



Thanksgiving

2026

THANKSGIVING SIDES

Thanksgiving

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



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 **VGN** | **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 Root 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

45.85/pp

Thanksgiving Dinner Package - No Turkey

26.85/pp

SMALL GROUP PACKAGE

Perfect for 4 with leftovers. Can be used for groups of 2-5

HERB ROASTED TURKEY BREAST **GF**
Optional Add On: Confit Turkey Legs (2pc) **GF**

+42.85

TURKEY GRAVY

CRANBERRY SAUCE WITH APPLE BALLS **VGN** | **GF**

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

ROSEMARY HERB STUFFING

CHOOSE POTATOES

Candied Yams **GF**

Topped with mini marshmallows.

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

or

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

Small Group Dinner Package

174.85/package



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APPETIZERS & STARTERS

FRESH VEGETABLE CRUDITE **V** **88.50**
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** **64.85**
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** **162.85**
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. 185.00
Extra Large (21-25/lb) 35 pieces. 123.85
Medium (26-30/lb) 35 pieces. 79.50

BAKED BRIE EN CROUTE **115.85**
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** **43.50**
With herbed toasted pita triangles.
Vegan option available.
Serves 8-12.

PIMENTO CHEESE DIP **V | GF** **12.85/pt**

ROASTED GARLIC HUMMUS **VGN | GF** **10.85/pt**

HERBED TOASTED PITA CHIPS **VGN** **12.85**
Approximately 75pc.

SWEET & SOUR MEATBALLS (BEEF) **39.85**
50 Pieces.

TRADITIONAL DEVILED EGGS **V | GF** **18.00/dz**

***GOAT CHEESE TRUFFLES** **V | N | GF** *Minimum 2dz.* **21.95/dz**
Red grapes and toasted pistachios.

***ORANGE CHIA LINZER** *Minimum 2dz.* **21.95/dz**
Filled with foie gras mousse and fig mostarda. Garnished with micro cilantro.

ROSEMARY TRUFFLE SNACK MIX **N** *Minimum 1lb.* **19.85/half pound**
Herb roasted and seasoned chips, chex, pistachios, pretzels, oyster crackers, pumpernickel croutons, and Parmesan frico, tossed with dried cranberries and truffle essence.



ORANGE CHIA LINZER



BAKED BRIE

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APPETIZERS & STARTERS

HORS D'OEUVRES

Packaged in foil pans. Minimum 2dz any type.

SWEET POTATO QUINOA CAKES **VGN** | **GF** 18.00/dz
Served with vegan Sriracha mayo.

ARTICHOKE PARMESAN PUFFS 18.00/dz

STUFFED MUSHROOM CAPS **V** 18.00/dz
Filled with spinach artichoke dip.

THANKSGIVING STUFFING BITES 18.00/dz
Served with cranberry orange relish.

PETITE PUPS EN CROUTE 18.85/dz
Served with yellow mustard.

TURKEY CONFIT BEGGAR'S PURSE 22.85/dz
With cranberry compote and gravy.

MINIATURE CHEESE PIZZA MUFFINS **V** 25.85/dz
With Gruyere & Parmesan cheese.

HOISIN BRAISED SHORT RIB QUESADILLAS 24.85/dz
With Gruyere cheese. Served with salsa verde.

GRILLED BABY LAMB CHOPS **N** | **GF** 69.85/dz
Served with spinach pesto.



PUMPKIN BREAD

FRESHLY BAKED BREADS

Butter not included.

CORN BREAD **V** 16.00/loaf
With dried cranberries and golden raisins.
Serves 8-12.

PUMPKIN BREAD **V** 14.00/loaf
Serves 8-12.

ASSORTED DINNER ROLLS **V** 14.85/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** 6.00
Garlic Herb 4oz.
Honey Butter 4oz.

STARTERS

BUTTERNUT SQUASH SOUP **GF** Minimum 2 qt. 16.85/qt

PUMPKIN CHOWDER **VGN** | **GF** Minimum 2 qt. 14.85/qt
With corn and chipotle peppers.

CAESAR SALAD **GF** 44.95
Romaine lettuce, quartered eggs, grated Parmesan, and Parmesan frico chips, accompanied by our famous housemade Caesar dressing.
3lbs; Serves 8-12.

AUTUMN SALAD **VGN** | **GF** 44.95
Fresh California field greens with teardrop tomato, English cucumber, red and yellow bell pepper, julienned beets and red onion. Accompanied by our housemade Champagne-Dijon vinaigrette.
3lbs; Serves 8-12.

CRANBERRY, PECAN & FETA SALAD **V** | **N** | **GF** 44.95
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.

KALE AND SWEET POTATO SALAD **V** 44.95
With dried cherries, pumpkin seeds, cornbread croutons, and lemon mustard vinaigrette.
3lbs; Serves 8-12.

CRANBERRY & PECAN BRUSSELS SPROUT SALAD **V** | **N** | **GF** 49.85
Tossed with lemon vinaigrette.
3lbs; Serves 8-12.



THANKSGIVING STUFFING BITES

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WHOLE BEEF TENDERLOIN

WHOLE ROASTED FREE RANGE TURKEYS GF

90% cooked. Carving instructions included.

Small 8-12lbs; Serves 5-8.

Medium 12-16lbs; Serves 8-11.

Large 16-20lbs; Serves 11-13.

133.85

187.50

240.75

HERB ROASTED TURKEY BREAST GF

4lbs; Serves 10-14.

118.85

CONFIT TURKEY LEGS GF

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

2-12oz legs.

42.85

MOM'S SLICED BRISKET *Minimum 2lbs.*

With mushrooms, onions, and natural jus.

49.85/lb

WHOLE BEEF TENDERLOIN GF

Minimum 3lbs raw weight before cooking.

USDA Choice tenderloin. Herb and garlic marinated and grilled.

20% cooked.

Market Price

MADEIRA PEPPERCORN SAUCE GF

We recommend 4 fl oz. per pound of tenderloin.

8 fl oz.

19.85

APPLE CIDER GLAZED SPIRAL SLICED HAM

198.85

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

108.85

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 1.5lbs broccoli; Serves 6-8.

*TUSCAN BUTTER CHICKEN GF

128.85

Pan roasted and served with a grape tomato cream sauce with fresh herbs and spinach.

12-4oz breasts; Serves 8-10.

*HONEY MUSTARD GLAZED SALMON GF

138.85

Oven-roasted and served over a bed of sweet and sour braised cabbage.

8-4oz filets; Serves 6-8.

VEGAN SHEPHERD'S PIE VGN | GF

44.85

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.

*MOROCCAN TAGINE VGN

59.85

Chickpeas, eggplant, squash, sweet potato, carrot, tomato, apricot, red lentils, zucchini, red pepper, cauliflower, and broccoli, simmered with spices and served with herbed fine couscous.

4lbs; Serves 6-8.

BUTTERNUT SQUASH LASAGNA V

69.50

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

5lbs; Serves 8-10.

WHITE CHEDDAR MACARONI & CHEESE V

44.85

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

5lbs; Serves 8-10.



MOROCCAN TAGINE

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GREEN BEAN CASSEROLE

CREAMED SPINACH v | GF Minimum 3lbs. **16.85/lb**
With a hint of Pernod.

TRI-COLORED CARROTS v | GF Minimum 2lbs. **19.85/lb**
Glazed with brown butter and honey.

SAUTEED AUTUMN ROOT VEGETABLE MEDLEY v | GF Minimum 3lbs. **13.85/lb**
Zucchini, carrot, beet, pearl onion, yellow squash, and turnip.

GREEN BEAN CASSEROLE v Minimum 3lbs. **18.85/lb**
With fresh green beans, creamy mushroom sauce, and fried Marlboro onions.

ROASTED BRUSSELS SPROUTS & CAULIFLOWER v Minimum 3lbs. **16.85/lb**
Topped with panko bread crumbs and Parmesan cheese.

CORN CASSEROLE v | GF **29.85**
4lbs; Serves 12-16.

CARROT PUFF v Our owner Lisa's favorite! **29.85**
Our version of a carrot soufflé.
4lbs; Serves 10-12.

ROSEMARY HERB STUFFING Minimum 2lbs. **12.85/lb**

SAUSAGE SAGE STUFFING Minimum 3lbs. **13.85/lb**

ROASTED POBLANO CORNBREAD STUFFING Minimum 3lbs. **14.85/lb**
With toasted pumpkin seeds and cilantro.

GLUTEN FREE & VEGAN STUFFING VGN | GF **28.85**
2lbs; Serves 4-6.

TRADITIONAL MASHED POTATOES v | GF Minimum 2lbs. **8.50/lb**

"CANDIED" YAMS GF Minimum 3lbs. **10.85/lb**
Topped with mini marshmallows.

***OLIVE OIL CRUSHED YUKON POTATOES** VGN | GF Minimum 3lbs. **9.25/lb**
With toasted caraway, coriander, and fennel seeds.

ACCOMPANIMENTS

CRANBERRY SAUCE WITH APPLE BALLS VGN | GF **9.50/pt**

CRANBERRY ORANGE RELISH VGN | GF **12.50/pt**

TURKEY GRAVY **9.50/pt**
Gluten free option available.



ROSEMARY HERB STUFFING



AUTUMN VEGETABLE MEDLEY

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CUT-OUT COOKIE DECORATING KIT

TAFFY APPLE CROSTATA **V** **36.50**
Serves 8-10.

BUTTER TOFFEE APPLE PIE **V | N** **39.50**
Full Pie; Serves 8-12. **22.50**
Half Pie; Serves 4-6.

PECAN PIE **V | N** **39.50**
Full Pie; Serves 8-12. **22.50**
Half Pie; Serves 4-6.

PUMPKIN PIE **V** **34.50**
Full Pie; Serves 8-12. **19.50**
Half Pie; Serves 4-6.

HOUSEMADE FRESH MAPLE WHIPPED CREAM **V | GF** **15.75/qt**

***MINIATURE ORANGE CRANBERRY BUNDT CAKES** **V** **33.00/dz**
Moist orange cake with fresh cranberries, topped with cranberry buttercream.

***MINIATURE GINGER OATMEAL CREME PIES** **VGN** **30.00/dz**
Vanilla pear creme filling.

THANKSGIVING DECORATED CHEESECAKE LOLLIPOPS **V** **22.85/dz**

THANKSGIVING DECORATED CUT-OUT COOKIES **V** **36.85/dz**
2-3 in.

***FRENCH MACARON ASSORTMENT** **V | N | GF** **25.85/dz** *Minimum 2dz.*
Espresso martini, white chocolate pistachio, and spiced cranberry.

HOLIDAY BAR ASSORTMENT **N** **21.85/dz** *Minimum 2dz.*
Pumpkin praline crumble, white chocolate cherry, caramel apple, cranberry crumb, s'mores, and carrot cheesecake bars. *Vegan and gluten free options available.*

THANKSGIVING DECORATED CHOCOLATE-DIPPED STRAWBERRIES **V | GF** **42.85/dz**

CUT-OUT COOKIE DECORATING KIT **V** **32.00**
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.** **56.95**
Medium **6lbs; Serves 15-19.** **79.50**



MINIATURE ORANGE CRANBERRY BUNDT CAKES



PUMPKIN PIE AND HOUSEMADE FRESH MAPLE WHIPPED CREAM

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ORDERING GUIDELINES

Thanksgiving in 2026 will be celebrated on Thursday, November 26.

Due to the high volume of holiday orders, we are sorry that we are unable to honor special timed deliveries, take special orders, prepare foods not listed on this menu, or accommodate custom packaging requests. Please call early as orders and deliveries are limited. Minimum order for delivery is \$450 before tax and delivery. Visa, MasterCard, Discover, or American Express is required with all orders.

PRESENTATION

Catering By Michaels beautifully arranges and decorates most food displays on compostable wood trays. Items meant to be eaten hot are packaged in recyclable foil pans.

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.

DEADLINES & IMPORTANT TIMES

All **Thanksgiving** orders must be confirmed by **Friday, November 20th at 11:00am**

Additions, changes, or deletions to Thanksgiving orders must be made before **Friday, November 20th 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 25th**, between **11:00am** until **4:00pm** and **Thursday, November 26th** 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.

PICKUP ORDER DETAILS

Orders of any size may be placed for pickup. A handling fee of \$6 is added to all pickup orders to cover the costs of operating these sites.

WEDNESDAY 11/25	THURSDAY 11/26
11am-4pm in Morton Grove (6203 Park Ave./Catering by Michaels) 12pm-3pm in Highland Park (1201 Park Ave W/The Moraine) 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)	9am-2pm in Morton Grove (6203 Park Ave./Catering by Michaels) 9am-2pm in Highland Park (1201 Park Ave W/The Moraine) 10am-2pm in Northbrook (4131 Dundee Rd./Sanders Court) 10am-2pm in Winnetka (620 Lincoln Ave./Community House Winnetka) NEW 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 this 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.

