



Winter Corporate
Entertaining



2024

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ARE YOU PLANNING YOUR HOLIDAY EVENT ON DECEMBER 3-19? WE SUGGEST YOU BOOK PRIOR TO NOVEMBER 15.

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 15 to book your party and give yourself the best opportunity to secure your chosen date - they sell out quickly! December 3-19 are considered peak dates and are subject to a peak surcharge, but if you book prior to November 15, we will waive this fee!

Peak Date Surcharges and What They Mean

Events taking place between December 3-19 and booked after November 15th 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.

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* 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	16.50/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 AGUA FRESCA	41.95/half gal
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.	
*POMEGRANATE MARGARITA	57.50/qt
Blanco tequila, pomegranate juice, lime juice, and agave nectar.	

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	19.00/gal
Seattle's Best® regular or decaffeinated, cream, assorted sweeteners.	
HOT CHOCOLATE	21.00/gal
With miniature marshmallows.	
HOT APPLE CIDER	22.00/gal
ASSORTED HERBAL TEA	15.00/gal
Assorted sweeteners and lemon wedges.	



HOT CHOCOLATE

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



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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

ALL BUFFETS INCLUDE

YUKON POTATO HASH v | GF

Smashed Yukon potatoes & onions.

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.

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.

CHOOSE A MEAT

THICK CUT BACON GF

or

*CHICKEN APPLE BREAKFAST SAUSAGE LINK GF

or

*IMPOSSIBLE SAUSAGE PATTY VGN | GF



THICK CUT BACON AND APPLE CINNAMON FRENCH TOAST

Price Per Person

20	22.85/pp
25-45	21.70/pp
50+	20.65/pp

OPTIONAL ADD-ON

GRILLED VEGETABLE "FRITTATA" 69.50/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

PETITE SAVORY TARTLET ASSORTMENT

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.

*SPIRALING CHICKEN DISPLAY

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

ITALIAN MEATBALLS IN SAN MARZANO

TOMATO SAUCE

Includes toothpicks.

CHEESE PIZZA MUFFINS **v**

TRADITIONAL DEVILED EGGS **v | GF**

*PETITE SAVORY TARTLET ASSORTMENT

Buffalo chicken with blue cheese, citrus crab salad, and ratatouille.

HOUSEMADE IDAHO POTATO CHIPS

Accompanied by French onion dip.

Price Per Person

20

25-45

50+

25.60/pp

24.35/pp

23.10/pp



MOZZARELLA ROTOLO



HOUSEMADE IDAHO POTATO CHIPS



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THE OFFICE COCKTAIL PARTY

360° GLOBAL

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.

*LENTIL SAMOSAS VGN

Served with tamarind chutney.

SPICY TUNA MAKI

With lite soy sauce, wasabi, and pickled ginger.

CHOOSE A POTSITCKER

CHICKEN POTSTICKERS

With garlic soy dipping sauce.

or

*VEGETABLE POTSTICKERS VGN

With garlic soy dipping sauce.

Price Per Person

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

COOKIES & COCOA 9.50/pp

ASSORTED GOURMET SWEETS N

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

HOT CHOCOLATE GF

With miniature marshmallows.

Add to another package +7.50/pp

Add a bottle of Baileys Irish Cream +75.00



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HOLIDAY LUNCHEON OR DINNER BUFFETS

HONEY GLAZED BAKED SPIRAL HAM

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

+6.95/pp

Vegetable Crudite Display v

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

*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.

*CHEDDAR BAY BISCUITS v

Price Per Person

20	19.75/pp
25-45	18.85/pp
50+	17.95/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

***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.

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

27.50/pp

25-45

26.15/pp

50+

24.85/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

***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

***Kale and Sweet Potato Salad** v
With dried cherries, pumpkin seeds, cornbread croutons, and lemon mustard vinaigrette.

* BUTTERNUT SQUASH SOUP

 GF

FRESHLY BAKED BREAD DISPLAY v

With whipped butter and margarine packets.

Price Per Person

20

43.85/pp

25-45

41.65/pp

50+

39.60/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



TRI-COLORED CARROTS



TUSCAN BUTTER CHICKEN

BONO NATALE

* BUTTERNUT SQUASH LASAGNA v

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

* TUSCAN BUTTER CHICKEN GF

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

SLICED PEPPERCORN CRUSTED BEEF SIRLOIN GF

With bordelaise sauce.

* TRI-COLORED CARROTS v | GF

Glazed with brown butter and honey.

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

32.85/pp

25-45

31.25/pp

50+

29.75/pp



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HOLIDAY LUNCHEON OR DINNER BUFFETS

JOYEUX NOEL

*** HONEY GARLIC DIJON PORK LOIN GF**

Glazed with caramelized honey and garlic. Sliced to serve.

SLICED BEEF BRISKET

With mushrooms, onions, and natural jus.

*** FRENCH ONION ORECCHIETTE**

Topped with panko bread crumbs and Gruyere cheese. Baked until golden brown.

OVEN ROASTED POTATOES v | GF

*** GREEN BEANS ALMONDINE v | N | GF**

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.

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



BABY KALE NICOISE SALAD

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.

*** BRACIOLE**

Thinly sliced top round stuffed with prosciutto, onion, spinach, and Parmesan, lightly breaded and served over orzo pasta, napped with an herbed tomato gravy.

CHOOSE A SIDE

Scalloped Potatoes au Gratin v | GF

or

Traditional Mashed Potatoes v | GF

or

*** Rigatoni a la Vodka**

In our vodka tomato cream sauce.

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.**

* CRANBERRY & PECAN BRUSSELS SPROUT SALAD v | N | GF

Tossed with lemon vinaigrette.

GRILLED & CHILLED

MARINATED VEGETABLES v | N | GF

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

* TORTELLINI PASTA SALAD v

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

FRESHLY BAKED SWEET BREAD DISPLAY v

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

Price Per Person

20

49.85/pp

25-45

47.35/pp

50+

45.00/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

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BAKED BRIE EN CROUTE

VEGETABLES, CHEESES, DIPS & DISPLAYS

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 choice of roasted garlic hummus or spinach caramelized red onion dip.
3lbs; Serves 10-20.

GRILLED & CHILLED MARINATED VEGETABLES v | N | GF **74.50**
Asparagus, cauliflower, mushrooms, jicama, yellow squash, carrot, eggplant, zucchini, red and green pepper, served with roasted red pepper sauce.
3lbs; Serves 10-20.

BAKED BRIE EN CROUTE **113.50**
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 **95.50**
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 **159.85**
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 **159.85**
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 **159.85**
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 **42.50**
With herbed toasted pita triangles.
Vegan option available.
Serves 8-12.

HOT BACON GOAT CHEESE DIP **64.50**
With dates and crispy shallots. Served with herbed foccacia crostini.
Serves 8-12.



FESTIVE CHEESEBALL DISPLAY



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APPETIZERS

DECONSTRUCTED SANDWICH DISPLAYS AND MORE

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

HERB ENCRUSTED TURKEY BREAST DISPLAY **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 **149.85**

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 **335.85**

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 BABY DELI DISPLAY **225.85**

Oven roasted turkey breast, Kosher-style salami, and sirloin. Served with sliced cheddar and baby Swiss cheese, lettuce, tomato, black olives, pickle chips, carrot & celery sticks, honey mustard sauce, and herbed mayonnaise. Accompanied by freshly baked sliced croissants, brioche, challah knots, and French onion rolls.

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

HOLIDAY TEA SANDWICH DISPLAY **N 89.85**

Smoked turkey with cranberry chutney on a miniature corn muffin, smoked salmon with wasabi cream cheese and cilantro on dark rye, and cinnamon cream cheese with chopped pecans on zucchini bread.

36 sandwiches.



HOUSEMADE SWEET POTATO CHIPS

MIX 'N' MATCH DIPS & CHIPS

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

DIPS

Roasted Garlic Hummus **VGN | GF 10.75/pt**

*Edamame Hummus **VGN | GF 13.25/pt**

Housemade Salsa **VGN | GF 8.75/pt**

French Onion **10.75/pt**

Pimento Cheese **v | GF 13.25/pt**

*Pomegranate Guacamole **VGN | GF 13.25/pt**

With mango, Granny Smith apple, onion, and jalapenõ pepper.

HOUSEMADE CHIPS

Lime Corn Tortilla Chips **VGN | GF 15.75/lb**

Idaho Potato Chips **VGN | GF 15.75/lb**

*Jalapeno Cheddar Potato Chips **v | GF 23.75/lb**

*Sweet Potato Chips **VGN | GF 15.75/lb**

Herbed Toasted Pita Chips **VGN Approx. 75pc. 12.75/box**



TEA SANDWICH



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APPETIZERS

ASSORTED HORS D'OEUVRES

- TRADITIONAL DEVEILED EGGS** v | GF **16.00/dz**
- * **PETITE SAVORY TARTLET ASSORTMENT** *Minimum 3dz.* **26.50/dz**
Buffalo chicken with blue cheese, citrus crab salad, and ratatouille.
- * **GOAT CHEESE TRUFFLES** v | N | GF *Minimum 2dz.* **18.00/dz**
Red grapes and toasted pistachios.
- ASPARAGUS WRAPPED WITH RARE SIRLOIN** GF *Minimum 2dz.* **42.00/dz**
Brushed with honey Dijon mustard.
- * **SZECHWAN CHICKEN SKEWERS** *Minimum 2dz.* **19.85/dz**
Available room temperature or hot.
- * **THAI PEANUT TOFU SATAY** VGN | N | GF *Minimum 2dz.* **18.00/dz**
Served with coconut peanut sauce.
Available room temperature or hot.
- * **PINK PEPPERCORN FRENCH MACARON** N | GF *Minimum 2dz.* **24.00/dz**
With foie gras mousse filling.
- HOUSEMADE SNACK MIXES** *Minimum 1lb.* **18.85/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, pumpnickel croutons, and Parmesan frico, tossed with dried cranberries and truffle essence.
- COCKTAIL MEATBALLS**
- Sweet & Sour (Beef) **39.85**
 - Italian (Beef) in San Marzano Tomato Sauce **41.85**
 - Italian Beyond Beef® in San Marzano Tomato Sauce VGN | GF **62.85**
 - * **Chicken Piccata** **42.85**
- 50 Pieces; Includes toothpicks.**
- MINIATURE PIZZA MUFFINS** *Minimum 2dz any type.* **26.00/dz**
- Cheese v
 - Grilled Vegetable v
 - Pepperoni
- CHICKEN FRITTERS** **39.85**
Accompanied by barbecue sauce and ketchup.
32 Pieces.
- VEGAN "CHICKEN" TENDERS** VGN **46.85/dz**
Accompanied by ketchup.

PASSED HORS D'OEUVRES

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

- CRISPY KALE QUINOA CAKES** v **15.00/dz**
Served with Sriracha ranch.
- SWEET POTATO QUINOA CAKES** VGN | GF **18.00/dz**
With vegan Sriracha mayo.
- PETITE PUPS EN CROUTE** **18.00/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 **19.85/dz**
Served with sweet & sour and hot mustard sauces.
- LENTIL SAMOSAS** VGN **19.85/dz**
Served with tamarind chutney.
- * **BRIE BEGGAR'S PURSE** v **19.85/dz**
Filled with Brie and apricot preserves.
- * **CHICKEN BEGGAR'S PURSE** N **21.85/dz**
Filled with curried chicken and almonds.
- THAI SHRIMP CAKES** **21.85/dz**
With jalapeno, scallions, cilantro, and lime.
Served with sweet chili sauce.
- CRAB RANGOON WONTONS** **21.85/dz**
With cranberry jalapeno jam inside.
- * **LEMONGRASS SHRIMP WONTONS** **21.85/dz**
Served with chili garlic aioli.
- CHARRED CORN-PEPPER WONTONS** v **24.00/dz**
Served with sweet & sour dipping sauce.
- CHICKEN POT STICKERS** **24.50/dz**
Served with garlic soy dipping sauce.
- VEGETABLE POT STICKERS** VGN **24.50/dz**
Served with garlic soy dipping sauce.
- 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.



Winter Corporate Entertaining

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

APPETIZERS

HOLIDAY SEAFOOD DISPLAY

HOUSE POACHED SHRIMP **GF**

Served with spicy cocktail sauce and lemon wedges.

Jumbo (16-20/lb) 35 pieces.	166.50
Extra Large (21-25/lb) 35 pieces.	113.50
Medium (26-30/lb) 35 pieces.	65.50

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** **498.85**

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

5 pieces seafood per person; Serves 15.

SURF & TURF DISPLAY **309.85**

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 **GF +9.50/ea**



MEZZE DISPLAY

WORLDWIDE APPETIZER DISPLAYS

No substitutions or deletions.

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.

SUMMER ROLL DISPLAY **N** *Minimum 4dz.* **22.85/dz**

Vietnamese summer rolls wrapped in fresh rice paper with 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 *Minimum 4dz.* **22.85/dz**

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

Option B *Minimum 4dz.* **28.95/dz**

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

ITALIAN SKEWER DISPLAY **N** *Minimum 3dz.* **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** **116.85**

Tempesta mortadella, porchetta, & spreadable 'nduja sausage, prosciutto wrapped mozzarella, 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 **209.85**

Tempesta Genoa salami, capicola, sopressata, and 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 breads.

Serves 15-20.



Winter Corporate Entertaining

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SLOW COOKED BEEF ROAST

BEEF ENTRÉES

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

* **BRAISED BEEF SHORT RIBS** **GF** **179.85**
Boneless short ribs, braised and served atop sautéed spinach, served with a short rib demi-glace and accompanied by cauliflower potato puree.
2.25lbs ribs and 2lbs cauliflower potato puree; Serves 4-6

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

BRACIOLE **147.85**
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.

* **FETTUCCINE & MEATBALLS** **59.95**
Oversized beef meatballs served with fresh parsley garlic fettuccine tossed with red pepper and baby spinach, housemade marinara, and Parmesan cheese.
6-4oz meatballs and 2lbs fettuccine; Serves 6-8.

* **BEEF AND SPINACH LASAGNA** **75.95**
Fresh pasta layered with housemade Bolognese, spinach, ricotta, whole milk mozzarella, and Parmesan cheese.
6lbs; Serves 10-12.

PORK & LAMB ENTRÉES

NEW ZEALAND RACK OF LAMB **GF** *Minimum 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.

* **BRAISED LAMB SHANK** **GF** **199.85**
Served with garlic herb polenta, parsley gremolata, and lamb jus.
4-8oz shanks and 2lbs polenta; Serves 5-8.

HONEY GLAZED BAKED SLICED HAM **GF** *Minimum 3lbs.* **21.50/lb**
Served in cider jus, garnished with sliced pineapple and maraschino cherries.

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



NEW ZEALAND RACK OF LAMB



Winter Corporate Entertaining

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ENTRÉES

CHICKEN ENTRÉES

CHICKEN PICCATA 105.85

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 146.85

Boneless breast of chicken with roasted yellow and red bell pepper, asparagus, onion and mushrooms in a Marsala sauce.

12-4oz breasts and 1.5lb veg; Serves 8-10.

*TUSCAN BUTTER CHICKEN GF 114.85

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

12-4oz breasts; Serves 6-8.

MEDITERRANEAN CHICKEN GF 93.50

Free range chicken served with Mediterranean spiced au jus, accompanied by saffron rice.

8-6oz breasts and 2lbs rice; Serves 8.

*DILL PICKLE ROASTED CHICKEN BREAST 199.85

Served atop sauteed pea shoots, with caramelized onion spaetzle, and warm brown butter vinaigrette.

8-6oz breasts and 2lbs spaetzle; Serves 6-8.

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 and gold beets, served with herbed Israeli couscous.

8-6oz breasts and 3lbs couscous; Serves 8.

COQ AU VIN 137.25

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.

*CHICKEN MAKHANI GF 109.50

Indian butter chicken 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.

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.

TURKEY ENTRÉES

WHOLE ROASTED FREE RANGE TURKEYS GF

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 59.95

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

20 roulades; Serves 6-8.



COQ AU VIN



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.

***GRILLED CURRY SPICED BROCCOLI STEAK VGN | GF** **64.85**

Served with coconut parsnip puree.

6-4oz pieces; Serves 4-6.

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.

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, sauteed 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.

PASTA ENTRÉES

GREEK CHICKEN ORZO BAKE **63.85**

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 **66.85**

With white beans in a light tomato-Parmesan broth.

5lbs; Serves 8-10.

RIGATONI WITH SHORT RIB RAGU **119.85**

5lbs; Serves 8-10.

SEAFOOD ENTRÉES

***TUSCAN BUTTER SALMON GF** **138.85**

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

6-5oz filets; Serves 4-6.

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 PEPPER GRILLED SWORDFISH GF** **149.85**

Served with Caesar grilled broccolini.

6-5oz filets; Serves 4-6.

LEMON BROWN BUTTER SEARED SNAPPER **114.85**

Set atop sautéed spinach and served with porcini mushroom barley risotto.

4-6oz filets; Serves 4.

CRAB STUFFED SHRIMP Minimum 1dz. **75.85**

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

6pc. 20% cooked.



LEMON PEPPER GRILLED SWORDFISH



Winter Corporate Entertaining

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FIRST COURSE, SIDE DISHES, ACCOMPANIMENTS

HUNGARIAN MUSHROOM SOUP

SOUPS

Minimum 2 qts.

- BUTTERNUT SQUASH SOUP** GF 17.85/qt
- ***HUNGARIAN MUSHROOM SOUP** v | GF 29.85/qt
Served with sour cream.
- CREAM OF LENTIL SOUP** GF 14.85/qt
With spinach, lemon, and parsley.
- PUMPKIN CHOWDER** VGN | GF 14.85/qt
With corn and chipotle peppers.
- PERUVIAN CHICKEN SOUP** GF 14.85/qt
Shredded chicken, Aji chili peppers, onions, carrots, potatoes, rice, peas and cilantro.

SALADS

3lbs; Serves 8-12

- CAESAR SALAD** GF 42.85
Romaine lettuce, quartered eggs, grated Parmesan and Parmesan frico chips, accompanied by our famous housemade Caesar dressing.
- AUTUMN SALAD** VGN | GF 42.85
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.
- CRANBERRY, PECAN & 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 44.85
Radicchio, endive, iceberg & romaine lettuce, apple, celery, carrot, radish, mint and chive tossed in our housemade apple mustard vinaigrette.
- ***KALE AND SWEET POTATO SALAD** v 44.85
With dried cherries, pumpkin seeds, cornbread croutons and lemon mustard vinaigrette.
- BABY KALE NICOISE SALAD** v | GF 62.85
Baby kale and spinach, green beans, kalamata olives, new potatoes, hard boiled eggs, and tomato, topped with fried capers and tossed in chive vinaigrette.
- HOLIDAY SALAD** v | N | GF 69.85
Fresh mesclun greens, sun-dried cherries, toasted walnuts, pomegranates and crumbled blue cheese accompanied by our pomegranate-sherry vinaigrette.
- CRANBERRY & PECAN BRUSSELS SPROUT SALAD** v | N | GF 51.85
Tossed with lemon vinaigrette.



WINTER CHOPPED SALAD



Winter Corporate Entertaining

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

FIRST COURSE, SIDE DISHES, ACCOMPANIMENTS

SALADS

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

ROASTED JALAPEÑO QUINOA SALAD v | GF *Minimum 2lbs.* **14.85/lb**
With toasted pepitas, red grapes, green onions, feta cheese and cilantro, tossed in a lime vinaigrette.

TORTELLINI PASTA SALAD v *Minimum 3lbs.* **18.85/lb**
Tri-colored cheese tortellini, red and green bell peppers, scallions and Parmesan cheese tossed in a basil red wine vinaigrette.

ACCOMPANIMENTS

CRANBERRY SAUCE WITH APPLE BALLS VGN | GF **9.25/pt**

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

TURKEY GRAVY **9.25/pt**

STUFFING

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

SAUSAGE SAGE STUFFING *Minimum 3lbs.* **12.85/lb**

ROASTED POBLANO CORNBREAD STUFFING *Minimum 3lbs.* **14.50/lb**

With toasted pumpkin seeds and cilantro.

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



ROSEMARY HERB STUFFING

VEGETABLES

CREAMED SPINACH v | GF *Minimum 3lbs.* **17.85/lb**
With a hint of Pernod.

TRI-COLORED CARROTS v | GF *Minimum 2lbs.* **21.85/lb**
Glazed with brown butter and honey.

GREEN BEANS ALMONDINE v | N | GF *Minimum 3lbs.* **20.85/lb**

SAUTEED AUTUMN VEGETABLE MEDLEY v | GF *Minimum 2lbs.* **12.85/lb**
Zucchini, carrot, beet, pearl onion, yellow squash and turnip.

GRILLED VEGETABLE MEDLEY VGN | GF *Minimum 3lbs.* **18.00/lb**
With asparagus, mushroom, yellow squash and red pepper.

***ROASTED ROOT VEGETABLES** v | GF *Minimum 3lbs.* **21.85/lb**
Multi-colored carrots, parsnips, turnips, pearl onions, and brussels sprouts, roasted and tossed with fresh sage, thyme, and rosemary.

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

***SAUTÉED BRUSSELS SPROUTS** GF *Minimum 3lbs.* **16.85/lb**
With apples, bacon and blue cheese.

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

GREEN BEAN CASSEROLE v *Minimum 3lbs.* **16.85/lb**
With fresh green beans, creamy mushroom sauce and fried Marlboro onions.

CORN CASSEROLE v | GF **35.85/4lbs; Serves 12-16.**

CARROT PUFF v *Our owner Lisa's favorite!* **35.85/4lbs; Serves 10-12.**
Our version of a carrot soufflé.

***CAULIFLOWER GRATIN** v **68.85/5lbs; Serves 16-20.**
With smoked gouda.



AUTUMN VEGETABLE MEDLEY



Winter Corporate Entertaining

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FIRST COURSE, SIDE DISHES, ACCOMPANIMENTS

FRESHLY BAKED BREADS & MUFFINS

Butter not included.

CORN BREAD v **18.50/loaf**
With dried cranberries and golden raisins.
Serves 8-12.

PUMPKIN BREAD v **14.85/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**

***CHEDDAR BAY BISCUITS v** **18.00/dz**

***FULL SIZE CORNBREAD MUFFINS v** **24.00/dz** *Minimum 2dz.*

VEGAN & GLUTEN-FREE DINNER ROLLS VGN | GF **13.50/half dz**

COMPOUND BUTTER v | GF **6.50**
Garlic Herb Butter **4oz.**
Honey Butter **4oz.**

RICE & PASTA

LONG GRAIN AND WILD RICE PILAF GF **8.25/lb** *Minimum 3lbs.*
With mushrooms and scallions.

SAFFRON BASMATI **8.25/lb**

RICE PILAF VGN | N | GF **8.25/lb** *Minimum 3lbs.*
With dried cranberries, toasted almonds, and dill.

PENNE FRESCA v **9.50/lb** *Minimum 3lbs.*
Tossed with tomato basil sauce and baked with mozzarella and Parmesan cheese.

RIGATONI A LA VODKA **16.50/lb** *Minimum 3lbs.*
In our vodka tomato crème sauce.

NANCY'S NOODLE KUGEL v **34.75**
May be ordered with or without raisins.
With cinnamon-cornflake topping.
4lbs; Serves 12-16.

***FRENCH ONION ORECCHIETTE** **49.85**
Topped with panko bread crumbs and Gruyere cheese.
Baked until golden brown.
5lbs; Serves 8-10.

WHITE CHEDDAR MACARONI & CHEESE v **44.85**
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 **9.50/lb** *Minimum 2lbs.*

CHIPOTLE MASHED SWEET POTATOES v | GF **9.25/lb** *Minimum 3lbs.*

CANDIED YAMS GF **11.00/lb** *Minimum 3lbs.*
Topped with mini marshmallows.

OVEN-ROASTED POTATOES v | GF **9.25/lb** *Minimum 3lbs.*

***HASSELBACK SWEET POTATOES v | GF** **25.85**
With chimichurri and goat cheese.
4 per pan. Approximately 3lbs; Serves 4-6

LATKES (POTATO PANCAKES) v **34.85**
With sour cream and housemade apple sauce.
15 per pan. Approximately 2.5" in diameter.

SCALLOPED POTATOES AU GRATIN v | GF **36.50**
4lbs; Serves 10-14.

BABY NEW POTATOES **28.50/dz** *Minimum 1dz. any type.*
Stuffed with choice of mashed potato.
Roasted Garlic **v | GF**
Bacon, Scallion & Swiss **GF**



TRADITIONAL MASHED POTATOES



SAFFRON BASMATI RICE PILAF



Winter Corporate Entertaining

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HOUSEMADE DESSERTS

FLOURLESS CHOCOLATE CAKE

CAKES

FLOURLESS CHOCOLATE CAKE v | GF 69.85
Serves 10-14.

FRESH RASPBERRY SAUCE VGN | GF 14.00
8 fl oz.

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

BÛCHE DE NOËL v 65.85
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.

***TRES LECHES CAKE** v 49.85
Traditional tres leches cake topped with kiwi, strawberry, mandarin orange, and toasted coconut.
Serves 12-16.

MINIATURE BOURBON BUTTER BUNDT CAKES v 36.00/dz

MINIATURE RED VELVET BUNDT CAKES v 36.00/dz
Topped with cream cheese frosting and dark chocolate shavings.

MINIATURE CHOCOLATE PEPPERMINT BUNDT CAKES v 42.00/dz
Topped with fudge frosting and crushed peppermint.



TRES LECHES CAKE

CROSTATAS & PIES

RUSTIC APPLE CROSTATA v 36.95
Serves 8-10.

***PEPPERMINT FRENCH SILK PIE** v 57.85
Serves 8-12.

BUTTER TOFFEE APPLE PIE v | N 43.50
Full Pie; Serves 8-12.
23.85
Half Pie; Serves 4-6.

PECAN PIE v | N 43.50
Full Pie; Serves 8-12.
23.85
Half Pie; Serves 4-6.

PUMPKIN PIE v 34.50
Full Pie; Serves 8-12.
19.85
Half Pie; Serves 4-6.

HOUSEMADE FRESH MAPLE WHIPPED CREAM v | GF 16.50/qt



SNOWFLAKE CAKE SQUARES



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HOUSEMADE DESSERTS

HOLIDAY SPECIALTIES

MINI WHOOPIE PIE ASSORTMENT v *Minimum 2dz.* **22.50/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**

* **MERINGUE SKEWERS** v | GF *Perfect with hot cocoa!* **24.00/dz**
Seasonal sprinkles and decor.

HOLIDAY CROQUEBOUCHE v **118.50**
Tower of white chocolate dipped custard filled cream puffs, with white chocolate drizzle and dragee garnish.
40 pieces.

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

DESSERT BITE ASSORTMENT N *Minimum 3dz.* **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.

* **CARROT CAKE BREAD PUDDING** v | N **61.50**
Served with cream cheese frosting.
4lbs; Serves 10-14.

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 *Minimum 2dz.* **16.75/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, grinch balls, linzer star sandwiches, and chocolate shortbread sandwiches.

WINTER, CHRISTMAS OR HANUKKAH DECORATED CUT-OUT COOKIES v **32.85/dz**
2-3 in.

HOLIDAY BAR ASSORTMENT N *Minimum 2dz.* **18.50/dz**
Pumpkin praline crumble, white chocolate cherry, caramel apple, cranberry crumb, s'mores, and carrot cheesecake bars.

* **HOLIDAY FRENCH MACARON ASSORTMENT** v | N | GF *Minimum 2dz.* **26.50/dz**
Almond coconut, white chocolate pistachio, and maple bourbon.

WINTER DIPPED STRAWBERRY COLLECTION v **42.00/dz**
Golden champagne, passion fruit, and salted caramel chocolate dipped strawberries.

CUT-OUT COOKIE DECORATING KIT v **32.00**
Seasonal shortbread cookies, assorted buttercream frosting colors, sprinkles and sugars.
1 dozen 2-3" cookies per kit.

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

VEGAN DESSERT BARS VGN | N | GF **37.50/half dz**
Raw, vegan, and gluten free. Chef's choice.

FRESH SLICED FRUIT DISPLAY VGN | GF **54.85**
Small 4lbs; Serves 8-12.
Medium 6lbs; Serves 15-19. **79.50**

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

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



BREAKFAST

HEARTY FRITTATA MUFFINS

ASSORTED MINIATURE MORNING SWEETS v | N *Minimum 2dz.* 22.50/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.

*SUGANIYOT & COFFEE 49.00

Assorted housemade donuts including raspberry filled, chocolate marshmallow filled, and crunch berry glazed, served with espresso sabayon.

20 pieces; Serves 15-20.

MINIATURE BUTTER CROISSANTS v 32.50/dz

With whipped butter, margarine and preserves.

MINIATURE PUMPKIN MUFFINS VGN 16.00/dz

FULL SIZED PLAIN BAGELS v 36.00/dz

With plain and chive cream cheese cups.

MINIATURE PLAIN BAGELS v 30.00/dz

With plain and chive cream cheese cups.

LOX & BAGELS 124.85

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

Serves 8-10.

MINIATURE PLAIN BAGEL HALVES 55.50/dz

Chive cream cheese & smoked salmon

Plain cream cheese v 30.00/dz

APPLE CINNAMON FRENCH TOAST v 86.85

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

5lbs; Serves 10-12.

*ALMOND CROISSANT BREAD PUDDING v | N 85.50

With sliced toasted almonds.

4.5lb; Serves 10-12. 64.85/dz

Individual Muffins

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. 72.25

Individual Muffins 55.00/dz

GRILLED VEGETABLE AND BABY SWISS FRITTATA v | GF

Accompanied by smoked tomato salsa.

12in; Serves 10-14. 56.50

Individual Muffins 48.00/dz

GRILLED VEGETABLE "FRITTATA" MUFFINS VGN | GF 69.50/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. 58.50

Individual *Minimum 8.* 6.00/ea

TOMATO BASIL QUICHE v

With whole milk mozzarella and red onion.

12in; Serves 10-14. 39.85

Individual *Minimum 8.* 4.25/ea

*BISCUITS & GRAVY 36.00

Housemade buttermilk biscuits topped with black pepper sausage gravy.

12pc; Serves 8-10.

SAUSAGE, EGG AND CHEDDAR CHEESE STRATA 63.85

6lbs; Serves 10-14.

YUKON POTATO HASH v | GF 28.85

Smashed Yukon potatoes & onions.

4lbs; Serves 12-16.

CRISPY HASH BROWN CAKE v | GF *Minimum 2dz.* 24.85/dz

THICK CUT BACON GF *Minimum 2dz.* 33.00/dz

CHICKEN BREAKFAST SAUSAGE GF 19.50/dz



Winter Corporate Entertaining

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



HOLIDAY SWEETS ASSORTMENT

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	90.85	64.35
5-9	86.30	61.15
10-49	82.00	58.10
50+	77.90	55.20



Winter Corporate Entertaining

ORDERING GUIDELINES

This menu may be used for all delivery catering orders throughout the Holiday Season. Due to the volume of holiday orders, our year-round menus are not offered and only items from this menu will be available 11/14 – 12/31. 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 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. Items meant to be eaten hot may be packaged in disposable foil or reusable Pyrex containers. An additional pickup fee will apply for us to come back for reusable containers.

Disposable tongs, spoons, cake servers, and any other serving pieces necessary to properly present your meal are available by request.

Food delivered cold, that is intended to be consumed hot, is sent partially cooked or undercooked to ensure the best quality post heating.

Heating instructions and food safety requirements are provided with all orders.

PLACING YOUR ORDER

Please place your order at least 5 days before the date of your function. Orders placed with less than 5 days notice will be accepted on a limited basis subject to availability 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 3-19? We suggest you book prior to November 15. December 3-19 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.

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 1 dz cookies. If you have ordered 1.5 dz and now want to increase your order you will need to increase by our minimum of 1 dz. 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.

Events with service staff that are cancelled less than 8 days before the event date will be charged the full amount for catering and staff.

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.

