBERRY MINT AGUA FRESCA	33.50/gal
With fresh strawberries and mint leaves.	
Make it a cocktail! We recommend light rum.	

1L SANGRIA BOTTLE	38.00/btl
Choice of red or white, accompanied by fresh cut fruit.	
PINEAPPLE AZALEA MARGARITA	64.00/qt
Patrón Orange, pineapple juice, lime juice, and grenadine.	
Makes 3-4 drinks.	
BOXCAR	64.00/qt
Patrón Orange, dark rum, fresh lemon juice.	
Makes 3-4 drinks.	
COCONUT KEY LIME PUNCH	56.00/qt
Coconut rum, vodka, key lime juice, pineapple juice, and cream of coconut.	
Makes 3-4 drinks.	
LEMONGRASS GINGER TONIC <i>Zero proof!</i>	19.00/half gal
Housemade lemongrass ginger syrup served with tonic water.	
Makes 6-8 drinks.	

WINE

Seasonal Rose	21.50/btl
Marques De Caceres Cava	21.50/btl
Hess Chardonnay	21.50/btl
Los Vascos Cabernet Sauvignon	21.50/btl

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



SPECIALTY COCKTAILS





INTRODUCING VERDEAU

Our refined, sustainable packaging collection created exclusively for us to elevate your cold and room-temperature menu selections. Verdeau is thoughtfully designed to be sleek, washable, and reused with intention. Now available as a premium upgrade on delivery orders for home and office entertaining.



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BREAKFAST & BRUNCH

SEASONAL YOGURT PARFAITS

- * HUMMINGBIRD TEA LOAF v | N** **19.50**
With banana, pineapple, coconut, and pecans. Sliced.
Serves 10-12.
- ICED LEMON LOAF v** **29.50**
Sliced.
Serves 10-12.
- PINEAPPLE UPSIDE DOWN PANCAKE BREAD PUDDING v**
Braised pineapple and cherries.
4.5lbs; Serves 8-10. **42.50**
Individual Muffins **42.50/dz**
- BLUEBERRY CROISSANT FRENCH TOAST CASSEROLE v**
4.5lbs; Serves 8-10. **73.50**
Individual Muffins **69.50/dz**
- GREEN CHILE QUICHE v**
With poblano peppers, Spanish onion, cheddar, and baby Swiss cheese.
12in; Serves 10-14. **36.50**
Individual *Minimum 8* **4.00/ea**
- * ASPARAGUS GOAT CHEESE QUICHE v | GF**
Parmesan quinoa crust.
12in; Serves 10-14. **44.50**
Individual *Minimum 8* **5.00/ea**
- * GREEN MACHINE FRITTATA v | GF**
Tuscan kale, melted leeks, chives, scallion, and feta. Accompanied by our housemade chimichurri.
12in; Serves 10-14. **77.50**
Individual Muffins **79.50/dz**
- GRILLED VEGETABLE "FRITTATA" MUFFINS VGN | GF** **79.50/dz**
Prepared with Just Egg® plant-based egg replacement. Accompanied by smoked tomato salsa.
- BREAKFAST PIGS IN A BLANKET** *Minimum 2dz.* **45.50/dz**
Maple apple chicken sausage wrapped in croissant dough. Served with raspberry habanero jam and maple Dijon mustard.
- BREAKFAST EGG ROLLS** *Minimum 2dz.* **23.50/dz**
With scrambled eggs, bacon, caramelized onion, jalapeño, and chihuahua & cheddar cheese. Served with Hugo's salsa verde.

SEASONAL MORNING PARFAITS

Served in a disposable cup. Minimum 6 of each flavor.

- LEMON MERINGUE v** **6.50/ea**
With corn flake cereal, white chocolate, and meringue drops.
- * MATCHA BERRY CHIA VGN | GF** **6.50/ea**
Matcha coconut chia pudding, strawberry puree, and fresh berries.
- KEY LIME v** **6.50/ea**
With graham crackers and white chocolate.

MINIATURE FRESH FRUIT KEOBS VGN | GF **35.50/dz**
3 pieces of fruit with grape cluster garnish.

FRESH SLICED FRUIT DISPLAY VGN | GF
4lbs; Serves 8-12. **58.50**
6lbs; Serves 15-20. **81.50**



ASPARAGUS GOAT CHEESE QUICHE



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BIERGARTEN BOARD

SEASONAL DIPS AND CHIPS

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

DIPS

- Pineapple Salsa** VGN | GF 14.00/pt
With jalapenō, cilantro, and roasted red and green peppers.
- Dill Pickle** v | GF 14.00/pt
Topped with chopped pickles.
- Whipped Cottage Cheese** v | N | GF 22.00/pt
With pistachios, honey, and chili.

CHIPS

- Sweet Potato Chips** VGN | GF 16.00/lb
- Dilly Ranch Potato Chips** v | GF 18.00/lb
- Cacio E Pepe Potato Chips** v | GF 18.00/lb

GOURMET VEGETABLE BATON DISPLAY v | GF 68.95

Artfully designed blanched jicama, beet, asparagus, English cucumber, green beans, yellow squash, tri-color peppers, and carrot, garnished with cherry tomatoes and broccoli. Served with Bloody Mary and Green Goddess dip.
3lbs; Serves 10-20.

SUMMER GRILLED & CHILLED MARINATED VEGETABLES VGN | GF 89.95

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 288.95

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.

SURF & TURF DISPLAY 305.95

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.

SMOKED SALMON CARPACCIO 139.95

Garnished with cucumber ribbons, pickled red onion, black tobiko, and capers. Served with lemon dill oil, deviled egg cream, and bagel chips.

1.5lbs; Serves 8-10.

*BIERGARTEN BOARD 197.95

Assorted grilled artisan sausages to include chicken andouille, chipotle buffalo, and cranberry wild boar, displayed with crispy kielbasa ribbons, fresh cheese curds, German grainy mustard sauce, black cherry preserves, vinegar barbecue sauce, pickled vegetables, mango jalapeño coleslaw, tomatoes on the vine, teardrop peppers, and a variety of freshly baked bread and crostini.

Serves 15-20.

SMOKED PAPRIKA BISTRO STEAK DISPLAY 239.95

Medium rare, char-grilled, thinly sliced sirloin, accompanied by strawberry-mango-jalapeño 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.

*SUMMER TEA SANDWICH DISPLAY 121.95

Truffled egg salad in a miniature popover, shaved medium rare sirloin on housemade spinach bread with bread and butter pickles and Dijon aioli, lobster and shrimp salad with remoulade and champagne cucumber pickles on marble rye, and heirloom tomato carpaccio with herbed ricotta and cucumbers on white bread.
48 sandwiches.

SUMMER SKEWER ASSORTMENT GF Minimum 4dz. 35.95/dz

Grilled adobo chipotle beef sirloin skewers with red pepper and pearl onion, grilled mango chicken skewers, and cilantro lime marinated grilled Brussels sprout skewers. Served with habanero chimichurri dipping sauce.

Served at room temperature.

WATERMELON & FETA SKEWERS v | GF Minimum 2dz. 17.95/dz

Drizzled with honey mint vinaigrette.

CHAR SIU CHICKEN SUMMER ROLLS Minimum 3dz. 19.95/dz

Chinese barbecue chicken with bibb lettuce, carrot, cucumber, scallion, and cilantro, wrapped in rice paper and accompanied by nuoc cham.



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HOT CHIPOTLE CORN DIP v | GF 33.95

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 HONEY CHICKEN MEATBALLS 41.95

Includes toothpicks.

50pc.

MIX 'N MATCH MAKI

Minimum 2 dozen each variety.

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

Vegetable Samurai v 19.50/dz

Avocado, mixed greens, asparagus, Granny Smith apples, shiitake mushrooms, and spicy Japanese mayonnaise.

Ahi Tuna & Jalapeño 22.50/dz

Ahi tuna, cucumber, carrot, pickled daikon, green onion, and jalapeño.

Salmon & Tuna Yaki 29.50/dz

Fresh salmon, ahi tuna, avocado, and spicy Japanese mayonnaise.

California Shrimp 29.50/dz

Cooked shrimp, avocado, jicama, cucumber, fresh basil, cilantro, and tobiko.

HOT APPETIZERS BY THE DOZEN

Minimum 2 dozen each variety.

CHILE RELLENO QUINOA BITES v | GF 18.00/dz

Served with housemade salsa.

BRIE AND MANGO QUESADILLAS v 18.00/dz

Served with housemade salsa.

PULLED BBQ CHICKEN QUESADILLAS 18.00/dz

Zesty BBQ chicken, caramelized red onion, and Monterey and jalapeño jack cheeses. Served with housemade salsa.

VEGAN "CRAB" CAKES VGN | GF 18.00/dz

Served with vegan tartar sauce.

*BEGGAR'S PURSE v 18.00/dz

Filled with Chihuahua cheese and guava.

*ROASTED POBLANO SAMOSAS v 24.00/dz

With spinach, mozzarella, and ricotta cheese. Served with housemade chimichurri.

CHARRED CORN-PEPPER WONTONS v 24.00/dz

Served with sweet & sour dipping sauce.

TINGA DE POLLO EMPANADAS 24.00/dz

Served with avocado tomatillo salsa.

HOISIN PULLED PORK EGG ROLL 24.00/dz

Served with hot mustard and sweet & sour sauce.

FIRECRACKER SHRIMP 34.00/dz

Served with sweet & spicy dipping sauce.



MIX 'N MATCH MAKI



FIRECRACKER SHRIMP

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MINIATURE SANDWICHES

PESTO TURKEY BREAST

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.

FRIED GREEN TOMATO v **60.00/dz**
With pimento cheese dip, garlic aioli, and romaine lettuce on freshly baked bread.

* **BULGOGI JACKFRUIT** VGN **76.00/dz**
Shredded spicy Korean jackfruit and sesame kimchi slaw 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.

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

GRILLED CHICKEN BREAST **55.00/dz**
With raspberry mayonnaise and romaine lettuce on freshly baked bread.

* **CHICKEN BRAVAS** **72.00/dz**
Grilled spicy chicken thigh, roasted red pepper aioli, romaine lettuce, and jalapeño slaw on freshly baked bread.

CHAR SIU CHICKEN **72.00/dz**
Chinese barbecue chicken thigh, Kewpie mayonnaise, and broccoli slaw 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.

PESTO TURKEY BREAST **80.00/dz**
With smashed sweet peas, pickled red onion and fennel, and dill Havarti, served on freshly baked bread.

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

VIETNAMESE PORK BAHN MI N **72.00/dz**
Grilled & marinated pork, carrots, red onion, cucumber, radish, jalapeño, cilantro, and peanuts with spicy peanut aioli, served on freshly baked bread.

SIRLOIN & SLAW **89.00/dz**
Marinated sirloin, wasabi mayonnaise, sesame slaw and red cabbage on freshly baked bread.

MINIATURE CLASSIC PULLED BBQ SLIDERS

Minimum 8

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

Pork	8.50/pp
Chicken	9.50/pp
Jackfruit v	13.50/pp
Brisket	16.50/pp



CHAR SIU CHICKEN SANDWICH



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JUMBO ALL BEEF HOT DOG

ENTRÉES

- CHICKEN PICCATA** **84.00**
Lightly breaded boneless, skinless chicken breast with Italian seasoning, topped with our famous lemon vermouth caper sauce.
20-2oz breasts; Serves 8-10.
- *SUMAC GRILLED BONELESS CHICKEN BREAST** **124.00**
Served with cucumber dill yogurt, cilantro mint relish, and warm tandoori naan.
12-4oz breasts; Serves 10-12.
- GREEK-STYLE BONELESS CHICKEN BREAST GF** **106.00**
Served with lemon oregano Greek style au jus.
12-4oz breasts; Serves 8-10.
- GRILLED GARLIC BBQ BONELESS CHICKEN BREAST** **89.00**
12-4oz breasts; Serves 8-10.
- GARDEN BONELESS CHICKEN BREAST** **108.00**
With red and green pepper, red onion, artichoke hearts, and tomato wedges. Served with sherry sauce.
12-4oz breasts; Serves 8-10.
- HONEY MUSTARD BONELESS CHICKEN BREAST GF** **116.00**
With red and green pepper, red onion, broccoli, and pineapple. Served with honey mustard sauce and cilantro.
12-4oz breasts; Serves 8-10.
- SHAWARMA MARINATED CHICKEN BREAST GF** **108.00**
With spicy zhoug sauce.
8-6oz breasts; Serves 8.
- JERK CHICKEN THIGHS GF** **79.00**
Served with mango habanero salsa.
20-2oz thighs; Serves 8-10.
- SLICED BBQ BRISKET** *Minimum 2lbs.* **49.85/lb**
- GRILLED TRI TIP GF** *Minimum 3lbs.* **59.00/lb**
Marinated in our steak house marinade, served with chimichurri.
- *BEEF KOFTA STYLE MEATBALLS** **156.00**
Served with lentil rice mujadara topped with crispy fried onions, cucumber dill yogurt, and cilantro mint relish.
24-2oz meatballs; Serves 8-10.

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

- 6OZ HAMBURGER** **108.00**
Served with ketchup, yellow mustard, sliced tomato & Spanish onion, pickle spears, and freshly baked buns.
8pc.
- BEYOND BURGER™ v** **104.00**
Served with ketchup, yellow mustard, sliced tomato & Spanish onion, pickle spears, and freshly baked buns.
8pc.
- JUMBO ALL BEEF HOT DOG** **106.00**
Served with ketchup, yellow mustard, sliced tomato & Spanish onion, pickle spears, and freshly baked poppyseed buns.
8pc.
- GRILLED VEGETABLE KEBOB VGN | GF** **46.00/dz**
Carrot, red pepper, zucchini, mushroom and red onion.
5oz each.
- CHICKEN VESUVIO KEBOB GF** **78.00/dz**
Skewered with red and green bell pepper, button mushroom, and red onion.
4oz each.
- BEEF SIRLOIN KEBOB** **162.00/dz**
In our soy and brown sugar marinade, skewered with red and green bell pepper, button mushroom, and red onion.
4oz each.



GRILLED GARLIC BBQ BONELESS CHICKEN BREAST



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ENTRÉES

THAI SHRIMP LETTUCE WRAPS **N** 204.00

Coconut and ginger glazed baby shrimp, served with iceberg lettuce cups, broccoslaw, sweet and sour cucumber salad, and caramelized honey sauce. Accompanied by coconut red curry rice.

Serves 10-12.

FENNEL DUSTED WHITEFISH **GF** 99.00

Topped with tomato fennel relish.

6-4oz filets; Serves 4-6.

CILANTRO LIME MARINATED GRILLED MAHI MAHI **GF** 160.00

Topped with tropical fruit relish.

6-4oz filets; Serves 4-6.

ORANGE HERB GRILLED SALMON **GF** 128.00

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

Served with citrus cream sauce.

6-5oz filets; Serves 6.

MISO GLAZED SALMON 138.00

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.

*SEAFOOD BOIL **GF** 144.00

Chicken andouille sausage, peeled shrimp, fresh corn, and baby potatoes tossed with Old Bay garlic butter, parsley, and lemon wedges.

4.5lbs; Serves 4-6.

*SPINACH ARTICHOKE CANNELLONI **v** 48.00

Rolled pasta filled with spinach artichoke ricotta, in poblano verde cream sauce, topped with mozzarella cheese and baked.

12pc; Serves 4-6.

SOBA NOODLE SALAD WITH TOFU **VGN** *Minimum 3lbs.* 16.00/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.

OLD BAY TOFU CAKES **VGN | N | GF** 58.00

Gluten-free panko-crusting 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.

GRILLED TANDOORI BROCCOLI STEAK **VGN | GF** 42.00

With carrot ginger mash and pumpkin seed dukkah.

6-4oz pieces; Serves 4-6.

ZUCCHINI SPAGHETTI & VEGAN RAGOUT **VGN | GF** 48.00

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

4lbs; Serves 8-10.



SEAFOOD BOIL

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WHITE BEAN & ROASTED BROCCOLI SALAD

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.

SOUTHWESTERN CAESAR SALAD GF

46.85

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

54.85

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

3lbs; Serves 8-12.

* WHITE BEAN & ROASTED BROCCOLI SALAD V | GF

54.85

Baby arugula and spinach, roasted broccoli florets, cannellini beans, red onion, and shaved parmesan, tossed in grainy mustard lemon dressing.

3lbs; Serves 8-12.

SUMMER BBQ CHICKEN SALAD GF

62.85

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 Minimum 2lbs.

24.85/lb

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 Minimum 3lbs.

18.85/lb

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

SHAVED BROCCOLI SALAD V | N | GF Minimum 3lbs.

19.85/lb

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

ELOTE CORN SALAD V | GF Minimum 3lbs.

18.85/lb

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

RED SKIN POTATO SALAD V | GF Minimum 3lbs.

7.85/lb

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

* DILL PICKLE POTATO SALAD V | GF Minimum 3lbs.

8.85/lb

Creamy potato salad with pickles, fresh dill, chives, and hard-boiled egg.

JICAMA COLESLAW V | GF Minimum 3lbs.

10.85/lb

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

COWBOY CAVIAR VGN | GF Minimum 3lbs.

11.85/lb

Black eyed peas, black beans, roasted corn, red onion, green, red and yellow pepper, and celery tossed with cilantro and apple cider vinaigrette.

CHICKPEA & KALE SALAD VGN | GF Minimum 2lbs.

14.85/lb

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

CHICKPEA CARROT SALAD VGN | GF Minimum 2lbs.

20.85/lb

With toasted pepitas, golden raisins, dill, and lemon.

BOWTIE PASTA SALAD V Minimum 3lbs.

9.85/lb

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

TORTELLINI PASTA SALAD V Minimum 3lbs.

16.85/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 Minimum 3lbs.

10.85/lb

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

MOJITO QUINOA SALAD VGN | GF Minimum 2lbs.

13.85/lb

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



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SIDES

MICHAELS HOUSEMADE BAKED BEANS

CRISP PICKLED VEGETABLES VGN | GF *Minimum 2lbs.* **17.85/lb**

Cauliflower, carrot, fennel, red pepper, zucchini, green beans & fresh herbs.

ASPARAGUS v | GF *Minimum 2lbs.* **22.85/lb**

Served chilled with Meyer lemon aioli.

GRILLED CORN COBETTES v | GF **24.85/dz**

Served with Michael's special butter sauce.

LEMONY GREEN BEANS VGN | GF *Minimum 3lbs.* **24.85/lb**

Lightly sautéed with shallots, garlic, and lemon zest.

GRILLED CAESAR BROCCOLINI GF *Minimum 3lbs.* **24.85/lb**

ROASTED BABY CARROTS VGN | GF *Minimum 3lbs.* **34.85/lb**

With shallot, lemon and parsley gremolata.

GRILLED VEGETABLE MEDLEY VGN | GF *Minimum 3lbs.* **16.85/lb**

With asparagus, mushroom, yellow squash, and red pepper.

***CHARRED CABBAGE WEDGES** VGN | GF **49.85**

Served with Thai chili chimichurri.

12pcs; Serves 10-12.

MICHAELS HOUSEMADE BAKED BEANS GF *Minimum 3lbs.* **10.85/lb**

Simmered with ground beef, bacon, brown sugar, and spices.

Vegetarian option available.

CHIMICHURRI ROASTED FINGERLING POTATOES VGN | GF *Minimum 3lbs.* **10.85/lb**

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

ARROZ VERDE GF *Minimum 3lbs.* **8.85/lb**

With red pepper and black beans.

SAFFRON RICE GF *Minimum 3lbs.* **7.85/lb**

PENNE FRESCA v *Minimum 3lbs.* **8.85/lb**

Tossed with tomato basil sauce and baked with mozzarella and Parmesan cheese.

PARSLEY & GARLIC FETTUCCINE N *Minimum 3lbs.* **16.85/lb**

With red pepper, spinach and toasted pine nuts.

WHITE CHEDDAR MACARONI & CHEESE v **42.85**

Cavatappi noodles tossed with white cheddar cheese sauce, topped with panko breadcrumbs and Parmesan cheese, and baked until golden brown.

Vegan option available.

5lbs; Serves 8-10.

MINIATURE CORNBREAD MUFFINS v *Minimum 2dz.* **16.85/dz**

ASSORTED DINNER ROLLS v *Minimum 2dz.* **17.85/dz**

Chef's choice of freshly baked seeded, crispy, sweet, and savory breads and rolls. Accompanied by whipped butter and margarine cups.



GRILLED CAESAR BROCCOLINI



Summer

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



DESSERT

CONFETTI COOKIE DOUGH LOLLIPOPS

- * LEMON MERINGUE COOKIES v | GF** 19.85/dz
- BLUEBERRY WHITE CHOCOLATE COOKIES v** *Minimum 2dz.* 19.85/dz
- STRAWBERRY JAM SANDWICH COOKIES v** *Minimum 2dz.* 19.85/dz
- S'MORES COOKIES WITH SEA SALT** *Minimum 2dz.* 19.85/dz
- RASPBERRY STREUSEL PIE BITE COOKIES v** *Minimum 2dz.* 19.85/dz
- SALTED CARAMEL BROWNIES v** 21.85/dz
- PEANUT BUTTER AND JELLY HO HOS v | N** *Minimum 3dz.* 24.85/dz
- * FRENCH MACARON ASSORTMENT v | N | GF** *Minimum 2dz.* 24.85/dz
Pineapple upside down, strawberry cheesecake, toasted coconut.
- * MINIATURE WHOOPIE PIE ASSORTMENT v** *Minimum 2dz.* 24.85/dz
Orange dreamsicle and strawberry banana.
- * GOURMET RICE KRISPY TREAT ASSORTMENT N** *Minimum 3dz.* 29.85/dz
Oreo®, Fruity Pebbles, and raspberry.
- PETITE TARTLET ASSORTMENT v | N** *Minimum 3dz.* 24.85/dz
French silk, strawberry cheesecake, and key lime.
- ÉCLAIR ASSORTMENT** *Minimum 2dz.* 34.85/dz
Strawberry matcha, French silk, and blackberry.
- CONFETTI COOKIE DOUGH LOLLIPOP v** *Minimum 2dz.* 25.85/dz
Covered with white chocolate and rainbow sprinkles on a lollipop stick.
- RAINBOW SHERBET DIPPED STRAWBERRIES v | GF** *Minimum 2dz.* 35.85/dz
Raspberry, orange, and lime flavored chocolate dipped strawberries.
- MINIATURE CONFETTI BUNDT CAKES v** 28.85/dz
Topped with white chocolate glaze and rainbow sprinkles.
- MINIATURE LEMON BLUEBERRY BUNDT CAKES v** 28.85/dz

SEASONAL MINIATURE CUPCAKES

Minimum 2 dozen of each flavor.

NEAPOLITAN v 24.85/dz
White and strawberry cupcake, topped with vanilla & strawberry buttercream and chocolate ganache.

SNOW CONE v 34.85/dz
White cake soaked with cherry and blue raspberry syrup, topped with buttercream and rolled in crystal sugar.

KEY LIME PIE IN A JAR v *Minimum 6pc.* 7.85/ea
Layers of key lime mousse, whipped cream, and graham cracker crumbs in an individual glass jar with embossed lid.
5oz.

*** STRAWBERRY TIRAMISU v | N** 76.85
Served family style, our strawberry version of the classic.
4lbs; Serves 12-16.

CHERRY & RASPBERRY CROSTATA v 28.85
Free form flaky pastry with sour cherry and raspberry filling.
Serves 8-10.

BERRY BAR v | GF *Minimum 10.* 13.85/pp
Blackberries, strawberries, blueberries, and raspberries served with creme anglaise, brown sugar and whipped cream.



NEAPOLITAN CUPCAKE



Summer

ORDERING GUIDELINES

This menu may be used for catering orders 5/18/26 – 9/13/26. All prices and menus are subject to change without notice. Please consult our year round menus for complete ordering guidelines, policies, and procedures which apply on all dates. Your choice of Visa, MasterCard, Discover, or American Express is required with all orders. 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. 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.



Summer

ORDERING GUIDELINES

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.

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.

