



Yom Kippur



2023

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* New Item v Vegetarian VGN Vegan 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, cucumber,
and capers **VGN | GF**
Freshly baked "New York" plain bagels **v**
Mandelbrot & rugelach assortment **v | N**

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 Sunday, September 24. 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.



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APPETIZERS

- | | | | |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| BEEF CHOPPED LIVER DISPLAY | 58.00 | VEGETABLE POT STICKERS VGN <i>Min 2dz.</i> | 23.50/dz |
| With cocktail bread, chopped egg and onion.
1.5lbs; Serves 10-18. | | Served with garlic soy dipping sauce. | |
| VEGETARIAN CHOPPED "LIVER" DISPLAY v N | 58.00 | SWEET AND SOUR MEATBALLS | 38.50 |
| With cocktail bread, chopped egg and onion.
1.5lbs; Serves 10-18. | | Includes toothpicks.
50 pieces. | |
| *VEGETABLE CRUDITE DISPLAY v | 79.85 | BAKED SALAMI | 89.85 |
| Updated for Fall 2023 with a gourmet selection including watermelon and breakfast radish, tricolored carrots and cauliflower, baby bell peppers, broccoli florets, grape tomatoes, and green beans, served with spinach caramelized red onion dip.
3lbs; Serves 10-16. | | Sliced kosher salami, marinated and baked in a sweetened barbecue sauce, accompanied by cocktail bread and yellow mustard. Includes toothpicks.
2lbs; Serves 10-15. | |
| *HARVEST CHEESE DISPLAY v N | 103.85 | CHICKEN SOUP (BROTH ONLY) GF <i>Min 2 quart</i> | 10.50/qt |
| 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. | | Serves 2-3. | |
| GRILLED & CHILLED MARINATED VEGETABLE DISPLAY v N GF | 89.85 | TRADITIONAL MATZO BALLS | 14.85 |
| With roasted red pepper dipping sauce.
3lbs; Serves 10-16. | | 10 per order. | |
| ROASTED GARLIC HUMMUS VGN | 21.00 | FRESH ROUND CHALLAH v | 12.50 |
| Served with house-made herbed toasted pita chips.
Serves 8-10. | | 1.5lbs | |
| *MAKI ASSORTMENT <i>Min 4dz.</i> | 29.85/dz | FRESH ROUND CHALLAH WITH RAISINS v | 14.50 |
| Korean fresh salmon, spicy tuna, New York smoked salmon, and California maki. Served with soy sauce, wasabi dipping sauce, and pickled ginger. | | 1.5lbs | |
| TRADITIONAL DEVILED EGGS v GF | 13.00/dz | | |
| *BRIE & APRICOT JAM BEGGAR'S PURSE v <i>Min 2dz.</i> | 18.00/dz | | |
| CHICKEN FINGERS <i>Min 2dz.</i> | 25.85/dz | | |
| Accompanied by traditional barbecue sauce. | | | |
| PETITE PUPS EN CROUTE <i>Min 2dz.</i> | 15.25/dz | | |
| Served with yellow mustard. | | | |



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ENTRÉES

THE BEST SMOKED FISH DISPLAY

36.95/pp

Min 10. Must be ordered in multiples of 5.

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 | GF**

Freshly baked assortment of "New York" bagels and bialys **v**

*Choice of traditional creamy white albacore tuna salad, fine herb chicken salad, or egg salad

NOVA LOX DISPLAY

26.50/pp

Min 10. Must be ordered in multiples of 5.

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, fine herb chicken salad, or egg salad

BABY LOX DISPLAY

21.00/pp

Min 10. Must be ordered in multiples of 5.

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, fine herb chicken salad, or egg salad

Best when served as an appetizer or second entrée.

DELI DISPLAY

27.95/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**

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, fine herb chicken salad, or egg salad

WHOLE POACHED ATLANTIC SALMON DISPLAY **GF**

449.85

Served with cucumber dill sauce & honey mustard.

Serves 20-25.

HERB ENCRUSTED TURKEY BREAST DISPLAY

154.25

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

308.85

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.

TOMATO, FRESH BASIL & MOZZARELLA FRITTATA **v | GF**

48.50

With homemade chunky salsa.

Serves 10-16.

APPLE CINNAMON FRENCH TOAST **v**

69.85

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

5lbs; Serves 10-12.



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NANCY'S NOODLE KUGEL v **32.50**

May be ordered with or without raisins.

4lbs; Serves 12-15.

NANCY'S NOODLE KUGEL MUFFINS v **24.00/dz**

May be ordered with or without raisins.

A muffin version of our famous sweet noodle kugel.

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.

CHEESE BLINTZES v **35.50**

With strawberry sauce.

10 per order.

POTATO PANCAKES v **33.75**

Served with homemade apple sauce and sour cream.

15 per order. Approx. 3" in diameter.

ISRAELI VEGETABLE SALAD VGN | GF **7.50/pt** *Min 2 pint.*

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

BROCCOLI QUINOA **14.50/lb**

TABBOULEH SALAD VGN | GF *Min 2lbs.*

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

HARVEST KALE & APPLE SALAD v | N | GF **68.50**

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.

SPINACH SALAD VGN | N | GF **49.50**

With diced mango, red cabbage, grape tomatoes, dried cranberries, and sliced almonds tossed with pomegranate acai dressing.

3lbs; Serves 8-12.

CHINESE CHICKEN SALAD N **51.25**

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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SALADS & EXTRAS

PREPARED SALADS

1 pint serves 3-5. Minimum 2 pints.

TRADITIONAL CREAMY ALBACORE TUNA SALAD GF 16.50/pt

With celery, onion, and hard-boiled egg.

FINE HERB CHICKEN SALAD GF 18.85/pt

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 6.95/pt

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

EGG WHITE SALAD v | GF 8.95/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 39.95/lb

Rolled.

SLICED KOSHER-STYLE EISENBERG CORNED BEEF GF 36.50/lb

SLICED MEDIUM RARE BEEF SIRLOIN GF 36.50/lb

SLICED ROASTED TURKEY GF 18.25/lb

SLICED KOSHER-STYLE SALAMI GF 18.25/lb

WHIPPED CREAM CHEESE

Plain v | GF 12.00/pt

Chive v | GF 14.25/pt

*Smoked Salmon GF 18.00/pt

COMPOUND BUTTER

v | GF 6.00

Garlic Herb 4oz

Cinnamon Sugar 4oz

SLICED ASSORTMENT OF "NEW YORK" BAGELS OR BIALYS

v 15.00/dz

Pre-determined assortment.

PLAIN MINIATURE "NEW YORK" BAGELS

v 12.50/dz

Freshly baked plain mini bagels.

SLICED LIGHT RYE LOAF

v 14.00



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DESSERT

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 BUNDT CAKES v | N

Topped with vanilla glaze.
4 pieces per order.

14.00

BANANA CREME CARAMEL TART v

Serves 10-14.

32.75

FLOURLESS CHOCOLATE CAKE v | GF

Serves 10-14.

54.85

RASPBERRY SAUCE VGN | GF

8froz.

14.00

*ROSE GREEK YOGURT PANNA COTTA N Min 6 pc. 6.75/ea

Garnished with fresh berries, toasted pistachios, golden raisins, strawberry pearls, and honeycomb, served in an individual jar with embossed lid.
4froz each.

DESSERT BAR ASSORTMENT N

Apple crumb cakes, rugelach, blueberry crumbles, apricot strudel, and s'mores bars.

17.50/dz

GLUTEN-FREE DESSERT BARS v | N | GF

Chef's choice.

27.50/half dz

*VEGAN DESSERT BARS VGN | N | GF

Raw, vegan, and gluten free. Chef's choice.

39.95/half dz

COOKIE ASSORTMENT v Min 2 dz.

Chocolate chip, white chocolate, and sugar cookies.

17.50/dz

BROWNIE ASSORTMENT v | N

Rocky road, cheesecake, and chocolate chip brownies.

28.25/dz

CHOCOLATE CHERRY COOKIES VGN

18.50/dz

MANDELBROT & RUGELACH ASSORTMENT v Min 2 dz.

Chocolate chip mandelbrot, chocolate plum rugelach, and apricot rugelach.

17.50/dz

SWEET MINIATURE MUFFIN ASSORTMENT v | N Min 2 dz. 17.50/dz

Apple cinnamon, double chocolate chip, and English toffee muffins.



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ORDERING GUIDELINES

Yom Kippur in 2023 begins Sunday, September 24th at sundown and we break the fast Monday, September 25th at sundown. For dinner before Kol Nidre on Sunday, September 24th 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 \$300 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 **Tuesday, September 19th at 2:00pm**.
Additions, changes or deletions to **Yom Kippur** orders must be made before **Tuesday, September 19th at 5:00pm**.
We highly recommend ordering early as we will sell out and may not be able to take new orders prior to the above deadline.

DELIVERY DETAILS

Deliveries will take place on **Monday, September 25th** 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 \$5 is added to all pickup orders to cover the costs of operating these sites.

All pickups will take place on **Monday, September 25th** at the following locations:

10am-5pm @ **Catering by Michaels** (6203 Park Ave., Morton Grove)

2pm-5pm @ **Highland Park** (1201 Park Ave W/Highland Park Country Club)

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

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

4pm-5pm @ **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.

