



Winter Corporate
Entertaining



2023

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ARE YOU PLANNING YOUR HOLIDAY EVENT ON DECEMBER 4-20? WE SUGGEST YOU BOOK PRIOR TO NOVEMBER 17.

The holidays are a busy, exciting time for everyone including the Catering by Michaels family! We love being a part of your seasonal festivities, parties, and holiday traditions and look forward to warming your winter this year. You understand how a little planning can go a long way toward alleviating the stress and bustle during this festive time. This is why we suggest booking your holiday catering before the season sneaks up on you. Contact us prior to November 17 to book your party and give yourself the best opportunity to secure your chosen date - they sell out quickly! December 4-20 are considered peak dates and are subject to a peak surcharge, but if you book prior to November 17, we will waive this fee!

Peak Date Surcharges and What They Mean

Events taking place between December 4-20 and booked after November 17th are subject to a peak date surcharge. Why? In order to maintain the highest level of service and quality during this busy time of year it's necessary to expand our resources - we need more people, trucks and equipment to keep the entire process moving smoothly. Just as you would never compromise when it comes to your friends and family, we would never think of skimping when it comes to serving you.

Winter Corporate Entertaining

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

BEVERAGES

Hot beverages and ice not available on Thanksgiving or Christmas Eve.

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.

12 OZ CANS 1.80/ea

Coke®, Diet Coke®, Sprite®, or assorted sparkling water.

2 LITER BOTTLES 5.00/ea

Coke®, Diet Coke®, Sprite®.

Eco-friendly option.

16.9 OZ BOTTLED STILL WATER 1.50/ea

8 OZ BOTTLED STILL WATER 1.25/ea

10 OZ JUICE BOTTLES 2.00/ea

Tropicana® orange, grapefruit, apple, and cranberry juice.

WINTER FAVORITES

WINTER CITRUS PUNCH 16.00/half gal

Make it a cocktail! We recommend Tito's Vodka.

MULLED CRANBERRY APPLE PUNCH 26.85/half gal

Make it a cocktail! We recommend Sailor Jerry Spiced Rum.

POMEGRANATE BLOOD ORANGE 38.85/half gal

AGUA FRESCA

Make it a cocktail! We recommend Espolon Tequila.

FRESH SQUEEZED ORANGE JUICE 16.85/half gal

BATCHED COCKTAILS

Sold by the quart. One quart makes 3-4 drinks.

SPIKED CIDER 33.50/qt

Blend of apple cider, orange tea, brown sugar, Captain Morgan's spiced rum, and cinnamon.

PEAR BOURBON COCKTAIL 48.85/qt

Blend of peach and pear nectar, honey, fresh lemon juice, and bourbon.

PALOMA SOUR 48.85/qt

Blanco tequila, fresh lime, and grapefruit juice.

HOT BEVERAGES

Unless ordered in disposable containers, hot beverages 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.

COFFEE 17.25/gal

Seattle's Best® regular or decaffeinated, cream, assorted sweeteners.

HOT CHOCOLATE 21.00/gal

With mini marshmallows.

HOT APPLE CIDER 22.00/gal

ASSORTED TAZO TEA 15.00/gal

Assorted sweeteners and lemon wedges.



Ask your Event Coordinator about our selection of other spirits, beer, and wine!



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HOLIDAY BREAKFAST OR BRUNCH BUFFET

The following menu is designed for holiday breakfast and brunch entertaining. Room temperature cuisine arrives completely plattered on disposable platters and decorated with holiday greenery (where applicable and upon request). Hot cuisine is delivered in foil pans. Menus are available for a minimum of 20 guests in multiples of 5.

UP ON THE ROOFTOP

CHOOSE AN ENTRÉE

GRILLED VEGETABLE AND BABY SWISS FRITTATA V | GF

Served with smoked tomato salsa.

or

SAUSAGE, EGG & CHEDDAR STRATA

or

APPLE CINNAMON FRENCH TOAST V

Sourdough French toast, topped with sliced Granny Smith apples, and cinnamon, accompanied by maple syrup.

ALL BUFFETS INCLUDE

YUKON POTATO HASH V | GF

Smashed Yukon potatoes & onions.

THICK CUT BACON GF

SLICED FRUIT DISPLAY VGN | GF

Seasonal melons, oranges, strawberries, pineapple, kiwi, and red seedless grapes.

MINIATURE BAGELS & PETITE CROISSANTS V

Cream cheese, butter, and preserves packets.

* ASSORTED MINIATURE MORNING SWEETS V | N

Assortment of today's freshly baked morning pastries that may include: cinnamon rolls, Danish, pecan rolls, coffee cakes, tea breads, blueberry crunch cake, muffins, and chocolate chip honey slices.

Price Per Person

20

25-45

50+

22.50/pp

21.40/pp

20.25/pp



OPTIONAL ADD-ON

GRILLED VEGETABLE "FRITTATA"

57.00/dz

MUFFINS VGN | GF

Prepared with Just Egg® plant-based egg replacement. Accompanied by smoked tomato salsa.



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THE OFFICE COCKTAIL PARTY

The following menus are designed for holiday cocktail entertaining, but have enough food for lunch or dinner also! Room temperature cuisine arrives completely plattered on disposable platters and decorated with holiday greenery (where applicable and upon request). Hot cuisine is delivered in foil pans. Menus are available for a minimum of 20 guests in multiples of 5.

GOOD TIDINGS

MOZZARELLA ROTOLO **N**

Fresh Mozzarella di Bufala rotolo rolled with prosciutto and topped with olive tapenade and basil pesto, served with garlic crostini and garnished with tomato & basil oil and balsamico.

MINIATURE SANDWICH ASSORTMENT

Beef sirloin, turkey breast, and grilled vegetable.

TRADITIONAL DEVILED EGGS **V** | **GF**

ITALIAN MEATBALLS IN SAN MARZANO

TOMATO SAUCE

Includes toothpicks.

CHEESE & PEPPERONI PIZZA MUFFINS

HOUSEMADE IDAHO POTATO CHIPS

Accompanied by French onion dip.

Price Per Person

20

25-45

50+

23.25/pp

22.10/pp

20.95/pp



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THE OFFICE COCKTAIL PARTY

360° GLOBAL

CHICKEN POTSTICKERS

With garlic soy dipping sauce.

SWEET & SOUR MEATBALLS

With toothpicks.

* SPANISH SLICED CHEESE DISPLAY V | N

Sliced manchego, Cantar de Covadonga blue cheese, Mahon, and San Simon cow's milk cheese, Garrotxa goat's milk cheese, and roasted red pepper goat cheese dip. Beautifully displayed with sliced sunflower raisin baguette, Stirato bread, ciabatta crostini, fig jam, and Marcona almonds, fresh strawberry and grape garnish.

* MEZZE DISPLAY V | N

Contemporary display of marinated olives, English cucumber sticks, grape tomatoes, sugar snap peas, tri-colored baby carrots, French breakfast radishes, baby gem lettuce, petite grilled naan, and herbed toasted pita chips, served with herbed labneh, muhammara, and spicy whipped feta with Calabrian chili and lemon.

CHICKEN FRITTERS

Accompanied by barbecue sauce

* SPICY TUNA MAKI

With lite soy sauce, wasabi, and pickled ginger.

Price Per Person

20	31.50/pp
25-45	29.50/pp
50+	27.95/pp



COOKIES & COCOA

8.85/pp

ASSORTED GOURMET SWEETS N

Freshly baked seasonal cookies and other miniature pastries to include: cake squares, whoopie pies, French macarons, and cheesecake pops.

HOT CHOCOLATE GF

With miniature marshmallows.

Add to another package +6.75/pp

Add a bottle of Baileys Irish Cream +75.00



Winter Corporate Entertaining

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

HOLIDAY LUNCHEON OR DINNER BUFFETS

The following menus are designed for holiday luncheon and dinner buffets. Room temperature cuisine arrives completely plattered on disposable platters and decorated with holiday greenery (where applicable and upon request). Hot cuisine is delivered in foil pans. Menus are available for a minimum of 20 guests in multiples of 5.

BY THE FIRE

OPTIONAL: ADD APPETIZERS

+6.85/pp

*Vegetable Crudite Display v

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.

Pimento Cheese Dip v

Served with herbed toasted pita chips.

CHOOSE AN ENTRÉE

Honey Glazed Baked Sliced Ham GF

Served in cider jus, garnished with sliced pineapple and maraschino cherries.

or

Stuffed Shells v

With spinach, mushrooms, and cheese in marinara.

TURKEY ROULADES

Sliced, oven-roasted breast of turkey, rolled with our housemade cornbread dressing and topped with mushroom gravy.

TRADITIONAL MASHED POTATOES v | GF

CAESAR SALAD GF

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

FRESHLY BAKED BREAD DISPLAY v

With whipped butter and margarine packets.

Price Per Person

20

19.65/pp

25-45

18.75/pp

50+

17.85/pp



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HOLIDAY LUNCHEON OR DINNER BUFFETS

OVER THE RIVER & THROUGH THE WOODS

**HERB ENCRUSTED TURKEY
BREAST & LEGS (CARVED)** GF

TURKEY GRAVY

ROSEMARY HERB STUFFING

CHOOSE A POTATO

Candied Yams GF
Topped with miniature marshmallows.

or
Traditional Mashed Potatoes V | GF

CHOOSE A VEGETABLE

Brown Butter Honey Glazed Tri-Colored Carrots V | GF
or

***Green Bean Casserole** V
With fresh green beans, creamy mushroom sauce, and fried Marlboro onions.

CHOOSE A SALAD

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.

or
***Winter Chopped Salad** VGN | GF
Radicchio, endive, iceberg & romaine lettuce, apple, celery, carrot, radish, mint, and chive tossed in our housemade apple mustard vinaigrette.

CRANBERRY SAUCE WITH APPLE BALLS VGN | GF

CORNBREAD MUFFIN V

PARKER HOUSE PULL-APART ROLLS V
With whipped butter and margarine packets.

Price Per Person

20

29.95/pp

25-45

28.45/pp

50+

26.95/pp

LET IT SNOW

CHOOSE AN ENTRÉE

Slow Cooked Beef Roast GF
With roasted carrots, pearl onions, parsnips, and fingerling potatoes. Served with bordelaise sauce.

or
Sous Vide Sliced Sirloin of Beef GF
Served with Bordelaise sauce.

CHOOSE A SECOND ENTRÉE

Chicken Piccata
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.

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

CHOOSE A SIDE

White Cheddar Macaroni & Cheese V
Cavatappi noodles tossed with white cheddar cheese sauce, topped with panko bread crumbs and Parmesan cheese and baked until golden brown.

or
***Tricolor Cauliflower Gratin** V
With smoked gouda.

CHOOSE A SALAD

Autumn Salad VGN | GF
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.

or
***Winter Panzanella Salad** V
Crusty bread, Tuscan kale, shaved Brussels sprouts, fennel, radish, red onion, grape tomatoes, and shaved manchego cheese, tossed in housemade red wine vinaigrette.

CRANBERRY & PECAN BRUSSELS SPROUT SALAD V | N | GF
Tossed with lemon vinaigrette.

FRESHLY BAKED BREAD DISPLAY V
With whipped butter and margarine packets.

Price Per Person

20

39.85/pp

25-45

37.85/pp

50+

36.85/pp



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HOLIDAY LUNCHEON OR DINNER BUFFETS

FELIZ NAVIDAD

TINGA DE POLLO TACOS GF

Shredded chicken slow cooked in tomato and onions.

* CARNE ASADA TACOS GF

Marinated top round.

MINIATURE FLOUR TORTILLAS

With queso fresco, Chihuahua cheese, chipotle salsa, chile de arbol salsa, tomato, lettuce, crema, and guacamole.

HOUSEMADE LIME TORTILLA CHIPS VGN | GF

With sea salt and lime.

ARROZ VERDE GF

* MEXICAN CAESAR SALAD V

Romaine lettuce, roasted red pepper strips, carrots, cherry tomatoes, green apples, avocado, and fried tortilla strips, tossed with Mexican Caesar dressing.

ROASTED JALAPEÑO QUINOA SALAD V | GF

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

Price Per Person

20	24.85/pp
25-45	23.60/pp
50+	22.85/pp



BONO NATALE

CAESAR SALAD GF

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

TORTELLINI PASTA SALAD V

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

LEMON THYME CHICKEN

Oven-roasted skin-on imperial chicken breast with fresh lemon, thyme, garlic, onion, and red chile pepper.

SLICED PEPPERCORN CRUSTED BEEF SIRLOIN GF

With bordelaise sauce.

ORECCHIETTE WITH ITALIAN SAUSAGE & RAPINI

With white beans in a light tomato-Parmesan broth.

FRESHLY BAKED BREAD DISPLAY V

With whipped butter and margarine packets.

Price Per Person

20	31.95/pp
25-45	30.35/pp
50+	29.00/pp



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HOLIDAY LUNCHEON OR DINNER BUFFETS

JOYEUX NOEL

*BABY KALE NICOISE SALAD V | GF

Baby kale & spinach, green beans, kalamata olives, new potatoes, hard boiled eggs, and tomato, topped with fried capers and tossed in chive vinaigrette.

HERB ROASTED TURKEY BREAST GF

Served with lemon aioli.

SLICED BEEF BRISKET

With mushrooms, onions, and natural jus.

BUTTERNUT SQUASH LASAGNA V

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

OVEN ROASTED POTATOES V | GF

ROASTED BRUSSELS SPROUTS & CAULIFLOWER V

With panko bread crumbs and Parmesan cheese.

FRESHLY BAKED BREAD DISPLAY V

With whipped butter and margarine packets.

Price Per Person

20

27.95/pp

25-45

26.85/pp

50+

25.75/pp



WINTER WONDERLAND

OPTIONAL: ADD APPETIZERS

+10.75/pp

Mediterranean Dip Display V

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

Sliced Domestic Cheese Display V | N

Dill havarti, smoked Gouda, Brie, and sharp cheddar, served with crackers, sliced baguettes, mixed nuts and dried fruit.

CHICKEN PICCATA

With lemon and capers in our special vermouth sauce.

SLICED BEEF BRISKET

With mushrooms, onions, and natural jus.

CHOOSE A SIDE

Scalloped Potatoes au Gratin V | GF

or

Traditional Mashed Potatoes V | GF

or

*Tricolor Cauliflower Gratin V

With smoked gouda.

CREAMED SPINACH V | GF

HOLIDAY SALAD V | N | GF

Fresh California field greens tossed with sun-dried cherries, toasted walnuts, pomegranates, crumbled blue cheese, and our house pomegranate sherry vinaigrette.

FRESHLY BAKED BREAD DISPLAY V

With whipped butter and margarine packets.

Price Per Person

20

31.95/pp

25-45

30.35/pp

50+

29.00/pp

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HOLIDAY LUNCHEON OR DINNER BUFFETS

FROSTY THE SNOWMAN

HERB ENCRUSTED TURKEY BREAST DISPLAY

Thinly sliced, accompanied by tarragon aioli, honey mustard sauce, and challah knot rolls.

SLICED BEEF TENDERLOIN DISPLAY

Medium rare char-grilled thinly sliced beef tenderloin, accompanied by horseradish chive sauce, béarnaise mayonnaise, miniature sliced brioche, and French onion rolls. **Served at room temperature.**

* WINTER PANZANELLA SALAD V

Crusty bread, Tuscan kale, shaved Brussels sprouts, fennel, radish, red onion, grape tomatoes, and shaved manchego cheese, tossed in housemade red wine vinaigrette.

GRILLED & CHILLED

MARINATED VEGETABLES V | N | GF

Asparagus, cauliflower, mushrooms, jicama, yellow squash, carrot, eggplant, zucchini, red & green pepper, served with roasted red pepper sauce.

* FRENCH POTATO SALAD VGN | GF

Oven roasted new potatoes, fresh green beans, sliced red onion, and Kalamata olives tossed in our housemade rosemary vinaigrette.

FRESHLY BAKED SWEET BREAD DISPLAY V

Corn bread muffins and pumpkin bread with whipped butter, and margarine packets.

Price Per Person

20

25-45

50+

48.00/pp

46.50/pp

44.85/pp





LOOKING FOR MORE THAN DELIVERY?

The holidays will be here before you know it and there's no need to stress - we make event planning fun and easy! With full service catering, you get the complete experience - from custom designed menus and staff to bar service, tables, chairs, and linens. Whether you're hosting a company party at your office or one of our venues, we'll help design, produce, and manage it all.

ENHANCE YOUR HOLIDAY PARTY WITH FULL SERVICE CATERING!

CLICK HERE
TO LEARN MORE

Or speak with one of
our Event Coordinators

847.966.6555

Winter Corporate Entertaining

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



APPETIZERS

VEGETABLES, CHEESES, DIPS & DISPLAYS

FRESH VEGETABLE CRUDITE V 79.85

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

3lbs; Serves 10-20.

GRILLED & CHILLED MARINATED VEGETABLES V | N | GF 89.85

Asparagus, cauliflower, mushrooms, jicama, yellow squash, carrot, eggplant, zucchini, red & green pepper, served with roasted red pepper sauce.

3lbs; Serves 10-20.

* 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

MOZZARELLA ROTOLO N 88.85

Fresh Mozzarella di Bufala rotolo rolled with prosciutto, olive tapenade, and basil pesto, served with garlic crostini and garnished with tomato & basil oil and balsamico.

Serves 15-20.

SLICED DOMESTIC CHEESE DISPLAY V | N 91.85

Dill havarti, smoked Gouda, Brie, and sharp cheddar, served with crackers, sliced baguettes, mixed nuts and dried fruit.

2lbs; Serves 10-25.

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.

SPANISH SLICED CHEESE DISPLAY V | N 154.85

Sliced manchego, Cantar de Covadonga blue cheese, Mahon and San Simon cow's milk cheese, Garrotxa goat's milk cheese, and roasted red pepper goat cheese dip beautifully displayed with sliced sunflower raisin baguette, Stirato bread, ciabatta crostini, fig jam, and Marcona almonds, fresh strawberry and grape garnish.

2lbs; Serves 10-25.

* FESTIVE CHEESEBALL DISPLAY V | N 154.85

Sun-dried tomato herb, basil pesto, and cranberry pecan goat cheese, served with assorted artisan crackers and crisps.

3lbs; Serves 25-35.

HOT ARTICHOKE PARMESAN DIP V 38.50

With herbed toasted pita triangles.

*Vegan option available.

Serves 8-12.

* HOT BACON GOAT CHEESE DIP 65.00

With dates and crispy shallots. Served with herbed foccacia crostini.

Serves 8-12.



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APPETIZERS

MIX 'N' MATCH DIPS & CHIPS

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

DIPS

Roasted Garlic Hummus VGN GF	9.00/pt
Housemade Salsa VGN GF	9.00/pt
French Onion	10.50/pt
Pimento Cheese V GF	19.00/pt

HOUSEMADE CHIPS

Lime Corn Tortilla Chips VGN GF	19.50/lb
Idaho Potato Chips VGN GF	28.85/lb
*Root Vegetable Chips VGN GF	28.85/lb
Herbed Toasted Pita Chips VGN Approx. 75pc.	12.00/box



DECONSTRUCTED SANDWICH DISPLAYS AND MORE

Displays are fully cooked and meant to be served at room temperature.

HERB ENCRUSTED TURKEY BREAST DISPLAY 72 hour notice. 145.85

Thinly sliced, accompanied by tarragon aioli, honey mustard sauce, and challah knot rolls.

3lbs; Serves 15-20 as an app or second entree.

*SPIRALING CHICKEN DISPLAY 72 hour notice. 145.85

Sliced chicken roulade, filled with sautéed leeks & dill havarti, accompanied by miniature brioche rolls, and Dijon mustard mayonnaise.

3lbs; Serves 15-20 as an app or second entree.

BEEF TENDERLOIN DISPLAY 355.00

Medium rare char-grilled thinly sliced USDA Choice beef tenderloin, accompanied by horseradish chive sauce, béarnaise mayonnaise, miniature sliced brioche, and French onion rolls.

3lbs; Serves 15-20 as an app or second entree.

HOLIDAY TEA SANDWICH DISPLAY N 79.85

Chicken dijonaise salad tea sandwiches on wheat bread with fresh chervil garni; prosciutto tea sandwiches with cucumber, shaved Parmesan, and pesto mayonnaise on dark rye; cinnamon cream cheese with chopped pecans on zucchini bread.

36 sandwiches.



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APPETIZERS

HORS D'OEUVRES ASSORTMENTS & "ADD-ONS"

CHICKEN FRITTERS **39.85**
Accompanied by barbecue sauce and ketchup.
32 Pieces.

VEGAN "CHICKEN" TENDERS **VGN** **46.85/dz**
Accompanied by ketchup.

MINI PIZZA MUFFINS *Min 2 dz any type.* **28.00/dz**
Cheese **V**
Grilled Vegetable **V**
Pepperoni

TRADITIONAL DEVILED EGGS **V | GF** **15.00/dz**

COCKTAIL MEATBALLS
Sweet & Sour **39.85**
*Italian in San Marzano Tomato Sauce **42.50**
*Beyond Beef® in San Marzano Tomato Sauce **VGN | GF** **62.50**
50 Pieces; Includes toothpicks.

HOUSEMADE SNACK MIXES *Minimum 1lb.* **18.00/half pound**
Serbando's Nut Mix **V | N | GF**
Lime & garlic roasted mixed nuts and housemade lime tortilla chips.
*Dilly Ranch Snack Mix **N**
Ranch & dill pickle seasoned chips, chex, pretzels, peanuts, and Parmesan frico.
*Rosemary Truffle Snack Mix **N**
Herb roasted and seasoned chips, chex, pistachios, pretzels, oyster crackers, pumpernickel croutons, and Parmesan frico, tossed with dried cranberries and truffle essence.



PASSED HORS D'OEUVRES

Packaged in foil pans. Please note many of these items do not travel well hot. Min 2 dz any type.

SWEET POTATO QUINOA CAKES **VGN | GF** **15.00/dz**
With vegan Sriracha mayo.

CRISPY KALE QUINOA CAKES **V** **15.00/dz**
Served with Sriracha ranch.

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.

STUFFED MUSHROOM CAPS **VGN | GF** **18.00/dz**
Filled with a Bolognese of housemade marinara sauce and Beyond Beef® crumbles, topped with vegan mozzarella cheese.

VEGETARIAN EGG ROLLS **V | N** **18.00/dz**
Served with sweet & sour and hot mustard sauces.

CHARRED CORN-PEPPER WONTONS **V** **19.85/dz**
Served with sweet & sour dipping sauce.

***LENTIL SAMOSAS** **VGN** **19.85/dz**
Served with tamarind chutney.

BRIE BEGGAR'S PURSE **V** **19.85/dz**
Filled with Brie and raspberry preserves.

BRISKET BEGGAR'S PURSE **19.85/dz**
Filled with barbecue brisket and Monterey Jack cheese.

THAI SHRIMP CAKES **19.85/dz**
With jalapeno, scallions, cilantro, and lime.
Served with sweet chili sauce.

CRAB RANGOON WONTONS **19.85/dz**
With cranberry jalapeno jam inside.

CHICKEN POT STICKERS **24.00/dz**
Served with garlic soy dipping sauce.

VEGETABLE POT STICKERS **VGN** **24.00/dz**
Served with garlic soy dipping sauce.

HOISIN BRAISED SHORT RIB QUESADILLAS **36.50/dz**
With Gruyere cheese. Served with salsa verde.

ASPARAGUS WRAPPED WITH RARE SIRLOIN **GF** **42.00/dz**
Brushed with honey Dijon mustard.

GRILLED BABY LAMB CHOPS **N | GF** **59.95/dz**
Served with spinach pesto.

Winter Corporate Entertaining

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APPETIZERS

HOLIDAY SEAFOOD DISPLAY

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

SEARED AHI TUNA DISPLAY

275.00

Soy lime marinated & coriander sesame crusted ahi tuna, accompanied by sesame ginger sauce, sambal aioli, honey Sriracha sauce, and rice crackers.

2lbs; Serves 15-20.

HOLIDAY SEAFOOD SPECTACULAR **GF**

478.75

Seared rare ahi tuna slices, poached jumbo shrimp and lobster medallions, served with cocktail sauce, honey mustard, wasabi aioli, and rice crackers.

5 pieces seafood per person; Serves 15.

SURF & TURF DISPLAY

298.85

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.

WHOLE POACHED SALMON **GF**

449.85

Beautifully garnished and served with chunky cucumber dill sauce and honey mustard dill sauce.

Serves 45-55 as an appetizer or 25-30 as an entrée.

Add 2oz Salmon Filets **+9.00/ea**



WORLDWIDE APPETIZER DISPLAYS

No substitutions or deletions.

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.

*SUMMER ROLL DISPLAY **N** *Min 4 dz*

19.85/dz

Vietnamese summer rolls wrapped in fresh rice paper with vegetable, vegetable & shrimp, and chicken filling. Accompanied by chunky peanut sauce and nuoc cham sauce.

ASSORTED MAKI ROLLS

Served with soy sauce, our special wasabi, and pickled ginger.

Option A *Min 4 dz.*

21.25/dz

Ahi tuna and cucumber, spicy California, and primavera (cucumber, carrot, avocado, scallion, celery, red & green pepper, and chimichurri) maki rolls.

Option B *Min 4 dz.*

28.95/dz

Korean fresh salmon, spicy tuna, New York smoked salmon, and California maki rolls.

ITALIAN SKEWER DISPLAY **N** *Min 3 dz.*

49.85/dz

Grilled basil chicken skewers with red pepper, mushroom and yellow squash, cheese tortellini skewers with red pepper and marinated artichoke, and Tuscan skewers with portobello mushroom, roasted red pepper and herbed goat cheese, surrounding a salad of marinated Bufala mozzarella bocconcini and basil pesto dipping sauce.

Served at room temperature.

*MEZZE DISPLAY **V | N**

148.85

Contemporary display of marinated olives, English cucumber sticks, grape tomatoes, sugar snap peas, tri-colored baby carrots, French breakfast radishes, baby gem lettuce, petite grilled naan, and herbed toasted pita chips, served with herbed labneh, muhammara, and spicy whipped feta with Calabrian chili and lemon.

Serves 12-15.

WINTER ANTIPASTO DISPLAY **N**

115.00

Mortadella, porchetta, prosciutto wrapped mozzarella, spreadable 'nduja sausage, and citrus marinated Castelvetrano olives, served with polenta crisps, herbed focaccia crisps, tomato red onion jam, eggplant caponata, and white bean roasted tomato dip.

Serves 10-15.

ITALIAN ANTIPASTO DISPLAY

215.85

Genoa salami, capicola, sopressata, mortadella, prosciutto wrapped dates stuffed with gorgonzola dolce, aged provolone, American Grana, and smoked mozzarella cheeses, marinated artichokes and roasted red peppers, white bean dip, grilled asparagus, marinated olives, pepperoncini peppers, cherry tomato & mozzarella salad, and sliced assorted freshly baked bread.

Serves 15-20.



Winter Corporate Entertaining

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

ENTRÉES

BEEF ENTRÉES

MOM'S SLICED BRISKET *Min 2 lbs.* **39.85/lb**
With mushrooms, onions and natural jus.

BEEF SHORT RIBS **199.85**
Boneless short ribs, braised and set atop sautéed spinach, served with a short rib demi glace and accompanied by our Mediterranean-spiced Israeli couscous with sun-dried tomato and Kalamata olives.
2.25lbs ribs and 2lbs couscous; Serves 4-6.

SOUS VIDE SLICED SIRLOIN OF BEEF **GF** *Min 3 lbs* **48.75/lb**
Napped with bordelaise sauce.

***BRACIOLE** **142.25**
It's back! Don't sleep on this limited time holiday favorite!
Thinly sliced top round stuffed with prosciutto, onion, spinach, and Parmesan, lightly breaded and served over orzo pasta, napped with an herbed tomato gravy.
20-3oz pc and 2lbs orzo; Serves 10-12.

SLOW COOKED BEEF ROAST **GF** **188.85**
With roasted carrots, pearl onions, parsnips, and fingerling potatoes. Served with bordelaise sauce
4.75lbs beef and 2.5lbs vegetables; Serves 10-14.

BEEF & ZUCCHINI "LASAGNA" **GF** **78.85**
Ground beef sautéed with spinach, mushrooms, bell peppers, and tomatoes, layered with thinly sliced zucchini, mozzarella, ricotta, and Parmesan cheese.
6lbs; Serves 10-12.

PORK & LAMB ENTRÉES

NEW ZEALAND RACK OF LAMB **GF** *Min 2.* **99.85**
Herb encrusted (partially cooked) and served with a mustard merlot reduction.
6-8 chops per 1.25lbs rack.
3 chops pp recommended entree portion

HONEY GLAZED BAKED SLICED HAM **GF** *Min 3 lbs* **21.60/lb**
Served in cider jus, garnished with sliced pineapple and maraschino cherries.

HONEY GARLIC DIJON PORK LOIN **GF** *Min 3 lbs.* **28.85/lb**
Glazed with caramelized honey and garlic and sliced to serve.



Winter Corporate Entertaining

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ENTRÉES



TURKEY ENTRÉES

WHOLE ROASTED FREE RANGE TURKEYS GF 72 hour notice.
Carved.

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 72 hour notice. **103.95**
4lbs; Serves 10-14.

TURKEY ROLLS **59.85**
Sliced, oven-roasted breast of turkey, rolled with our housemade cornbread dressing and topped with turkey gravy.
20 roulades; Serves 6-8.

CHICKEN ENTRÉES

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.

* **PECAN ENCRUSTED CHICKEN BREAST** N **99.85**
Pecan encrusted, boneless, skinless chicken breast served over a bed of sautéed spinach, and napped with a light honey-mustard cream sauce.
16-2oz breasts and 1.5lb spinach; Serves 6-8.

CHICKEN MARSALA **146.50**
Boneless breast of chicken with roasted yellow & red bell pepper, asparagus, onion, and mushrooms in a Marsala sauce.
12-4oz breasts and 1.5lb veg; Serves 8-10.

* **COQ AU VIN** **122.85**
Bone-in free range chicken thighs, braised in red wine, with pancetta, cremini mushrooms, and pearl onions. Served with parsley garlic fettucine.
3lbs chicken thighs and 1lb fettucine; Serves 5-7.

MEDITERRANEAN CHICKEN GF **93.50**
Free range chicken served with Mediterranean spiced au jus, accompanied by saffron rice.
8-6oz pc chicken and 2lbs rice; Serves 8.

LEMON THYME CHICKEN **128.50**
Oven roasted skin-on imperial chicken breast with fresh lemon, thyme, garlic, onion, and red chile pepper, accompanied by a medley of fresh green beans, carrots, red & gold beets, served with herbed Israeli couscous.
8-6oz pc chicken and 3lbs couscous; Serves 8.

* **TRADITIONAL WHOLE ROASTED CHICKEN** GF **87.00**
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.



Winter Corporate Entertaining

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ENTRÉES

VEGETARIAN ENTRÉES

VEGETABLE EN CROÛTE **V* **82.50**
Layers of grilled portobello mushroom, zucchini, yellow squash, asparagus, and red pepper, wrapped in sautéed spinach and puff pastry baked until golden brown, served with manchego cheese sauce.
6-5oz slices; Serves 6.

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.

STUFFED SHELLS **V** **42.85**
With spinach, mushrooms, and cheese in marinara.
12 shells per pan; Serves 4-6.

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.

GLUTEN FREE PENNE **VGN | **GF**** **47.85**
Baked with a Bolognese of housemade marinara sauce, Beyond Beef® crumbles, and cherry tomatoes.
4lbs; Serves 12-16.

PASTA ENTRÉES

***GREEK CHICKEN ORZO BAKE** **63.50**
Oregano and lemon marinated chicken breast, shredded and baked with orzo and peas, topped with garlic-herb Parmesan panko crumble.
6lbs; Serves 10-12.

ORECCHIETTE WITH ITALIAN SAUSAGE & RAPINI **58.50**
With white beans in a light tomato-Parmesan broth.
5lbs; Serves 8-10.

RIGATONI WITH SHORT RIB RAGU **123.10**
5lbs; Serves 8-10.

SEAFOOD ENTRÉES

HONEY MUSTARD GLAZED SALMON **GF** **146.25**
Oven-roasted and served over a bed of sweet and sour braised cabbage.
8-4oz filets; 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.

LEMON BROWN BUTTER SEARED SNAPPER **112.85**
Set atop sautéed spinach and served with porcini mushroom barley risotto.
4-6oz filets; Serves 4.

CRAB STUFFED SHRIMP *Min 1 dz.* **75.85**
Butterflied colossal-sized shrimp stuffed with lump crabmeat, napped with lemon garlic butter.
6pc. 20% cooked.



Winter Corporate Entertaining

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FIRST COURSE, SIDE DISHES, ACCOMPANIMENTS

SOUPS

Min 2 qts.

BUTTERNUT SQUASH SOUP GF	17.00/qt
TOMATO BISQUE V GF	15.00/qt
*CREAM OF LENTIL SOUP GF With spinach, lemon, and parsley.	15.00/qt
PUMPKIN CHOWDER VGN GF With corn and chipotle peppers.	15.00/qt
PERUVIAN CHICKEN SOUP GF Shredded chicken, Aji chili peppers, onions, carrots, potatoes, rice, peas, and cilantro.	15.00/qt



SALADS

3lbs; Serves 8-12

CAESAR SALAD GF Romaine lettuce, quartered eggs, grated Parmesan, and Parmesan frico chips, accompanied by our famous housemade Caesar dressing.	41.85
AUTUMN SALAD VGN GF Fresh California field greens with teardrop tomato, English cucumber, red & yellow bell pepper, julienned beets, and red onion, accompanied by our housemade Champagne-Dijon vinaigrette.	42.85
CRANBERRY, PECAN & FETA SALAD V N GF Red leaf, romaine & radicchio lettuce, arugula, mushrooms, carrots, toasted pecans, sun dried cranberries, and feta cheese accompanied by our pomegranate sherry vinaigrette.	42.85
*WINTER CHOPPED SALAD VGN GF Radicchio, endive, iceberg & romaine lettuce, apple, celery, carrot, radish, mint, and chive tossed in our housemade apple mustard vinaigrette.	52.50
*WINTER PANZANELLA SALAD V Crusty bread, Tuscan kale, shaved Brussels sprouts, fennel, radish, red onion, grape tomatoes, and shaved manchego cheese, tossed in housemade red wine vinaigrette.	58.85
*BABY KALE NICOISE SALAD V GF Baby kale & spinach, green beans, kalamata olives, new potatoes, hard boiled eggs, and tomato, topped with fried capers and tossed in chive vinaigrette.	62.85
HOLIDAY SALAD V N GF Fresh mesclun greens, sun-dried cherries, toasted walnuts, pomegranates, and crumbled blue cheese accompanied by our pomegranate-sherry vinaigrette.	69.85
CRANBERRY & PECAN BRUSSELS SPROUT SALAD V N GF Tossed with lemon vinaigrette.	51.50

Winter Corporate Entertaining

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FIRST COURSE, SIDE DISHES, ACCOMPANIMENTS

SALADS

ISRAELI VEGETABLE SALAD VGN | GF Min 2 pt. **8.50/pt**
Red & green peppers, cucumbers, tomatoes, red onions, parsley, lemon juice, and olive oil.

ROASTED JALAPEÑO **14.85/lb**

QUINOA SALAD V | GF Min 2 lbs.
With toasted pepitas, red grapes, green onions, feta cheese, and cilantro, tossed in a lime vinaigrette.

TORTELLINI PASTA SALAD V Min 3 lbs. **15.85/lb**
Tri-colored cheese tortellini, red & green bell peppers, scallions, and Parmesan cheese tossed in a basil red wine vinaigrette.

ACCOMPANIMENTS

CRANBERRY SAUCE **9.00/pt**
WITH APPLE BALLS VGN | GF

CRANBERRY ORANGE RELISH VGN | GF **11.00/pt**

TURKEY GRAVY **9.25/pt**

STUFFING

ROSEMARY HERB STUFFING Min 2 lbs. **12.00/lb**

SAUSAGE SAGE STUFFING Min 3 lbs. **11.00/lb**

* **ROASTED POBLANO** Min 3 lbs. **14.50/lb**
CORNBREAD STUFFING
With toasted pumpkin seeds and cilantro.

GLUTEN FREE & VEGAN STUFFING VGN | GF **28.50**
2lbs; Serves 4-6.

VEGETABLES

CREAMED SPINACH V | GF Min 3 lbs. **17.50/lb**
With a hint of Pernod.

TRI-COLORED CARROTS V | GF Min 2 lbs. **22.85/lb**
Glazed with brown butter and honey.

GREEN BEANS ALMONDINE V | N | GF Min 3 lbs. **19.85/lb**

SAUTEED AUTUMN **12.00/lb**
VEGETABLE MEDLEY V | GF Min 2 lbs.
Zucchini, carrot, beet, pearl onion, yellow squash, and turnip.

GRILLED VEGETABLE MEDLEY VGN | GF Min 3 lbs. **19.25/lb**
With asparagus, mushroom, yellow squash, and red pepper.

ROASTED BRUSSELS SPROUTS **16.25/lb**
& CAULIFLOWER V Min 3 lbs.
Topped with panko bread crumbs and Parmesan cheese.

* **WILD MUSHROOM SAUTÉE** V | GF Min 3 lbs. **23.50/lb**
Shiitake, cremini, button, and oyster mushrooms with fresh herbs and garlic.

GREEN BEAN CASSEROLE V Min 3 lbs. **15.85/lb**
With fresh green beans, creamy mushroom sauce, and fried Marlboro onions.

CORN CASSEROLE V | GF **34.85**
4lbs; Serves 12-16.

CARROT PUFF V Our owner Lisa's favorite! **34.85**
Our version of a carrot souffle.
4lbs; Serves 10-12.

* **TRICOLOR CAULIFLOWER GRATIN** V **68.85**
With smoked gouda.
5lbs; Serves 16-20.



Winter Corporate Entertaining

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FIRST COURSE, SIDE DISHES, ACCOMPANIMENTS

FRESHLY BAKED BREADS & MUFFINS

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.	
VEGAN & GLUTEN-FREE DINNER ROLLS VGN GF	13.50/half dz
PARKER HOUSE-STYLE PULL-APART ROLLS V	11.00/dz
COMPOUND BUTTER V GF	6.50
*Garlic Herb Butter 4oz Honey Butter 4oz	

RICE & PASTA

LONG GRAIN AND WILD RICE PILAF GF Min 3 lbs.	8.25/lb
With mushrooms and scallions.	
*SAFFRON BASMATI RICE PILAF VGN N GF Min 3 lbs.	8.25/lb
With dried cranberries, toasted almonds, and dill.	
PENNE FRESCA V Min 3 lbs	9.50/lb
Tossed with tomato basil sauce and baked with mozzarella and Parmesan cheese.	
RIGATONI A LA VODKA Min 3 lbs.	16.50/lb
In our vodka tomato creme sauce.	
NANCY'S NOODLE KUGEL V	32.95
May be ordered with or without raisins. With cinnamon-cornflake topping. 4lbs; Serves 12-16.	
WHITE CHEDDAR MACARONI & CHEESE V	43.85
Cavatappi noodles tossed with white cheddar cheese sauce, topped with panko bread crumbs and Parmesan cheese, and baked until golden brown. 5lbs; Serves 8-10.	



POTATOES

TRADITIONAL MASHED POTATOES V GF Min 2 lbs.	8.00/lb
*CHIPOTLE MASHED SWEET POTATOES V GF Min 3 lbs.	9.00/lb
CANDIED YAMS GF Min 3 lbs.	11.00/lb
Topped with mini marshmallows.	
OVEN-ROASTED POTATOES V GF Min 3 lbs.	9.25/lb
LATKES (POTATO PANCAKES) V	34.85
With sour cream and housemade apple sauce. 15 per pan. Approx. 2.5" in diameter.	
SCALLOPED POTATOES AU GRATIN V GF	36.50
4lbs; Serves 10-14.	
BABY NEW POTATOES Min 1 dz any type.	28.50/dz
Stuffed with choice of mashed potato Roasted Garlic V GF Bacon, Scallion & Swiss GF	



Winter Corporate Entertaining

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HOUSEMADE DESSERTS



CROSTATAS & PIES

RUSTIC APPLE CROSTATA **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**

CAKES

FLOURLESS CHOCOLATE CAKE **V** | **GF** **59.85**
Serves 10-14.

FRESH RASPBERRY SAUCE **VGN** | **GF** **14.00**
8 fl oz.

SNOWFLAKE CAKE SQUARES **V** *Min 2 dz.* **15.00/dz**
Classic white buttermilk layer cake with winter white frosting decorated with white chocolate and silver dragees.

***BÛCHE DE NOËL** **V** **64.85**
Yellow cake with mocha buttercream and meringue mushrooms.
Serves 10-12.

***WHITE CHOCOLATE CRANBERRY CHEESECAKE** **V** **74.85**
With cranberry conserve, whipped cream, white chocolate shavings, and a gingerbread cookie crust.
Serves 12-16.

***MINIATURE RED VELVET BUNDT CAKES** **V** **30.00/dz**
Topped with cream cheese frosting and dark chocolate shavings.

***MINIATURE CHOCOLATE PEPPERMINT BUNDT CAKES** **V** **30.00/dz**
Topped with fudge frosting and crushed peppermint.

MINIATURE BOURBON BUTTER BUNDT CAKES **V** **30.00/dz**



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HOUSEMADE DESSERTS

HOLIDAY SPECIALTIES

MINI WHOOPIE PIE ASSORTMENT **V** *Min 2 dz.* **21.50/dz**
Chocolate whoopie pies with creme filling & red velvet whoopie pies with cream cheese filling.

OATMEAL CREME PIES **VGN** **30.00/dz**

HOLIDAY DECORATED CHEESECAKE "LOLLIPOPS" **V** **22.50/dz**

* **HOLIDAY CROQUEMBOUCHE** **V** **105.50**
Tower of white chocolate dipped custard filled cream puffs, with white chocolate drizzle and dragee garnish.
40 pieces.

* **FANCY PASTRY ASSORTMENT** **V** | **N** *Min 2 dz.* **34.85/dz**
Chocolate striped eclairs, fresh fruit tarts, turtle cheesecake tarts, and caramel ganache tarts.

DESSERT BITE ASSORTMENT **N** *Min 3 dz.* **19.85/dz**
Housemade peanut butter cups and maple cluster candy bars, passion fruit and white mint gourmet marshmallows, peppermint patty, and Oreo® rice krispy treats.

MINIATURE BREAD PUDDING MUFFINS **V** | **N** *Min 2 dz.* **24.00/dz**
Assortment including pecan pie and apple cinnamon.

HOLIDAY DECORATED MINIATURE CUPCAKES **V** **30.00/dz**
Chocolate cupcakes with vanilla crème filling and white buttercream frosting. Your choice of Thanksgiving, Hanukkah, Christmas, or winter decoration.

* **MINIATURE VEGAN CHOCOLATE CUPCAKES** **VGN** **30.00/dz**
With chocolate buttercream frosting.

* **HOUSEMADE CHRISTMAS COOKIE ASSORTMENT** **V** | **N** *Min 2 dz.* **16.00/dz**
May include an assortment of candy canes, Christmas trees, lemon knots, peppermint patty cookies, chai spiced maple leaves, peppermint meringue stars, snowflakes, chocolate spritz sandwiches, stained glass pecan squares, raspberry thumbprints, Mexican tea cakes, gingerbread men, butter flowers, peanut butter drops, raspberry macaron sandwiches, colonial gingerbread, Mexican volcano cookies, linzer star sandwiches and chocolate shortbread sandwiches.

WINTER, CHRISTMAS OR HANUKKAH DECORATED CUT-OUT COOKIES **V** **31.85/dz**
2-3 in.

* **HOLIDAY BAR ASSORTMENT** **N** *Min 2 dz.* **18.00/dz**
Pumpkin praline crumble, white chocolate cherry, caramel apple, cranberry crumb, s'mores, and carrot cheesecake bars.

GLUTEN-FREE DESSERT BARS **V** | **N** | **GF** **28.00/half dz**
Chef's choice.

VEGAN DESSERT BARS **VGN** | **N** | **GF** **39.85/half dz**
Raw, vegan, and gluten free. Chef's choice.

HOLIDAY FRENCH MACARON ASSORTMENT **V** | **N** *Min 2 dz* **26.50/dz**
Sugar cookie, chocolate dipped nutella, and cranberry conserve.

* **WINTER DIPPED STRAWBERRY COLLECTION** **V** **39.00/dz**
Golden champagne, passion fruit, and salted caramel chocolate dipped strawberries.

CUT-OUT COOKIE DECORATING KIT **V** **30.00**
Seasonal 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**

WINTER CITRUS FRUIT DISPLAY **V** | **GF** **58.50**
Sliced winter citrus fruits and chili lime jicama, garnished with pomegranate seeds and kiwi.
2.5lbs; Serves 8-12.



Winter Corporate Entertaining

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BREAKFAST

ASSORTED MINIATURE

21.50/dz

MORNING SWEETS v | N Min 2 dz.

Assortment of today's freshly baked morning pastries that may include: cinnamon rolls, Danish, pecan rolls, coffee cakes, tea breads, blueberry crunch cake, muffins, and chocolate chip honey slices.

MINIATURE BUTTER CROISSANTS v

32.50/dz

With whipped butter, margarine, and preserves.

* MINIATURE PUMPKIN MUFFINS VGN

15.00/dz

* FULL SIZED PLAIN BAGELS v

34.00/dz

With plain and chive cream cheese cups.

* MINIATURE PLAIN BAGELS v

29.50/dz

With plain and chive cream cheese cups.

LOX & BAGELS

118.85

Freshly baked "New York" plain bagels, New York's finest Nova lox, whipped plain cream cheese, sliced tomato and cucumber, and shaved Bermuda onion.

Serves 8-10.

MINIATURE PLAIN BAGEL HALVES

Chive cream cheese & smoked salmon

54.00/dz

Plain cream cheese

28.00/dz

APPLE CINNAMON FRENCH TOAST v

82.85

Topped with sliced Granny Smith apples and cinnamon, accompanied by maple syrup.

5lbs; Serves 10-12.

* PUMPKIN SPICE PANCAKE BREAD PUDDING v

With toasted pepitas.

4.5lb; Serves 10-12.

Individual Muffins

64.85

44.00/dz

* HEARTY FRITTATA GF

Loaded with Canadian bacon, fresh spinach, onion, roasted red pepper, and baby Swiss, accompanied by our housemade chunky salsa.

12in; Serves 10-14.

Individual Muffins

67.85

51.00/dz

* GRILLED VEGETABLE AND BABY SWISS FRITTATA v | GF

Accompanied by smoked tomato salsa.

12in; Serves 10-14.

Individual Muffins

48.85

42.00/dz

* GRILLED VEGETABLE "FRITTATA" MUFFINS VGN | GF

57.00/dz

Prepared with Just Egg® plant-based egg replacement.

Accompanied by smoked tomato salsa.

* CHICKEN SAUSAGE QUICHE

With asparagus and smoked mozzarella.

12in; Serves 10-14.

Individual Minimum 8

58.50

6.00/ea

* TOMATO BASIL QUICHE v

With whole milk mozzarella and red onion.

12in; Serves 10-14.

Individual Minimum 8

36.50

4.00/ea

SAUSAGE, EGG AND CHEDDAR CHEESE STRATA

59.85

6lbs; Serves 10-14.

YUKON POTATO HASH v | GF

27.85

Smashed Yukon potatoes & onions.

4lbs; Serves 12-16.

* CRISPY HASH BROWN CAKE v | GF Min 2 dz.

24.85/dz

THICK CUT BACON GF Min 2 dz.

34.50/dz

CHICKEN BREAKFAST SAUSAGE GF

22.50/dz



Winter Corporate Entertaining

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

HOLIDAY GIFT BASKETS

Thank your family, friends, clients, and vendors this Thanksgiving, Christmas, Hanukkah, Winter, and New Years. 72 hour notice please. One week notice for orders over 10 pieces. Please talk to your event coordinator regarding delivery charges.

GIFT BASKETS

THANK YOU FOR A SWEET YEAR v | N

An assortment of fresh seasonal treats for your clients, vendors and friends to include:

- Mini Loaves of Pumpkin Bread & Chocolate-Banana Bread
- Large Chocolate, Caramel-Dipped & Decorated Apples
- White Chocolate Peppermint Bark
- Holiday Decorated Cut-Out Cookies on a Stick
- "Cookie-Tin" Holiday Cookies
- Chocolate-Dipped & Decorated Turtles
- Chocolate-Dipped & Decorated Pretzel Rods

QTY.	FULL ORDER	HALF ORDER
1-4	87.85	62.75
5-9	83.45	89.60
10-49	79.05	56.50
50+	74.05	53.35



Winter Corporate Entertaining

ORDERING GUIDELINES

This menu may be used for all delivery catering orders throughout the Holiday Season. For larger events, custom menus, and more formal celebrations ask your Event Coordinator about Full Service Catering.

HOW TO ORDER

Online – WWW.CATERINGBYMICHAELS.COM/ORDERCATERING

Email – EVENTS@CATERINGBYMICHAELS.COM

Phone – (847) 966-6555

PRESENTATION

Catering By Michaels beautifully arranges and decorates most food presentations on disposable trays. Disposable tongs, spoons, cake servers and any other serving pieces necessary to properly present your meal are available by request.

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 and rush fees. There is a minimum order for delivery of \$350 food and beverage. Orders that will be delivered hot have a minimum of \$500 food and beverage. Orders of any size 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. All prices and menus are subject to change without notice.

ADDITIONAL CONSIDERATIONS

Disposable 10" heavyweight plastic plates, forks, knives and 2-ply dinner napkins are available for \$1.85 per person additional. Eco-friendly options available as well. Your event coordinator can also arrange for preparation and serving staff, equipment, linen, centerpieces, music, and Santa Claus if you desire.

PEAK DATE SURCHARGE

Are you planning your holiday event on December 4-20? We suggest you book prior to November 17. December 4-20 are considered peak dates and are subject to a peak date surcharge.

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. As of 9/8/23 we are charging a \$6 fuel surcharge on all orders that will be removed if the cost of gas falls.

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.

	Monday - Friday	Saturday	Sunday
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



Winter Corporate Entertaining

ORDERING GUIDELINES

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.

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 72 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.

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.

