



CORPORATE WINTER HOLIDAY ENTERTAINING 2009

A TRAY TO REMEMBER®
A Catering by Michael's Company

847.966.8333

www.atraytoremember.com



*Have a Happy and Safe Holiday Season
and a Wonderful New Year!*

Note: Catering by Michael's
will be closed from Saturday, January 2nd
to Friday, January 8th, 2010



NATIONAL ASSOCIATION OF
CATERING EXECUTIVES

Proud Member of



ORDERING GUIDELINES

This menu may be used for all catering orders through the Holiday Season.

Please place your order at least 48 hours before the date of your function. Advance orders are given priority. Because of delivery schedules that fill quickly, we recommend that you place your order as early as possible to insure your choice of delivery time.

Additions to Orders below the menu minimum require 36-hour notice. **Additions to Orders above the menu minimum** require 18-hour notice. If you call to make the change with less than 18-hour notice, a \$25 accommodation charge applies. **Decreases to Orders** require 36-hours notice. **Cancellation of Orders** require 36-hour notice. If you notify us at least 36 hours in advance, there's no charge. If you notify us between 24 and 36 hours in advance, there is a 50% charge. We are unable to accept cancellations with less than 24-hour notice at less than the full charge.

There is a minimum order for delivery of \$50, before 11% sales tax and applicable delivery charge. 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 \$25 per half-hour until 8:00pm. Please consult your catering sales representative to schedule special deliveries between 8:00pm and 6:30am.

On weekdays, all deliveries are scheduled for a minimum 1/2 hour time frame. On weekends, 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 set-up your order.

Disposable 10" heavyweight plastic plates (white or black), forks, knives and 2-ply dinner napkins are available for \$.85 per person additional. If you anticipate leftovers, we offer 10" x 12" Foil Pans with Lids for \$1.00 each.

Your sales consultant can also arrange for preparation and serving staff, equipment, linen, centerpieces, music and Santa Claus if you desire.

VISA, AMERICAN EXPRESS, DISCOVER or MASTERCARD is accepted for all orders.

OUR VENUES



View our expanded Venue Listing at www.DesignedCuisine.com for the newest and hottest "party spots" to host your next event.

Independence Grove
LaSalle Power Co.
A New Leaf
Libertyville Sports Complex
Chicago Illuminating Co.
Crobar Nightclub
Daniel's Little Shop of Horrors
Red Moon Theatre
Park West
Lake Forest Club
Cabaret "Cocktail Boutique"
Maxim's
Newberry Library
Millennium Park
Union Station
Chicago Cultural Center
Harris Theatre-Millennium Park
MCA Warehouse
Kanan Cruises

Transit Nightclub
Tree Studios - Ivy Room
Primitive Art Works
West Loop Studio
Windy City Field House
Auditorium Theatre
Chicago From the Lake
Katherine Legge Lodge
Kohl Children's Museum
Joy of the Game
Architectural Artifacts
Sound Bar
Lumen Nightclub
Y Bar
Max Bar
Republic Nightclub
Salvage One
Enclave

Please contact a sales representative to check on venue availability and to customize a special menu for your event.

★ Appetizers ★

Room-temperature cuisine arrives completely plattered on your choice of Wicker Baskets or Disposable Platters and decorated with Holiday Greenery (where applicable and upon request). Hot cuisine is delivered in Foil Pans with Disposable Racks and Sterno.

VEGETABLES, CHEESES, DIPS & DISPLAYS

Fresh Vegetable Crudité with Spinach Caramelized Red Onion or Artichoke-Chive Dip	
Small 3lbs. (Serves 10-20)	34.95
Medium 5lbs. (Serves 20-35)	55.95
Gourmet Vegetable "Baton" Display	
Artfully designed Blanched Jicama, Beet, Asparagus, English Cucumber, Green Beans, Yellow Squash, Red and Yellow Pepper, and Carrots garnished with Cherry Tomatoes and Broccoli. Bloody Mary and Green Goddess Dips in hollowed-out Red Cabbages	
Small 3lbs. (Serves 10-20)	49.95
Medium 5lbs. (Serves 20-35)	69.95
Grilled and Chilled Marinated Vegetables	
Asparagus, Mushrooms, Jicama, Yellow Squash, Beets, Carrot and Red Pepper, served with Roasted Red Pepper Sauce	
Small 3lbs. (Serves 10-20)	44.95
Medium 5lbs. (Serves 20-35)	64.95
Italian Grilled Vegetable Display with Warm Chèvre Dip	98.50
Warm puree of Roasted Red Bell Pepper, Goat Cheese, Northern Italian Parmesan, Jalapeno, and Clover Honey served with Italian Marinated Grilled Vegetables, Country Marinated Olives and a variety of Artisan Breads (Serves 15-25)	
Baked Brie en Croûte	75.95
with your choice of Raspberry Preserves, Apricot Moutarde, Dried Fruit & Nuts or Pecans & Brown Sugar. Brie is displayed with Mixed Nuts, Sliced Brioche Baguette Rounds and Carr's Crackers. (Serves 15-30)	
Baked Goat Cheese en Croûte	71.95
with Fresh Marinara, Sliced Baguette Rounds and Carr's Water Biscuits (Serves 20-40)	
Fresh Brie Display	
Beautifully topped with Dried Apricots & Apples, Raisins and Coconut, accompanied by sliced Brioche Baguette Rounds and Crackers	
Small 3lbs. (Serves 15-30)	81.75
Large 8.5lbs. (Serves 60-80)	197.50
Sliced Domestic Cheese Display (2lbs. Cheese)	59.95
2lbs. Dill Havarti, Smoked Gouda, Brie and Sharp Cheddar, served with Crackers, Sliced Baguettes and Dried Fruit (Serves 10-30)	
Gourmet Imported and Domestic Cheese Display	
Sliced, Diced and Crumbled St. Andre, Blue Stilton, Port Salut, Aged Spanish Goat Cheese, Sage Derby and Double Gloucester with Onion and Chives, accompanied by Carr's Crackers and Pecan Raisin Bread and garnished with Fresh Fruit	
Small 2lbs. (Serves 10-25)	79.95
Large 3lbs. (Serves 25-40)	109.95
Spanish Sliced Cheese Display (2lbs. Cheese)	96.95
Sliced Suave and Iberico Curado Goat Cheese, Montelarreina Sheep's Milk Cheese and San Simon Whole Milk Cheese, beautifully displayed with Sunflower Raisin Baguette Slices, Picos (Petite Spanish Breadsticks), Fig Jam, Roasted Red Pepper Goat Cheese Dip, Marcona Almonds, Strawberries, Red & Green Grapes (Serves 10-25)	
Mozzarella Rotolo	47.95
Fresh Mozzarella di Bufala Rotolo rolled with Prosciutto and topped with Olive Tapenade and Basil Pesto, served with Garlic Crostinis and garnished with Tomato & Basil Oil and Balsamico (Serves 15-20)	
Trio of Cheese Roulis Display	59.95
Wild Mushroom and Sesame Seed, Roasted Red Pepper and Parsley & Herbed Garlic and Caramelized Red Onion Roulis', served with Carr's Water Crackers and Flatbreads, garnished with Fresh Strawberries and Grapes (Serves 20-35)	
Mexican Torta	35.95
Layers of Cilantro-Lime Cream Cheese, Artichoke Hearts, Ground Beef, Guacamole and Sour Cream, served with Homemade Yellow Corn Tortilla Chips (Serves 25-35)	
Chopped Liver	
with Chopped Egg, Diced Onion, Russian Rye Triangles and Carr's Water Biscuits	
Beef	Vegetarian
Small 1lb. (Serves 8-15)	27.95
Medium 2lbs. (Serves 16-22)	38.95

Southwestern Chèvre Dip	78.95
Molded terrine of Goat Cheese surrounding Sweet Red Pepper Jalapeno Jelly, served with Savory Shortbread Biscuits, Carr's Assorted Crackers and Spiced Pecans (Serves 20-30) (A beautiful addition to a holiday buffet)	
Hot Artichoke Parmesan Dip in a Crock	24.00
with Herbed, Toasted Pita Triangles (Serves 8-12)	
Artichoke Kalamata Torta in a Crock	45.95
Artichoke Hearts, Kalamata Olives, Mayonnaise, fresh Basil and Garlic and Parmesan Cheese, topped with Mozzarella baked to a Golden Brown, and served with Polenta Chips for dipping (Serves 16-24)	
Lobster Dip in a Crock	59.95
Poached Lobster Meat, Spinach, Leek, Onion, Asiago and Mozzarella Cheese served with Carrot Coins, Celery Sticks, Broccoli, Red Pepper and Herbed Toasted Pita Chips (Serves 10-20)	
Wild Mushroom, Roasted Red Pepper, Chipotle Pepper or Roasted Garlic Hummus	23.95
with Cucumber Slices, Tomato Wedges and Herbed Toasted Pita Triangles (Serves 10-20)	
Southwestern Shrimp Pico de Gallo	34.95
Baby Shrimp, Avocado, Onion, Tomato and Cilantro, served with Homemade Yellow Corn Tortilla Chips (Serves 16-20)	
Homemade Idaho Potato Chips with French Onion Dip	21.00
(Serves 8-12)	
Grilled Vegetable Terrine (72 Hour Notice, please)	66.95
Grilled Eggplant, Red and Yellow Pepper, Zucchini, Yellow Squash, Basil and Chèvre sliced and artfully displayed, served with Roasted Red Pepper Sauce and Garlic Crostinis (Serves 12-18)	
Tri-Colored Smoked Salmon Terrine (72 hour notice, please)	115.95
Layers of Sun Dried Tomato Cream Cheese, Fresh Parsley and Herb Cream Cheese and Roasted Garlic Cream Cheese, topped with Diced Smoked Salmon and accompanied by Minced Red Onion, Chopped Tomato and Cucumber, Capers, Russian Rye Triangles, Flatbreads and Carr's Water Biscuits (Serves 40-60)	
Special Holiday Smoked Salmon Terrine (72 hour notice, please)	129.95
Layers of Diced Smoked Salmon, Cracked Pepper, Smoked Salmon Mousse and Chopped English Cucumber topped with Green and Red Tobikko and accompanied by Minced Red Onion, Chopped Tomato, Capers, Russian Rye Triangles, Flatbreads and Carr's Water Biscuits (Serves 40-60)	

HOLIDAY SEAFOOD DISPLAYS

Louisiana Gulf Shrimp			
Fully cleaned Louisiana Gulf Shrimp with Spicy Cocktail Sauce and Lemon Wedges			
Colossal 12/lb.	(50pc.)	192.50	(100pc.) 374.95
Jumbo 16-20/lb.	(50pc.)	108.50	(100pc.) 204.95
Extra Large 21-25/lb.	(50pc.)	86.50	(100pc.) 160.95
* Grilled Jumbo Shrimp Sampler (75 pieces)		149.95	
Italian, Chipolte-Pineapple and Thai Cacao marinated plump Gulf Shrimp, beautifully displayed and served with a Balsamic-Rosemary Aioli			
Seared Rare Ahi Tuna Display (2lbs.)		136.95	
Glazed with a Lemongrass-Ginger Reduction, accompanied by Sesame Ginger Sauce, Sambal Aioli and Rice Crackers (Serves 15-20)			
Holiday Seafood Spectacular (7 pc. Seafood per person)		309.95	
Seared Rare Ahi Tuna Slices, Grilled and Marinated Sea Scallops on Bamboo Skewers, Jumbo Shrimp and Stone Crab Claws served with Cocktail Sauce, Honey Mustard, Wasabi Aioli and Rice Crackers (Serves 15)			
Optional: Add Lobster Medallions (23 Slices)		119.95	
Lemon-Dill or Pastrami Cured Side of Smoked Salmon (1.5lbs.)		85.95	
with Dill Pepper Cream Cheese, Minced Red Onion, Capers, Thin Pumpernickel Triangles and Arnott's Cream Crackers 1.5lbs (Serves 20-30)			
Salmon en Croûte Display (Served at Room Temperature)		133.95	
Whole side of Atlantic Salmon wrapped with Bay Shrimp, Crabmeat, Spinach, Roasted Corn, Red Onion and Fresh Herbs, baked and sliced and displayed with Honey Mustard Dill and Tarragon Chive Sauces (12 6-7oz. Servings)			
Whole Poached Norwegian Salmon		145.95	
Beautifully garnished and served with Chunky Cucumber Dill Sauce or Honey Mustard Dill Sauce (Serves 20-25 as an appetizer, 14-18 as an entrée)			
Optional: Add 2oz. Salmon Filets		3.95ea	

* a la carte pricing available from sales consultant

HORS D'OEUVRES ASSORTMENTS & "ADD-ONS"

- *Hot Passed Hors d'Oeuvres Assortments (Packaged in Foil Pans)
 - A - Artichoke Parmesan Tartlets, Beggar's Purse with Brie and Raspberry Preserves, Vegetarian Egg Rolls with Sweet & Sour and Hot Mustard Sauces (Minimum 4 Dz.) 12.95/dz
 - B - Sesame Encrusted Beef Satay with Thai Peanut Sauce, Pigs in a Blanket with Yellow Mustard, Smoked Gouda and Tomato Quiche Tartlets (Minimum 4 Dz.) 14.50/dz
 - C - Roasted Garlic, Tomato, Basil Pesto and Smoked Mozzarella Quesadillas, Chicken Potstickers with Garlic-Soy Dipping Sauce and Wild Mushroom Risotto Fritters (Minimum 4 Dz.) 15.95/dz
 - D - Date and Bleu Cheese wrapped in Prosciutto, Vietnamese Dolmades with Thai Chile Sauce and Grilled & Chilled Marinated Shrimp wrapped in a Peapod (Minimum 6 Dz.) 18.95/dz
- *Tres Chic Hot Hors d'Oeuvres Assortment (Even Split) 31.95/dz (Packaged in Foil Pans) Baby Lamb Chops (40% Cooked) with Spinach Pesto, Petite Beef Wellington with Mushroom Duxelles and Coconut Jumbo Shrimp with Red Pepper Jelly (Minimum 6 Dz.)
- Passed or Buffet Hors d'Oeuvres Assortment 18.95/dz (To be served at room temperature) Mediterranean Summer Rolls, Chicken Yakitori Skewers and Fresh Asparagus wrapped with Medium Rare Sirloin and Dijon Honey Mustard (Minimum 3 Dz.)
- Sweet 'n Sour Meatballs (50 Pieces) 28.95
- Italian Meatballs in Marinara Sauce (50 Pieces) 28.95
- Chicken Meatballs (50 Pieces) 37.95 Prepared with Pine Nuts, Raisins, Arugula and Parmesan, in our African Red Pepper Coconut Sauce
- Ginger Caramel Wings (Minimum 2 Dz.) 16.80/dz
- Orange Chile Shrimp & Chorizo Skewers (Minimum 2 Dz.) ... 24.95/dz
- Deviled Eggs (Minimum 2 Dz. of any type)
 - Traditional or Mexican (Spicy) 9.00/dz
 - Smoked Salmon with Black Tobikko 15.95/dz
 - Crab 23.95/dz
- Party Nut Mix 17.95/lb Curry Spiced Cashews, Candied Walnuts, Roasted Mixed Nuts and Dark Raisins
- Wild Mushroom and Tomato Tart (Served Warm) 39.95 with Roma Tomato and Tarragon (Serves 10 as a plated first course or 10-15 as buffet appetizer)
- Roasted Beet and Chevre Tart..... 35.95 Savory Tart Shell with Creamy Goat Cheese, topped with roasted sliced Red and Golden Beets and Caramelized Spanish Onion, drizzled with Balsamico and Golden and Red Beet Oil (Serves 10 as a plated first course or 10-15 as a Buffet Appetizer)
- 12" Gourmet Pizzas (Serves 2-3 or more depending on serving size – unsliced)
 - Cheese..... 10.95
 - Turkey Mole– Turkey, Corn, Black Bean, Tomato, Cilantro, Mole and Pepper Jack Cheese 16.95
 - Vegetable– Roasted Eggplant, Tomato, Wilted Spinach, Roasted Garlic, Jalapeño and Mozzarella 16.95
 - Meat Lover's– Italian Sausage, Pepperoni, Canadian Bacon, Red Onion and Mozzarella..... 16.95
 - Creole Shrimp– Andouille Sausage, Shrimp, Button, Portabello & Shiitake Mushrooms, Scallion, Provolone Cheese and a Spicy Tomato Sauce 19.95

WORLDWIDE APPETIZER DISPLAYS

- Holiday Paté Display 79.95 Beautiful Display of Country Paté, Salmon Terrine and Duck Truffle Mousse, served with Capers, Cornichons, Pommery Mustard, Pumpnickel Triangles, Miniature Melba Crackers and Carr's Water Biscuits (Serves 15-25)
- *Mediterranean Antipasto Display 44.95 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)

Assorted Maki Rolls

- Served with Soy, our Special Wasabi and Pickled Ginger
- A - Vegetarian-Grilled Portobello, Spinach Gomae and Kappa Maki Rolls (Minimum 4 Dz.) 11.95/dz
- B - Chicken Satay, Curry Grilled Shrimp and Spicy California Maki Rolls (Minimum 4 Dz.) 16.95/dz
- C - Korean Fresh Salmon, Spicy Tuna, New York Smoked Salmon and Yaki (Spicy California wrapped in Smoked Salmon) Maki Rolls (Minimum 4 Dz.) 18.50/dz
- D - Mexican Grilled Shrimp Maki, Spicy Beef and Cajun Crab and Avocado Maki Rolls (Minimum 4 Dz.) 19.95/dz
- Any type above may be ordered individually (Minimum 3 Dz.)

*Summer Rolls in the Winter..... 13.95/dz

Vietnamese Summer Rolls wrapped in Fresh Rice Paper with the following fillings: Vegetable, Vegetable & Shrimp and Chinese Chicken accompanied by Chunky Peanut Sauce and Nuoc Cham Sauce (Minimum 4 Dz.)

*Asian Skewer Display (Served at Room Temperature) 25.50/dz

Chicken Satay, Malaysian Beef, Honey BBQ Salmon and Asian Mojo Marinated Shiitake Mushroom, Red Pepper and Baby Corn Skewers, served with Thai Peanut and Red Curry Honey Sauces (No Substitutions or Deletions – Minimum 4 Dz.)

Optional: Add Shrimp Yakitori Skewers to the Assortment 28.50/dz

*Italian Skewer Display (Served at Room Temperature) 29.95/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 & Herbed Goat Cheese, surrounding a salad of Marinated Bufala Mozzarella Bocconcini and Basil Pesto Dipping Sauce (No Substitutions or Deletions – Minimum 5 Dz.)

*Venizia Antipasto Display 127.50

Colorful Display of "Grilled and Chilled" Shrimp wrapped in a Peapod, Grilled Basil Chicken Skewers with Red Pepper, Mushroom and Yellow Squash, and lightly Marinated and Grilled Asparagus wrapped in Prosciutto with Whole Grain Mustard and Grated Parmesan (Serves 20-30)

Italian Antipasto Display 174.95

with Genoa Salami, Soprasetta, Smoked Turkey, Prosciutto wrapped around Melon, Provolone and Smoked Mozzarella Cheeses, Spinach, Gruyere and Mushroom Frittata Slices, Marinated Artichokes and Roasted Red Peppers, White Bean Salad, Grilled Marinated Asparagus, Marinated Olives, Pepperoncini Peppers, Whole Grain Mustard and Sliced Italian Sourdough, Sliced Onion Ciabatta and Tomato Focaccia Triangles (Serves 15-25)

Spanish Antipasto Display 185.95

Sliced Lomo Pork Loin, Chorizo Salami & Prosciutto, Sliced and Crumbled Spanish Sheeps Milk, Whole Milk and Goat Cheeses, White Asparagus, Roasted Piquillo Peppers, Saffron Aioli, Spanish Country Olive Mix, Marcona Almonds, Quince Paste, Sliced Stirato and Onion Ciabatta Bread, and Picos-Petite Spanish Breadsticks (Serves 10-25)

"DECONSTRUCTED" SANDWICH DISPLAYS & MORE

Spiraling Chicken Display (72 Hour Notice, please) 66.95

Chicken Pinwheels stuffed with Spinach, Red Onion & Ricotta and Sautéed Leeks & Dill Havarti, accompanied by Miniature Brioche and Dijon Mustard Mayonnaise (Serves 15-20)

Herb Encrusted Turkey Breast Display (3lbs.) 99.50

Thinly Sliced, accompanied by Tarragon Aioli, Honey Mustard Sauce and Challah Knot Rolls (Serves 15-20)

Beef Tenderloin Display 154.95

Medium Rare Char-Grilled Thinly Sliced Beef Tenderloin, accompanied by Horseradish-Chive Sauce OR Béarnaise Mayonnaise, Miniature Sliced Brioche and French Onion Rolls (Serves 15-20)

*Holiday Tea Sandwich Display 59.95

Sugar Cured Ham, Herbed Cheese & Asparagus on Marbled Rye; Gouda Cheese, Tomato and Whipped Butter on White Bread; Cinnamon Cream Cheese and Chopped Pecans on Zucchini Bread (36 Sandwiches)

* a la carte pricing available from sales consultant

Sign up for our EMAIL NEWSLETTER
to receive New Menus and hear news about
Catering by Michael's, go to:
www.cateringbymichaels.com/signup

★ Entrées ★

Unless otherwise noted:

- Hot cuisine is delivered in Foil Pans with Disposable Racks and Sterno
- Serving recommendations assume the service of 1 entrée

Whole Roasted Fresh All Natural Turkeys (Carved)	
Small 13-15lbs. (Serves 7-9)	79.95
Medium 16-18lbs. (Serves 10-12)	99.95
Large 20-24lbs. (Serves 13-16) (We recommend 2 Small Turkeys instead)	126.95
Turkey Rolls (30 Roulades)	46.50
Sliced, Oven Roasted Breast of Turkey, rolled with our Homemade Cornbread Dressing and topped with Mushroom Gravy (Serves 10-12)	
Turkey Orloff (Approx. 6-7lbs.)	129.95
Boneless Breast of Turkey stuffed under the skin with a Wild Mushroom Duxelles, accompanied by a Turkey Mushroom Jus Lié (Serves 14-20)	
Mom's Sliced Brisket	19.95/lb
with Mushrooms, Onions and Natural Gravy (Minimum 3 lbs.)	
Italian Braised Brisket	23.95/lb
Tender Beef Brisket rubbed with Italian Spices, slow braised in Red Wine, Veal Demi, Sun-Dried Tomato, Shiitake, Portobello and Button Mushrooms, Red Potato and Fresh Herbs, sliced and served with Pan Gravy and garnished with Roasted Red Pepper (Minimum 3 lbs.)	
Beef Short Ribs (2¹/₄lbs Ribs and 2lbs. Couscous)	95.95
Boneless Short Ribs, braised and served over Israeli Couscous with Spinach, accompanied by a Short Rib Demi Glace (Serves 4-6)	
Oven Roasted Sliced Sirloin of Beef	18.75/lb
Napped with Bordelaise Reduction (Minimum 3lbs.)	
Braciolo (3.5lbs.)	58.95
Tender Sirloin stuffed with Prosciutto, Onion, Arugula and Parmesan, lightly breaded, sliced and napped with an Herbed Tomato "Gravy" (Serves 8-10)	
Traditional Whole Roasted Chicken	59.95
2 Whole Chickens, roasted, cut into 16 pieces and served with natural jus over 3lbs. of our Oven Roasted Vegetable Medley of Carrot, Celery, Potato and Onion (Serves 6-8)	
Chicken Tagine	59.50
2 Whole Chickens rubbed in Cinnamon, Turmeric, Ginger, Cumin, and Paprika, braised and slow-cooked with Onion, Garlic, White Wine Vinegar, Green Olives, Lemon and Cilantro, cut into 16 pieces and served with 3lbs. Basmati White Rice (Serves 6-8)	
Chicken Piccata (16-2.5oz. Breasts & 2.5lbs. Broccoli)	49.95
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 (Serves 8-10)	
Pecan Encrusted Chicken (15-2.5oz. Breasts)	57.50
Encrusted, Boneless, Skinless Chicken Breast served over a bed of Sautéed Spinach, and napped with a light Honey-Mustard Cream Sauce (Serves 8-10)	
Chicken Marsala (16-4oz. Breasts & 2lbs. Veg.)	59.95
Boneless Breast of Chicken with Roasted Yellow and Red Bell Pepper, Asparagus, Onion and Mushrooms in a Marsala Sauce (Serves 8-12)	
Chicken Milanese Puttanesca (20-2.5oz. Breasts, 3lbs. Pasta & 2lbs. Veg.)	79.50
Lightly breaded Boneless Skinless Chicken Breast, topped with melted Mozzarella and zesty Puttanesca Sauce, accompanied by Herbed Angel Hair Pasta and fresh, sautéed Green Beans (Serves 8-12)	
Thai Sweet & Sour Glazed Chicken (9oz. Chicken, 3oz. Veg & 5oz. Rice Portion)	10.95pp
Grilled Skin-On Imperial Chicken Breast, glazed and napped with a Thai Curry Sauce, accompanied by Curried Fried Rice and an Asian Vegetable Medley of Bok Choy, Asparagus, Red Bell Pepper, Straw Mushrooms, Bamboo Shoots and Baby Corn in a Thai Cacao Sauce (Minimum 10)	
Lemon Thyme Chicken (9oz. Chicken, 5oz. Couscous & 3oz. Veg)	12.50pp
Oven Roasted Skin-On Imperial Chicken Breast with fresh Lemon, Thyme, Garlic, Onion and Red Chile Pepper, accompanied by a Medley of Green Beans, Carrots and Beets and served with Herbed Israeli Couscous (Minimum 8)	
Apple Cider Glazed Spiral Sliced Ham (On Bone- Requires Carving)	
Medium 8-10lbs.	99.50
with Honey Dijon Mustard and 4 Dz. Sliced Potato and Pull-Apart Rolls (Serves 16-20 as an entrée and 32-40 for miniature sandwiches)	
Large 12-14lbs.	153.50
with Honey Dijon Mustard and 6 Dz. Sliced Potato and Pull-Apart Rolls (Serves 24-30 as an entrée and 48-60 for miniature sandwiches)	
Maple Glazed Center Cut Canadian Pork Loin (4lbs. Pork, 3lbs. Polenta & 2lbs. Veg.)	99.50
Sliced and served over Polenta, accompanied by sautéed Shiitake & Button Mushrooms, Artichoke Hearts and Maple Glaze Reduction (Serves 8-12)	
Honey Glazed Baked Sliced Ham	12.95/lb
served in Cider Jus, garnished with sliced Pineapple and Maraschino Cherries (Minimum 3lbs.)	
Chilean Sea Bass (4oz. Portion each Fish & Veg.)	18.50pp
Encrusted with Black and White Sesame Seeds, napped with Thai Cacao Sauce and served over an Asian Vegetable Medley of Asparagus, Baby Corn, Straw Mushrooms, Red Pepper, Bok Choy and Scallion (Minimum 8)	
Peppered Salmon Roulade (Approx. 3lbs.)	108.95
Whole side of Atlantic Salmon, stuffed with Julienned Leeks and Fresh Herbs, sliced and served with White Gazpacho Sauce or Honey Mustard Thyme Sauce (Serves 8-12)	
Honey Mustard Glazed Salmon (5oz. Portion)	11.95pp
Oven-roasted and served over a bed of Sweet and Sour Braised Cabbage (Minimum 8)	
Mediterranean Whitefish (10-4oz. Filets, 2lbs. Veg. & 2lbs. Couscous)	125.50
Baked Whitefish with Green Olives, Red, Green, & Yellow Peppers, Mushrooms, Tomatoes, Onions and Mediterranean Spices, simmered in White Wine and served with Fine Herbed Couscous (Serves 8-10)	
Jumbo Whitefish Marsala (5oz. Fish Portion)	11.50pp
Jumbo Whitefish topped with a light Parmesan Crust, set atop Sautéed Spinach and napped with a light Marsala Mushroom Sauce (Minimum 8)	
Asian-Glazed Halibut (4oz. Fish, 3oz. 40% Cooked Veg. & 4oz. Mash Portion)	18.35pp
Marinated Filet of Halibut served on a Creamy Sweet Pea Mash with sautéed Fresh Enoki Mushrooms, Pea Shoots and Julienned Carrots, drizzled with a Sweet Mirin Sauce (Minimum 10)	
Pinwheel Salmon Nantua (5oz. Fish & 3oz. Veg. Portion)	15.95pp
Roasted Salmon Pinwheels accompanied by Shiitake Mushroom, Broccoli Florets and Baby Carrots with a Nantua Cream Sauce (Minimum 8)	
Salmon en Croûte (4-5 lbs.)	129.95
Whole side of Atlantic Salmon over fresh Spinach topped with Whitefish Mousse, Scallions and Mushrooms wrapped in Puff Pastry, accompanied by Cucumber Dill Sauce (Serves 8-12)	
Salmon Patties	49.95/dz
with Tarragon Chive Sauce	
Egg Cavatappi and Fresh Atlantic Salmon (5lbs.)	69.95
with Leeks, Red Pepper, Peas and Mushrooms in our Roast Garlic Tomato Sauce (Serves 8-10)	
Jambalaya Pasta (5lbs.)	59.95
Tri-Color Radiatore, Shrimp, Chicken and Andouille Sausage, Green and Red Pepper, Red Onion and Celery in a Spicy Tomato Ragout (Serves 8-10)	
Spanish Noodle Paella (5lbs.)	82.95
The Spanish classic with Spaghetti, fresh Shrimp, Scallops, Crawfish and Mussels (Serves 8-10)	
Lemon Pepper Penne and Gulf Shrimp Alfredo (5lbs.)	69.95
with Sweet Peas and Red Onion (Serves 8-10)	
Pistachio Cavatappi with Shrimp (5lbs.)	73.95
Cavatappi Pasta with Shrimp, Asparagus, Red Bell Pepper and Tomato in a Pistachio Butter Sauce, garnished with Parmesan and Basil (Serves 8-10)	
Chicken and Goat Cheese Penne Alfredo (5lbs.)	69.95
with Artichoke Hearts, Asparagus, Roasted Red Pepper and Toasted Pine Nuts (Serves 8-10)	
Chicken Marsala Pasta (5lbs.)	42.95
Egg Cavatappi with Boneless Breast of Chicken, Roasted Red and Yellow Pepper, Asparagus and Mushrooms in our Marsala Sauce (Serves 8-10)	

☆ Home Style "Pan" Entrées ☆

Chicken Pot Pie (6lbs.)	39.50
Boneless Breast of Chicken, Mushrooms, Onions, Carrots, Potatoes, Peas and Fresh Herbs topped with our Special Puff Pastry Crust (Serves 8-12)	
Beef Pot Pie (6lbs.)	57.95
with Mushrooms, Onions, Carrots, Potatoes, Peas and Fresh Herbs topped with our special Puff Pastry Crust (Serves 8-12)	
Wild Mushroom Pot Pie (Vegetarian) (6lbs.)	49.50
Cremini, Portobello, Shiitake and Button Mushrooms, Potato, Shallot and Fresh Herbs, topped with our special Puff Pastry Crust (Serves 8-12)	
Turkey Tetrazzini (6lbs.)	46.50
Breast of Turkey, Mushrooms, Onion, Asparagus and Mostaccioli in a Light Béchamel Sauce (Serves 8-12)	
Portobello Mushroom Parmesan (Vegetarian)	37.95
Halved Portobello Mushrooms (10pc) topped with our Homemade Marinara, Mozzarella, Parmesan and Fresh Herbs (Serves 4-6)	
Beef Stew (6lbs.)	55.95
with Onion, Carrot, Celery, Garlic and Potato in our House Red Wine Sauce (Serves 8-12)	
Baked Macaroni and Cheese (Vegetarian) (5lbs.) (Serves 8-10)	33.95
Seafood Mac and Cheese (5lbs.)	75.95
Lobster "Slipper Meat", Shrimp and Crab Meat tossed in a Lobster Flavored Cheese Sauce (Serves 8-10)	
Stuffed Shells (Vegetarian) (12 shells/pan)	29.50
with Spinach, Mushrooms and Cheese in Marinara (Serves 4-6)	
Moroccan Meatball Stew	69.95
40 Savory Beef Meatballs in an exotic Spiced Sauce with fresh Zucchini, Bell Pepper and Leek, served with 3lbs. Herbed Fine Couscous (Serves 8-12)	
Butternut Squash Lasagna (Vegetarian) (5lbs.)	40.95/pan
Sautéed Butternut Squash, Sage, Shallots, Parmesan Cheese and Nutmeg, layered with Béchamel and Spinach Pasta (Serves 8-10)	

☆ First Course, Side Dishes & Accompaniments ☆

(3 Pound/3 Pint/3 Quart Minimum on All Side Dishes)

SOUPS

Cream of Butternut Squash Soup	6.95/qt
Spicy Corn Chowder	11.50/qt
Chicken Gumbo with Andouille Sausage	11.50/qt
Mushroom Beef Barley Soup	11.50/qt
Pumpkin Shrimp Bisque	21.95/qt
Split Pea Soup	7.95/qt
with Caramelized Garlic and Roasted Ham	

SALADS

Autumn Salad (3lbs.)	38.95/pan
Fresh California Field Greens with Teardrop Tomato, English Cucumber, Red and Yellow Bell Pepper, Julienned Beets and Red Onion, accompanied by our Homemade Champagne Vinaigrette (Serves 8-12)	
Holiday Salad (3lbs.)	45.50/pan
Fresh Mesclun Greens, Sun Dried Cherries, Toasted Walnuts, Pomegranates (subject to market availability) and Crumbled Bleu Cheese with our House Pomegranate-Sherry Vinaigrette (Serves 8-12)	
Cranberry, Pecan and Feta Salad (3lbs.)	29.95/pan
Red Leaf, Romaine and Radicchio Lettuce, Arugula, Mushrooms, Carrots, Toasted Pecans, Sun Dried Cranberries and Feta Cheese accompanied by our Pomegranate Sherry Vinaigrette (Serves 8-12)	
Poached Pear, Frisee and Spinach Salad (3lbs.)	39.95/pan
Baby Spinach, Frisee, Chardonnay Poached Pear Wedges, Smoked Bacon, Red Grapes and Curried Cashews with our Honey-Sesame Vinaigrette (Serves 8-12)	

Spinach and Wild Cherry Salad (3lbs.)	57.95/pan
Baby Spinach, Toasted Pine Nuts, Sun-Dried Cherries and Crumbled Goat Cheese accompanied by our Light Wild Cherry Vinaigrette (Serves 8-12)	
Chopped Tuscan Salad (3lbs.)	25.95/pan
Chopped Crisphead & Red Leaf Lettuce, Diced Tomatoes, Red Onion, Rendered Bacon and Crumbled Blue Cheese tossed with our Italian Apple Cider Vinaigrette (Serves 8-12)	
Tomato and Asparagus Salad Display (3lbs.)	28.95
Sliced Tomato, Fresh Asparagus and Red Onion sprinkled with Bleu Cheese, Basil and Chives, drizzled with Roasted Garlic Vinaigrette (Serves 8-12)	
Fresh Mozzarella and Cherry Tomato Salad	13.95/lb
Fresh Mozzarella Bocconcini, Red and Yellow Cherry Tomatoes tossed with Basil Garlic Oil and a splash of aged Balsamico	
Grilled Asparagus Display	15.95/lb
with Roasted Shallots, Chives and Cranberry Vinaigrette	
Roasted Beet, Snap Pea and Chèvre Salad	6.95/lb
napped with Balsamic Vinaigrette	
Warm Spiced Sweet Potato Salad	11.95/lb
with Spiced Apple, Dried Cranberry, Green Grapes and Toasted Sliced Almonds in a Curry-Dijon Vinaigrette	
Smoked Salmon and Asparagus Penne Pasta Salad	13.50/lb
with Poppysseed in a Creamy Dressing	

VEGETABLES

Creamed Spinach with a Hint of Pernod	8.75/lb
Glazed Carrots	8.95/lb
Stewed Fresh Green Beans braised in a Tomato Ragout	5.95/lb
Autumn Vegetable Medley (See description in complete package)	7.60/lb
Grilled Vegetable Medley	9.95/lb
with Asparagus, Mushroom, Yellow Squash and Red Pepper	
Fiery Asian Roasted Broccoli and Snap Peas	9.50/lb
with Fresh Cilantro, Ginger and Garlic tossed in a Spicy Honey-Miso Glaze with Roasted Red Pepper Strip Garni	
Carrot Souffle (4lbs.) (Served in Pyrex only)	18.60/pan
with Golden Raisins (Serves 8-14)	
Green Bean Casserole (Served in Pyrex only)	8.95/lb
with Fresh Green Beans, Creamy Mushroom Soup and Fried Marlboro Onions	
Harvest Medley	5.75/lb
Red New Potatoes, Carrot and Brussel Sprouts sautéed in Parsley-Garlic Butter	
Maple Glazed Carrot, Parsnip and Rutabaga	6.95/lb
with a hint of Nutmeg	
Wild Country Mushroom Sauté	14.95/lb
Shiitake, Cremini, Button and Oyster Mushrooms with Fresh Herbs and Garlic	
Asparagus with Straw Mushrooms	13.95/lb
Fresh Sautéed and Seasoned Asparagus	13.95/lb
with Panko Crumb Topping	
Root Vegetable Strudel	24.95/pan
with Roast Garlic Tomato Sauce (Serves 8-10)	
Butternut Squash, Corn and Spinach	6.50/lb
seasoned with Fresh Basil and Cinnamon	
Rosemary Herb Dressing	6.75/lb
Sausage Sage Stuffing	6.95/lb
Wild Mushroom and Leek Stuffing	10.95/lb
Poblano Pepper and Pumpkin Seed Stuffing	8.50/lb
Crumbled Corn Bread with Roasted Poblano Chile Peppers, toasted Pumpkin Seeds and a hint of Cilantro	
Sweet Potato and Cremini Mushroom Stuffing	6.95/lb

☆ **First Course, Side Dishes** ☆☆☆
 & Accompaniments continued...

POTATOES

Grandma's Buttery "Smashed" Potatoes	5.50/lb
"Candied" Mashed Sweet Potatoes (4lbs.) (Served in Pyrex only) topped with Mini Marshmallows (Serves 8-12)	22.95/pan
"Candied" Yams	7.50/lb
Mashed Sweet Potatoes	6.95/lb
with Balsamic Caramelized Shallots	
Mashed Chipotle Sweet Potatoes	6.50/lb
Braised Sweet Potatoes	5.95/lb
with Onion, Brown Sugar and Fresh Rosemary	
Braised Sweet Potatoes, Shallots and Shiitake Mushrooms ...	13.95/lb
with a Balsamic Glaze	
Oven Roasted Potatoes	5.95/lb
Roasted Yukon Gold Potatoes with Brussel Sprouts and Bacon	10.50/lb
Trio of Roasted Potatoes	7.95/lb
with Yukon Gold, Baby Reds and Purple Potatoes	
Smoked Salmon Potato Pancakes with Spiced Sour Cream	23.95/dz
Potato Pancakes	
with Sour Cream and Homemade Apple Sauce	
Medium Size (15/pan, Approx. 2.5" in Diameter)	19.50/pan
Full Size (10/pan, Approx. 4" in Diameter)	19.50/pan
Vegetable au Gratin (4lbs.) (Served in Pyrex only) (Serves 10-14)	
A - Butternut Squash, Yukon Gold Potato and Apple	24.95/pan
B - New Potato, Leek and Roma Tomato	35.95/pan
C - Sweet Potato and Horseradish	24.95/pan
D - Yellow Squash, Zucchini, Onion and Roma Tomato	33.95/pan
E - Yukon Gold Potato, Spinach, Mushroom and Onion Gratin ..	25.95/pan
F - Yukon Gold Potato, Chipotle Peppers, Gouda and Parmesan ..	28.95/pan
G- Cauliflower and Champagne Gruyere Gratin (No Potato)	43.95/pan

RICE

Spinach, Garlic and Rice Casserole (4lbs.) (Serves 8-14)	27.50/pan
Long Grain and Wild Rice Pilaf	9.95/lb
with Dried Cherries, Glazed Pearl Onions and Pine Nuts	

PASTA

Israeli Couscous Primavera	8.50/lb
with Eggplant, Yellow Squash, Zucchini, Red Onion, Mushroom and Green and Red Bell Pepper in our Balsamic Vinaigrette	
Orzo Pilaf	7.50/lb
with Fresh Green Beans and Slivered Almonds	
Penne with Cauliflower and Sweet Peas	6.95/lb
Penne Pasta tossed with Caramelized Cauliflower, Onion and Sweet Peas in a Cream Sauce, garnished with Parmesan, Tarragon and Mint Chiffonnade	
Penne with Brie and Tomatoes	12.75/lb
Penne Pasta sautéed with Brie Cheese, Cherry Tomatoes and Garlic, sprinkled with a chiffonnade of Fresh Basil and Oregano	

ACCOMPANIMENTS

Cranberry Sauce with Apple Balls	6.95/pt
Giblet Gravy with Mushrooms	4.95/pt

☆☆☆ **Freshly Baked Breads & Muffins** ☆

ⓑ Butter and Margarine Packets included

Corn Bread	12.50/loaf
with Dried Cranberries and Golden Raisins (Serves 8-12)	
Miniature Muffins	7.50/dz
Assortment of Zucchini, Corn, Cranberry Nut and Carrot-Nut-Apple Raisin	
Pumpkin Bread (Soon to be Famous)	8.95/loaf
The best you'll ever eat (Serves 8-12)	
Zucchini Pineapple Nut Bread (Serves 8-12)	9.75/loaf
Crab and Artichoke Bread (18pc/pan)	35.95/pan
Crab, Artichoke, Parmesan Cheese, Onion, and Mayonnaise on French Bread, topped with Monterey Jack Cheese and Roma Tomato	
Soft Breadstick Assortment ⓑ	12.95/dz
Garlic Parmesan Poppyseed, Sun-Dried Tomato/Basil Twist and Spinach/Garlic	
Assorted Dinner Rolls ⓑ	8.50/dz
Traditional Parkerhouse-Style Pull-Apart Rolls ⓑ	5.75/dz

☆☆☆ **Beverages** ☆☆☆

Please ask your sales consultant about providing

Cold or Hot Non-Alcoholic Beverages.

For great **Catering Tips**, follow us at:



Blog.CateringByMichaels.com



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FREE Disposables or Holiday Cookies on all Packages ordered by December 1, 2009

★ ★ **Homemade Desserts** ★ ★

Most Cakes will be delivered in a Box and will be accompanied by a Wicker Basket or Disposable Platter with Holiday Greenery and a Plastic Cake Server for your presentation.

Petite Individual Desserts arrive completely plattered on your choice of Wicker Baskets or Disposable Platters and decorated with Holiday Greenery (where applicable and upon request.)

BREAD PUDDING

- Pumpkin Cranberry White Chocolate Bread Pudding** 49.95
with Orange Caramel Sauce (Serves 12-15)
- Pecan Pie Bread Pudding** 49.95
served with Chocolate Sauce (Serves 12-15)

CHEESECAKES

- Pumpkin Cheesecake** (Serves 12-16) 24.50
- White Chocolate Cheesecake** 39.50
topped with marbled strawberry Sauce and White Chocolate, garnished with fresh Strawberries, Whipped Cream and White Chocolate Shavings (Serves 12-16)
- Autumn Cheesecake** 27.95
with Apples, Cinnamon and Pecans (Serves 12-16)
- Eggnog Cheesecake** 29.95
Graham Cracker & Walnut Crust with Classic Cream Cheese Cake Mix spiced with Nutmeg and Harvey's Bristol Cream® (Serves 12-16)
- Creamy Orange Cheesecake** 29.50
in an Almond Graham Cracker Crust with a tangy and sweet Sour Cream Topping (Serves 12-16)
- Ginger Spice Cheesecake** (Serves 12-16) 37.50
- S'mores Cheesecake** 38.50
- Apple Almond Cheesecake Tart** 44.95
with Graham Cracker Almond Crust (Serves 12-16)
- "Great!" Chocolate Cake** (Serves 12-15) *Moist and delicious* 27.95

CROSTATAS, PIES & CRISPS

- Rustic Apple Crostata** (Serves 6-8) 11.95
- Caramelized Banana and Praline Crostata** (Serves 6-8) 13.95
- Butter Toffee Apple Pie** (Serves 8-10) 19.95
- Pecan Pie** (Serves 10-14) 25.95
- Pumpkin Brulee Pie** (Serves 10-14) 15.95
- Brett's Chocolate Pecan Pie** (Serves 10-14) 24.95
- Chocolate Chip Pie** (Serves 10-14) *Wonderful dessert for the children* .. 21.95
- Apple Cranberry Pie with Streusel Topping** (Serves 10-14) 21.95
- Pumpkin Praline Pie** (Serves 10-14) 25.50
- Sweet Potato Pie with Pecans and Marshmallows** (Serves 10-14) . 14.95
- Pear Cranberry Crisp** (Serves 12-15) 24.95

CAKES & TARTS

- Chocolate Chip Zucchini Bundt Cake** (Serves 12-14) 18.95
- Gingerbread Cake** 22.25
dusted with Powdered Sugar and served with Honey Butter (Serves 12-16)
- Chocolate Chip-Banana & Pumpkin Marble Loaf** 15.25
with Fondant Glaze (Serves 10-15)
- Flourless Chocolate Cake** 32.50
served with Fresh Raspberry Sauce – *Divine!* (Serves 8-15)
- Layered Mocha Torte with Oreo Cookie Crust** (Serves 12-16) ... 47.95
- French Apple Tart** (Serves 12-14) 21.95
- Cherry Almond Tart** (Serves 12-14) 36.95
We recommend serving warm with ice cream!!
- Snowflake Cake** 27.95
Classic White Buttermilk Cake with Winter White Frosting decorated with Snowflakes and Silver Dragées (Serves 12-16)

- Coconut Meringue Cake** (for the Coconut Lover) 32.95
Coconut Cake layered with Coconut Curd covered in Italian Meringue and Toasted Coconut (Serves 12-16)

- The Southern Pineapple Banana Cake** 38.95
Banana Cake with Pineapple, Pecans and Cream Cheese Frosting (Serves 12-16)

HOLIDAY SPECIALTIES

- Churritos** 25.75
Petite Homemade Churros, rolled in sugar, served warm and offered with Cinnamon Ganache and Gingered Caramel Sauces (Serves 10-15)

- Autumn Croquembouche (40 Puffs)** 59.95
Pumpkin Custard filled Pate Choux Puffs arranged in a pyramid, glazed with Maple Fondant and drizzled with Dark & Orange Chocolate

- Holiday Croquembouche**
40pc 59.95
70pc 84.95
Custard filled Cream Puffs arranged in a pyramid and drizzled with White and Dark Chocolate and garnished with fresh Strawberries

- Bûche de Noël with Meringue Mushrooms (Yule Log)** 28.95
Choice of flavors: Lemon Meringue Genoise with Lemon Mousse, Chocolate Cake with Mocha Cream, or Genoise with Chocolate Mousse (Serves 8-10)

- Chocolate Fondue** 57.95
with a display of Lemon Pound Cake, Pineapple, Whole Strawberries, Oreos®, Dried Apricots, Marshmallows and Biscotti (Serves 10)

- Fancy Pastry Assortment** 25.95/dz
Chocolate Striped Eclairs, Fresh Fruit Tarts, Turtle Cheesecake Tarts and Cherry Pistachio Tarts (Minimum 2 Dz.)

- Pumpkin Cupcakes** 11.95/dz
with Cream Cheese Swirl and Spiced Sugar Dust

- Holiday Decorated Miniature Cupcakes** 17.95/dz
Chocolate Cupcakes with Vanilla Creme Filling and White OR Chocolate Frosting. Your choice of Thanksgiving, Hanukkah or Christmas Decoration

- Hand-Dipped Holiday-Decorated Chocolate Display** 72.95
Chocolate Dipped Marshmallows, Oreos®, Popcorn, Pretzels, Twizzlers® and Turtles in a Basket on a bed of Raffia (90 pcs. – Serves 30-50)
Note: \$10 additional to be prepared as a gift basket wrapped with cellophane and ribbon

- Homemade Christmas Cookie Assortment** 9.50/dz
Assortment of Candy Canes, Christmas Trees, Lemon Knots, Chocolate Drops, Peppermint Meringue Stars, Spritz Snowflakes, Chocolate Nut Slices, Brysselex Cookies, Stained Glass Pecan Squares, Raspberry Thumbprints, Mexican Tea Cakes, Gingerbread Men, Butter Flowers, Spiced Madeleines, Date Bars, Peanut Butter Drops and Hazelnut Cookie Balls (Minimum 3 Dz.)

- Thanksgiving, Christmas or Hanukkah "Cut-Out" Cookies**
2-3" 14.95/dz
4-5" 29.95/dz
(Minimum 2 Dz.)

- Holiday Decorated Cheesecake "Lollipops"** (Minimum 2 Dz.) 16.20/dz

- Holiday Bar Assortment** 13.20/dz
Pumpkin Crumble Bars, White Chocolate Cherry Bars, Cranberry Pecan Tassies, Apricot Kolachkies and S'mores Bars

- Individual Dessert "Parfaits"** 34.95/dz
served in clear plastic stemmed glasses (Minimum 1 Dz. of any selection)
A - Tiramisu – Chocolate Lady Fingers topped with Mocha Mousse
B - Caramel and Milk Chocolate Mousse layered with Raspberries
C - Raspberry and Lime Mousse with Whipped Cream Rosette

- Fresh Sliced Fruit Basket**
Small 4lbs. (Serves 8-12) 31.95
Medium 5lbs. (Serves 14-18) 37.95

FREE Disposables or Holiday Cookies on all Packages ordered by December 1st, 2009

HOLIDAY BREAKFAST OR BRUNCH BUFFET

The following menu is designed for Holiday Breakfast and Brunch Entertaining. Room-temperature cuisine arrives completely plattered on your choice of Wicker Baskets or Disposable Platters and decorated with Holiday Greenery (where applicable and upon request). Hot cuisine is delivered in Foil Pans with Disposable Racks and Sterno. Menus are available for a minimum of 20 guests in multiples of 5.

★ ★ Up on the Rooftop ★ ★

Breakfast Strudel

Lightly Scrambled Eggs, Cheddar and Vegetables wrapped in Puff Pastry
OR

Fresh Atlantic Salmon, Dill Havarti and Caramelized Leek Egg Frittata

Chicken Hash

Roasted Chicken, Potatoes, Red and Yellow Bell Peppers, Mushrooms and Onions, sautéed with a Chiffonnade of Fresh Basil and topped with Chopped Parsley

Caramelized Bacon

Thick-sliced Country Bacon brushed with a Brown Sugar and Cayenne Pepper Sauce

Grilled Vegetable Display

Carrot, Jicama, Yellow Squash, Zucchini, Red and Green Bell Pepper, Portobello Mushroom, Eggplant and Asparagus Roasted Red Pepper Sauce

Lavish Fruit Display

Seasonal Melons, Oranges, Strawberries, Pineapple, Kiwi and Red Seedless Grapes, accompanied by Raspberry Yogurt Dipping Sauce

Miniature Bagels and Petite Croissants

Whipped Plain Cream Cheese Mold, Butter and Preserves Packets

Something Sweet

Miniature Blueberry and Double Chocolate Muffins, Rugelach, Apple Crunch Cake and Pumpkin Bread

for 20 \$17.50pp for 25-49 \$16.50pp for 50+ \$15.50pp

THE OFFICE COCKTAIL PARTY

The following menus are designed for Holiday Cocktail Entertaining, but have enough food for Lunch or Dinner also! Room-temperature cuisine arrives completely plattered on your choice of Wicker Baskets or Disposable Platters and decorated with Holiday Greenery (where applicable and upon request). Hot cuisine is delivered in Foil Pans with Disposable Racks and Sterno. Menus are available for a minimum of 20 guests in multiples of 5.

★ ★ Jingle & Mingle ★ ★ (Best way to Beat Recession)

Fresh Vegetable Display

A selection of fresh bright colored Vegetables with a scooped-out Red Cabbage with Spinach Scallion Dip

Mild Buffalo Chicken Wings

with Blue Cheese Dip and Celery Sticks

Mexican Fiesta Rolls

with Salsa Picante

Homemade Idaho Potato Chips

with French Onion Dip

Large Louisiana Gulf Shrimp (4pp)

served with Cocktail Sauce and Lemon Wedges

Sweet and Sour Meatballs

for 20 \$14.65pp for 25-49 \$13.65pp for 50+ \$12.65pp

★ ★ 360° Global ★ ★

Chicken Potstickers

with Honey Sesame Dipping Sauce

Santa Fe Egg Rolls

Grilled Chicken, Black Beans, Corn, Jicama and Monterey Jack Cheese, served with Ranchero Sauce

Cheese Tortellini Skewers

with Red Peppers and Artichokes marinated in our Italian Vinaigrette

Mediterranean Antipasto Basket

Roast Garlic Hummus, Babaghanouj, Moroccan Eggplant Salad, Marinated Olives, Carrot and Celery Sticks, English Cucumber, Roma Tomato Wedges and Herbed Toasted Pita Chips

Thai BBQ Chicken Wings

California Maki Rolls

Served with Lite Soy, Wasabi and Pickled Ginger

for 20 \$15.75pp for 25-49 \$14.25pp for 50+ \$13.75pp

★ Good Tidings ★

Mexican Torta

Layers of Cilantro-Lime Cream Cheese, Artichoke Hearts, Ground Beef, Guacamole and Sour Cream, served with Homemade Yellow Corn Tortilla Chips

Spiraling Chicken Display

Chicken Pinwheels stuffed with Spinach, Red Onion & Ricotta and Sautéed Leeks & Dill Havarti, accompanied by Miniature Brioche and Dijon Mustard Mayonnaise

Turkey Club Wrapetizers

Smoked Turkey Breast, Crisp Bacon, Avocado, Tomato, Baby Swiss, Alfalfa Sprouts and Herbed Mayonnaise in a Cilantro Tortilla

Vegetarian Wrapetizers

Lettuce, Tomato, Cucumber, Alfalfa Sprouts, Carrot, Red Onion, Dill Havarti and Cucumber Dill Sauce in a Tomato Tortilla

Optional: To Substitute Extra Large Gulf Shrimp (3pp) for Turkey and Vegetarian Wrapetizers, add \$1.95pp

Hot Artichoke Spinach Dip

Accompanied by Herbed, Toasted Pita Triangles

Sesame Chicken Wings

Fresh Root Vegetable Chips

Sweet Potato, Beet and Yuca Chips, accompanied by Pineapple Salsa

for 20 \$16.50pp for 25-49 \$15.50pp for 50+ \$14.50pp

★ ★ GIFT BASKETS ★ ★

(View photos on our website. Click on Seasonal Gift Baskets Menu)

Thanksgiving, Christmas, Hanukkah, Winter or New Years Themed

★ “Thank You for a Sweet Year”

A wonderful assortment of fresh sinfully delicious treats for your clients, vendors and friends.

Mini Loaves of Pumpkin Bread and Chocolate-Banana Bread

Large Chocolate and Caramel Dipped and Decorated Apples

White Chocolate Peppermint Bark

Holiday Decorated Cut-Out Cookies on a Stick

“Cookie-Tin” Holiday Cookies

House Chocolate Dipped and Decorated Turtles

Chocolate Dipped and Decorated Pretzel Rods

1-4

5+

\$75.95

\$69.95



Tantalizing Displays of over 100 Freshly Baked Cookies wrapped with Cellophane, Ribbon and Themed Decoration

★ “Cookie Tin” ★

(Can be designed as any of the 5 Themes above) 79.95

★ “Jingle & Mingle” ★

(Christmas Themed Only) 79.95

72 hour notice please. Please talk to sales consultant regarding delivery charges.

HOLIDAY LUNCHEON OR DINNER BUFFETS

The following menus are designed for Holiday Luncheon and Dinner Buffets. Room-temperature cuisine arrives completely plattered on your choice of Wicker Baskets or Disposable Platters and decorated with Holiday Greenery (where applicable and upon request). Hot cuisine is delivered in Foil Pans with Disposable Racks and Sterno. Menus are available for a minimum of 20 guests in multiples of 5.

☆ ...By the Fire ☆

Shrimp Pico de Gallo

Served with Homemade Yellow Corn Tortilla Chips

Fresh Vegetable and Cubed Cheese Display

A selection of fresh bright colored Vegetables and Spinach Scallion Dip, displayed with an assortment of Domestic Cubed Cheese and Frill Toothpicks

Turkey Roulades

Sliced, Oven Roasted Breast of Turkey, rolled with our Homemade Cornbread Dressing and topped with Mushroom Gravy

Oversized Italian Meatballs in Marinara Sauce

OR

Honey Glazed Baked Sliced Ham

served in Cider Jus, garnished with sliced Pineapple and Maraschino Cherries

Roasted Garlic Mashed Potatoes

Chopped Antipasto Salad

Iceberg and Romaine Lettuce, tossed with Chopped Genoa, Cappelletti and Sopressata, Tomato, Cucumber, Red Pepper and Onion, Mozzarella and Provolone Cheeses, Kalamata Olives and Pepperoncini Peppers

Freshly Baked Bread Display

Multi-Grain Pull Apart Rolls, Pumpkin Bread, Corn Bread Muffins and Pumpkin Bread Whipped Butter and Margarine Packets

for 20 \$15.50pp for 25-49 \$14.50pp for 50+ \$13.50pp

Optional: To Remove Appetizers (1st two selections) from this menu—Deduct \$2.40pp

☆ Let it Snow ☆

Pecan Encrusted Boneless Breast of Chicken

over sautéed Fresh Spinach, napped with light Honey Mustard Cream Sauce

Braciolo

Tender Sirloin stuffed with Prosciutto, Onion, Arugula and Parmesan, lightly breaded and napped with an Herbed Tomato "Gravy"

Lemon Pepper Penne Alfredo

with Sweet Green Peas and Red Onion

Balsamic Potato and Onion Gratin

Layers of sliced Potatoes, Caramelized Onions, and Gruyere Swiss, baked in a Rich Balsamic Crème

Holiday "Chopped" Salad

Mixed Chopped Greens with Tomatoes, Green Pepper, Carrot, Egg, Mushroom, Red Onion, Hearts of Palm, Beet, Celery, Roasted Corn, Jicama, Monterey Jack Cheese and Tortilla Strips, tossed with our Al Pastor Vinaigrette

Grilled Green Bean and Tomato Salad

Fresh Green Beans, marinated in Garlic and Olive Oil and Char-Grilled, tossed with Shaved Red Onion, Roma Tomatoes and Basil, tossed in a Balsamic Vinaigrette

Freshly Baked Bread Display

Multi-Grain Pull Apart Rolls, Pumpkin Bread, Corn Bread Muffins and Pumpkin Bread Whipped Butter and Margarine Packets

for 20 \$16.95pp for 25-49 \$15.95pp for 50+ \$14.95pp

☆ Over the River & Through the Woods ☆

Whole Roasted Turkey, Carved
(Approx. 1.2 lbs. per person before carving)

Rosemary Herb Dressing

Giblet Gravy with Mushrooms

Candied Yams

OR

Grandma's Buttery Smashed Potatoes

Butternut Squash, Corn and Spinach
seasoned with Fresh Basil and Cinnamon

OR

Autumn Vegetable Medley

Zucchini, Carrot, Beet, Pearl Onion, Yellow Squash and Turnip

Tuscan Chopped Salad

Chopped Iceberg and Red Leaf Lettuce, Crispy Bacon, Red Onion, Tomato and Blue Cheese tossed in our Italian Apple Cider Vinaigrette

Cranberry Sauce with Apple Balls

Freshly baked Corn Bread
with Dried Cranberries and Golden Raisins

&

Traditional Pull-Apart Rolls

Whipped Butter and Margarine Packets

for 20 \$16.75pp for 25-49 \$15.25pp for 50+ \$14.50pp

☆ Feliz Navidad ☆

Ancho Marinated Skirt Steak

Char-grilled and smothered with Mushrooms and Onions

Chicken Fajitas

Served with Guacamole, Sour Cream, Shredded Monterey Jack, Sliced Jalapeno and Flour Tortillas

Classic Mexican Rice with Peas and Potatoes

Southwestern Caesar Salad

Romaine Lettuce, Julienned Jicama Batons, Diced Tomato, Black Beans, Roasted Corn and Asadero Cheese, tossed in our Homemade Lime Caesar Salsa Dressing and garnished with Blue Corn Tortilla Strips

Blue or Yellow Corn Tortilla Chips

Accompanied by Pico de Gallo and Mango Relish

for 20 \$16.50pp for 25-49 \$15.50pp for 50+ \$14.50pp

☆ Bono Natale ☆

Torta Formaggio

Whipped blend of cheeses layered with Artichoke Hearts, Toasted Pine Nuts, Fresh Spinach, Sun-Dried Tomato and Scallion, served with Brioche Baguette Rounds

Italian Cocktail Meatballs in Marinara Sauce

Chicken Marsala

with Red Pepper, Asparagus, Onion and Mushrooms in a rich Marsala Sauce

Eggplant Parmesan Roulades (Vegetarian)

Parsley Garlic Fettuccini

with Sautéed Spinach, Red Pepper and Pine Nuts in Garlic Infused Olive Oil

Caesar Salad

with Quartered Eggs and Homemade Sourdough Croutons

Warm, Soft Garlic Rolls

for 20 \$17.85pp for 25-49 \$16.85pp for 50+ \$15.85pp

FREE Disposables or Holiday Cookies on all Packages ordered by December 1, 2009

★ **Joyeux Noel** ★

Spinach Soufflé Crepes

in a Sun-Dried Tomato Crepe, topped with our Supreme Sauce

Vegetable Herb Crepes

Red Onion, Carrot, Celery, Yellow Squash, Zucchini and Shiitake Mushroom in an Herbed Crepe, topped with our Red Pepper Vinaigrette

Assortment of Petite Sandwiches

Medium Rare Sirloin of Beef

with Horseradish Chive Sauce on a Miniature Brioche

Oven Roasted Breast of Turkey

with Cranberry Jelly on a Petite Wheat Croissant

Poached Salmon Salad

with Celery, Onion and Wasabi Aioli, accompanied by sliced Tomato and Romaine Lettuce on a Tomato Focaccia Roll

Chopped Chicken Couscous Salad

Grilled Chicken, Israeli Couscous, Dried Currants, Pumpkin Seeds and Arugula tossed in a Basil Buttermilk Dressing

OR

Chipotle Chicken Caesar Salad

Honey Chipotle Grilled Chicken Breast, Romaine Lettuce, Roasted Corn, Red and Yellow Bell Pepper, Toasted Pecans, Sourdough Croutons, Parmesan and Pepper Jack Cheese tossed in our homemade Caesar Dressing

Sweet Potato, Beet and Yuca Chips with Pineapple Salsa

Fresh Sliced Fruit Display

for 20 \$19.50pp for 25-49 \$18.50pp for 50+ \$17.50pp

★ **Winter Wonderland** ★

Mexican Seven-Layer Dip

Layers of Guacamole, Refried Beans, Seasoned Sour Cream, Cheddar Cheese, Black Olives and Green Onions, served with Blue and Yellow Corn Tortilla Chips

Sliced Domestic Cheese Display

Cheddar, Dill Havarti, Smoked Gouda, Baby Swiss and Brie, served with Carr's Assorted Crackers, Sliced Baguettes and Dried Fruit

Chicken Piccata

with Lemon and Capers in our special Vermouth Sauce

Thin-Sliced Beef Brisket

with Mushrooms and Sliced Onion in Natural Jus

New Potato, Leek and Roma Tomato Gratin

Creamed Spinach

Holiday Salad

Fresh California Field Greens tossed with Sun-Dried Cherries, Toasted Walnuts, Pomegranates, Crumbled Blue Cheese and our House Pomegranate Sherry Vinaigrette

Freshly Baked Bread Display

Multi-Grain Pull Apart Rolls, Pumpernickel Bread, Corn Bread Muffins and Pumpkin Bread Whipped Butter and Margarine Packets

for 20 \$20.50pp for 25-49 \$18.90pp for 50+ \$17.90pp

★ **Around the World** ★

Japanese Spicy California Rolls and Korean Salmon Maki Rolls

Lite Soy, Wasabi and Pickled Ginger

Indian Potato and Vegetable Samosas

Cilantro Mint Yogurt Sauce

Chinese Chicken Potstickers

Garlic Soy Dipping Sauce

Spanish Seafood Paella

Traditional Spanish Fare, this Rice-Dish combines Shrimp, Clams, Mussels, Scallops, Halibut, Squid and Vegetables

Moroccan Chicken Wings and Drumettes

Tender Bone-in Chicken baked in a zesty Tomato and Olive Sauce

Chinese Tangerine Peel Beef

Tender Steak, Diced Jalapeño Pepper and Onion, Orange Rind and Orange Slices, sautéed in a zesty Szechwan Sauce

Indian Avial

Fresh Butternut Squash, Carrots, Green Beans and Peas stewed in a Coconut-Curry Sauce topped with Toasted Cashews

Italian Insalata Toscana

Mesclun Greens, Grilled Asparagus Tips and Portobello Mushroom, Roasted Red Pepper, Parmesan Curds and Julienned Fried Leeks, served with our Balsamic Vinaigrette

Italian Fresh Mozzarella and Cherry Tomato Salad

Fresh Mozzarella Bocconcini and Halved Red and Yellow Cherry Tomatoes tossed with Basil Garlic Oil and a splash of aged Balsamico

Mexican Tres Leche Cake

Layers of Chocolate Cake and Creamy Pecan Flan, soaked with a Rum Infused Tres Leche Sauce

Classic German Chocolate Cake

American Pumpkin Cupcakes with Cream Cheese Swirl

25pp Minimum \$23.25pp 50+pp \$20.50pp

★ **Frosty the Snowman** ★

Salmon en Croûte (Room Temperature)

Whole side of Atlantic Salmon topped with Shrimp and Scallop Mousse wrapped in Puff Pastry, sliced and accompanied by Cucumber Dill Sauce

Sliced Beef Tenderloin Display (Room Temperature)

Medium Rare Char-Grilled Thinly Sliced Beef Tenderloin, accompanied by Horseradish-Chive Sauce & Béarnaise Mayonnaise, Miniature Sliced Brioche and French Onion Rolls

Grilled and Chilled Marinated Vegetables

Carrot, Jicama, Yellow Squash, Zucchini, Red and Green Peppers, Mushroom, Eggplant and Asparagus, served with Roasted Red Pepper Sauce

Mediterranean Potato Salad

Oven Roasted New Potatoes, Fresh Green Beans, Red Onion, Red Pepper and Kalamata Olives, tossed in our Homemade Rosemary Vinaigrette

Grilled Chicken, Grape and Feta Salad

House Lettuce Mix with Red Grapes, Yellow Teardrop Tomatoes, Red Pepper, Candied Walnuts and Feta Cheese, tossed in our Apple Cider Vinaigrette

Freshly Baked Bread Display

Multi-Grain Pull Apart Rolls, Pumpernickel Bread, Corn Bread Muffins and Pumpkin Bread Whipped Butter and Margarine Packets

for 20 \$23.95pp for 25-49 \$22.25pp for 50+ \$20.75pp

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