



Yom Kippur



2020

Yom Kippur

THANK YOU FOR BEING HERE...

The Catering by Michaels Team understands that the holidays look different this year, but the importance of celebrating and being with loved ones (whether in person or virtually) has never been more important. The pandemic has been tough on everyone and especially the hospitality business. We are so thankful for your support, loyalty, and understanding. We look forward to helping you celebrate the holidays and many more celebrations in the future.

Health and safety have always been of the utmost importance to us, but it is critical now more than ever that we prioritize health and the way we practice sanitation. Here are the things we are doing to keep you safe:

- *All employees are subject to a daily health screening before the start of each shift. This includes recording temperatures, checking for symptoms, and completing a series of questions related to COVID-19 and potential exposure.
- *We are operating our kitchen with two isolated teams who never physically interact. If it becomes necessary for one team to undergo testing or quarantine, the other team can continue working to prepare food safely.
- * All staff are required to wear the appropriate Personal Protective Equipment (PPE) which includes masks and gloves as well as face shields and disposable aprons when applicable.
- *Catering by Michaels employees are required to adhere to social distancing guidelines. All food prep areas in our kitchens are stationed at least 6ft apart and floors are marked with arrows and boxes to indicate appropriate distances.
- *No visitors or vendors are allowed to enter our kitchen or offices.
- *Routine sanitation of all frequently touched surfaces in prep kitchens, warehouse offices, conference areas and vehicles take place every hour.



WHAT TO EXPECT THIS YEAR

Due to COVID-19 there are a few changes to take note of as it pertains to the Rosh Hashanah and Yom Kippur holidays:

- We have created new small group packages to accommodate smaller gatherings this year.
- We have lowered the minimum quantities required to order on certain menu items.
- We have reduced the amount of menu options available to order to streamline our production.
- We have switched to all disposable packaging, no baskets or pyrex dishes will be used this year.
- We are offering no contact curbside pick-up at our office in Morton Grove and several new locations.
- We are offering only contact-free deliveries (delivery drivers will not enter homes and will not unbox food).

Thank you again for your continued support and understanding during this time! We look forward to helping you celebrate the holidays in the safest way possible!



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* New Item v Vegetarian n Contains Nuts GF Does Not Contain Gluten Ingredients



"BREAK THE FAST" PACKAGE

SMALL GROUP PACKAGE

Feeds 2 with leftovers or just perfect for 4

- New York's finest Nova lox **GF**
- *Traditional creamy white albacore tuna salad. **GF**
- Whipped plain cream cheese. **v | GF**
- Sliced tomato, shaved Bermuda onion, and cucumber. **v | GF**
- Freshly baked "New York" egg bagels. **v**

69.85

INDIVIDUAL BREAKFAST BOX

Minimum 6 pieces

LOX & BAGEL

Freshly baked New York bagel with Nova lox, plain and chive whipped cream cheese packets, sliced tomato, shaved red onion, cucumber & black olives.

HOMEMADE DRIED FRUIT GRANOLA BARS **v | n**

With dried apricots, cranberries and dates, toasted coconut and almonds

FRESH FRUIT SALAD **v | GF**

18.00/each



ADD FRESH FLORALS TO BRIGHTEN YOUR TABLE

Want to add the perfect finishing touch to your holiday table? New this year, we are offering lovely floral displays to compliment your celebration! Arranged and produced by Kehoe Designs, these displays are packed along with your food order for delivery or pickup. These are samples of our displays. The actual arrangements will contain best in season florals.

Sample of our \$65 display.



Sample of our \$115 display.



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- | | |
|---|----------|
| *BEEF CHOPPED LIVER GF | 10.00/pt |
| *VEGETARIAN CHOPPED LIVER v n GF | 6.50/pt |
| FRESH VEGETABLE BASKET v GF
With spinach scallion dip.
3 lb basket serves 10-16. | 45.50 |
| GRILLED & CHILLED MARINATED
VEGETABLE BASKET v n GF
With roasted red pepper dipping sauce.
3 lb basket serves 10-16. | 65.25 |
| *ROASTED GARLIC HUMMUS v
Served with herbed toasted pita chips.
Serves 8-10. | 19.50 |
| BRIE & FIG JAM BEGGAR'S PURSE v <i>Min 1 dz.</i> | 25.50/dz |
| CHICKEN FINGERS <i>Min 2 dz.</i>
Accompanied by traditional barbecue sauce. | 19.85/dz |
| PETITE PUPS EN CROUTE <i>Min 2 dz.</i>
Served with yellow mustard. | 13.50/dz |
| SWEET & SOUR MEATBALLS
25 pc pan. | 13.50 |
| FRESH ROUND CHALLAH v
1.5 lbs. | 7.85 |



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WHOLE POACHED ATLANTIC SALMON BASKET GF 377.75
Served with cucumber dill and honey mustard sauces.
Serves 20-25.

NOVA LOX BASKET 19.50/pp
Min 10. Must be ordered in multiples of 5.
New York's finest Nova lox. GF
*Traditional creamy white albacore tuna salad. GF
Whipped plain and chive cream cheese. v | GF
Sliced Muenster, cheddar and Swiss cheese. v | GF
Sliced tomato, shaved Bermuda onion, cucumber, and black olives. v | GF
Freshly baked assortment of "New York" bagels and bialys. v

BABY LOX BASKET 14.50/pp
Min 10. Must be ordered in multiples of 5.
Best when served as an appetizer or second entrée.
New York's finest nova lox. GF
*Traditional creamy white albacore tuna salad. GF
Whipped plain and chive cream cheese. v | GF
Sliced tomato, shaved Bermuda onion, cucumber, and black olives. v | GF
Freshly baked "New York" miniature plain bagels. v
2 mini bagels per person.

DELI BASKET 19.85/pp
Min 10. Must be ordered in multiples of 5.
Eisenberg first cut corned beef (35%), oven roasted turkey breast (25%), Kosher-style salami (20%) and sirloin (20%). GF
*Traditional creamy white albacore tuna salad. GF
Sliced cheddar and Swiss cheese. v | GF
Lettuce, tomato, pickle, red onion, black olives, mustard, and mayonnaise. v | GF
Freshly baked French onion rolls, old fashioned rolls, and light and dark rye. v



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SIDES

NANCY'S NOODLE KUGEL v 24.85
May also be ordered without raisins.
4 lb pan serves 12-15.

NANCY'S NOODLE KUGEL MUFFINS v 17.95/dz
May also be ordered without raisins.

WHITE CHEDDAR MACARONI & CHEESE v 38.85
Cavatappi noodles tossed with white cheddar cheese sauce, topped with panko bread crumbs and Parmesan cheese and baked until golden brown.
5 lb pan serves 8-10.

CHEESE BLINTZES v 29.85
With strawberry sauce.
10 per pan serves 10.

POTATO PANCAKES v 24.75
With homemade apple sauce and sour cream.
15 per pan. Approx. 3" in diameter.

ISRAELI VEGETABLE SALAD v | GF Min 2 pint. 7.50/pt
Red and green pepper, tomato, cucumber, red onion and parsley, tossed with lemon juice and olive oil.

CHINESE CHICKEN SALAD n 54.85
Julienned breast of chicken tossed with romaine and iceberg lettuce, celery, green onion, cilantro, red bell pepper, mandarin oranges and toasted sliced almonds, sesame seeds and rice noodles, accompanied by sesame soy dressing.
5 lbs serves 6-8 as an entrée or 12-16 as an accompaniment.

***SPINACH SALAD** v | n | GF 44.85
With diced mango, red cabbage, grape tomatoes, dried cranberries and sliced almonds, tossed with pomegranate acai dressing. 3 lb serves 8-12.



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SALADS & EXTRAS

PREPARED SALADS

TRADITIONAL CREAMY ALBACORE TUNA SALAD GF 12.50/pt

White albacore tuna with celery, onion and hard boiled egg. **Serves 3-5.**

MANDARIN CHICKEN SALAD GF 12.25/pt

Poached chicken with celery, onion, water chestnuts and Mandarin orange, tossed in a creamy Asian dressing. **Serves 3-5.**

EGG SALAD v | GF 5.95/pt

Hard boiled egg and scallion tossed in a traditional aioli dressing. **Serves 3-5.**

EXTRAS

NOVA SMOKED SALMON GF Min 1 lb. 35.85/lb
Rolled.

SLICED KOSHER-STYLE EISENBERG CORNED BEEF GF Min 1 lb. 31.95/lb

SLICED MEDIUM RARE BEEF SIRLOIN GF Min 1 lb. 29.95/lb

SLICED ROASTED TURKEY GF Min 1 lb. 13.50/lb

SLICED KOSHER-STYLE SALAMI GF Min 1 lb. 13.50/lb

CREAM CHEESE
Whipped Plain v | GF 9.50/pt
Whipped Chive v | GF 10.25/pt

SLICED ASSORTMENT OF "NEW YORK" BAGELS OR BIALYS v 12.00/dz
Pre-determined assortment. No mixing please.

PLAIN MINIATURE "NEW YORK" BAGELS v 10.50/dz
Freshly baked plain mini bagels.

SLICED MARBLE RYE LOAF v 7.00



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FRESH SLICED FRUIT BASKET v | GF **48.85**
4 lbs serves 8-12.

***LEMON BLUEBERRY "BUNDT" COFFEE CAKE** v **31.00**
Dusted with powdered sugar.
Serves 10-14

***PUMPKIN "BUNDT" COFFEE CAKE** v **29.00**
Topped with cream cheese frosting and toasted pepitas.
Serves 10-14

FLOURLESS CHOCOLATE CAKE v | GF **41.50**
Serves 10-14.

RASPBERRY SAUCE v | GF **8.00**
8 oz.

DESSERT BAR ASSORTMENT n **13.95/dz**
Apple crumb cakes, rugelach, blueberry crumbles, apricot strudel and s'mores bars.

ASSORTED GLUTEN-FREE DESSERT BARS v | n | GF **26.00/half dz**
Chef's choice.

COOKIE ASSORTMENT v **14.25/dz**
Chocolate chip, white chocolate and sugar.



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ORDERING GUIDELINES

Yom Kippur in 2019 begins Sunday, September 27 at sundown and we break the fast Monday, September 28 at sundown.

We recommend that you round your ordering amounts up rather than down, as your guests may be unusually hungry on Yom Kippur. Due to the large volume of holiday orders, we are sorry that we are unable to honor special timed deliveries, take special orders, or prepare foods from other menus. Please call early as orders are limited. Minimum order for delivery is \$250 before tax and delivery. Visa, MasterCard, Discover, or American Express is required with all orders.

DEADLINES & IMPORTANT TIMES

All **Yom Kippur** orders must be placed by **Monday, September 21st at 5:00pm.**

Additions, changes or deletions to **Yom Kippur** orders must be made before **Tuesday, September 22nd at 12:00pm.**

DELIVERY DETAILS

Deliveries will take place on **Monday, September 28th** between **12:00pm** and **6:00pm**. A limited amount of deliveries are available before 12pm, ask an Event Coordinator for details.

***ALL DELIVERIES WILL BE CONTACTLESS. DRIVERS WILL NOT ENTER YOUR HOME. ORDERS TO HIGH RISE BUILDINGS WILL BE LEFT WITH THE DOORMAN.**

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 6:00pm and you will be charged an additional delivery fee. All orders arrive with complete heating and serving instructions.

PICKUP ORDER DETAILS

***ALL PICKUPS WILL BE CURBSIDE AND CONTACTLESS.**

Orders may be picked-up from our Morton Grove office on **Monday, September 28th** between **10:00am** until **5:00pm.**

Orders may be picked-up from Banner Day Camp in Lake Forest on **Monday, September 28th** between **12:00pm** until **5:00pm.**

NEW OPTION Orders may be picked-up from The Highland Park Country Club on **Monday, September 28th** between **12:00pm** until **5:00pm.**

NEW OPTION Orders may be picked-up from Fairlie event venue (339 N Bell Ave., Chicago) on **Monday, September 28th** between **12:00pm** until **5:00pm.**

Orders of any size may be placed for pickup. A handling fee of \$5 is added to all pickup orders to cover the costs of operating these sites.

SPECIAL ORDERS

For the **Yom Kippur** holiday, we are sorry that we are unable to take special orders, modify items, prepare foods from all other menus or package foods in vessels other than described on the menu.

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



We are proud to be the only caterer in North America that is both Green Restaurant Certified and Green Seal Certified.

Catering by Michaels meets Green Seal™ Standard GS-55 based on purchase of sustainably-sourced food, waste minimization, use of verified environmentally-preferable products, and conservation of energy and water. GreenSeal.org



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.

