



Thanksgiving



2023

Thanksgiving

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



DINNER PACKAGES

Package orders are available for 10 or more in multiples of "5". All "choice" items may be divided in multiples of "10". No substitutions or deletions. Food arrives in disposable containers except where noted.

ALL DINNERS INCLUDE TURKEY GRAVY

CRANBERRY SAUCE WITH APPLE BALLS V | GF

FRESHLY BAKED CORN BREAD V
With dried cranberries and golden raisins.

ROSEMARY HERB STUFFING

PARKER HOUSE STYLE PULL-APART ROLLS V

CHOOSE AN ENTRÉE

WHOLE ROASTED FREE RANGE TURKEY GF
Approx. 1.5 lb per person. 90% cooked, carving instructions included.

or
HERB ROASTED TURKEY BREAST GF

CHOOSE SIDES

CHOOSE SOUP OR SALAD

Butternut Squash Soup GF

or

Cranberry, Pecan & Feta Salad V | N | GF

or

Caesar Salad GF

CHOOSE POTATOES

Candied Yams GF

Topped with mini marshmallows.

or

Traditional Mashed Potatoes V | GF

CHOOSE VEGETABLE

***Roasted Brussels Sprouts & Cauliflower** V

Topped with panko bread crumbs and Parmesan cheese.

or

Sauteed Autumn Vegetable Medley V | GF

Zucchini, carrot, beet, pearl onion, yellow squash, and turnip.

or

Green Bean Casserole V

With fresh green beans, creamy mushroom sauce, and fried Marlboro onions.

Thanksgiving Dinner Package

42.50/pp

Thanksgiving Dinner Package - No Turkey

24.50/pp

SMALL GROUP PACKAGE

Feeds 2 with leftovers or just perfect for 4

HERB ROASTED TURKEY BREAST GF

Optional Add On: Confit Turkey Legs (2pc) GF

+39.85

TURKEY GRAVY

CRANBERRY SAUCE WITH APPLE BALLS V | GF

FRESHLY BAKED CORN BREAD V
With dried cranberries and golden raisins.

ROSEMARY HERB STUFFING

CHOOSE POTATOES

Candied Yams GF

Topped with mini marshmallows.

or

Traditional Mashed Potatoes V | GF

CHOOSE VEGETABLE

***Roasted Brussels Sprouts & Cauliflower** V

Topped with panko bread crumbs and Parmesan cheese.

or

Sauteed Autumn Vegetable Medley V | GF

Zucchini, carrot, beet, pearl onion, yellow squash, and turnip.

or

Green Bean Casserole V

With fresh green beans, creamy mushroom, sauce and fried Marlboro onions.

Small Group Dinner Package

169.50/package



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APPETIZERS

*FRESH VEGETABLE CRUDITE V 79.85

Updated for Fall 2023 with a gourmet selection including watermelon and breakfast radish, tricolored carrots and cauliflower, baby bell peppers, broccoli florets, grape tomatoes, and green beans, served with spinach caramelized red onion dip.

3lbs; Serves 10-20.

MEDITERRANEAN DIP DISPLAY V 62.85

Roasted garlic hummus, babaghanouj, Moroccan eggplant salad, marinated olives, carrot and celery sticks, English cucumber and Roma tomato wedges with herbed toasted pita chips.

Serves 12-15.

GOURMET INTERNATIONAL CHEESE DISPLAY V | N 154.85

Assortment of international cheeses that may include manchego, blue Stilton, Port Salut, wine cured goat cheese, Parmesan Grana, and Double Gloucester with onion and chives, artfully displayed and accompanied by Carr's crackers, assorted freshly baked bread, dried fruit, and mixed nuts, garnished with fresh fruit.

2lbs; Serves 10-25.

HOUSE POACHED SHRIMP GF

Served with spicy cocktail sauce and lemon wedges.

Jumbo (16-20/lb) 35 pieces	142.00
Extra Large (21-25/lb) 35 pieces	112.85
Medium (26-30/lb) 35 pieces	81.50

*BAKED BRIE EN CROUTE 110.85

Displayed with fresh fruit, sliced brioche baguette rounds, and Carr's crackers.

Serves 8-10.

Apricot Jalapeno Chutney V
Pecans & Brown Sugar V | N

HOT ARTICHOKE PARMESAN DIP V 38.50

With herbed toasted pita triangles.

Serves 8-12.

PIMENTO CHEESE DIP V | GF 19.00/pt

ROASTED GARLIC HUMMUS VGN | GF 9.00/pt

HERBED TOASTED PITA CHIPS VGN 12.00

Approximately 75pc

SWEET & SOUR MEATBALLS (BEEF) 39.85

50 Pieces.

*ITALIAN BEYOND BEEF® MEATBALLS VGN | GF 62.50

Served in San Marzano tomato sauce.

50 Pieces.

TRADITIONAL DEVILED EGGS V | GF 15.00/dz



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APPETIZERS

HORS D'OEUVRES

Packaged in foil pans. Min 2dz any type.

SWEET POTATO QUINOA CAKES VGN GF	15.00/dz
With vegan sriracha mayo.	
PETITE PUPS EN CROUTE	16.00/dz
Served with yellow mustard.	
ARTICHOKE PARMESAN PUFFS	18.00/dz
STUFFED MUSHROOM CAPS v	18.00/dz
Filled with spinach artichoke dip.	
CHARRED CORN-PEPPER WONTONS v	19.85/dz
Served with sweet & sour dipping sauce.	
BEGGAR'S PURSE v	19.85/dz
Filled with brie and raspberry preserves.	
*MINIATURE CHEESE PIZZA MUFFINS v	28.00/dz
With Gruyere & Parmesan cheese.	
HOISIN BRAISED SHORT RIB QUESADILLAS	36.50/dz
With Gruyere cheese, served with salsa verde.	
GRILLED BABY LAMB CHOPS N GF	59.95/dz
Served with spinach pesto.	



FRESHLY BAKED BREADS

Butter not included.

CORN BREAD v	17.85/loaf
With dried cranberries and golden raisins.	
Serves 8-12.	
PUMPKIN BREAD v	14.50/loaf
Serves 8-12.	
ASSORTED DINNER ROLLS v	15.85/dz
Parker House-style pull-apart rolls, pretzel sticks, ciabatta, and French onion rolls.	
PARKER HOUSE-STYLE PULL-APART ROLLS v	11.00/dz
COMPOUND BUTTER v GF	6.50
*Garlic Herb 4oz.	
Honey Butter 4oz.	



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WHOLE ROASTED FREE RANGE TURKEYS GF

90% cooked. Carving instructions included.

Small 8-12lbs; Serves 5-8.

115.85

Medium 12-16lbs; Serves 8-11.

158.50

Large 16-20lbs; Serves 11-13.

195.50

HERB ROASTED TURKEY BREAST GF

4lbs; Serves 10-14.

103.95

CONFIT TURKEY LEGS GF

Whole leg, submerged in duck fat and slow cooked. Crispy skin.

2-12oz legs

39.85

MOM'S SLICED BRISKET Min 2lbs

With mushrooms, onions, and natural jus.

39.85/lb

WHOLE BEEF TENDERLOIN GF

Min 3lbs raw weight before cooking.

USDA Choice tenderloin. Herb and garlic marinated and grilled.

20% cooked.

89.50/lb

MADEIRA PEPPERCORN SAUCE GF

We recommend 4 floz. per pound of tenderloin. **8 floz.**

23.25

APPLE CIDER GLAZED SPIRAL SLICED HAM

194.50

With honey Dijon mustard, sliced pretzels, and pull-apart rolls.

On bone 8-9lbs; Serves 16-20 as an entree and 32-40 for miniature sandwiches.

CHICKEN PICCATA

99.85

Lightly breaded boneless, skinless chicken breast with Italian seasoning, topped with our famous lemon vermouth caper sauce, and accompanied by freshly steamed broccoli with panko crumb topping.

16-2oz breasts and 1.5lb broccoli; Serves 6-8.

*PARMESAN CRUSTED JUMBO WHITEFISH

138.85

Set atop sautéed spinach and napped with a Champagne tarragon cream sauce.

8-4oz filets; Serves 6-8.

*CRAB STUFFED SHRIMP Min 1dz

75.85

Butterflied colossal-sized shrimp stuffed with lump crabmeat, napped with lemon garlic butter.

6pc. 20% cooked.

VEGAN SHEPHERD'S PIE VGN | GF

43.95

Vegan polenta crust filled with red wine "braised" vegetable stew, topped with olive oil whipped potatoes and baked until golden brown.

4.5lbs; Serves 8-10.

SPAGHETTI SQUASH & VEGAN BOLOGNESE VGN | GF

67.85

Roasted spaghetti squash "pasta" topped with a Bolognese of housemade marinara sauce, Beyond Beef® crumbles, and blistered cherry tomatoes.

4lbs; Serves 6-8.

BUTTERNUT SQUASH LASAGNA v

67.85

Roasted butternut squash, sage, Parmesan cheese, and nutmeg, layered with spinach pasta, sautéed spinach, ricotta, and mozzarella.

5lbs; Serves 8-10.

WHITE CHEDDAR MACARONI & CHEESE v

43.85

Cavatappi noodles tossed with white cheddar, topped with panko bread crumbs and Parmesan cheese. Baked until golden brown.

5lbs; Serves 8-10.



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SIDES

BUTTERNUT SQUASH SOUP GF Min 2 qt.	17.00/qt	CARROT PUFF V Our owner Lisa's favorite! Our version of a carrot souffle. 4lbs; Serves 10-12.	34.85
PUMPKIN CHOWDER VGN GF Min 2 qt. With corn and chipotle peppers.	15.00/qt	ROSEMARY HERB STUFFING Min 2lbs.	12.00/lb
CAESAR SALAD GF Romaine lettuce, quartered eggs, grated Parmesan, and Parmesan frico chips, accompanied by our famous housemade Caesar dressing. 3lbs; Serves 8-12.	41.85	SAUSAGE SAGE STUFFING Min 3lbs.	11.00/lb
AUTUMN SALAD VGN GF Fresh California field greens with teardrop tomato, English cucumber, red and yellow bell pepper, juliened beets and red onion. Accompanied by our housemade Champagne-Dijon vinaigrette. 3lbs; Serves 8-12.	42.85	GLUTEN FREE & VEGAN STUFFING VGN GF 2lbs; Serves 4-6.	28.50
CRANBERRY, PECAN & FETA SALAD V N GF Red leaf, romaine and radicchio lettuce, arugula, mushrooms, carrots, toasted pecans, sun-dried cranberries, and feta cheese. Accompanied by our pomegranate sherry vinaigrette. 3lbs; Serves 8-12.	42.85	TRADITIONAL MASHED POTATOES V GF Min 2lbs.	8.00/lb
CREAMED SPINACH V GF Min 3lbs. With a hint of Pernod.	17.50/lb	"CANDIED" YAMS GF Min 3lbs. Topped with mini marshmallows.	11.00/lb
TRI-COLORED CARROTS V GF Min 2lbs. Glazed with brown butter and honey.	22.85/lb	CRANBERRY SAUCE WITH APPLE BALLS VGN GF	9.00/pt
SAUTEED AUTUMN VEGETABLE MEDLEY V GF Min 2lbs. Zucchini, carrot, beet, pearl onion, yellow squash, and turnip.	12.00/lb	CRANBERRY ORANGE RELISH VGN GF	11.00/pt
GREEN BEAN CASSEROLE V Min 3lbs. With fresh green beans, creamy mushroom sauce, and fried Marlboro onions.	15.85/lb	TURKEY GRAVY	9.25/pt
ROASTED BRUSSELS SPROUTS & CAULIFLOWER V Min 3lbs. Topped with panko bread crumbs and Parmesan cheese.	16.25/lb		
*WILD MUSHROOM SAUTÉE V GF Min 3lbs. Shiitake, cremini, button, and oyster mushrooms with fresh herbs and garlic.	23.50/lb		



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RUSTIC APPLE CROSTATATA V	36.95
Serves 8-10.	
BUTTER TOFFEE APPLE PIE V N	42.50
Full Pie Serves 8-12	22.85
Half Pie Serves 4-6	
PECAN PIE V N	42.50
Full Pie Serves 8-12	22.85
Half Pie Serves 4-6	
PUMPKIN PIE V	34.50
Full Pie Serves 8-12	18.85
Half Pie Serves 4-6	
HOUSEMADE FRESH MAPLE WHIPPED CREAM V GF	17.85/qt
MINIATURE BOURBON BUTTER BUNDT CAKES V	30.00/dz
THANKSGIVING DECORATED CHEESECAKE LOLLIPOPS V	22.50/dz
THANKSGIVING DECORATED CUT-OUT COOKIES V	31.85/dz
2-3 in.	
*FRENCH MACARON ASSORTMENT V N Min 2dz.	26.50/dz
Sugar cookie, chocolate dipped Nutella, and cranberry conserve.	
*HOLIDAY BAR ASSORTMENT N Min 2dz.	18.00/dz
Pumpkin praline crumble, white chocolate cherry, caramel apple, cranberry crumb, s'mores, and carrot cheesecake bars.	
VEGAN DESSERT BARS VGN N GF	39.85/half dz
Raw, vegan, and gluten free. Chef's choice.	
THANKSGIVING DECORATED CHOCOLATE-DIPPED STRAWBERRIES V GF	39.00/dz
CUT-OUT COOKIE DECORATING KIT V	30.00
Seasonal shaped shortbread cookies, assorted buttercream frosting colors, sprinkles, and sugars.	
1 Dozen 2-3" Cookies per Kit	
FRESH SLICED FRUIT DISPLAY VGN GF	
Small 4lbs; Serves 8-12.	54.85
Medium 6lbs; Serves 15-19.	78.85



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ORDERING GUIDELINES

Thanksgiving in 2023 will be celebrated on Thursday, November 23.

Due to the high volume of holiday orders, we are sorry that we are unable to honor special timed deliveries, take special orders, or prepare foods not listed on this menu. Please call early as orders and deliveries are limited. Minimum order for delivery is \$425 before tax and delivery. Visa, MasterCard, Discover, or American Express is required with all orders.

DEADLINES & IMPORTANT TIMES

All **Thanksgiving** orders must be confirmed by **Friday, November 17th at 11:00am**

Additions, changes, or deletions to Thanksgiving orders must be made before **Friday, November 17th at 4:00pm**

We highly recommend ordering early as we will sell out faster than usual and the order deadline is farther out than usual so we can meet the deadlines that our food suppliers have given to us.

DELIVERY DETAILS

Deliveries will take place on **Wednesday, November 22th**, between **11:00am** until **4:00pm** and **Thursday, November 23th** between **8:00am** until **3:00pm**.

Delivery is additional, based on location, and will take place within a minimum 3 hour time frame. We are sorry, but due to the volume of orders that need to be delivered in a small amount of time we are unable to accommodate special time frame requests or "closer to's". If no one is home at the time of delivery, your order will be delivered at the end of the driver's route - near or after 3:00pm and you will be charged an additional delivery fee. As of 9/18/23 we are charging a \$6 fuel surcharge on all orders that will be removed if the cost of gas falls.

PICKUP ORDER DETAILS

Orders of any size may be placed for pickup. A handling fee of \$5 is added to all pickup orders to cover the costs of operating these sites.

WEDNESDAY 11/22	THURSDAY 11/23
<ul style="list-style-type: none"> 11am-4pm in Morton Grove (6203 Park Ave./Catering by Michaels) 12pm-3pm in Highland Park (1201 Park Ave W/Highland Park Country Club) 12pm-1:30pm in Lincoln Park (2018 N Burling St./Lincoln Park High School) 2:00pm-3:30pm in Gold Coast (60 W Walton St./Newberry Library) 	<ul style="list-style-type: none"> 9am-2pm in Morton Grove (6203 Park Ave./Catering by Michaels) 9am-2pm in Highland Park (1201 Park Ave W/Highland Park Country Club) 9am-2pm in Northbrook (4131 Dundee Rd./Sanders Court) 10am-2pm NEW in Lake Forest (1177 Riverwoods Rd./Banner Day Camp) 9am-11am in Lincoln Park (2018 N Burling St./Lincoln Park High School) 11:30am-2pm in Gold Coast (60 W Walton St./Newberry Library)

SPECIAL ORDERS

For the Thanksgiving holiday, we are sorry that we are unable to take special orders, modify items, prepare foods from other menus or package foods in vessels other than described on the menu.

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.

