



Winter Holiday Entertaining

2025

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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 Holiday Entertaining

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



WHOLE BEEF TENDERLOIN

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

CHOOSE AN ENTRÉE

Herb Roasted Turkey Breast GF

With turkey gravy. (Gravy not gluten free.)

or

Mom's Sliced Brisket

With brisket gravy.

or

*Tuscan Butter Salmon GF

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

or

Whole Beef Tenderloin GF +107.50

USDA Choice beef. Herb & garlic marinated and grilled (20% Cooked). Served with Madeira peppercorn sauce.

CHOOSE A SALAD

Caesar Salad GF

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

or

*Cranberry & Pecan Brussels Sprout Salad V | N | GF

Tossed with lemon vinaigrette.

CHOOSE A STARCH

Traditional Mashed Potatoes V | GF

or

Oven Roasted Potatoes V | GF

or

White Cheddar Macaroni & Cheese V

CHOOSE A VEGETABLE

*Creamed Spinach V | GF

With a hint of Pernod.

or

Sautéed Autumn Root Vegetable Medley V | GF

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

or

Green Beans Almondine V | N | GF

DON'T FORGET TO ORDER DESSERT!

See our full dessert menu on pages 17-18.

Small Group Package

174.85



HOLIDAY SMALL GROUP PACKAGE



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

COMPLETE DINNER PACKAGE

APPLE CIDER GLAZED SPIRAL SLICED HAM

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

CHOOSE AN ENTRÉE

Whole Roasted Free Range Turkey GF

With turkey gravy. (Gravy not gluten free.)

or

Apple Cider Glazed Spiral Sliced Ham (On Bone) GF

or

Mom's Sliced Brisket

With brisket gravy.

or

***Tuscan Butter Salmon** GF

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

ALL PACKAGES INCLUDE

Parker House-Style Pull Apart Rolls V

CHOOSE ACCOMPANIMENTS

CHOOSE A SALAD

Caesar Salad GF

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

or

Holiday Salad V | N | GF

Fresh mesclun greens, sun-dried cherries, toasted walnuts, pomegranates and crumbled blue cheese accompanied by our pomegranate sherry vinaigrette.

or

***Cranberry & Pecan Brussels Sprout Salad** V | N | GF

Tossed with lemon vinaigrette.

CHOOSE TWO STARCHES

Traditional Mashed Potatoes V | GF

or

Oven Roasted Potatoes V | GF

or

Latkes (Potato Pancakes) V

With sour cream and housemade applesauce.

or

Rosemary Herb Stuffing

or

Nancy's Noodle Kugel (with or without raisins) V

or

White Cheddar Macaroni & Cheese V

CHOOSE A VEGETABLE

***Creamed Spinach** V | GF

With a hint of Pernod.

or

Sautéed Autumn Root Vegetable Medley V | GF

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

or

Green Beans Almondine V | N | GF

DON'T FORGET TO ORDER DESSERT!

See our full dessert menu on pages 17-18.

Holiday Dinner Package

44.85/pp



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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 Bulleit Bourbon.

MULLED CRANBERRY APPLE PUNCH 26.85/half gal

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

*PINEAPPLE SAGE AGUA FRESCA 22.85/half gal

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

POMEGRANATE BLOOD ORANGE 38.95/half gal

AGUA FRESCA

Make it a cocktail! We recommend Espolon Tequila.

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 & 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 22.00/gal

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

HOT CHOCOLATE 22.50/gal

With miniature marshmallows.

HOT APPLE CIDER 22.00/gal

ASSORTED HERBAL TEA 16.50/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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APPETIZERS

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 113.85
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 89.95
Fresh Mozzarella di Bufala rotolo rolled with prosciutto, olive tapenade and basil pesto, served with garlic crostini and garnished with tomato oil, basil oil, and balsamico.
Serves 15-20.

SLICED DOMESTIC CHEESE DISPLAY V | N 96.85
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 159.95
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 163.85
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 163.85
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 43.50
With herbed toasted pita triangles.
Vegan option available.
Serves 8-12.

BACON GOAT CHEESE FUNDIDO 62.50
With dates and crispy shallots. Served with herbed focaccia 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 **147.85**

72 hour notice.

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 **159.85**

72 hour notice.

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 **339.85**

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 **239.85**

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 **92.85**

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.

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
*Beet Hummus VGN N GF	11.75/pt
Housemade Salsa VGN GF	8.75/pt
French Onion	10.75/pt
Pimento Cheese V GF	13.75/pt
*Guacamole VGN GF	18.75/pt

HOUSEMADE CHIPS

Lime Corn Tortilla Chips VGN GF	16.75/lb
Idaho Potato Chips VGN GF	16.75/lb
*Cacio E Pepe Potato Chips V GF	19.75/lb
Sweet Potato Chips VGN GF	16.75/lb
Herbed Toasted Pita Chips VGN Approx. 75pc.	12.75/box

HOUSEMADE SNACK MIXES *Minimum 1lb.* **19.75/half pound**

Serbando's Nut Mix **VGN | 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.



CACIO E PEPE POTATO CHIPS



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APPETIZERS

ASSORTED HORS D'OEUVRES

TRADITIONAL DEVILED EGGS V | GF 18.00/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.

***FRENCH ONION RUGELACH** V *Minimum 2dz.* 19.85/dz
With poppy seeds.

***PARMESAN HERB LINZER** V | N *Minimum 2dz.* 19.85/dz
Filled with sweet pepper jelly. Garnished with paprika and chive.

ASPARAGUS WRAPPED WITH RARE SIRLOIN GF *Minimum 2dz.* 59.95/dz
Brushed with honey Dijon mustard.

***SZECHWAN CHICKEN SKEWERS** *Minimum 2dz.* 22.85/dz
Served with chili garlic aioli.
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.* 24.50/dz
With foie gras mousse filling.

COCKTAIL MEATBALLS
Sweet & Sour (Beef) 39.85
Italian (Beef) in San Marzano Tomato Sauce 42.85
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.



FRENCH ONION RUGELACH

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

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

PETITE PUPS EN CROUTE 18.00/dz
Served with yellow mustard.

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

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.

***TURKEY CONFIT BEGGAR'S PURSE** 21.85/dz
With cranberry compote and gravy.

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.

***FRENCH STYLE CRAB CAKES** 24.50/dz
Served with saffron aioli.

LEMONGRASS SHRIMP WONTONS 24.50/dz
Served with chili garlic aioli.

CHARRED CORN-PEPPER WONTONS V 24.50/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.

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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. 185.85

Extra Large (21-25/lb) 35 pieces. 127.75

Medium (26-30/lb) 35 pieces. 79.50

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 329.85

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

At Catering by Michaels, we use Chicago-based Tempesta Artisan Salumi because it's simply the best - rich, bold, and crafted with incredible care. Their heritage pork, traditional methods, and complex flavors elevate every dish. It's a premium product we're proud to serve because when it comes to quality, we believe our clients deserve nothing less than exceptional.



WINTER ANTIPASTO DISPLAY N 119.85

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 214.95

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.

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, 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. 48.85/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 149.85

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.



MEZZE DISPLAY



Winter Holiday Entertaining



FULL SERVICE CATERING

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 holiday party at your home 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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SLOW COOKED BEEF ROAST

BEEF ENTRÉES

MOM'S SLICED BRISKET *Minimum 2lbs.* **42.85/lb**
With mushrooms, onions and natural jus.

BRAISED BEEF SHORT RIBS **GF** **185.00**
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.

WHOLE BEEF TENDERLOIN **GF** **97.50/lb**
Min 3 lbs raw weight before cooking.
USDA Choice beef. Herb and garlic marinated and grilled.
20% cooked.

MADEIRA PEPPERCORN SAUCE **GF** **19.85**
We recommend 4 fl oz per pound of tenderloin.
8 fl oz.

BRACIOLE **154.85**
Thinly sliced top round stuffed with prosciutto, onion, spinach and Parmesan, lightly breaded and served over orzo pasta, napped with an herbed tomato gravy.
20-30oz pc and 2lbs orzo; Serves 10-12.

SLOW COOKED BEEF ROAST **GF** **198.00**
With roasted carrots, pearl onions, parsnips, and fingerling potatoes. Served with bordelaise sauce
4.75lbs beef and 2.5lbs vegetables; Serves 10-14.

***BEEF BOURGUIGNON** **GF** *Minimum 3lbs.* **39.85/lb**
With pearl onions, mushrooms, and herbs in a rich red wine sauce.

BEEF AND SPINACH LASAGNA **78.50**
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** **215.00**
Served with garlic herb polenta, parsley gremolata, and lamb jus.
4-8oz shanks and 2lbs polenta; Serves 5-8.

APPLE CIDER GLAZED SPIRAL SLICED HAM **199.50**
With honey Dijon mustard, sliced pretzels and pull-apart rolls.
On bone 8-9lbs; Serves 16-20 as an entree and 32-40 for miniature sandwiches.

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



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ENTRÉES

CHICKEN ENTRÉES

CHICKEN PICCATA

108.50

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

108.50

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.

*HUNTER'S CHICKEN GF

173.50

Pan roasted boneless breast, served with sauce Chasseur of cremini mushrooms, tomato, parsley, tarragon, shallots, and brandy.

12-4oz breasts; Serves 8-10.

TUSCAN BUTTER CHICKEN GF

128.00

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

12-4oz breasts; Serves 8-10.

MEDITERRANEAN CHICKEN GF

95.50

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

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

*GARLIC & DILL ROASTED CHICKEN BREAST

169.50

Served with caramelized onion spaetzle and warm brown butter vinaigrette.

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

LEMON THYME CHICKEN

140.50

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 6-8.

COQ AU VIN

145.85

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

3lbs thighs and 1lb fettuccine; Serves 8-10.

INDIAN BUTTER CHICKEN GF

99.50

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

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

TRADITIONAL WHOLE ROASTED CHICKEN GF

88.00

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

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

TURKEY ENTRÉES

WHOLE ROASTED FREE RANGE TURKEYS GF

90% cooked. Carving instructions included.

Small 8-12lbs; Serves 5-8.

124.85

Medium 12-16lbs; Serves 8-11.

171.50

Large 16-20lbs; Serves 11-13.

219.85

HERB ROASTED TURKEY BREAST GF 72 hour notice.

110.85

4lbs; Serves 10-14.

CONFIT TURKEY LEGS GF 72 hour notice.

42.85

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

2-12oz legs.



HUNTER'S CHICKEN



GARLIC AND DILL ROASTED CHICKEN BREAST



Winter Holiday Entertaining

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

ENTRÉES

VEGETARIAN ENTRÉES

***DAVID'S HOLIDAY TAMALES V | GF** *Minimum 2dz.* **54.00/dz**
Red and green masa stuffed with roasted poblano peppers and chihuahua cheese, wrapped in a corn husk.
4oz each.

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 **44.50**
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 **65.85**
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 **70.85**
Roasted butternut squash, sage, Parmesan cheese and nutmeg, layered with spinach pasta, sautéed spinach, ricotta and mozzarella.
5lbs; Serves 8-10.

GLUTEN FREE PENNE VGN | GF **48.85**
Baked with a Bolognese of housemade marinara sauce, Beyond Beef® crumbles, and cherry tomatoes.
4lbs; Serves 12-16.

PASTA ENTRÉES

GREEK CHICKEN ORZO BAKE **66.85**
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.

***HONEY MUSTARD GLAZED SALMON GF** **138.85**
Oven-roasted and served over a bed of sweet and sour braised cabbage.
8-4oz filets; Serves 6-8.

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 **153.25**
Served with Caesar grilled broccolini.
6-5oz filets; Serves 4-6.

CRAB STUFFED SHRIMP *Minimum 2 orders.* **75.85**
Butterflied colossal-sized shrimp stuffed with lump crabmeat, napped with lemon garlic butter.
6pc. 20% cooked.



LEMON PEPPER GRILLED SWORDFISH



RIGATONI WITH SHORT RIB RAGU



Winter Holiday Entertaining

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

FIRST COURSE, SIDE DISHES, ACCOMPANIMENTS

HUNGARIAN MUSHROOM SOUP

SOUPS

Minimum 2 qts.

PUMPKIN CHOWDER VGN | GF 14.85/qt

With corn and chipotle peppers.

BUTTERNUT SQUASH SOUP GF 17.85/qt

HUNGARIAN MUSHROOM SOUP V | GF 28.85/qt

Served with sour cream.

CREAM OF LENTIL SOUP GF 14.85/qt

With spinach, lemon, and parsley.

***ZUPPA TUSCANA** 19.85/qt

Bacon, Italian sausage, russet potatoes, and Tuscan kale.

SALADS

3lbs; Serves 8-12.

AUTUMN SALAD VGN | GF 44.85

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.

CAESAR SALAD GF 44.85

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

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.

***CHARRED BROCCOLINI KALE CAESAR SALAD** N | GF 48.85

Tuscan kale, little gem lettuce, grilled broccolini, toasted almonds, chickpeas, and red onion, accompanied by our famous housemade Caesar dressing.

BABY KALE NICOISE SALAD V | GF 69.85

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.



CHARRED BROCCOLINI KALE SALAD



Winter Holiday 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.

TORTELLINI PASTA SALAD V *Minimum 3lbs.* **18.50/lb**
Tri-colored cheese tortellini, red and green bell peppers, scallions and Parmesan cheese tossed in a basil red wine vinaigrette.

***FRENCHED GREEN BEAN SALAD** V | N | GF *Minimum 3lbs.* **21.50/lb**
With watercress, Gala apples, grape tomatoes, shaved Parmesan, and candied walnuts, tossed in herbed buttermilk dressing.

ACCOMPANIMENTS

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

CRANBERRY ORANGE RELISH VGN | GF **14.25/pt**

TURKEY GRAVY **9.25/pt**

STUFFING

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

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

ROASTED POBLANO CORNBREAD STUFFING *Minimum 3lbs.* **13.85/lb**

With toasted pumpkin seeds and cilantro.

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



ROSEMARY HERB STUFFING



GREEN BEAN CASSEROLE

VEGETABLES

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

TRI-COLORED CARROTS V | GF *Minimum 2lbs.* **18.85/lb**
Glazed with brown butter and honey.

GREEN BEANS ALMONDINE V | N | GF *Minimum 3lbs.* **24.25/lb**

SAUTEED AUTUMN ROOT VEGETABLE MEDLEY V | GF *Minimum 3lbs.* **12.85/lb**

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

GRILLED VEGETABLE MEDLEY VGN | GF *Minimum 3lbs.* **16.85/lb**
With asparagus, mushroom, yellow squash and red pepper.

ROASTED ROOT VEGETABLES V | GF *Minimum 3lbs.* **24.25/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.* **16.85/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.* **22.85/lb**
Shiitake, cremini, button and oyster mushrooms with fresh herbs and garlic.

GREEN BEAN CASSEROLE V *Minimum 3lbs.* **18.50/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**
Our version of a carrot souffle.
4lbs; Serves 10-12.

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



Winter Holiday 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 18.50/dz

FULL SIZE CORNBREAD MUFFINS V Minimum 2dz. 24.00/dz

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

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

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

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

NANCY'S NOODLE KUGEL V 35.85
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 42.85
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 Minimum 2lbs. 9.85/lb

***OLIVE OIL CRUSHED YUKON POTATOES VGN | GF** Minimum 3lbs. 8.85/lb
With toasted caraway, coriander, and fennel seeds.

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

CANDIED YAMS GF Minimum 3lbs. 11.25/lb
Topped with mini marshmallows.

OVEN-ROASTED POTATOES V | GF Minimum 3lbs. 8.50/lb

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 Minimum 1dz. any type. 28.50/dz
Stuffed with choice of mashed potato.
Roasted Garlic V | GF
Bacon, Scallion & Swiss GF



TRADITIONAL MASHED POTATOES



OLIVE OIL CRUSHED YUKON POTATOES



Winter Holiday Entertaining

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HOUSEMADE DESSERTS

WINTER HOLIDAY DIPPED STRAWBERRY COLLECTION

HOLIDAY SPECIALTIES

***MINIATURE WHOOPIE PIES** V Minimum 2dz. **22.85/dz**
Chocolate with marshmallow creme filling and pumpkin spice with cream cheese filling.

OATMEAL CREME PIES VGN **30.00/dz**

HOLIDAY DECORATED CHEESECAKE "LOLLIPOPS" V **22.85/dz**

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

HOLIDAY CROQUEMBOUCHE V **119.85**
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.

***CHOCOLATE PECAN PIE BREAD PUDDING** V | N **72.50**
Served with caramel sauce.
4lbs; Serves 10-14.

***HOUSEMADE CHRISTMAS COOKIE ASSORTMENT** V | N Minimum 2dz. **20.00/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 blossoms, raspberry macaron sandwiches, colonial gingerbread, Grinch balls, linzer star sandwiches, and chocolate shortbread sandwiches.

WINTER, CHRISTMAS OR HANUKKAH DECORATED CUT-OUT COOKIES V **34.85/dz**
2-3 in.

HOLIDAY BAR ASSORTMENT N Minimum 2dz. **21.85/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. **25.85/dz**
Espresso martini, ginger pear mule, and sparkling cranberry champagne.

***WINTER DIPPED STRAWBERRY COLLECTION** V | GF **42.00/dz**
Dark chocolate orange, red velvet white chocolate, and glitter chai.

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.

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 **58.85**
Sliced winter citrus fruits and chili lime jicama, garnished with pomegranate seeds and kiwi.
2.5lbs; Serves 8-12.



CHOCOLATE PECAN PIE BREAD PUDDING



Winter Holiday Entertaining

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HOUSEMADE DESSERTS

CAKES

FLOURLESS CHOCOLATE CAKE V | GF **72.50**
Serves 10-14.

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

SNOWFLAKE CAKE SQUARES V *Minimum 2dz.* **16.00/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.

***CHOCOLATE PEPPERMINT BUNDT CAKE** V **54.00**
Topped with vanilla glaze, fudge frosting, and crushed peppermint.
Serves 10-14.

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.

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.

CROSTATAS & PIES

***TAFFY APPLE CROSTATATA** V **38.95**
Serves 8-10.

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

BUTTER TOFFEE APPLE PIE V | N **43.85**
Full Pie; Serves 8-12.
Half Pie; Serves 4-6. **24.25**

PECAN PIE V | N **43.85**
Full Pie; Serves 8-12.
Half Pie; Serves 4-6. **24.25**

PUMPKIN PIE V **34.85**
Full Pie; Serves 8-12.
Half Pie; Serves 4-6. **20.25**

HOUSEMADE FRESH MAPLE WHIPPED CREAM V | GF **16.85/qt**



SNOWFLAKE CAKE SQUARES



MINIATURE RED VELVET BUNDT CAKES



PEPPERMINT FRENCH SILK PIE



Winter Holiday Entertaining

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



BREAKFAST

SUFGANIYOT

ASSORTED MINIATURE

MORNING SWEETS V | N Minimum 2dz.

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.

22.85/dz

SUFGANIYOT & COFFEE

49.50

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

32.65/dz

With whipped butter, margarine and preserves.

MINIATURE PUMPKIN MUFFINS VGN

18.00/dz

*CHIA PUDDING & BERRY PARFAIT VGN | GF Minimum 6 6.50/ea

Coconut milk chia pudding, strawberry puree, fresh blueberries, raspberries, and strawberries. Served in a disposable cup.

*YOGURT, GRANOLA, AND BERRY PARFAIT V | N Minimum 6 6.50/ea

With fresh blueberries, raspberries, and strawberries. Served in a disposable cup.

LOX & BAGELS

126.00

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

Chive cream cheese & smoked salmon

57.85/dz

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

With sliced toasted almonds.

4.5lb; Serves 10-12.

88.85

Individual Muffins

66.85/dz

*SOPPRESSATA FRITTATA GF

With cremini mushrooms, green onion, and spinach. Accompanied by smoked tomato 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.

57.95

Individual Muffins

48.50/dz

GRILLED VEGETABLE "FRITTATA" MUFFINS VGN | GF 69.50/dz

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

*QUICHE LORRAINE

Applewood smoked bacon, onion, and Gruyere cheese.

12in; Serves 10-14.

66.50

Individual Minimum 8.

6.50/ea

*BROCCOLI CHEDDAR QUICHE V

12in; Serves 10-14.

38.50

Individual Minimum 8.

4.00/ea

*EGG & CHEESE BREAKFAST SANDWICH V Minimum 8 7.00/ea

Poached egg and American cheese on a toasted English muffin.

*MICHAELS BREAKFAST SANDWICH Minimum 8 8.00/ea

Poached egg, Canadian bacon, and American cheese on a toasted English muffin.

BISCUITS & GRAVY

36.00

Housemade buttermilk biscuits topped with black pepper sausage gravy.

12pc; Serves 8-10.

SAUSAGE, EGG AND CHEDDAR CHEESE STRATA

66.25

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.

24.00/dz

THICK CUT BACON GF Minimum 2dz.

35.00/dz

CHICKEN BREAKFAST SAUSAGE GF

19.50/dz



Winter Holiday Entertaining

ORDERING GUIDELINES

This menu may be used for all catering orders throughout the Holiday Season. Regular delivery policies apply except for dates noted below. Due to the high volume of holiday orders we are unable to take special orders or prepare foods not listed on this menu on the below dates. Your choice of Visa, MasterCard, Discover, or American Express is required with all orders. All prices and menus subject to change without notice. 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 Terra 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. Our new premium Verdeau display platters and bowls are available upon request and priced based on the size of your order. Packaging and presentation will be all disposable on select holiday dates. Disposable tongs, spoons, cake servers, and any other serving pieces necessary to properly present your meal are available by request.

Food delivered cold, that is intended to be consumed hot, is sent partially cooked or undercooked to ensure the best quality post heating. Heating instructions and food safety requirements are provided with all orders.

PLACING YOUR ORDER

Please place your order at least 5 days before the date of your function. Orders placed with less than 5 days notice will be accepted on a limited basis subject to availability. Minimum order for cold delivery is \$350 food & beverage. Minimum order for hot delivery is \$500 food & beverage. All orders are subject to sales tax and delivery charge.

Because of delivery schedules that fill quickly, we recommend that you place your order as early as possible to ensure your choice of delivery time.

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 surcharge.

DELIVERY DETAILS

All deliveries (except "hot food") have **a minimum 1 hour time frame**.

We recommend you schedule your delivery in a time frame at least 1/2 hour before you plan to serve. Please factor in the time it takes to access your building or facility (such as dock waiting time, security check-in, etc.) and the time it will take our on-site service representative to check-in your order.

Our delivery charges are calculated by location. If you have requested service equipment such as chafing dishes, there will be an additional pick-up charge. 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. Deliveries are available until 5:30pm on Weekdays, 5:00pm on Sunday, and until 6:00pm on Saturday with a standard delivery charge. Deliveries after those times will incur an additional \$45 per half-hour until 8:00pm. Please consult your catering event coordinator to schedule special deliveries between 8:00pm and 6:30am.

PICKUP ORDER DETAILS

Orders of any size may be picked up from our kitchen in Morton Grove, **Monday-Friday 8:30am-5:30pm** and **Saturday 9:00am-1:00pm**.

CHANGING ORDERS

If you need to increase, decrease, or cancel your order, please follow these guidelines:

Decreases to orders require **72-hours notice**.

Additions to orders require **72-hours notice**.

Additions made less than 72 hours in advance will be subject to menu minimums and rush fees.

We will always try to accommodate your last minute additions, however, due to purchasing and production schedules we may not always be able to accommodate you with less than 48 hours notice.

Cancellations to 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.



Winter Holiday Entertaining

ORDERING GUIDELINES

HANUKKAH DEADLINES & IMPORTANT TIMES

Please see our Hanukkah menu or ask an Event Coordinator for deadlines and delivery details during Hanukkah. Hanukkah begins at sundown on Sunday, December 14 and continues until sundown on Monday, December 22.

CHRISTMAS DEADLINES & IMPORTANT TIMES

Orders for 12/23 and 12/24 will be subject to the policies, menus, and procedures for Christmas Eve.

Christmas Eve orders must be placed by **Tuesday, December 16th at 1:00pm**

Additions, changes or deletions must be made before **Tuesday, December 16th at 5:00pm**

Catering By Michaels will close at **2:00pm Wednesday, December 24th** and reopen at **9:00am on Friday, December 26th**.

CHRISTMAS DELIVERY DETAILS

Deliveries will take place on **Tuesday, December 23rd**, in any 2 hour window between **10:00am-3:00pm**

Deliveries will take place on **Wednesday, December 24th**, between **9:00am until 3:00pm**

There is a Minimum Order for Delivery of \$450 before tax and delivery.

Delivery is additional, based on location, and will take place within a minimum 3-4 hour time frame. We are sorry, but due to the volume of orders that need to be delivered in a small amount of time we are unable to accommodate special time frame requests or "closer to's". If no one is home at the time of delivery, your order will be delivered at the end of the driver's route – near or after 3:00pm and you will be charged an additional delivery fee.

CHRISTMAS PICKUP ORDER DETAILS

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

All pickups will take place on **Wednesday, December 24th** at the following locations:

9am-2pm in **Morton Grove** (6203 Park Ave./Catering by Michaels)

9am-2pm in **Highland Park** (1201 Park Ave W/The Moraine)

11:30am-2pm in **Northbrook** (4131 Dundee Rd./Sanders Court)

9am-11am in **Lincoln Park** (2430 N Cannon Dr./Peggy Notebaert Nature Museum)

11:30am-2pm in **Gold Coast** (60 W Walton St./Newberry Library)

NEW YEARS DEADLINES & IMPORTANT TIMES

New Years orders must be placed by **Friday, December 26th at 5:00pm**

Additions, changes or deletions must be made before **Saturday, December 27th at 11:00am**

Catering By Michaels will close at **4:00pm Wednesday, December 31st, 2025** and reopen **Monday, January 5th, 2026**.

NEW YEARS DELIVERY DETAILS

New Years Eve Deliveries will take place on **Wednesday, December 31st, between 9:00am until 4:00pm**

There is a Minimum Order for Delivery of \$275 before tax and delivery.

Catering by Michaels will not be open for delivery or pickup on New Years Day.

Delivery is additional, based on location, and will take place within a minimum 2 hour time frame subject to availability. We are sorry, but due to the volume of orders that need to be delivered in a small amount of time we are unable to accommodate special time frame requests or "closer to's". If no one is home at the time of delivery, your order will be delivered at the end of the driver's route – near or after 4:00pm and you will be charged an additional delivery fee.

NEW YEARS PICKUP ORDER DETAILS

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

New Years Eve pickups will take place on **Wednesday, December 31st** at the following locations:

10am-4pm in **Morton Grove** (6203 Park Ave./Catering by Michaels)

12pm-3pm in **Highland Park** (1201 Park Ave W/The Moraine)

Catering by Michaels will be closed for winter break Thursday, January 1 – Sunday, January 4.

Catering by Michaels has made every effort to ensure that the allergen information provided is accurate. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchens and our reliance on our suppliers, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility.



LEADING CATERERS
OF AMERICA



Leading Caterers of America is a by invitation only peer evaluated group of the top caterers in the United States and Canada. Founded in 2007, the LCA is currently comprised of 68 active members who adhere to the highest standards of excellence in catering and hospitality. We are proud to be a member of this elite group of caterers.

