

Jom Kippur



* New Item

v Vegetarian

vgn Vegan

N Contains Nuts

GF Does Not Contain Gluten Ingredien



BAGEL ACCOMPANIMENTS

SMALL GROUP PACKAGE

FRESHLY BAKED NEW YORK STYLE PLAIN BAGELS

Accompanied by:

New York's finest Nova lox, traditional creamy white albacore tuna salad, whipped plain cream cheese, sliced tomato, shaved Bermuda onion, cucumber, and capers.

And something sweet!

Mandelbrot & rugelach assortment V | N

Serves 4-6 89.95



PLANNING DINNER BEFORE KOL NIDRE?

A selection of our most popular items from our Rosh Hashanah menu are available to order for dinner on Wednesday, October 1. Delivery will be available in any 2 hour window or you may pick up from our kitchen in Morton Grove.

Start your fast with a delicious dinner including our famous brisket or other entrees such as kishke stuffed chicken breast and cranberry apple salmon.

Ask your Event Coordinator for details.









BEEF CHOPPED LIVER DISPLAY

With cocktail bread, chopped egg and onion.

Vegetarian option available.

1.5lbs; Serves 10-18.

VEGETABLE CRUDITE DISPLAY 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 spinach caramelized red onion dip.

3lbs; Serves 10-16.

HARVEST CHEESE DISPLAY V | N

124.65

Beautiful display of basil pesto infused goat cheese, San Simon semi-soft cow's milk cheese, chipotle cheddar, and brie, served with mini ciabatta rolls, lavosh crackers, dried apple rings, citrus castelvetrano olives, cranberry jalapeno jam, chili lime nut mix, and a mini chocolate babka cake. **Serves 8-10.**

GRILLED & CHILLED MARINATED VEGETABLE DISPLAY V | N | GF

74.85

With roasted red pepper dipping sauce. 3lbs; Serves 10-16.

ROASTED GARLIC HUMMUS VGN

23.50

Served with housemade herbed toasted pita chips. **Serves 8-10.**

MAKI ASSORTMENT Minimum 4dz.

29.85/dz

Korean fresh salmon, spicy tuna, New York smoked salmon, and California maki. Served with soy sauce, wasabi dipping sauce, and pickled ginger.

TRADITIONAL DEVILED EGGS V | GF

16.00/dz

BRIE & APRICOT JAM BEGGAR'S PURSE V Minimum 2dz. 18.50/dz

CHICKEN FINGERS Minimum 2dz.

24.85/dz

Accompanied by traditional barbecue sauce.

EVERYTHING PETITE PUPS EN CROUTE Minimum 2dz. 19.85/dz

Pigs in a blanket topped with everything bagel seasoning. Served with yellow mustard.

VEGETABLE POT STICKERS VGN Minimum 2dz.

23.85/dz

Served with garlic soy dipping sauce.

SWEET AND SOUR MEATBALLS

39.85

Includes toothpicks.

50 pieces.

*BAKED SALAMI GF

72.50

Sliced kosher salami, marinated and baked in a sweetened barbecue sauce. Includes toothpicks.

2lbs; Serves 10-15.

*EVERYTHING BAGEL PULL APART BUNS

56.85

Served with smoked salmon schmear.

9" round; Serves 12-15.

*SMOKED SALMON CARPACCIO

159.95

Garnished with cucumber ribbons, pickled red onion, black tobiko, capers, and lemon. Served with deviled egg cream and bagel chips. 1.5lbs; Serves 8-10.

CHICKEN SOUP (BROTH ONLY) GF Minimum 2 quarts.

11.00/qt

Serves 2-3.

TRADITIONAL MATZO BALLS V

15.85

10 per order.







THE BEST SMOKED FISH DISPLAY

34.85/pp

Minimum 10. Must be ordered in multiples of 5. Includes 2 bagels per person. New York's finest Nova lox GF

Smoked whitefish filet and peppered sable (taster portion) GF Whipped plain and chive cream cheese V | GF

Sliced Muenster, cheddar, and Swiss cheese V | GF

Sliced tomato, shaved Bermuda onion, seedless cucumber, black olives, and capers $VGN \mid GF$

Freshly baked assortment of "New York" bagels and bialys v *Choice of traditional creamy white albacore tuna salad, mandarin chicken salad, or egg salad GF

NOVA LOX DISPLAY

24.85/pp

Minimum 10. Must be ordered in multiples of 5. Includes 2 bagels per person.

New York's finest Nova lox GF

Whipped plain and chive cream cheese V GF Sliced Muenster, cheddar, and Swiss cheese V GF

Sliced tomato, shaved Bermuda onion, seedless cucumber, black olives, and capers VGN | GF

Freshly baked assortment of "New York" bagels and bialys v *Choice of traditional creamy white albacore tuna salad,

mandarin chicken salad, or egg salad GF

BABY LOX DISPLAY

20.85/pp

Minimum 10. Must be ordered in multiples of 5. Includes 2 miniature bagels per person. New York's finest Nova lox GF

Whipped plain and chive cream cheese V | GF

Sliced tomato, shaved Bermuda onion, seedless cucumber, black olives, and capers VGN | GF

Freshly baked "New York" miniature plain bagels v

*Choice of traditional creamy white albacore tuna salad, mandarin chicken salad, or egg salad GF

Best when served as an appetizer or second entrée.

DELI DISPLAY

26.95/pp

Minimum 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

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 & dark rye v

*Choice of traditional creamy white albacore tuna salad, mandarin chicken salad, or egg salad GF

WHOLE POACHED ATLANTIC SALMON DISPLAY GF

449.85

Served with cucumber dill sauce & honey mustard. Serves 20-25.

HERB ENCRUSTED TURKEY BREAST DISPLAY

147.85

Item is fully cooked and served at room temperature

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

3lbs; Serves 15-20 as an appetizer or second entrée.

SLICED BEEF TENDERLOIN DISPLAY

335.85

Medium rare char-grilled thinly sliced beef tenderloin, accompanied by horseradish-chive sauce and honey mustard, miniature sliced brioche and French onion rolls.

3lbs; Serves 15-20 as an appetizer or second entrée.

*SPINACH MUSHROOM FRITTATA V | GF

59.95

With Gruyere Swiss. Served with housemade chunky salsa. **Serves 10-16.**

APPLE CINNAMON FRENCH TOAST V

82.85

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

5lbs; Serves 10-12.







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35.85

25.85/dz

42.85

36.85

33.85

NANCY'S NOODLE KUGEL V

May be ordered with or without raisins. **4lbs; Serves 12-15.**

NANCY'S NOODLE KUGEL MUFFINS V

May be ordered with or without raisins.

A muffin version of our famous sweet noodle kugel.

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. 5lbs: Serves 8-10.

CHEESE BLINTZES V

With strawberry sauce.

10 per order.

POTATO PANCAKES V

Served with housemade apple sauce and sour cream. **15 per order. Approx. 3" in diameter.**

ISRAELI VEGETABLE SALAD VGN | GF Minimum 2 pints. 7.85/pt

Red and green pepper, tomato, cucumber, red onion and parsley tossed with lemon juice and olive oil.

BROCCOLI QUINOA. 14.85/lb

TABBOULEH SALAD VGN | GF Minimum 2lbs.

Tossed with parsley, mint, tomato, cucumber, and pomegranate seeds in lemon vinaigrette.

CRUNCHY KALE & APPLE SALAD V | N | GF 59.95

Baby kale, Gala and Granny Smith apples, dried cranberries, spicy peanuts, queso fresco, cilantro, and crispy tortilla strips accompanied by our pomegranate sherry vinaigrette.

3lbs; Serves 8-12.

*BABY SPINACH SALAD V | N | GF 44.85

With dried apple, feta cheese, yellow pepper, red onion, and toasted pecans, tossed with sweet & sour vinaigrette.

3lbs; Serves 8-12.

CHINESE CHICKEN SALAD N 49.85

Julienned breast of chicken tossed with romaine and iceberg lettuce, celery, green onion, cilantro, red bell pepper, mandarin oranges, toasted sliced almonds, sesame seeds, and rice noodles, accompanied by our soy sesame vinaigrette. 3lbs; Serves 8-12.







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PREPARED SALADS

1 pint serves 3-5. Minimum 2 pints.

TRADITIONAL CREAMY 16.85/pt
ALBACORE TUNA SALAD GF

With celery, onion, and hard-boiled egg.

MANDARIN CHICKEN SALAD GF 18.85/pt

Poached chicken with celery, onion, water chestnuts, and mandarin orange, tossed in a creamy Asian dressing.

EGG SALAD V | GF 9.50/pt

Hard boiled egg and scallion tossed in a traditional aioli dressing.

EGG WHITE SALAD V | GF 10.50/pt

Hard boiled egg white, celery, and onion tossed in a seasoned aioli dressing.

SMOKED WHITEFISH SALAD GF 39.85/pt

With fresh herbs, tossed in a traditional dressing.

PLANT-BASED "EGG" SALAD VGN | GF 12.85/pt

Prepared with silken tofu, mustard, relish, and fresh herbs.

PLANT-BASED "TUNA" SALAD VGN | GF 12.85/pt

Prepared with garbanzo beans, celery, red onion, lemon, and fresh dill.

EXTRAS

Minimum 1 pound.

NOVA SMOKED SALMON GF Rolled.	39.95/lb
SLICED KOSHER-STYLE EISENBERG CORNED BEEF GF	39.95/lb
SLICED MEDIUM RARE BEEF SIRLOIN GF	36.50/lb
SLICED ROASTED TURKEY GF	18.50/lb
SLICED KOSHER-STYLE SALAMI GF	18.50/lb

WHIPPED CREAM CHEESE

Plain V GF	12.25/pt
Chive V GF	14.50/pt
Smoked Salmon GF	18.25/pt

COMPOUND BUTTER V | GF 6.00

Garlic Herb **4oz***Strawberry Basil **4oz**

SLICED ASSORTMENT OF "NEW YORK" 15.00/dz BAGELS OR BIALYS V

Pre-determined assortment.

PLAIN MINIATURE "NEW YORK" BAGELS v 12.50/dz

Freshly baked plain mini bagels.

FRESH ROUND CHALLAH V 12.50

1.5lbs.

FRESH ROUND CHALLAH WITH RAISINS V 14.50

1.5lbs.

SLICED LIGHT RYE LOAF V 14.00







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FRESH SLICED FRUIT DISPLAY VGN GF 4lbs; Serves 8-12. 6lbs; Serves 15-20.	54.85 79.50
CARROT BUNDT CAKE V N With cream cheese frosting and toasted butter pecans. Serves 10-14.	42.85

MINIATURE ALMOND POPPYSEED	15.00
BUNDT CAKES V N	

Topped with vanilla glaze. **4 pieces per order.**

*CHOCOLATE BABKA V N	24.95
Filled with chocolate chips and almonds.	
Serves 8-10	

BANANA CREME CARAMEL TART V	32.85
Serves 10-14.	

FLOURLESS CHOCOLATE CAKE V GF	69.95
Serves 10-14.	

RASPBERRY SAUCE VGN GF	14.00
8floz.	

ROSE GREEK YOGURT	6.85/ea
PANNA COTTA N GF Minimum 6 nc	

Garnished with fresh berries, to asted pistachios, golden raisins, strawberry curls, and honeycomb. Served in an individual jar with embossed lid.

4floz each.

DESSERT BAR ASSORTMENT N	21.85/dz
Apple crumb cakes, rugelach, blueberry	
crumbles, apricot strudel, and s'mores bars.	

RUGELACH ASSORTMENT V N Minimum 2 dz.	21.85/dz
Cinnamon pecan, apple butter, and chocolate apricot.	

COOKIE ASSORTMENT V Minimum 2 dz.	21.85/dz
Chocolate chip, white chocolate, and sugar cookies.	

BROWNIE ASSORTMENT V N	28.95/dz
Rocky road cheesecake and chocolate chip brownies	

CHOCOLATE CHIP MANDELBROT V Minimum 2 dz.	19.85/dz
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*FDANCO MINT	CHEECECAVE	LOLLIDADO		24 05/4-
*FRANGO MINT	CHEESECAKE	LOLLIPOPS	V Minimum 2 dz.	21.85/dz

SWEET MINIATURE MUFFIN ASSORTMENT V \mid **N** Minimum 2 dz. **21.85/dz** Apple cinnamon, double chocolate chip, and English toffee muffins.

GLUTEN-FREE DESSERT BARS V N GF	27.65/half dz
Chef's choice.	

VEGAN DESSERT BARS vgN | N | GFRaw, vegan, and gluten free. Chef's choice.





ORDERING GUIDELINES

Yom Kippur in 2025 begins Wednesday, October 1st at sundown and we break the fast Thursday, October 2nd at sundown. For dinner before Kol Nidre on Wednesday, October 1st you may order from our Rosh Hashanah menu.

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 \$315 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 Thursday, September 25th at 11:00am.

Additions, changes or deletions to Yom Kippur orders must be made before Thursday, September 25th at 2:00pm.

We highly recommend ordering early as we will sell out and may not be able to take new orders prior to the above deadline.

PRESENTATION

Catering By Michaels beautifully arranges and decorates most food presentations on compostable wood trays. Items meant to be eaten hot are packaged in disposable foil pans. Pastry items are packaged in bakery boxes or disposable foil pans. Food delivered cold, that is intended to be consumed hot, is sent partially cooked or undercooked to ensure the best quality post heating. Heating/serving instructions and food safety requirements are provided with all orders.

DELIVERY DETAILS

Deliveries will take place on *Thursday*, *October 2nd* between 12:00pm and 6:00pm. A limited amount of deliveries are available before 12:00pm, ask an Event Coordinator for details.

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

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 *Thursday, October 2nd* at the following locations:

10am-5pm in **Morton Grove** (6203 Park Ave./Catering by Michaels kitchen)

2pm-5pm in **Highland Park** (1201 Park Ave. W/The Moraine)

2pm-5pm in **Northbrook** (4131 Dundee Rd./Sanders Court)

2pm-3:30pm in **Lincoln Park** (2430 N Cannon Dr./Peggy Notebaert Nature Museum)

4pm-5pm in **Gold Coast** (60 W Walton St./Newberry Library)

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.







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.

