



CHICKEN POZOLE

WINTER SPECIALS

DELIVERY 2026



WINTER SPECIALS

V Vegetarian VGN Vegan N Contains Nuts GF Gluten Free

CHICKEN & TURKEY

Minimum 8 pieces.

ITALIAN GRILLED & CHILLED BONELESS BREAST 4OZ GF 7.50/ea

CHICKEN PICCATA 2OZ 4.50/ea
Prepared with lemon and capers in a vermouth sauce, and garnished with lemon and fresh parsley.

CHICKEN PARMESAN 2OZ 5.50/ea
Topped with mozzarella and napped with our housemade marinara sauce.

PECAN ENCRUSTED BONELESS BREAST 2OZ N 6.50/ea
Served over a bed of sautéed spinach, and napped with a light honey-mustard cream sauce.

FLORENTINE BONELESS BREAST 4OZ 8.75/ea
With mushroom sherry sauce over a bed of chopped spinach and mushrooms.

GREEK STYLE BONELESS BREAST 4OZ GF 8.75/ea
Served with lemon oregano au jus.

VESUVIO BONELESS BREAST 4OZ GF 10.50/ea
With sautéed onion, red and green peppers in a Vesuvio sauce. Garnished with fresh parsley.

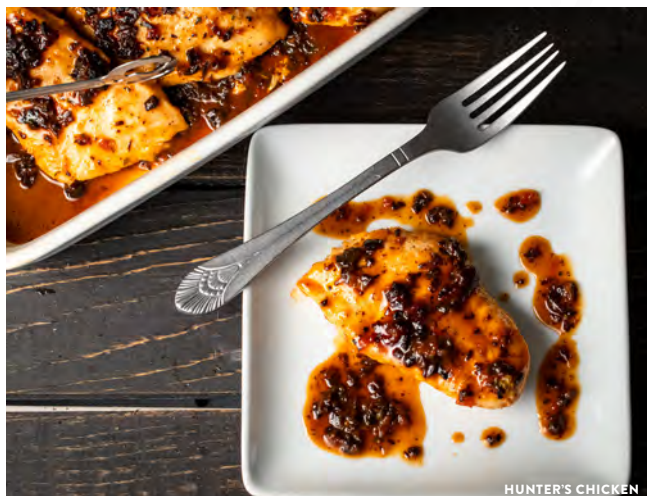
TUSCAN BUTTER BONELESS BREAST 4OZ GF 10.50/ea
Pan roasted and served with a grape tomato cream sauce with fresh herbs and spinach.

ITALIAN BALSAMIC BONELESS BREAST 4OZ GF 10.50/ea
With green beans, mushrooms, and grape tomatoes.

***CHICKEN MARSALA BONELESS BREAST 4OZ** 12.50/ea
Boneless breast of chicken with roasted yellow and red bell pepper, asparagus, onion, and mushrooms in a Marsala sauce.

***HUNTER'S BONELESS CHICKEN BREAST 4OZ** GF 13.50/ea
Pan roasted boneless breast, served with sauce Chasseur of cremini mushrooms, tomato, parsley, tarragon, shallots, and brandy.

LEMON THYME FREE RANGE BREAST 6OZ GF 11.50/ea
Served with lemon thyme broth.



HUNTER'S CHICKEN

TRADITIONAL WHOLE ROASTED CHICKEN GF 88.00

Two whole roasted chickens, cut into 8 pieces each. Served with natural jus and an oven roasted vegetable medley of carrots, celery, potatoes, and onions.

16pcs chicken and 3lbs vegetables; Serves 6-8.

***INDIAN BUTTER CHICKEN** GF 99.50

Chicken makhani with caramelized onions and tomatoes in a tandoori masala sauce, served over basmati rice.

4.5lbs chicken makhani and 2.5lbs rice; Serves 8-10.

COQ AU VIN 145.85

Bone-in free range chicken thighs, braised in red wine, with pancetta, cremini mushrooms, and pearl onions. Served with parsley garlic fettuccine.

3lbs thighs and 1lb fettuccine; Serves 5-7.

HERB ROASTED TURKEY BREAST GF 110.85

4lbs; Serves 10-14.

BEEF

Minimum 3 pounds.

MOM'S SLICED BRISKET 49.85/lb

With mushrooms, onions, and natural jus.

SOUS VIDE SLICED SIRLOIN OF BEEF GF 53.85/lb

WHOLE BEEF TENDERLOIN GF 105.85/lb

USDA Choice beef. Herb & garlic marinated and grilled (20% Cooked).

RED WINE BRAISED SHORT RIBS 78.85/lb

With short rib demi-glaze.

BEEF BOURGUIGNON GF 39.85/lb

Slow cooked beef with pearl onions, mushrooms and herbs in a rich red wine sauce.

BORDELAISE SAUCE GF Minimum 8 fl oz. 1.85/fl oz

MADEIRA PEPPERCORN SAUCE GF Minimum 8 fl oz. 2.85/fl oz



WHOLE BEEF TENDERLOIN



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FISH

Minimum 6 pieces.

GRECIAN SALMON 5OZ GF 16.85/ea

Marinated and glazed with fresh oregano, garlic, lemon juice, and white wine.

MISO GLAZED SALMON 5OZ 22.50/ea

Garnished with black and white sesame seeds and served with sautéed spinach and sweet soy sriracha sauce.

TUSCAN BUTTER SALMON 5OZ GF 22.50/ea

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

PARMESAN CRUSTED JUMBO WHITEFISH 5OZ 22.50/ea

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

VEGETARIAN

BRAISED SQUASH AND CHICKPEAS WITH COUSCOUS VGN 28.95

Braised spiced butternut squash, chickpeas, onions, carrots, golden raisins, and tomatoes served over fine herbed couscous. 3lbs; Serves 4-6.

CHICKPEAS WITH BUTTERNUT SQUASH AND LENTILS VGN | GF 28.95

Garnished with cilantro and basil. 4lbs; 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.

*ROASTED CAULIFLOWER STEAK V | GF 58.85

Served with charred cherry tomatoes atop grilled vegetable quinoa pilaf. Napped with green herb chutney and garnished with spiced crispy chickpeas. 4-4oz "steaks" and 1lb quinoa; Serves 4.

SPAGHETTI SQUASH & VEGAN BOLOGNESE VGN | GF 59.85

Roasted spaghetti squash "pasta" topped with a Bolognese of housemade marinara sauce, Beyond Beef® crumbles, and blistered cherry tomatoes. 4lbs; Serves 6-8.

*RED CURRY TOFU VGN | N 63.85

Served over lemon jasmine rice with red pepper, red onion, toasted pine nuts, and cilantro. 2lbs tofu and 3lbs rice; Serves 8-10.

STUFFED SHELLS V 42.85

With spinach, mushrooms, and cheese in marinara. 12 shells per pan; Serves 4-6.

BUTTERNUT SQUASH LASAGNA V 69.85

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

5lbs; Serves 8-10.

GLUTEN-FREE PENNE VGN | GF 48.85

Baked with a Bolognese of housemade marinara sauce, Beyond Beef® crumbles, and cherry tomatoes.

4lbs; Serves 12-16.



MISO GLAZED SALMON



RED CURRY TOFU



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GREEN SALADS

3 pounds; Serves 8-12.

TOSSED ITALIAN SALAD V 39.85

Romaine and iceberg lettuce, sliced cucumber, tomato, red onion, red and green peppers, pepperoncini peppers, and garlic croutons, tossed in our housemade Italian vinaigrette.

RB ITALIAN CHOPPED SALAD V | GF 39.85

Iceberg lettuce and spinach with roasted beets, carrots, celery, corn, cucumbers, broccoli, red and green bell pepper, and provolone cheese tossed in Rosebud's red wine vinaigrette.

CHINESE CHOPPED SALAD VGN | N 39.85

Romaine and iceberg lettuce, red pepper, celery, scallions, cilantro, sliced almonds, mandarin oranges, toasted sesame seeds, and rice stick noodles, tossed in our housemade ginger soy vinaigrette.

* ASIAN GARDEN GREENS SALAD VGN 39.85

Red leaf lettuce, red, green, and yellow bell peppers, snow peas, radish, and green onion tossed in our housemade Asian vinaigrette.

CAESAR SALAD GF 42.85

Romaine lettuce, quartered eggs, grated Parmesan, and Parmesan frico chips, accompanied by our famous housemade Caesar dressing.

Vegan option available.

* CRANBERRY, PECAN, AND FETA SALAD V | N | GF 44.85

Red leaf, romaine and radicchio lettuce, arugula, mushrooms, carrots, toasted pecans, sun-dried cranberries, and feta cheese. Accompanied by our pomegranate sherry vinaigrette.

WINTER CHOPPED SALAD VGN | GF 45.85

Radicchio, endive, iceberg and romaine lettuce, apple, celery, carrot, radish, mint, and chive tossed in our housemade apple mustard vinaigrette.

MEDITERRANEAN SUPER GREEN SALAD V 48.85

Chopped romaine lettuce and kale, chickpeas, edamame, quinoa, tomato, cucumber, and red onion tossed with horiatiko dressing. Garnished with feta cheese, kalamata olives, and pita chips.

KALE AND SWEET POTATO SALAD V 48.85

With dried cherries, pumpkin seeds, cornbread croutons, and lemon mustard vinaigrette.

CRANBERRY AND PECAN BRUSSELS 54.85

SPROUT SALAD V | N | GF

Tossed with lemon vinaigrette.

WINTER DATE SALAD V | N | GF 68.85

Arugula, parsley, dates, sliced pears, shaved ricotta salata, and toasted pistachios, tossed with orange honey vinaigrette.

COMPOSED SALADS

Minimum 2 pounds.

ISRAELI VEGETABLE SALAD VGN | GF 8.50/lb

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

THAI SWEET & SOUR CUCUMBER SALAD VGN 9.50/lb

With julienned carrots, celery, onions and radishes.

CHICKPEA AND KALE SALAD VGN | GF 12.50/lb

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

CRANBERRY PECAN ISRAELI 13.50/lb

COUSCOUS SALAD VGN | N

Israeli couscous, dried cranberries, toasted pecans, and scallions, tossed with orange tarragon vinaigrette.

* ROASTED JALAPEÑO QUINOA SALAD V | GF 13.50/lb

With toasted pepitas, red grapes, green onions, feta cheese, and cilantro, tossed in a lime vinaigrette.

ADD A PROTEIN

GRILLED CHICKEN BREAST GF Minimum 2lbs. 12.95/lb
Herb marinated and julienned. Served chilled.

GRILLED SALMON 5OZ GF Minimum 6. 15.75/ea

GRILLED SHRIMP (21/25) GF Minimum 2lbs. 54.00/lb
Italian marinated and served chilled.



WINTER CHOPPED SALAD



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VEGETABLES

Minimum 3 pounds.

SAUTEED AUTUMN ROOT VEGETABLE MEDLEY V | GF 12.85/lb
Zucchini, carrot, beet, pearl onion, yellow squash, and turnip.

SHANGHAI STIR FRY VGN | GF 14.85/lb
Snow peas, zucchini, bean sprouts, bok choy, carrots, red pepper, red cabbage, and green onion.

GRILLED VEGETABLE MEDLEY VGN | GF 16.85/lb
Asparagus, mushroom, yellow squash, and red pepper.

CREAMED SPINACH V | GF 16.85/lb
With a hint of Pernod.

TRICOLORED CARROTS V | GF 18.85/lb
Glazed with brown butter and honey.

STEAMED BROCCOLI FLORETS WITH PANKO 18.85/lb

GREEN BEANS V 18.85/lb
With miso butter.

GREEN BEANS ALMONDINE V | N | GF 22.85/lb

ROASTED ROOT VEGETABLES V | GF 22.85/lb
Multicolored carrots, parsnips, turnips, pearl onions, and Brussels sprouts, roasted and tossed with fresh sage, thyme, and rosemary.

***SPICY KOREAN CAULIFLOWER** V 22.85/lb
With gochujang and scallions.

STARCH

Minimum 3 pounds.

OVEN ROASTED POTATOES V | GF 8.85/lb

TRADITIONAL MASHED POTATOES V | GF 9.85/lb

***OLIVE OIL CRUSHED YUKON POTATOES** VGN | GF 9.85/lb
With toasted caraway, coriander, and fennel seeds.

PENNE PICANTE V 8.50/lb
With peas and scallions in a light, spicy tomato sauce.

WHITE CHEDDAR MACARONI & CHEESE V 9.50/lb
Cavatappi noodles tossed with white cheddar cheese sauce, topped with panko bread crumbs and Parmesan cheese. Baked until golden brown.

RIGATONI A LA VODKA 16.50/lb
In our vodka tomato creme sauce.

PARSLEY & GARLIC FETTUCCINE N 16.50/lb
With red pepper, spinach, and toasted pine nuts.

HERBED ISRAELI COUSCOUS VGN 8.00/lb

MEXICAN RICE WITH PEAS & POTATOES GF 8.00/lb

ARROZ VERDE GF 8.00/lb
With red pepper and black beans.

SOUP

Minimum 2 quarts.

CREAM OF LENTIL SOUP GF 14.85/qt
With spinach, lemon, and parsley.

PERUVIAN CHICKEN SOUP GF 14.85/qt
Shredded chicken, Aji chili peppers, onions, carrots, potatoes, rice, peas, and cilantro.

CHICKEN POZOLE GF 14.85/qt
Served with fresh cilantro, tortilla strips and lime wedges.

"WELL-BEING" SOUP 14.85/qt
Full of tasty vegetables, cilantro, beans, bulgur wheat, barley, brown rice, and pumpkin seeds in a flavorful light broth.

TOMATO BISQUE V | GF 21.85/qt

HUNGARIAN MUSHROOM SOUP V | GF 28.85/qt
Served with sour cream.



HUNGARIAN MUSHROOM SOUP



MASHED POTATOES



LUNCH & DINNER

This menu may be used for orders 1/5/26 – 3/22/26. 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

Online – WWW.CATERINGBYMICHAELS.COM/ORDERCATERING

Email – EVENTS@CATERINGBYMICHAELS.COM

Call or Text – (847) 966-6555

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 reuseable Pyrex containers. An additional pickup fee will apply for us to come back for reuseable 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. 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.

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.