



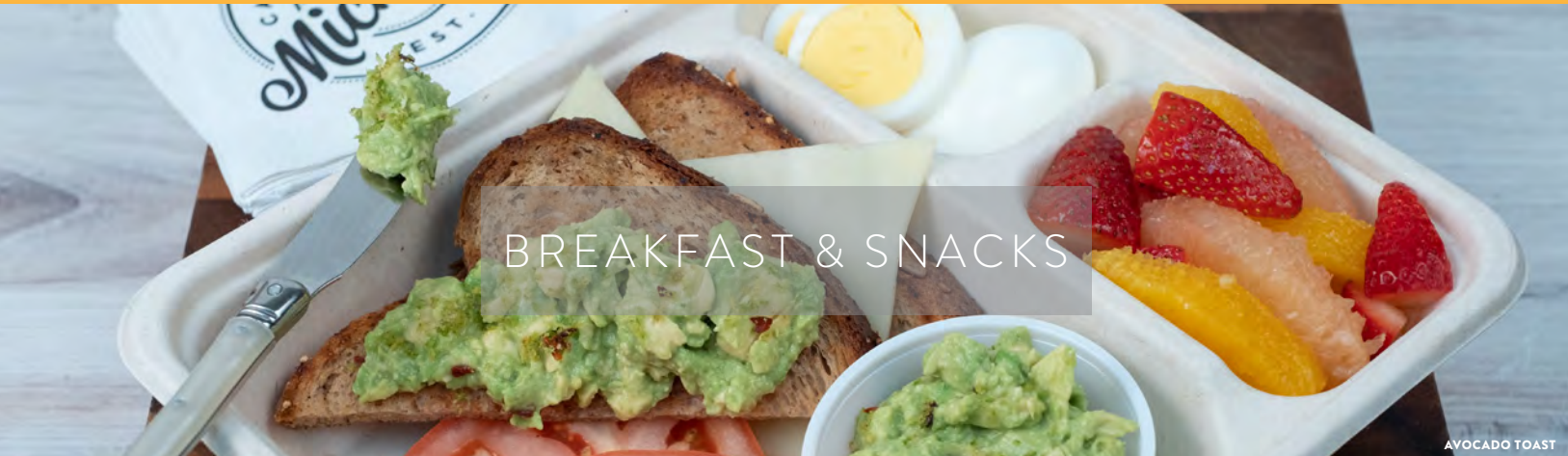
Delivery Express

BEEF TENDERLOIN BOX LUNCH

2026

Delivery Express

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



AVOCADO TOAST

INDIVIDUAL SNACK BOX

Minimum 6 (of each type)

- SNACK BOX (1) V | N** **10.00**
Housemade granola bar, strawberries, grapes, peanut butter, carrot and celery sticks.
- SNACK BOX (2) VGN** **10.00**
Carrot and celery sticks, red bell peppers, grape tomatoes, broccoli florets, pita chips, and white bean hummus.
- SNACK BOX (3) V | N | GF** **14.00**
Hard boiled eggs, cheddar and smoked Gouda cheese cubes, grapes, strawberries, and mixed nuts.
- SNACK BOX (4)** **18.50**
Cheddar and dill Havarti cheese cubes, mortadella, Genoa salami, salami Toscano, fig mostarda, and Carr's crackers.

INDIVIDUAL COLD BOX

Minimum 6 (of each type)

- AVOCADO TOAST V** **14.50**
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** **16.50**
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.
- HOUSEMADE GRANOLA V | N** **16.50**
Housemade nut-free granola.
Miniature butter croissant
With whipped butter, margarine, and preserves.
Freshly baked miniature muffin and Danish. **N**
Fresh fruit salad.
- LOX & BAGEL N** **23.50**
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.



SNACK BOX (4)

For a full selection of individual breakfast items, please see our dedicated breakfast menu.



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MINIATURE SANDWICHES

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 kebabs, 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 <small>Min. 6 (of each type)</small>	FULL SIZED SANDWICH BOX LUNCH <small>Min. 6 (of each type)</small>	MINIATURE SANDWICHES BY THE DOZEN <small>Min. 2 dz (of each type)</small>	MINIATURE SANDWICH BUFFET <small>Min. 10 (per person)</small>
GRILLED VEGETABLE VGN With roasted red pepper hummus on freshly baked bread.	15.50	19.50	55.00/dz	17.25/pp*
CAPRESE V N With sliced Roma tomatoes, fresh mozzarella, pesto, and fresh basil, drizzled with a balsamic vinaigrette on freshly baked bread.	18.50	22.50	72.00/dz	19.95/pp
* FRIED GREEN TOMATO V With pimento cheese dip, garlic aioli, and romaine lettuce, on freshly baked bread.	16.50	20.50	60.00/dz	17.25/pp*
* BULGOGI JACKFRUIT VGN Shredded spicy Korean jackfruit and sesame kimchi slaw on freshly baked bread.	18.50	22.50	76.00/dz	19.95/pp
TRADITIONAL WHITE ALBACORE TUNA SALAD With sliced tomato and romaine lettuce on freshly baked bread.	15.50	19.50	55.00/dz	17.25/pp*
* GRILLED CHICKEN BREAST With raspberry mayonnaise and romaine lettuce on freshly baked bread.	15.50	19.50	55.00/dz	17.25/pp*
CHICKEN BRAVAS Grilled spicy chicken thigh, roasted red pepper aioli, romaine lettuce, and jalapeño slaw on freshly baked bread.	18.50	22.50	72.00/dz	19.95/pp
* CHAR SIU CHICKEN Chinese barbecue chicken thigh, Kewpie mayonnaise, and broccoli slaw on freshly baked bread.	18.50	22.50	72.00/dz	19.95/pp
* CHIPOTLE CHICKEN Grilled chipotle chicken, sweet roasted poblano peppers, pepper jack cheese, romaine lettuce, and chipotle mayonnaise, on freshly baked bread.	18.50	22.50	76.00/dz	19.95/pp
PESTO TURKEY BREAST With smashed sweet peas, pickled red onion and fennel, and dill Havarti, on freshly baked bread.	19.50	23.50	80.00/dz	19.95/pp
HAM 'N CHEDDAR With honey Dijon mustard sauce and romaine lettuce on freshly baked bread.	16.50	20.50	64.00/dz	17.25/pp*
* VIETNAMESE PORK BAHN MI N Grilled and marinated pork, carrots, red onion, cucumber, radish, jalapeño, cilantro, and peanuts with spicy peanut aioli on freshly baked bread.	18.50	22.50	72.00/dz	19.95/pp
* SIRLOIN & SLAW EXTRAORDINARY Marinated sirloin, wasabi mayonnaise, sesame slaw, and red cabbage on freshly baked bread.	20.50	24.50	89.00/dz	19.95/pp



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INDIVIDUAL ENTRÉE SALAD

Minimum 6 (of each type)

CHOPPED GARBAGE SALAD **V** 15.00

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.

GRILLED VEGETABLE COBB SALAD **V | GF** 16.00

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.

VEGETARIAN NICOISE SALAD **V | GF** 16.00

Green beans, new potatoes, tomatoes, roasted red peppers, quartered eggs, and niçoise olives over a bed of red leaf lettuce with our niçoise 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.

CHICKEN CAESAR SALAD **GF** 18.00

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

VIETNAMESE CHICKEN SALAD 18.00

Spicy honey grilled chicken breast with bok choy, napa cabbage, radishes, scallion, red bell pepper, and cucumber tossed with our Vietnamese vinaigrette.

*SUMMER CHOPPED SALAD WITH CHICKEN **N | GF** 20.00

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 **GF** 22.00

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

GREEK GRILLED & CHILLED CHICKEN BREAST **GF** 28.50

HONEY BBQ SALMON FILET 32.00

SATAY KEBOB COMBINATION 32.00

Sesame encrusted satay of marinated beef tenderloin and chicken breast.

BEEF TENDERLOIN **GF** 44.00

Sliced medium rare beef tenderloin served with horseradish chive sauce.

CHOICE OF STARCH

CHICKPEA CARROT SALAD **VGN | GF**

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

PESTO ORECCHIETTE PASTA SALAD **VGN**

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

*MOJITO QUINOA SALAD **VGN | GF**

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

*COWBOY CAVIAR **VGN | GF**

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

THAI SWEET & SOUR CUCUMBER SALAD **VGN | GF**

With julienned carrots, celery, onions, and radishes.



GRILLED VEGETABLE COBB SALAD



CHICKPEA CARROT SALAD



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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** 16.50

Masala spiced chickpeas stewed with tomato, potato, onion, and jalapeño.
Steamed basmati rice.
Sautéed broccoli and cauliflower with ginger, turmeric, and coconut milk.

CAULIFLOWER STEAK **VGN | GF** 18.50

Roasted cauliflower steak with green herb chutney.
Grilled vegetable quinoa.
Seasonal grilled vegetable medley.

CALABACITAS BURRITO **VGN** 16.50

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** 18.50

Shredded chicken in a chipotle tomato sauce.
Mexican rice with peas and potatoes.
Refried beans.
Housemade salsa.

TERIYAKI CHICKEN 19.50

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.

LEMON THYME CHICKEN 19.50

Lemon thyme boneless chicken breast with lemon thyme sauce.
Herbed Israeli couscous.
Sautéed vegetable medley.

SALMON PAELLA **GF** 25.50

Blackened filet of salmon with Creole remoulade.
Saffron scented paella-style rice.
Grilled zucchini.

GRECIAN SALMON 26.50

Lemon oregano-marinated grilled filet of salmon.
Herbed fine couscous.
Grilled zucchini.
Harissa hot sauce.

JUMBO WHITEFISH WITH PARMESAN CRUST 25.50

Parmesan crusted jumbo whitefish with citrus cream sauce.
Herbed Israeli couscous.
Sautéed vegetable medley.

CHIMICHURRI STEAK 29.50

Chimichurri marinated and grilled sirloin.
Long grain and wild rice pilaf with mushrooms and scallions.
Roasted Brussels sprouts and cauliflower with panko bread crumbs and Parmesan cheese.

DESSERT

Individually wrapped. Minimum 6.

LARGE CHOCOLATE CHUNK COOKIE **V** 4.50

LARGE M&M CHOCOLATE CHIP COOKIE **V** 4.50

LARGE OATMEAL RAISIN COOKIE **V | N** 4.50

LARGE DOUBLE CHOCOLATE CHIP COOKIE **V** 4.50

LARGE SUGAR COOKIE **V** 4.50

ASSORTED DESSERT BARS **N** 2.85

OATMEAL CREME PIES **VGN** 3.50

FRENCH MACARON ASSORTMENT **V | N | GF** 5.25

Chef's choice. Two pieces, wrapped in cellophane with ribbon.



CAULIFLOWER STEAK



LARGE M&M CHOCOLATE CHIP COOKIE



Delivery Express

ORDERING GUIDELINES

This menu may be used for orders 5/18/26 – 9/13/26. Please consult our year round menus for complete ordering guidelines, policies, and procedures which apply on all dates except certain holidays.

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. All prices and menus are subject to change without notice.

HOW TO ORDER

Email – EVENTS@CATERINGBYMICHAELS.COM

Call or Text – (847) 966-6555

Online – WWW.CATERINGBYMICHAELS.COM/ORDERCATERING

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. 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>
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



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.

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.

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.

