

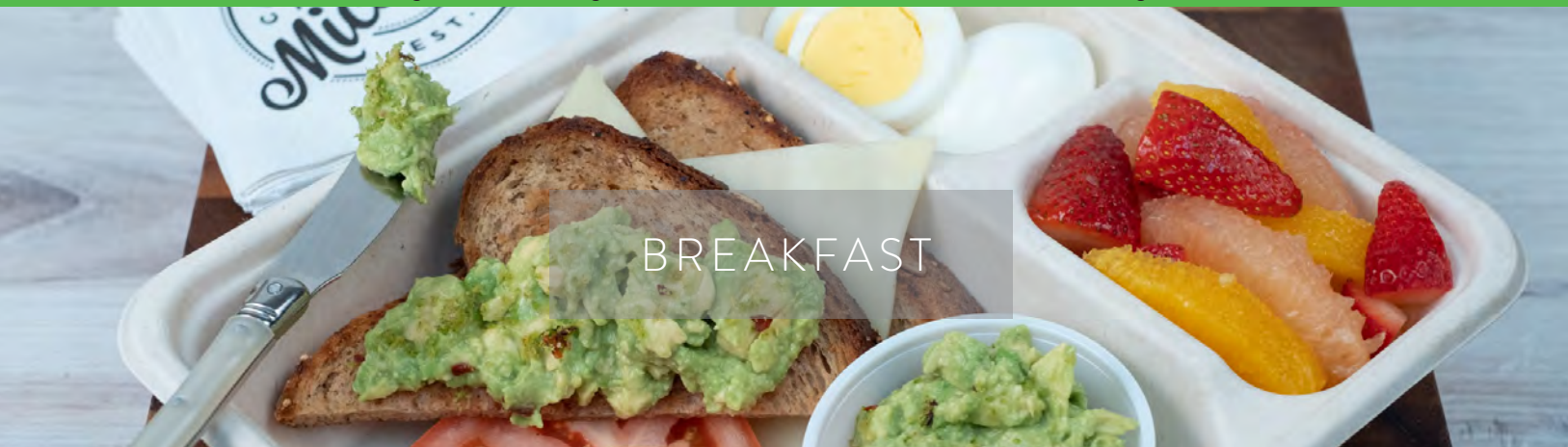


Summer & Delivery Express



Summer Delivery Express

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



COLD BREAKFAST BOX

Minimum 6 (of each type)

HOUSEMADE GRANOLA V | N

16.25

Housemade nut-free granola.

Miniature butter croissant

With whipped butter, margarine, and preserves.

Freshly baked miniature muffin and Danish. N

Fresh fruit salad.

AVOCADO TOAST V

15.85

9-grain toast, avocado mash, sliced tomato, and Swiss cheese.

Hard boiled & peeled eggs.

Citrus salad:

Ruby red grapefruit and navel oranges, garnished with fresh strawberries.

CONTINENTAL V | N

16.25

Miniature butter croissant

With whipped butter, margarine, and preserves.

Greek yogurt cup.

Miniature morning pastry of the day. N

Citrus salad:

Ruby red grapefruit and navel oranges, garnished with fresh strawberries.

LOX & BAGEL N

22.85

Freshly baked New York bagel with Nova lox.

Plain and chive whipped cream cheese packets, sliced tomato, shaved red onion, cucumber, and black olives.

Housemade dried fruit granola bars N

With dried apricots, cranberries, dates, toasted coconut, and almonds.

Fresh fruit salad.

INDIVIDUAL COLD BREAKFAST

Minimum 6 (of each type)

ASSORTED INDIVIDUAL GREEK YOGURT V | GF

3.50

CHIA PUDDING AND BERRY PARFAIT VGN | GF

6.25

Coconut milk chia pudding, strawberry puree, fresh blueberries, raspberries, and strawberries served in a disposable cup.

ROSE GREEK YOGURT PANNA COTTA N

6.75

Garnished with fresh berries, toasted pistachios, golden raisins, strawberry pearls, and honeycomb, served in an individual jar with embossed lid.

4floz each.

FRESH FRUIT SALAD VGN | GF

6.00

Individual 8oz cup.

HOT BREAKFAST BOX

Minimum 6 (of each type)

SOUTHWESTERN

12.00

Breakfast burrito with green pepper, onion, tomato, chorizo, eggs, and Monterey Jack cheese, wrapped in a flour tortilla. Served with housemade salsa.

Santa Fe potatoes sauteed with scallions, red bell peppers, and chipotle peppers.

VEGAN SOUTHWESTERN VGN

13.00

Breakfast burrito with scrambled tofu, "chorizo," bell peppers, onions, mushrooms, tomatoes, and shredded "mozzarella," wrapped in a flour tortilla. Served with housemade salsa.

Santa Fe potatoes sauteed with scallions, red bell peppers, and chipotle peppers.

PANCAKE WRAPPED SAUSAGE

12.00

Pancake wrapped breakfast sausage, skewered and drizzled with smoked paprika honey.

Smashed Yukon potato and onion hash.

INDIVIDUAL HOT BREAKFAST

Minimum 6 (of each type)

CHORIZO & EGG BREAKFAST BURRITO

6.50

Green pepper, onion, tomato, chorizo, eggs, and Monterey Jack cheese, wrapped into a flour tortilla. Served with housemade salsa.

VEGAN BREAKFAST BURRITO WITH TOFU VGN

6.85

Scrambled tofu, "chorizo," bell peppers, onions, mushrooms, tomatoes, and shredded "mozzarella," wrapped in a flour tortilla. Served with housemade salsa.

CHICKEN SAUSAGE & EGG BREAKFAST BURRITO

6.00

With bacon jam, caramelized onions, and cheddar cheese, wrapped in a flour tortilla. Served with housemade salsa.

EGG & CHEESE BREAKFAST SANDWICH V

6.00

Poached egg and American cheese on a toasted English muffin.

MICHAELS BREAKFAST SANDWICH

6.00

Poached egg, Canadian bacon, and American cheese on a toasted English muffin.

HAM & JAM BREAKFAST SANDWICH

9.00

Poached egg, sliced Black Forest ham, cheddar cheese, and raspberry jam on a toasted brioche bun.

MICHAELS VEGAN BREAKFAST SANDWICH VGN

9.00

JUST Egg® patty, Impossible® "sausage" patty, baby arugula, and calabrian chili spread on a toasted English muffin.

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SANDWICHES, SALADS, BOWLS, AND BOXES

Bag lunch includes sandwich, piece of whole fruit, bag of chips.

Box lunch includes sandwich, dill pickle, fruit salad, grain salad, bag of chips.

Mini sandwich buffet includes selection of 3 types of sandwiches, fruit kebobs, grain salad of the day.

*Any miniature sandwich buffet containing higher priced selections will be charged at higher price per person.

	FULL SIZED SANDWICH BAG LUNCH <i>Min. 6 (of each type)</i>	FULL SIZED SANDWICH BOX LUNCH <i>Min. 6 (of each type)</i>	MINIATURE SANDWICHES BY THE DOZEN <i>Min. 2 dz (of each type)</i>	MINIATURE SANDWICH BUFFET <i>Min. 10 (per person)</i>
GRILLED VEGETABLE VGN With roasted red pepper hummus on freshly baked bread.	15.00	19.25	55.00/dz	16.50/pp*
* CAPRESE V N With sliced Roma tomatoes, fresh mozzarella, pesto, and fresh basil, drizzled with a balsamic vinaigrette on freshly baked bread.	17.00	21.25	76.00/dz	19.50/pp
ROASTED BEET V Red & yellow beets, pickled onions, honey goat cheese, and watercress on freshly baked bread.	16.00	20.25	76.00/dz	19.50/pp
TRADITIONAL WHITE ALBACORE TUNA SALAD With sliced tomato and romaine lettuce on freshly baked bread.	14.00	18.25	55.00/dz	16.50/pp*
* CHICKEN CAESAR SALAD With romaine lettuce on freshly baked bread.	16.00	20.25	74.00/dz	19.50/pp
* CHIPOTLE CHICKEN Grilled chipotle chicken, sweet roasted poblano peppers, pepper jack cheese, romaine lettuce, and chipotle mayonnaise, on freshly baked bread.	16.00	20.25	76.00/dz	19.50/pp
* PESTO TURKEY BREAST With smashed sweet peas, pickled red onion and fennel, and dill havarti, served on freshly baked bread.	17.00	21.25	74.00/dz	19.50/pp
HAM 'N CHEDDAR With honey Dijon mustard sauce and romaine lettuce on freshly baked bread.	15.00	19.25	64.00/dz	16.50/pp*
* ABONDANZA With prosciutto, sopressata, roasted red pepper, red onion, and smoked mozzarella with black olive mayonnaise, served on freshly baked bread.	17.00	21.25	76.00/dz	19.50/pp
VIETNAMESE PORK BAHN MI N Grilled & marinated pork, carrots, red onion, cucumber, radish, jalapeño, cilantro, and peanuts with spicy peanut aioli on freshly baked bread.	16.00	20.25	74.00/dz	19.50/pp
MEDIUM RARE BEEF SIRLOIN With sliced tomato and horseradish chive sauce on freshly baked bread.	18.00	22.25	84.00/dz	19.50/pp
* SIRLOIN & SLAW Marinated sirloin, wasabi mayonnaise, sesame slaw, and red cabbage on freshly baked bread.	18.00	22.25	84.00/dz	19.50/pp

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INDIVIDUAL ENTRÉE SALAD

Minimum 6 (of each type)

GRILLED VEGETABLE COBB SALAD V | GF 18.00

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.

CHOPPED GARBAGE SALAD V 18.00

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

CHEF'S SALAD 18.00

Julienned sirloin, turkey breast, ham, Swiss cheese, cheddar cheese, Roma tomato, hard boiled eggs, cucumber, black olives, croutons, and carrots over red cabbage, iceberg, and romaine lettuce served with Thousand Island dressing.

CHINESE CHICKEN SALAD N 21.00

Grilled breast of chicken, shredded iceberg and romaine lettuce, celery, red pepper, green onion, cilantro, mandarin oranges, almonds, sesame seeds, and rice stick noodles, with our sesame soy vinaigrette.

*SUMMER CHOPPED SALAD WITH CHICKEN N | GF 21.00

Mixed California greens, diced chicken, 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.

SOUTHWESTERN SALMON CAESAR SALAD GF 25.00

Romaine lettuce, diced tomato, black beans, jícama, roasted corn, Chihuahua cheese, and blue corn tortilla chips tossed in our key lime salsa Caesar dressing and topped with a marinated filet of Atlantic salmon.



GOURMET BOX LUNCH

Minimum 6 (of each type)

All boxes include one choice of starch, one choice of vegetable, and fresh fruit salad.

CHOICE OF PROTEIN

ITALIAN GRILLED & CHILLED CHICKEN BREAST GF 26.50

HONEY BBQ SALMON FILET 29.50

SATAY KEBOB COMBINATION 29.50

Sesame encrusted satay of marinated beef tenderloin and chicken breast.

BEEF TENDERLOIN GF 39.50

Sliced medium rare beef tenderloin served with horseradish chive sauce.

CHOICE OF STARCH

LEMON JASMINE RICE SALAD V | GF

With red pepper, red onion, and cilantro in a light lemon herb dressing.

TORTELLINI PASTA SALAD V

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

*MOJITO QUINOA SALAD VGN | GF

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

FRENCH POTATO SALAD VGN | GF

Oven-roasted new potatoes, fresh green beans, sliced red onion, and Kalamata olives tossed in our housemade rosemary vinaigrette.

CHOICE OF VEGETABLE

GRILLED & CHILLED MARINATED VEGETABLES VGN | GF

ISRAELI VEGETABLE SALAD VGN | GF

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

CRANBERRY & PECAN BRUSSELS SPROUT SALAD V | N | GF

Tossed with lemon vinaigrette.

*CHICKPEA AND KALE SALAD VGN | GF

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



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HOT ENTRÉE BOWL

Minimum 6 (of each type). Also available as a buffet for a minimum of 15 guests. Ask your Event Coordinator for details.

CHANNA MASALA V | GF 16.00

Masala spiced chickpeas stewed with tomato, potato, onion, and jalapeno.

Steamed basmati rice.

Sauteed broccoli & cauliflower with ginger, turmeric, and coconut milk.

CAULIFLOWER STEAK VGN | GF 18.00

Roasted cauliflower steak with green herb chutney.

Grilled vegetable quinoa.

Seasonal grilled vegetable medley.

CALABACITAS BURRITO VGN 16.00

Spit roasted, marinated, and sautéed yellow squash, zucchini, corn, and tomato

Mexican rice with peas and potatoes

Refried beans

Housemade salsa

CHICKEN TINGA BURRITO GF 18.00

Shredded chicken in a chipotle tomato sauce

Mexican rice with peas and potatoes

Refried beans

Housemade salsa

LEMON THYME CHICKEN 18.00

Lemon thyme boneless chicken breast with lemon thyme sauce.

Herbed Israeli couscous.

Sauteed vegetable medley.

TERIYAKI CHICKEN 18.00

Grilled teriyaki-glazed boneless chicken breast.

Soba noodles tossed with grilled zucchini, yellow squash, bell peppers, eggplant, snap peas, scallions, and cucumber.

Spicy roasted cauliflower and edamame.

SALMON PAELLA GF 24.50

Blackened filet of salmon with Creole remoulade.

Saffron scented paella-style rice.

Grilled zucchini.

JUMBO WHITEFISH WITH PARMESAN CRUST 25.50

Parmesan crusted jumbo whitefish with citrus cream sauce.

Herbed Israeli couscous.

Sauteed vegetable medley.

BRAISED SHORT RIB GF 38.50

Braised short rib with red wine demi-glace.

Long grain & wild rice.

Seasonal grilled vegetable medley.



SNACK BOX

Minimum 6 (of each type)

SNACK BOX (1) V | N 9.00

Housemade granola bar, strawberries, grapes, peanut butter, carrot and celery sticks.

SNACK BOX (2) VGN 8.00

Carrot and celery sticks, red bell peppers, grape tomatoes, broccoli florets, pita chips, and white bean hummus.

SNACK BOX (3) V | N | GF 12.00

Hard boiled eggs, cheddar and smoke gouda cheese cubes, grapes, strawberries, and mixed nuts.

SNACK BOX (4) 16.00

Cheddar and dill havarti cheese cubes, mortadella, Genoa salami, salami Toscano, fig mostarda, and Carr's crackers.

DESSERT

Individually wrapped. Minimum 6.

LARGE CHOCOLATE CHUNK COOKIE V 4.00

LARGE M&M CHOCOLATE CHIP COOKIE V 4.00

LARGE OATMEAL RAISIN COOKIE V | N 4.00

LARGE DOUBLE CHOCOLATE CHIP COOKIE V 4.00

LARGE SUGAR COOKIE V 4.00

ASSORTED DESSERT BARS N 2.50

OATMEAL CREME PIES VGN 2.50

FRENCH MACARON ASSORTMENT V | N 5.50

Chef's choice. Wrapped in cellophane with ribbon.

3pc.



Summer Delivery Express

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 5/4/24 – 9/29/24. All prices and menus are subject to change without notice.

HOW TO ORDER

Email – EVENTS@CATERINGBYMICHAELS.COM

Phone – (847) 966-6555

Online – WWW.CATERINGBYMICHAELS.COM/ORDERCATERING

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

DELIVERY DETAILS

Our delivery charges are calculated by location. 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.

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



Summer Delivery Express

ORDERING GUIDELINES

CHANGING YOUR ORDER

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.

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.

