



# Summer

2025



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\* 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

<b>12 OZ CANS</b>	<b>1.80/ea</b>
Coke®, Diet Coke®, Sprite®, or assorted sparkling water.	
<b>2 LITER BOTTLES</b>	<b>5.00/ea</b>
Coke®, Diet Coke®, or Sprite®.	
<b>16.9 OZ BOTTLED STILL WATER</b>	<b>1.50/ea</b>
<b>8 OZ BOTTLED STILL WATER</b>	<b>1.25/ea</b>
<b>10 OZ JUICE BOTTLES</b>	<b>2.00/ea</b>
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.

<b>HOT COFFEE</b>	<b>22.00/gal</b>
Seattle's Best® regular coffee or decaffeinated coffee, cream, and assorted sweeteners.	
<b>ICED COFFEE</b>	<b>22.00/gal</b>
Seattle's Best® regular coffee or decaffeinated coffee, cream, and assorted sweeteners.	
<b>BREWED ICED TEA</b>	<b>22.00/gal</b>
With assorted sweeteners, lemon wedges, and stirrers.	

### SUMMER FAVORITES

<b>FRESH SQUEEZED LEMONADE</b>	<b>21.50/gal</b>
Traditional	
Blackberry	
Pineapple Mint	
Make it a cocktail! We recommend vodka.	
<b>FRESH SQUEEZED HIBISCUS LIMEADE</b>	<b>29.85/gal</b>
<b>FRESH SQUEEZED ORANGE JUICE</b>	<b>33.85/gal</b>
<b>ARNOLD PALMER</b>	<b>22.00/gal</b>
Freshly squeezed lemonade and brewed iced tea.	
<b>SPICY CUCUMBER AGUA FRESCA</b>	<b>48.00/gal</b>
Make it a cocktail! We recommend tequila.	
<b>STRAWBERRY MINT AGUA FRESCA</b>	<b>48.00/gal</b>
With fresh strawberries and mint leaves.	
Make it a cocktail! We recommend light rum.	

<b>1L SANGRIA BOTTLE</b>	<b>37.50/btl</b>
Choice of red or white, accompanied by fresh cut fruit.	
<b>PINEAPPLE AZALEA MARGARITA</b>	<b>62.95/qt</b>
Patron Orange, pineapple juice, lime juice, and grenadine.	
Makes 3-4 drinks.	
<b>BOXCAR</b>	<b>60.95/qt</b>
Patron Orange, dark rum, fresh lemon juice.	
Makes 3-4 drinks.	
<b>COCONUT KEY LIME PUNCH</b>	<b>60.95/qt</b>
Coconut rum, vodka, key lime juice, pineapple juice, and cream of coconut.	
Makes 3-4 drinks.	
<b>* LEMONGRASS GINGER TONIC</b> <i>Zero proof!</i>	<b>19.00/half gal</b>
Housemade lemongrass ginger syrup served with tonic water.	
Makes 6-8 drinks.	

### WINE

Cote Mas Rosé Aurore (1 Liter)	<b>25.00/btl</b>
Marques De Caceres Cava	<b>21.50/btl</b>
Hess Chardonnay	<b>21.50/btl</b>
Los Vascos Cabernet Sauvignon	<b>21.50/btl</b>



SPECIALTY COCKTAILS

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

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SEASONAL YOGURT PARFAITS

**BLUEBERRY BUTTERMILK TEA BREAD v** 27.50  
Serves 10-12.

\* **ICED LEMON LOAF v** 27.50  
Serves 10-12.

\* **PINEAPPLE UPSIDE DOWN PANCAKE BREAD PUDDING v**  
Braised pineapple and cherries.  
4.5lbs; Serves 8-10. 58.50  
Individual Muffins 56.50/dz

\* **BLUEBERRY CROISSANT FRENCH TOAST CASSEROLE v**  
4.5lbs; Serves 8-10. 79.50  
Individual Muffins 66.50/dz

\* **GREEN CHILE QUICHE v**  
With poblano peppers, Spanish onion, cheddar, and baby Swiss cheese.  
12in; Serves 10-14. 36.50  
Individual Minimum 8 4.50/ea

\* **ZUCCHINI FRITTATA v | GF**  
With fresh tomato and cheddar cheese. Accompanied by our housemade chunky salsa.  
12in; Serves 10-14. 63.50  
Individual Muffins 56.50/dz

**GRILLED VEGETABLE "FRITTATA" MUFFINS VGN | GF** 68.50/dz  
Prepared with Just Egg® plant-based egg replacement. Accompanied by smoked tomato salsa.

\* **BREAKFAST PIGS IN A BLANKET** Minimum 2dz. 39.50/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, jalapeno, and chihuahua & cheddar cheese. Served with Hugo's salsa verde.

**MINIATURE FRESH FRUIT KEBOBS VGN | GF** 35.85/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

## SEASONAL YOGURT 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.

\* **TROPICAL v** 6.50/ea  
Passion fruit yogurt with dried pineapple, banana chips, crunchy strawberry pearls, and toasted coconut.

\* **KEY LIME v** 6.50/ea  
With graham crackers and white chocolate.



FRITTATA MUFFINS



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SHRIMP SAMPLER

**\*GOURMET VEGETABLE BATON DISPLAY **V** | **GF**** **69.25**  
Artfully designed blanched jicama; beet; asparagus; English cucumber; green beans; yellow squash; red, yellow, and green pepper; 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**** **85.95**  
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** **259.95**  
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** **299.95**  
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** **136.95**  
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.**

**SMOKED PAPRIKA BISTRO STEAK DISPLAY** **224.95**  
Medium rare, char-grilled, thinly sliced sirloin, 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.**

**\*SUMMER TEA SANDWICH DISPLAY **N**** **89.95**  
Curried chicken salad with almonds on wheat bread, prosciutto and grilled asparagus with garlic herb cream cheese and dark rye, and gouda and fresh tomato with whipped butter on brioche.  
**36 sandwiches.**

**SUMMER SKEWER ASSORTMENT **GF**** *Minimum 4dz.* **36.95/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.* **21.95/dz**  
Drizzled with honey mint vinaigrette.

**\*CHAR SIU CHICKEN SUMMER ROLLS** *Minimum 3dz.* **21.95/dz**  
Chinese barbecue chicken with bibb lettuce, carrot, cucumber, scallion, and cilantro, wrapped in rice paper and accompanied by nuoc cham.

## SEASONAL DIPS, CHIPS, AND SNACKS

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

### DIPS

**Pineapple Salsa **VGN** | **GF**** **14.00/pt**  
With jalapeno, cilantro, and roasted red and green peppers.

**\*Dill Pickle **V** | **GF**** **12.00/pt**  
Topped with chopped pickles.

**\*Whipped Cottage Cheese **V** | **N** | **GF**** **18.00/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**

### SNACKS *Minimum 1lb.*

**\*Sesame Sriracha Snack Mix **V** | **N**** **18.00/half lb**  
Chili and sesame spiced wonton chips, sesame sticks, rice chex, oyster crackers, cashews, wasabi peas, rice crackers, and nori.

**Elote Spiced Corn Nut Mix **V**** **18.00/half lb**  
Housemade mixture of crunchy corn nuts tossed with elote spices and Parmesan cheese.



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## 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 & Jalapeno** **22.50/dz**  
Ahi tuna, cucumber, carrot, pickled daikon, green onion, and jalapeno.

**\*Salmon & Tuna Yaki** **29.50/dz**  
Fresh salmon, ahi tuna, avocado, and spicy Japanese mayonnaise.

**\*California Shrimp** **26.50/dz**  
Cooked shrimp, avocado, jicama, cucumber, fresh basil, and cilantro.

**Teenie Weenie** **22.50/dz**  
A whimsical take on a Chicago classic! Beef hot dog, pickle, ketchup, mustard, relish, and poppy seeds.

**HOT CHIPOTLE CORN DIP V | GF** **34.50**  
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.**

**\*CHICKEN PICCATA MEATBALLS** **42.50**  
Includes toothpicks.  
**50pc.**



MIX 'N MATCH MAKI

## 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 | N** **18.00/dz**  
Filled with pimento cheese and candied walnuts.

**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** **32.00/dz**  
Served with sweet & spicy dipping sauce.



BEGGARS PURSE



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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.

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

**ROASTED BEET** **v** **76.00/dz**  
Red & yellow beets, pickled onions, honey goat cheese, and watercress on freshly baked bread.

**CAPRESE** **v | N** **76.00/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.

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

**\*CHAR SIU CHICKEN** **76.00/dz**  
Chinese barbecue chicken thigh, kewpie mayonnaise, and broccoli slaw on freshly baked bread.

**PESTO TURKEY BREAST** **84.00/dz**  
With smashed sweet peas, pickled red onion and fennel, and dill Havarti, served on freshly baked bread.

**HAM 'N CHEDDAR** **66.00/dz**  
With honey Dijon mustard sauce and romaine lettuce 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.

**ABBONDANZA** **96.00/dz**  
With prosciutto, sopressata, roasted red pepper, red onion, and smoked mozzarella with black olive mayonnaise, served on freshly baked bread.

**SIRLOIN & SLAW** **96.00/dz**  
Marinated sirloin, wasabi mayonnaise, sesame slaw and red cabbage on freshly baked bread.



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JUMBO ALL BEEF HOT DOG

## MINIATURE CLASSIC PULLED BBQ SLIDERS Minimum 8 Accompanied by pretzel rolls. **4oz per person.**

Pork	8.50/pp
Chicken	9.50/pp
Jackfruit v	15.50/pp
Brisket	16.50/pp

**TACO BAR 151.50**  
Choice of chicken tinga, seasoned ground beef, or spicy roasted cauliflower, served with flour tortillas, shredded lettuce, tomato, onion, cilantro, queso fresco, housemade salsa, guacamole, and Mexican crema. Accompanied by Mexican rice and refried beans.  
**Serves 10-12.**

**THAI SHRIMP LETTUCE WRAPS N 179.50**  
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.**

**CHICKEN PICCATA 83.50**  
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 96.50**  
Served with lemon oregano Greek style au jus.  
**12-4oz breasts; Serves 8-10.**

**GRILLED GARLIC BBQ BONELESS CHICKEN BREAST 86.50**  
**12-4oz breasts; Serves 8-10.**

**\*GARDEN BONELESS CHICKEN BREAST 102.50**  
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 112.50**  
With red and green pepper, red onion, broccoli, and pineapple. Served with honey mustard sauce and cilantro.  
**12-4oz breasts; Serves 8-10.**

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

**6OZ HAMBURGER 98.50**  
Served with ketchup, yellow mustard, sliced tomato & Spanish onion, pickle spears, and freshly baked buns.  
**8pc.**

**BEYOND BURGER™ v 98.50**  
Served with ketchup, yellow mustard, sliced tomato & Spanish onion, pickle spears, and freshly baked buns.  
**8pc.**

**JUMBO ALL BEEF HOT DOG 94.50**  
Served with ketchup, yellow mustard, sliced tomato & Spanish onion, pickle spears, and freshly baked poppyseed buns.  
**8pc.**

**BONE-IN BBQ MARINATED CHICKEN 52.50/dz**  
**All pieces. 50% breasts.**

**GRILLED VEGETABLE KEBOB VGN | GF 46.50/dz**  
Carrot, red pepper, zucchini, mushroom and red onion.  
**5oz each.**

**\*CHICKEN VESUVIO KEBOB GF 78.50/dz**  
Skewered with red and green bell pepper, button mushroom, and red onion.  
**4oz each.**

**\*BEEF SIRLOIN KEBOB 129.50/dz**  
In our soy and brown sugar marinade, skewered with red and green bell pepper, button mushroom, and red onion.  
**4oz each.**



GRILLED VEGETABLE KEBOB





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## ENTRÉES

**STUFFED FREE RANGE CHICKEN BREAST** N | GF 129.50  
With sun-dried tomato, basil, chevre & spinach pesto, served with port wine reduction demi-glace.  
8-6oz breasts; Serves 8.

**\*SHAWARMA MARINATED CHICKEN BREAST** GF 106.50  
With spicy zhoug sauce.  
8-6oz breasts; Serves 8.

**JERK CHICKEN THIGHS** GF 66.50  
Served with mango habanero salsa.  
20-2oz thighs; Serves 8-10.

**SLICED BBQ BRISKET** Minimum 2lbs. 43.50/lb

**\*GRILLED TRI TIP** GF Minimum 3lbs. 49.50/lb  
Marinated in our steak house marinade, served with chimichurri.

**FENNEL DUSTED WHITEFISH** GF 98.50  
Topped with tomato fennel relish.  
6-4oz filets; Serves 4-6.

**CILANTRO LIME MARINATED GRILLED MAHI MAHI** GF 139.50  
Topped with tropical fruit relish.  
6-4oz filets; Serves 4-6.

**ORANGE HERB GRILLED SALMON** GF 128.50  
Grilled salmon filets, with a fresh herb and orange topping.  
Served with citrus cream sauce.  
6-5oz filets; Serves 6.

**MISO GLAZED SALMON** 139.50  
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.



SHAWARMA MARINATED CHICKEN BREAST

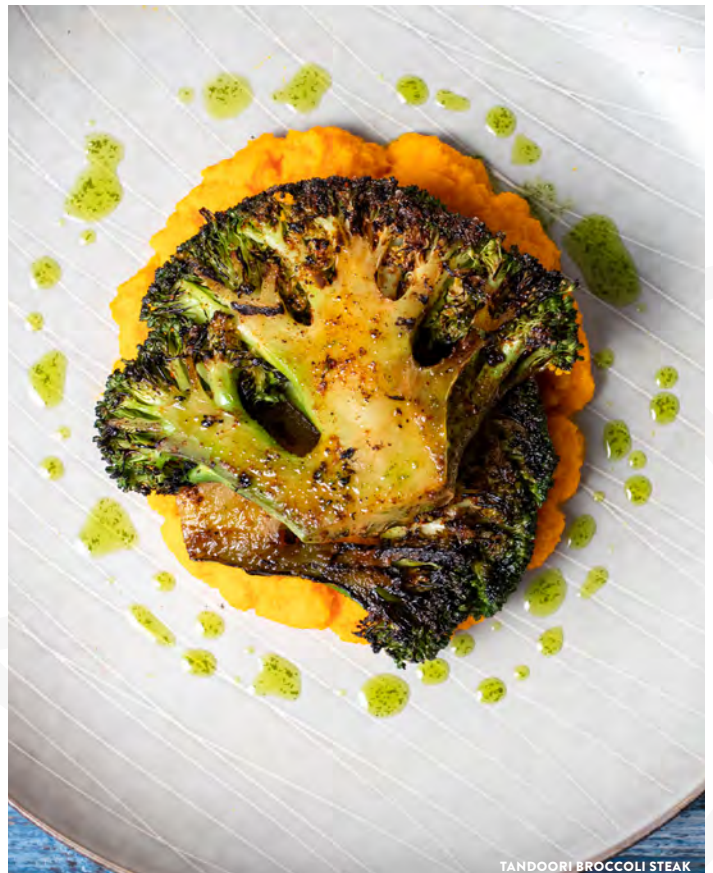
**LEMON & GARLIC SHRIMP PENNE** 125.50  
Lemon & garlic marinated shrimp sautéed with spinach and tossed with penne pasta, tomato, and basil.  
5lbs; Serves 8-10.

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

**OLD BAY TOFU CAKES** VGN | N | GF 59.50  
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.

**GRILLED TANDOORI BROCCOLI STEAK** VGN | GF 43.50  
With carrot ginger mash and pumpkin seed dukkah.  
6-4oz pieces; Serves 4-6.

**ZUCCHINI SPAGHETTI & VEGAN RAGOUT** VGN | GF 46.50  
Zucchini "spaghetti" topped with a ragout of housemade marinara sauce, Beyond Burger™ Italian sausage, and blistered cherry tomatoes.  
4lbs; Serves 8-10.



TANDOORI BROCCOLI STEAK



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ELOTE SALAD

## CHOPPED GARBAGE SALAD **V**

41.85

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.**

## SUMMER BBQ CHICKEN SALAD **GF**

59.85

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**

18.85/lb

*Minimum 3lbs.*  
Served on a bed of arugula, garnished with sliced almonds and fresh mint.

## SHAVED BROCCOLI SALAD **V | N | GF**

18.85/lb

*Minimum 3lbs.*  
With dried cranberries, red onion, and sliced toasted almonds, tossed in our housemade buttermilk ranch dressing.

## ELOTE CORN SALAD **V | GF**

17.85/lb

*Minimum 3lbs.*  
Grilled corn with mayonnaise, grated cotija cheese, lime, and chili seasoning, garnished with cilantro.

## RED SKIN POTATO SALAD **V | GF**

7.85/lb

*Minimum 3lbs.*  
Red skin potatoes, red onions, and dill tossed in a creamy dressing, garnished with scallions and red pepper.

## LOADED BAKED POTATO SALAD **GF**

21.85/lb

*Minimum 3lbs.*  
Creamy potato salad with bacon, cheddar cheese, chives, and ranch.

## JICAMA COLESLAW **V | GF**

10.85/lb

*Minimum 3lbs.*  
Grilled jicama, red, green and yellow pepper, red and green cabbage and tortilla strips tossed in a lime cilantro vinaigrette.

## COWBOY CAVIAR **VGN | GF**

10.85/lb

*Minimum 3lbs.*  
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**

14.85/lb

*Minimum 2lbs.*  
Seasoned with cumin and paprika and tossed with mint and cilantro in our sun-dried tomato vinaigrette.

## \*CHICKPEA CARROT SALAD **VGN | GF**

19.85/lb

*Minimum 2lbs.*  
With toasted pepitas, golden raisins, dill, and lemon.

## BOWTIE PASTA SALAD **V**

9.50/lb

*Minimum 3lbs.*  
With sliced Roma tomato, fresh basil, and mozzarella in our garlic infused olive oil.

## TORTELLINI PASTA SALAD **V**

15.85/lb

*Minimum 3lbs.*  
Tri-colored cheese tortellini, red and green bell peppers, scallions, and Parmesan cheese tossed in a basil red wine vinaigrette.

## SUCCOTASH PASTA SALAD **V**

10.85/lb

*Minimum 3lbs.*  
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**

14.85/lb

*Minimum 3lbs.*  
With artichoke hearts, roasted red pepper, capers, cilantro and toasted almonds in a light citrus vinaigrette.

## MOJITO QUINOA SALAD **VGN | GF**

14.85/lb

*Minimum 2lbs.*  
With black beans, chickpeas, bell peppers, carrots, hearts of palm, cilantro, and mint, tossed in an agave-rum vinaigrette.

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## SIDES

WHITE CHEDDAR MACARONI AND CHEESE

**CRISP PICKLED VEGETABLES** VGN | GF Minimum 2lbs. **16.85/lb**  
Cauliflower, carrot, fennel, red pepper, zucchini, green beans & fresh herbs.

**ASPARAGUS** v | GF Minimum 2lbs. **19.85/lb**  
Served chilled with Meyer lemon aioli.

**GRILLED CORN COBETTES** v | GF **19.85/dz**  
Served with Michael's special butter sauce.



MICHAELS HOUSEMADE BAKED BEANS

**LEMONY GREEN BEANS** VGN | GF Minimum 3lbs. **16.85/lb**  
Lightly sautéed with shallots, garlic, and lemon zest.

**ROASTED BABY CARROTS** VGN | GF Minimum 3lbs. **22.85/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.

\* **GRILLED CAESAR BROCCOLINI** GF Minimum 3lbs. **34.85/lb**

**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. **15.85/lb**

**LEMON HERB ROASTED NEW POTATOES** v | GF Minimum 3lbs. **8.85/lb**

**ARROZ VERDE** GF Minimum 3lbs. **7.85/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. **17.85/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



STRAWBERRY SHORTCAKE PUSH-POP

## DESSERT

### FRESH COOKIE ASSORTMENT **V | N**

Chef's choice.

**1.5oz each.**

21.85/dz

### ASSORTED DESSERT BARS **N**

Chef's choice.

21.85/dz

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

Chef's choice.

4.85/ea

### BLUEBERRY WHITE CHOCOLATE COOKIES **V** *Minimum 2dz.*

21.85/dz

### STRAWBERRY JAM SANDWICH COOKIES **V** *Minimum 2dz.*

21.85/dz

### S'MORES COOKIES WITH SEA SALT *Minimum 2dz.*

19.85/dz

### \*RASPBERRY STREUSEL PIE BITE COOKIES **V** *Minimum 2dz.* 19.85/dz

### MINIATURE OATMEAL CREME PIES **VGN**

24.85/dz

### SALTED CARAMEL BROWNIES **V**

21.85/dz

### STRAWBERRY SHORTCAKE PUSH-POP **V** *Minimum 2dz.*

Layers of yellow cake, fresh strawberries, and whipped cream.

38.85/dz

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

26.85/dz

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

Key lime pie, mango passionfruit, and cotton candy.

23.85/dz

### GOURMET RICE KRISPY TREAT ASSORTMENT **N** *Minimum 3dz.*

Oreo®, Fruity Pebbles, and peanut butter cup.

25.85/dz

### PETITE TARTLET ASSORTMENT **V | N** *Minimum 3dz.*

French silk, strawberry cheesecake, and key lime.

23.85/dz

### ÉCLAIR ASSORTMENT *Minimum 2dz.*

Strawberry matcha, French silk, and blackberry.

28.85/dz



ÉCLAIR ASSORTMENT

# Summer

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

## SEASONAL MINIATURE CUPCAKES

Minimum 2 dozen of each flavor.

**"HOSTESS" v** **24.85/dz**  
Creme filled chocolate cupcake, topped with chocolate ganache and white chocolate ribbon.

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

**\*SNOW CONE v** **35.85/dz**  
White cake soaked with cherry and blue raspberry syrup, topped with buttercream and rolled in crystal sugar.

**CLASSIC CHEESECAKE LOLLIPOPS v** *Minimum 2dz.* **22.85/dz**  
Chef's choice decor.

**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** **29.85/dz**  
Topped with white chocolate glaze and rainbow sprinkles.

**MINIATURE LEMON BLUEBERRY BUNDT CAKES v** **29.85/dz**

**\*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.**

**CHERRY & RASPBERRY CROSTATA v** **29.85**  
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



FRENCH MACARON ASSORTMENT



# Summer

## ORDERING GUIDELINES

*DUE TO THE VOLATILITY OF INGREDIENT COSTS INFLUENCED BY THE AVIAN FLU AND TARIFFS, PRICING IS SUBJECT TO CHANGE BASED ON MARKET CONDITIONS UNTIL 5 DAYS BEFORE THE DATE OF YOUR EVENT. WE WILL NOTIFY YOU OF ANY CHANGES NECESSARY.*

*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 may be used for orders 5/19/25 – 9/28/25. 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.*

### HOW TO ORDER

Email – [EVENTS@CATERINGBYMICHAELS.COM](mailto:EVENTS@CATERINGBYMICHAELS.COM)

Phone – (847) 966-6555

### PRESENTATION

Catering By Michaels beautifully arranges and decorates most food presentations on disposable trays. Items meant to be eaten hot may be packaged in disposable foil or reuseable Pyrex containers. An additional pickup fee will apply for us to come back for reuseable containers. 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.

### 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. pick-up charge.

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



*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.*

