



WINTER HOLIDAY ENTERTAINING CORPORATE

❄️ 2011 ❄️

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 ensure 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 10.5% 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.

CATERING BY MICHAEL'S

*Wishes you a Happy & Healthy Holiday Season &
a Wonderful New Year!!*



Note: Catering By Michael's will close at 2pm
Saturday, December 31st, 2011 and reopen Saturday, January 7th, 2012.

Catering By Michael's 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. If you have any questions about this information, please ask to speak with a manager.

All prices subject to change without notice.



Proud Member of



❄️ 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 Crudit  with Spinach Caramelized Red Onion (V) or Artichoke-Chive Dip**
- Small 3lbs (Serves 10-20) 34.95
Medium 5lbs (Serves 20-35) 51.95
- Gourmet Vegetable "Baton" Display (V)**
- 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 (V)(N)**
- Asparagus, Cauliflower, Mushrooms, Jicama, Yellow Squash, Carrot, Eggplant, Zucchini, Red & Green Pepper, served with Roasted Red Pepper Sauce
- Small 3lbs (Serves 10-20) 47.85
Medium 5lbs (Serves 20-35) 63.85
- Baked Brie en Cro te (V)(N) 79.95**
- Brie is displayed with Mixed Nuts, Sliced Brioche Baguette Rounds and Carr's Crackers (Serves 15-30)
- A - Raspberry Preserves
B - Apricot Moutarde
C - Pecans & Brown Sugar
- Baked Goat Cheese en Cro te (V)(N) 74.95**
- with Fresh Marinara, Sliced Baguette Rounds and Carr's Water Biscuits (Serves 20-40)
- Sliced Domestic Cheese Display (2lbs Cheese) (V)(N) 59.95**
- 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 (V)(N)**
- Sliced, Diced and Crumbled St. Andre, Blue Stilton, Port Salut, Aged Spanish Goat Cheese, Sage Derby and Double Gloucester with Onion and Chives, artfully displayed and accompanied by Carr's Crackers and Pecan Raisin Bread and garnished with Fresh Fruit
- Small 2lbs (Serves 10-25) 89.95
Large 3lbs (Serves 25-40) 119.95
- * Spanish Sliced Cheese Display (2lbs Cheese) (V)(N) 98.95**
- Sliced Manchego and La Peral Sheep's Milk Cheese, Mahon and San Simon Cow's Milk Cheese, and Garrotxa Goat's Milk, beautifully displayed with Sunflower Raisin Baguette Slices, Stirato, Onion Ciabatta, Fig Jam, Marcona Almonds, Roasted Red Pepper Goat Cheese Dip, Strawberries and Red & Green Grapes (Serves 10-25)
- Mozzarella Rotolo (N) 49.25**
- Fresh Mozzarella di Bufala Rotolo rolled with Prosciutto and topped with Olive Tapenade and Basil Pesto, served with Garlic Crostini and garnished with Tomato & Basil Oil and Balsamico (Serves 15-20)
- Mexican Torta (3lbs) 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 (V)(N)**
- with Chopped Egg, Diced Onion, Russian Rye Triangles and Carr's Water Biscuits
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|------------------------------|-------------|-------------------|
| | Beef | Vegetarian |
| Small 1.5lb (Serves 8-15) | 38.85 | 31.85 |
| Medium 2.5lbs (Serves 16-22) | 49.85 | 42.85 |
- Southwestern Ch vre Dip (V)(N) 72.95**
- 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 (V) 23.75**
- with Herbed, Toasted Pita Triangles (Serves 8-12)

- Artichoke Kalamata Torta in a Crock (V) 23.75**
- Artichoke Hearts, Kalamata Olives, Mayonnaise, fresh Basil and Garlic and Parmesan Cheese, topped with Mozzarella baked to a Golden Brown, and served with Herbed, Toasted Pita Chips for dipping (Serves 12-16)
- Lobster Dip in a Crock 63.95**
- 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 16-24)
- Wild Mushroom, Roasted Red Pepper, Chipotle Pepper or Roasted Garlic Hummus (V) 21.95**
- with Cucumber Slices, Tomato Wedges and Herbed Toasted Pita Triangles (Serves 10-20)
- Southwestern Shrimp Pico de Gallo 38.95**
- 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 (V) (Serves 8-12) 27.50**
- Grilled Vegetable Terrine (72 hour notice, please) (V)(N) 66.95**
- Grilled Eggplant, Red and Yellow Pepper, Zucchini, Yellow Squash, Basil and Ch vre sliced and artfully displayed, served with Roasted Red Pepper Sauce and Garlic Crostini (Serves 12-18)
- Tri-Colored Smoked Salmon Terrine (72 hour notice, please) 119.95**
- 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
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|----------------------|--------|--------|---------|--------|
| Colossal 12/lb | (50pc) | 192.50 | (100pc) | 374.95 |
| Jumbo 16-20/lb | (50pc) | 108.50 | (100pc) | 209.95 |
| Extra Large 21-25/lb | (50pc) | 71.50 | (100pc) | 134.95 |
- Grilled Jumbo Shrimp Sampler (75 pieces) 159.95**
- Italian, Chipotle-Pineapple and Thai Cacao marinated plump Gulf Shrimp, beautifully displayed and served with a Balsamic-Rosemary Aioli
- Seared Rare Ahi Tuna Display (2lbs) Market Price**
- 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) 259.95**
- 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 (24 Slices) 117.95
- Lemon-Dill OR Pastrami Cured Side of Smoked Salmon (1.5lbs) 102.95**
- with Dill Cr me Fra che, Minced Red Onion, Capers, Thin Pumpernickel Triangles and Carr's Crackers (Serves 20-30)
- Salmon en Cro te (Room Temperature)**
- 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
- | | |
|--------------------------|--------|
| Half- 12-3.5oz Servings | 64.95 |
| Whole- 24-3.5oz Servings | 119.95 |
- Whole Poached Salmon 119.95**
- Beautifully garnished and served with Chunky Cucumber Dill Sauce or Honey Mustard Dill Sauce (Serves 20-25 as an appetizer, 14-18 as an entr e)
- Optional: Add 2oz Salmon Filets 4.70ea

* New Item (V) Vegetarian (N) Contains Nuts

❄️ Appetizers continued... ❄️

HORS D'OEUVRES ASSORTMENTS & "ADD-ONS"

- Hot Passed Hors d'Oeuvre 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*) (V)(N) 12.95/dz
 - B - Roasted Garlic, Tomato, Basil Pesto and Smoked Mozzarella Quesadillas, Chicken Potstickers with Garlic-Soy Dipping Sauce and Wild Mushroom Risotto Fritters (*Minimum 4 Dz*) (N) 13.95/dz
 - * C - Sesame Encrusted Beef Satay with Thai Peanut Sauce, Pigs in a Blanket with Yellow Mustard, Artichoke Parmesan Puffs (*Minimum 4 Dz*) (N) 14.95/dz
- * **Tres Chic Hot Hors d'Oeuvre Assortment** (*Even Split*) (N) 35.95/dz
(*Packaged in Foil Pans*) Baby Lamb Chops (40% Cooked) with Spinach Pesto, Short Rib Wellington and Lobster BLT (*Minimum 6 Dz*)
- Passed or Buffet Hors d'Oeuvre Assortment** 16.95/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*)
- Meatballs (Beef) (50 Pieces)**
- A - Sweet & Sour 28.50
 - B - Italian in Marinara Sauce 28.50
 - * C - African tossed in a Coconut Roasted Red Pepper Sauce 34.50
- Chicken Wings**
- * A - Buffalo 14.50/dz
 - * B - Teriyaki 14.50/dz
 - * C - Honey BBQ 14.50/dz
(*Minimum 2 Dz. Any type*)
- Deviled Eggs** (*Minimum 2 Dz of any type*)
- A - Traditional or Mexican (Spicy) (V) 9.00/dz
 - * B - Spicy Crab & Bacon 12.95/dz
 - C - Smoked Salmon with Black Tobikko 15.95/dz
- Party Nut Mix** (V)(N) 17.95/lb
Curry Spiced Cashews, Candied Walnuts, Roasted Mixed Nuts and Dark Raisins
- Wild Mushroom and Tomato Tart** (*Served Warm*) (V) 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** (V) 29.95
Savory Tart Shell with Creamy Goat Cheese, topped with roasted sliced Red and Golden Beets and Caramelized Spanish Onions, drizzled with Balsamico (*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 (V) 10.95
 - Vegetable- Roasted Eggplant, Tomato, Wilted Spinach, Roasted Garlic, Jalapeño and Mozzarella (V) 12.95
 - Meat Lover's- Italian Sausage, Pepperoni, Canadian Bacon, Red Onion and Mozzarella 13.95
 - Turkey Mole- Turkey, Corn, Black Bean, Tomato, Cilantro, Mole and Pepper Jack Cheese (N) 14.95
 - Creole Shrimp- Andouille Sausage, Shrimp, Button, Portabello & Shiitake Mushrooms, Scallion, Provolone Cheese and a Spicy Tomato Sauce 15.95

"DECONSTRUCTED" SANDWICH DISPLAYS & MORE

- Spiraling Chicken Display** (2.5lbs) (*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) 94.50
Thinly Sliced, accompanied by Tarragon Aioli, Honey Mustard Sauce and Challah Knot Rolls (*Serves 15-20*)
- Beef Tenderloin Display** (3lbs) 139.50
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** (N) 55.50
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*)

* **New Item** (V) Vegetarian (N) Contains Nuts

WORLDWIDE APPETIZER DISPLAYS

- Holiday Paté Display** (N) 74.95
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** (V) 43.50
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*)
- * **Mediterranean Hummus Basket** (V)
- Small (*Serves 10-18*) 26.95
 - Large (*Serves 20-30*) 45.95
- Roasted Garlic Hummus in a scooped out Bread Bowl topped with Israeli Salad, Pesto, Roasted Red Peppers, Olive Tapenade & Feta Cheese, served with Herbed, Toasted Pita Chips (no nuts in pesto)
- Assorted Maki Rolls**
- Served with Soy Sauce, our Special Wasabi and Pickled Ginger
- A - Vegetarian-Grilled Portobello, Spinach Gomae and Kappa Maki Rolls (*Minimum 4 Dz*) (V)(N) 11.95/dz
 - B - Chicken Satay, Curry Grilled Shrimp and Spicy California Maki Rolls (*Minimum 4 Dz*) (N) 15.95/dz
 - C - Korean Fresh Salmon, Spicy Tuna, New York Smoked Salmon and Yaki (Spicy California wrapped in Smoked Salmon) Maki Rolls (*Minimum 4 Dz*) 19.95/dz
 - * D - Spicy Crab, Deadliest Catch (Crabstick, Salmon and Avocado topped with Sesame Seeds and Black Tobikko), Zuke Tuna (Tuna, Eel, Omelet, Shiitake Mushrooms, Tempura Crumbs, Cucumber and Wasabi Tobikko Sauce) (*Minimum 4 Dz*) 21.95/dz
- Any type above may be ordered individually (*Minimum 3 Dz*)
- Summer Rolls in the Winter** (N) 11.95/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*) (N) 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*) (N) 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*)
- Venezia Antipasto Display** 117.50
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** 139.95
Genoa Salami, Capicola, Sopressatta, 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 Olive Rolls, Herbed Ciabatta and Tomato Focaccia (*Serves 15-25*)
- * **Spanish Antipasto Display** (N) 189.95
Sliced Lomo, Chorizo & Serrano Ham, Sliced Manchego Sheep's Milk Cheese and Garrotxa Goat's Milk Cheese, Boquerones, Roasted Piquillo Peppers, Spanish Olive & Artichoke Mix, Marcona Almonds, Saffron Aioli, Quince Paste, Sliced Stirato and Onion Ciabatta Bread (*Serves 10-25*)



Entrées

Unless otherwise noted:

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

TURKEY ENTRÉES

Whole Roasted Free Range Turkeys (Carved)	
Small 12-14lbs (Serves 7-9)	74.95
Medium 16-18lbs (Serves 10-12)	91.95
Large 20-24lbs (Serves 13-16) (We recommend 2 Small Turkeys instead)	116.95
Turkey Rolls (30 Roulades)	68.95
Sliced, Oven Roasted Breast of Turkey, rolled with our Homemade Cornbread Dressing and topped with Mushroom Gravy (Serves 10-12)	
Turkey Orloff (Approx. 5.75lbs)	89.95
Boneless Breast of Turkey stuffed under the skin with a Wild Mushroom Duxelles, accompanied by a Turkey Mushroom Jus Lié (Serves 12-18)	

BEEF ENTRÉES

Mom's Sliced Brisket	21.95/lb
with Mushrooms, Onions and Natural Jus (Minimum 3 lbs)	
Italian Braised Brisket	29.50/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	105.50
Boneless Short Ribs, braised and set atop sautéed Spinach, served with a Short Rib Demi Glace and accompanied by our Mediterranean-Spiced Couscous with Sun-Dried Tomato and Kalamata Olives (Serves 4-6; 2¼ lbs Ribs and 2lbs Couscous)	
Oven Roasted Sliced Sirloin of Beef	21.60/lb
Napped with Bordelaise Reduction (Minimum 3lbs)	
Braciola (3.5lbs)	59.50
Tender Sirloin stuffed with Prosciutto, Onion, Spinach and Parmesan, lightly breaded, sliced and napped with an Herbed Tomato "Gravy" (Serves 8-10)	

CHICKEN ENTRÉES

Traditional Whole Roasted Chicken (16 pc Chicken & 3 lbs Veg)	57.95
Served with natural jus over 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 2.5lbs Basmati White Rice (Serves 6-8)	
Chicken Piccata (16-2oz Breasts & 2lbs Broccoli)	59.50
Lightly breaded Boneless, Skinless Chicken Breast with Italian Seasoning, topped with our famous Lemon Vermouth Caper Sauce, and accompanied by Freshly Steamed Broccoli with Panko Crumb Topping (Serves 6-8)	
Pecan Encrusted Chicken (16-2.25oz Breasts & 1.5lbs Spinach) (N)	57.50
Pecan 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 (12-4oz Breasts & 1.5lbs Veg)	57.50
Boneless Breast of Chicken with Roasted Yellow and Red Bell Pepper, Asparagus, Onion and Mushrooms in a Marsala Sauce (Serves 6-8)	
Chicken Milanese Puttanesca (12-2.5oz Breasts, 2.5lbs Pasta & 1.5lbs Veg)	67.50
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 6-8)	
Lemon Thyme Chicken (6oz Chicken, 5oz Couscous & 4oz Veg)	9.75pp
Oven Roasted Skin-On Imperial Chicken Breast with fresh Lemon, Thyme, Garlic, Onion and Red Chile Pepper, accompanied by a Medley of Fresh Green Beans, Carrots, Red & Gold Beets served with Herbed Israeli Couscous (Minimum 8)	

PORK ENTRÉES

Honey Glazed Baked Sliced Ham	12.95/lb
served in Cider Jus, garnished with sliced Pineapple and Maraschino Cherries (Minimum 3lbs)	
Apple Cider Glazed Spiral Sliced Ham (On Bone)	
Medium 8-9lbs	107.50
with Honey Dijon Mustard and 4 Dz Sliced Pretzel and Pull-Apart Rolls (Serves 16-20 as an entrée and 32-40 for miniature sandwiches)	
Large 12-14lbs	163.50
with Honey Dijon Mustard and 6 Dz Sliced Pretzel and Pull-Apart Rolls (Serves 24-30 as an entrée and 48-60 for miniature sandwiches)	
Maple Glazed Center Cut Canadian Pork Loin (3lbs Pork, 2.5lbs Polenta & 2lbs Veg)	97.50
Sliced and served over Polenta, accompanied by sautéed Shiitake & Button Mushrooms, Artichoke Hearts and Maple Reduction (Serves 7-10)	

SEAFOOD ENTRÉES

* Pretzel Crusted Arctic Char (4oz Fish & 5oz Veg.)	11.25pp
Zucchini "Risotto" & Warm Tomato Vinaigrette (Minimum 8)	
* Tilapia Cacao (4oz Fish, 4oz Rice & 3oz Veg.)	8.75pp
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, Scallion and Coconut-Infused Black Rice (Minimum 8)	
Substitute Chilean Sea Bass	19.95pp
Honey Mustard Glazed Salmon (4oz Portion - 40% Cooked)	10.75pp
Oven-roasted and served over a bed of Sweet and Sour Braised Cabbage (Minimum 8)	
Jumbo Whitefish Marsala (5oz Fish Portion - 40% Cooked)	10.50pp
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 - 40% Cooked, 5oz Mash & 3oz Veg Portion)	19.95pp
Marinated Filet of Halibut drizzled with a Sweet Mirin Sauce served on a Creamy Sweet Pea Mash with sautéed Carrots, Broccoli and Shitake Mushrooms (Minimum 10)	
Pinwheel Salmon Nantua (5oz Fish & 4oz Veg Portion - 40% Cooked)	15.25pp
Roasted Salmon Pinwheels accompanied by Shiitake Mushroom, Broccoli Florets and Carrots with a Nantua Cream Sauce (Minimum 8)	
Salmon en Croûte (Hot) (5.5 lbs) (Serves 12-16)	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 (requires warming) (1/2 Serves 6-8)	69.95
Salmon Patties	49.95/dz
Prepared with Fresh Salmon and served with Tarragon Chive Sauce	

PASTA ENTRÉES

Jambalaya Cavatappi (5lbs)	49.95
Tri-Color Cavatappi, Shrimp, Chicken and Andouille Sausage, Green and Red Pepper, Red Onion and Celery in a Spicy Tomato Ragout (Serves 8-10)	
Spaghetti and Seafood Paella (5lbs)	74.95
The Spanish classic with Spaghetti, fresh Shrimp, Scallops, Crawfish and Mussels (Serves 8-10)	
Lemon Pepper Penne and Gulf Shrimp Alfredo (5lbs)	74.95
with Sweet Peas and Red Onion (Serves 8-10)	
Pistachio Cavatappi with Shrimp (5lbs) (N)	64.95
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) (N)	75.95
with Artichoke Hearts, Asparagus, Roasted Red Pepper and Toasted Pine Nuts (Serves 8-10)	
Turkey Tetrazzini (5lbs)	41.95
Breast of Turkey, Mushrooms, Onion, Asparagus and Mostaccioli in a Light Béchamel Sauce (Serves 8-10)	

* New Item (V) Vegetarian (N) Contains Nuts

❄️ **Entrées Continued...** ❄️

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 (6lbs) (V)** 49.50
Cremini, Portobello, Shiitake and Button Mushrooms, Potato, Shallot and Fresh Herbs, topped with our special Puff Pastry Crust (Serves 8-12)
- Portobello Mushroom Parmesan (V)** 37.95
Halved Portobello Mushrooms (10pc) topped with our Homemade Marinara, Mozzarella, Parmesan and Fresh Herbs (Serves 4-6)
- Stuffed Shells (12 shells/pan) (V)** 29.50
with Spinach, Mushrooms and Cheese in Marinara (Serves 4-6)
- Butternut Squash Lasagna (5lbs) (V)** 40.95
Sautéed Butternut Squash, Sage, Shallots, Parmesan Cheese and Nutmeg, layered with Béchamel and Spinach Pasta (Serves 8-10)
- *Macaroni & Cheese (V)**
Cavatappi Noodles tossed with Your Choice of Cheese Sauce, topped with Panko Bread Crumbs & Parmesan Cheese and baked until golden brown (Serves 8-10)
 - A - Manchego 49.95
 - B - Smoked Gouda 49.95
 - C - Beer & Cheddar 49.95
 Optional: Add Chicken \$10; Add Shrimp: \$20

❄️ **Freshly Baked Breads & Muffins** ❄️

Butter not included

- Corn Bread** 14.95/loaf
with Dried Cranberries and Golden Raisins (Serves 8-12)
- Miniature Muffins (N)** 8.40/dz
Assortment of Zucchini, Corn, Cranberry Pumpkin and Carrot-Nut-Apple Raisin
- Pumpkin Bread** 8.95/loaf
(Serves 8-12)
- Soft Breadstick Assortment** 16.95/dz
Garlic Parmesan Poppyseed, Sun-Dried Tomato/Basil/Chèvre Twist and Poblano-Cheddar
- Assorted Dinner Rolls** 7.95/dz
Multi-Grain Pull-Apart Rolls, Pretzel Sticks, Herbed Ciabatta and Dark Wheat Rolls
- Multi-Grain Parker House-Style Pull-Apart Rolls** 6.95/dz
- *Cheddar Bay Biscuits** 14.95/dz

❄️ **Beverages** ❄️

Please ask your sales consultant about providing Cold or Hot Non-Alcoholic Beverages.

*** New Item (V) Vegetarian (N) Contains Nuts**

Catering By Michael's 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. If you have any questions about this information, please ask to speak with a manager.



❄️ **GIFT BASKETS** ❄️

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

Thanksgiving, Christmas, Hanukkah, Winter or New Years Themed

1-4 \$72.95 5-9 \$69.95 10-49 \$63.95 50+ \$58.95

"THANK YOU FOR A SWEET YEAR" (N)

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

Chocolate Dipped and Decorated Turtles

Chocolate Dipped and Decorated Pretzel Rods

Special Half Size Gift Baskets

Only Available as "Thank You for a Sweet Year" Arrangement

1-4 \$51.95 5-9 \$46.95 10-49 \$42.95 50+ \$39.95



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

"COOKIE TIN" (N)

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

"JINGLE & MINGLE" (N)

(Christmas Themed Only)

72 hour notice please. 3 week notice for orders over 10 pcs. Please talk to sales consultant regarding delivery charges.

❄️ First Course, Side Dishes & Accompaniments ❄️

(3 Pound/3 Pint/2 Quart Minimum on All Side Dishes)

SOUPS

Butternut Squash Soup	10.45/qt
Brett TheIntern's Spicy Corn Chowder	12.50/qt
* Lobster Bisque	19.95/qt
* Tomato Bisque (V)	13.95/qt
* Pear Pistachio Parsnip Soup (N) garnished with Roasted Pistachios	17.95/qt

SALADS

Autumn Salad (3lbs) (V)	35.50/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-Dijon Vinaigrette (Serves 8-12)	
Holiday Salad (3lbs) (V)(N)	45.50/pan
Fresh Mesclun Greens, Sun Dried Cherries, Toasted Walnuts, Pomegranates (subject to market availability) and Crumbled Blue Cheese with our House Pomegranate-Sherry Vinaigrette (Serves 8-12)	
Cranberry, Pecan and Feta Salad (3lbs) (V)(N)	31.95/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, Frisée and Spinach Salad (3lbs) (N)	41.95/pan
Baby Spinach, Frisée, 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) (V)(N)	51.50/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)	27.95/pan
Chopped Crisp Head & Red Leaf Lettuce, Diced Tomatoes, Red Onion, Rendered Bacon and Crumbled Blue Cheese tossed with our Italian Apple Cider Vinaigrette (Serves 8-12)	
* Caesar Salad (3lbs)	30.75/pan
Romaine Lettuce, Quartered Eggs, Grated Parmesan and Pumpernickel Croutons, tossed in our Famous Homemade Caesar Dressing	
Tomato and Asparagus Salad Display (3lbs) (V)	28.95
Sliced Tomato, Fresh Asparagus and Red Onion sprinkled with Blue Cheese, Basil and Chives, drizzled with Roasted Garlic Vinaigrette (Serves 8-12)	
Fresh Mozzarella and Cherry Tomato Salad (V)	15.95/lb
Fresh Mozzarella Bocconcini, Red and Yellow Cherry Tomatoes tossed with Basil Garlic Oil and a splash of aged Balsamico	
Roasted Beet, Snap Pea and Chèvre Salad (V)	6.95/lb
napped with Balsamic Vinaigrette	
* Grilled Vegetable Quinoa Salad (V)	7.50/lb
Grilled Red & Yellow Pepper, Zucchini and Asparagus tossed in Chipotle Vinaigrette, garnished with Crumbled Feta, Toasted Pumpkin Seeds and Cilantro	
* Israeli Couscous Pesto Salad (V)(N)	9.50/lb
with Cherry Tomatoes, Red Onion & Basil, topped with Shredded Parmesan Cheese	
* Rustic Grain Salad (V)(N)	10.50/lb
Farro & Quinoa with Granny Smith Apple, Celery, Mushroom, Toasted Pine Nuts and Blue Cheese, tossed in Apple Cider Vinaigrette	

VEGETABLES

* Roasted Carrots & Parsnips (V)(N)	10.75/lb
with Toasted Pine Nuts and Goat Cheese	
Creamed Spinach with a Hint of Pernod (V)	9.75/lb
Honey Glazed Carrots (V)	7.50/lb
Stewed Fresh Green Beans braised in a Tomato Ragout (V)	6.75/lb
Autumn Vegetable Medley (See description in complete package) (V)	6.50/lb

Grilled Vegetable Medley (V)	9.95/lb
with Asparagus, Mushroom, Yellow Squash and Red Pepper	
Fiery Asian Roasted Broccoli and Snap Peas (V)	13.95/lb
with Fresh Cilantro, Ginger and Garlic tossed in a Spicy Honey-Miso Glaze with Roasted Red Pepper Strip Garni	
Green Bean Casserole (Served in Pyrex only) (V)	9.95/lb
with Fresh Green Beans, Creamy Mushroom Soup and Fried Marlboro Onions	
Harvest Medley (V)	6.75/lb
Red New Potatoes, Carrot and Brussel Sprouts sautéed in Parsley-Garlic Butter	
Maple Glazed Carrot, Parsnip and Rutabaga (V)	6.95/lb
with a hint of Nutmeg	
Wild Country Mushroom Sautee (V)	13.25/lb
Shiitake, Cremini, Button and Oyster Mushrooms with Fresh Herbs and Garlic	
Asparagus with Straw Mushrooms	10.75/lb
Fresh Sautéed and Seasoned Asparagus	11.95/lb
with Panko Crumb Topping	
Root Vegetable Strudel	24.95/pan
with Roast Garlic Tomato Sauce (Serves 8-10)	
Butternut Squash, Corn and Spinach (V)	5.50/lb
seasoned with Fresh Basil and Cinnamon	
Rosemary Herb Stuffing	7.50/lb
Sausage Sage Stuffing	6.95/lb
Wild Mushroom and Leek Stuffing	9.95/lb
Poblano Pepper and Pumpkin Seed Stuffing	9.75/lb
Crumbled Corn Bread with Roasted Poblano Chile Peppers, toasted Pumpkin Seeds and a hint of Cilantro	

POTATOES

Grandma's Buttery "Smashed" Potatoes (V)	5.50/lb
"Candied" Mashed Sweet Potatoes (4lbs) (V)	22.95/pan
topped with Mini Marshmallows (Serves 8-12)(Served in Pyrex only)	
"Candied" Yams (V)	6.50/lb
Oven Roasted Potatoes (V)	5.95/lb
Roasted Yukon Gold Potatoes with Brussel Sprouts and Bacon	11.75/lb
Trio of Roasted Potatoes (V)	7.95/lb
with Yukon Gold, Baby Reds and Purple Potatoes	
Potato Pancakes (V)	
with Sour Cream and Homemade Apple Sauce	
Medium Size (15/pan, Approx. 2.5" in Diameter)	17.50/pan
Full Size (10/pan, Approx. 4" in Diameter)	17.50/pan
Au Gratin (4lbs) (Served in Pyrex only) (Serves 10-14)	
A - Yellow Squash, Zucchini, Onion and Roma Tomato (V)	24.75/pan
B - Yukon Gold Potato, Spinach, Mushroom and Onion Gratin (V)	30.85/pan
C - Yukon Gold Potato, Chipotle Peppers, Gouda and Parmesan (V)	26.50/pan
D - Cauliflower and Champagne Gruyere Gratin	49.95/pan

RICE & PASTA

Spinach, Garlic and Rice Casserole (4lbs) (Serves 8-14)	34.50/pan
Long Grain and Wild Rice Pilaf (N)	10.50/lb
with Dried Cherries, Glazed Pearl Onions and Pine Nuts	
Orzo Pilaf (V)(N)	6.95/lb
with Fresh Green Beans and Slivered Almonds	
Penne with Brie and Tomatoes (V)	12.50/lb
Penne Pasta sautéed with Brie Cheese, Cherry Tomatoes and Garlic, sprinkled with a Chiffonade of Fresh Basil and Oregano	

ACCOMPANIMENTS

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

* New Item (V) Vegetarian (N) Contains Nuts

❄️ **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 10-14)
- Pecan Pie Bread Pudding (N)** 49.95
served with Caramel Sauce (Serves 10-14)

CHEESECAKES

- White Chocolate Strawberry Cheesecake** 47.95
topped with Strawberry Sauce and White Chocolate, garnished with fresh Strawberries, Whipped Cream and White Chocolate Shavings (Serves 12-16)
- Autumn Cheesecake (N)** 47.95
with Apples, Cinnamon and Pecans (Serves 14-18)
- S'mores Cheesecake (Serves 12-16)** 49.95
topped with Chocolate Mousse and Toasted Meringue
- Apple Almond Cheesecake Tart (N)** 44.95
with Graham Cracker Almond Crust (Serves 12-16)

CROSTATAS, PIES & CRISPS

- Rustic Apple Crostata (Serves 8-10)** 17.85
- Butter Toffee Apple Pie (Serves 8-12) (N)** 21.95
- Pecan Pie (Serves 8-12) (N)** 37.95
- Pumpkin Brulée Pie (Serves 8-12)** 13.95
- Apple Cranberry Pie with Streusel Topping (Serves 10-14) (N)** 23.85
- White Chocolate Grasshopper Pie** 39.95
- Pear Cranberry Crisp (4lbs; Serves 12-16) (N)** 35.95

CAKES & TARTS

- Chocolate Chip-Banana & Pumpkin Marble Loaf** 19.50
with Fondant Glaze (Serves 10-15)
- Flourless Chocolate Cake (Serves 10-14)** 36.50
- French Apple Tart (Serves 10-14)** 21.95
- Fresh Raspberry Sauce** 8.85/pt

LAYER CAKES

- Snowflake Cake** 27.95
Classic White Buttermilk Cake with Winter White Frosting decorated with Snowflakes and Silver Dragées (Serves 12-14)
- Coconut Meringue Layer Cake (for the Coconut Lover)** 37.95
Coconut Cake layered with Coconut Curd covered in Italian Meringue and Toasted Coconut (Serves 14-20)
- The Southern Pineapple Banana Cake (N)** 39.85
Banana Cake with Pineapple, Pecans and Cream Cheese Frosting (Serves 14-20)
- Mocha Layer Torte with Oreo Cookie Crust (Serves 12-16)** 59.95
topped with layers of Mocha and Cinnamon Mousse, garnished with Whipped Cream Rosettes and Oreo Crumbs
- "Great!" Chocolate Cake (Serves 14-20) Moist and delicious** 39.95
Layers of Devil's Food Cake and Chocolate Pudding covered in Chocolate Buttercream & Chocolate Chips
- * Tres Leches Cake** 28.55
Traditional Tres Leches Cake topped with Kiwi, Strawberry, Mandarin Oranges and Toasted Coconut (Serves 12-16)

* New Item (V) Vegetarian (N) Contains Nuts



HOLIDAY SPECIALTIES

- * Mini Whoopie Pie Assortment** 12.95/dz
Chocolate Whoopie Pies with Crème Filling & Red Velvet Whoopie Pies with Cream Cheese Filling (Minimum 2 Dz)
- * Pie Lollipops** 14.95/dz
Choice of Apple Pie Lollipops, Cherry Pie Lollipops or Pumpkin Pie Lollipops (Minimum 2 Dz per flavor)
- Holiday Decorated Cheesecake "Lollipops" (Minimum 2 Dz)** 17.25/dz
- Churritos** 24.75
30 Petite Homemade Churros, rolled in sugar, served warm and offered with Cinnamon Ganache and Gingered Caramel Sauces (Serves 10-15)
- Holiday Croquembouche** 40pc 59.95 70pc 89.95
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)**
Choice of flavors:
Lemon Meringue Genoise with Lemon Mousse (Serves 8-10) 35.95
Chocolate Cake with Mocha Cream (Serves 8-10) 35.95
Chocolate Genoise with Chocolate Mousse (Serves 10-14) 47.95
- Chocolate Fondue (N)** 45.95
with a display of Lemon Pound Cake, Pineapple, Whole Strawberries, Oreos®, Dried Apricots, Marshmallows and Biscotti (50 Dippers/Serves 10)
- Fancy Pastry Assortment (N)** 23.95/dz
Chocolate Striped Eclairs, Fresh Fruit Tarts, Turtle Cheesecake Tarts and Cherry Pistachio Tarts (Minimum 2 Dz)
- Holiday Decorated Cupcakes (Full Size)** 24.95/dz
Chocolate Cupcakes with Vanilla Creme Filling and White OR Chocolate Frosting and your choice of Thanksgiving, Hanukkah or Christmas Decoration
- Hand-Dipped Holiday-Decorated Chocolate Display (N)** 70.95
Chocolate Dipped Marshmallows, Oreos®, Popcorn, Peppermint Bark, Pretzel Rings, Twizzlers® and Turtles in a Basket on a bed of Raffia (62 pc. & .75lb bulk - Serves 30-50) **Note: \$10 additional to be prepared as a gift basket wrapped with cellophane and ribbon.** Order 10 or more 60.95
- Homemade Christmas Cookie Assortment (N)** 9.95/dz
Assortment of Candy Canes, Christmas Trees, Lemon Knots, Hay Stacks, Chocolate Spritz Sandwiches, Chocolate Shortbread Sandwiches, Peppermint Meringue Stars, Spritz Snowflakes, Stained Glass Pecan Squares, Raspberry Thumbprints, Mexican Tea Cakes, Gingerbread Men, Butter Flowers, Peanut Butter Drops, Hazelnut Cookie Balls, Raspberry French Macaroons and Linzer Star Sandwiches (Minimum 3 Dz)
- Thanksgiving, Christmas or Hanukkah Decorated "Cut-Out" Cookies (Minimum 2 Dz)** 2-3" 13.95/dz 4-5" 24.95/dz
- Holiday Bar Assortment (N)** 13.20/dz
Pumpkin Crumble Bars, White Chocolate Cherry Bars, Cranberry Pecan Tassies, Raspberry Kolachkies and S'mores Bars
- * Holiday French Macaron Assortment (N)** 14.95/dz
Mint Macaron with Fudge Filling, Yellow Macaron with Passion Fruit Filling, Chocolate Macaron with Hazelnut Filling (Minimum 2 Dz)
- Fresh Sliced Fruit Basket**
Small 4lbs (Serves 8-14) 31.95 Medium 6lbs (Serves 14-20) 41.95

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 ❄️

CHOICE OF 1

- **Breakfast Strudel (V)**
Lightly Scrambled Eggs, Cheddar and Vegetables wrapped in Puff Pastry
- **Roasted Tomato, Shrimp, Spinach & Fresh Herb Frittata**
Smoked Tomato Salsa
- **Italian Frittata with Zucchini, Red Bell Pepper, Mushroom, Red Onion, Spaghetti, Mixed Cheeses and Fresh Herbs (V)**
Warm Marinara Sauce

Chicken Hash

Roasted Chicken, Potatoes, Red and Yellow Bell Peppers, Mushrooms and Onions, sautéed with a Chiffonade 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 (V)(N)

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

Lavish Fruit Display (V)

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

Miniature Bagels and Petite Croissants (V)

Whipped Plain Cream Cheese Mold, Butter and Preserves Packets

Something Sweet (N)

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

for 20 \$16.75pp for 25-49 \$15.60pp for 50+ \$14.50pp

* New Item (V) Vegetarian (N) Contains Nuts



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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 (V)

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 Picanté

Homemade Idaho Potato Chips (V)

with French Onion Dip

Large Louisiana Gulf Shrimp (4pp)

served with Cocktail Sauce and Lemon Wedges

Sweet and Sour Meatballs

for 20 \$14.95pp for 25-49 \$13.95pp for 50+ \$12.95pp

❄️ 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 (V)

with Red Peppers and Artichokes marinated in our Italian Vinaigrette

Mediterranean Antipasto Basket (V)

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 \$14.25pp for 25-49 \$13.25pp for 50+ \$12.25pp

❄️ 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

CHOICE OF 1

- **Spiraling Chicken Display**
Chicken Pinwheels stuffed with Spinach, Red Onion & Ricotta and Sautéed Leeks & Dill Havarti, accompanied by Miniature Brioche and Dijon Mustard Mayonnaise
- **Wrap-i-tizer Assortment**
(Sirloin-a-Lot, Turkey Club & Vegetarian)

Extra Large Louisiana Gulf Shrimp (3pp)

served with Cocktail Sauce & Lemon Wedges

Hot Artichoke Spinach Dip (V)

Accompanied by Herbed, Toasted Pita Triangles

Sesame Chicken Wings

Fresh Root Vegetable Chips (V)

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

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

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 (V)

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

Above \$2.95pp Additional

Turkey Roulades

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

CHOICE OF 1:

- Oversized Italian Meatballs in Marinara Sauce
- Honey Glazed Baked Sliced Ham
served in Cider Jus, garnished with sliced Pineapple and Maraschino Cherries

Roasted Garlic Mashed Potatoes (V)

Chopped Antipasto Salad

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

Freshly Baked Bread Display (V)

Parker House Pull Apart Rolls, Pumpnickel Bread, Corn Bread Muffins and Pumpkin Bread Whipped Butter and Margarine Packets

for 20 \$14.20pp for 25-49 \$13.20pp for 50+ \$12.20pp

❄️ Let it Snow ❄️

CHOICE OF 1:

- Sicilian Chicken
Boneless Breast of Chicken with Mushroom, Red Bell Pepper, Artichoke Heart, Sun Dried Tomato and Capers in a Natural White Wine and Balsamic Vinegar Reduction
- Pecan Encrusted Boneless Breast of Chicken (\$1.85pp Additional) (N)
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"

CHOICE OF 1:

- Lemon Pepper Penne Alfredo (V)
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 (V)

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 AI Pastor Vinaigrette

Grilled Green Bean and Tomato Salad (V)

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 (V)

Parker House Pull Apart Rolls, Pumpnickel Bread, Corn Bread Muffins and Pumpkin Bread Whipped Butter and Margarine Packets

for 20 \$16.50pp 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

CHOICE OF 1:

- Candied Yams (V)
- Grandma's Buttery Smashed Potatoes (V)

CHOICE OF 1:

- Butternut Squash, Corn and Spinach (V)
seasoned with Fresh Basil and Cinnamon
- Autumn Vegetable Medley (V)
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 (V)

Freshly Baked Cornbread (V)

with Dried Cranberries and Golden Raisins

&

Parker House Pull-Apart Rolls (V)

Whipped Butter and Margarine Packets

for 20 \$16.95pp for 25-49 \$16.25pp for 50+ \$15.60pp

❄️ Feliz Navidad ❄️

Ancho Marinated Skirt Steak

Char-grilled and smothered with Mushrooms and Onions

Southwest Turkey Roulade

filled with Sausage, Red Pepper, Black Bean & Corn Stuffing, served with Chipotle Mushroom Sauce

Arroz Verde

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

Freshly Baked Cornbread (V)

Whipped Butter and Margarine Packets

for 20 \$17.95pp for 25-49 \$17.35pp for 50+ \$16.80pp

❄️ Bono Natale ❄️

Torta Formaggio (V)(N)

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

Above \$3.50pp Additional

Chicken Marsala

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

Eggplant Parmesan Roulades (V)

Parsley Garlic Fettuccini (N)

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 (V)

for 20 \$16.75pp for 25-49 \$15.55pp for 50+ \$14.55pp

* New Item (V) Vegetarian (N) Contains Nuts

❄️ 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 Baby Swiss and Cranberry Jelly on a Petite Wheat Croissant

Brie, Apple and Thyme Sandwich

with Mixed Greens, Caramelized Onion and Fennel on a Ciabatta Roll

CHOICE OF 1:

- **California Seafood Salad**
Baby Shrimp, Crab, Artichoke, Avocado, Tomato, Red Pepper and Mixed Field Greens tossed in Ranch Dressing
- **Chipotle Chicken Caesar Salad (N)**
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 (V)

Fresh Sliced Fruit Display (N)

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

❄️ Winter Wonderland ❄️

Mexican Seven-Layer Dip (V)

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 (N)

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

Above \$3.50pp Additional

Chicken Piccata

with Lemon and Capers in our special Vermouth Sauce

Thin-Sliced Beef Brisket

with Mushrooms and Sliced Onion in Natural Jus

CHOICE OF 1:

- **Sweet Potato and Horseradish Gratin (V)**
- **Red Skin Roasted Garlic Mashed Potatoes (V)**
- **Long Grain and Wild Rice Pilaf (V)**

Creamed Spinach (V)

Holiday Salad (V)(N)

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 (V)

Multi-Grain Pull Apart Rolls, Pumpernickel 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

❄️ Grazing Around the World ❄️

Japanese Spicy California Rolls and Korean Salmon Maki Rolls

Lite Soy, Wasabi and Pickled Ginger

Indian Vegetable Vindaloo Samosas

Cilantro Mint Yogurt Chutney and Tamarind Chutney

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 Meatballs

Beef Meatballs in an exotic spiced sauce with fresh Zucchini, Red Bell Pepper and Leek

Szechwan Chicken

Chicken, Carrot, Green Pepper, Onion and Scallions sautéed in a zesty Szechwan Sauce, served over Rice Stick Noodles

Indian Avial (V)(N)

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

Italian Insalata Toscana (V)

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 (V)

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 (V)

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

Classic German Chocolate Cake (V)

American Pumpkin Cupcakes with Cream Cheese Swirl (V)

25pp Minimum \$18.50pp 50+pp \$16.95pp

❄️ 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 Tarragon Chive Sauce and Honey Mustard 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 Chicken, Grape and Feta Salad (N)

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

Grilled and Chilled Marinated Vegetables (V)(N)

Asparagus, Cauliflower, Mushrooms, Jicama, Yellow Squash, Carrot, Eggplant, Zucchini, Red & Green Pepper, served with Roasted Red Pepper Sauce

Mediterranean Potato Salad (V)

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

Freshly Baked Sweet Bread Display (V)

Corn Bread Muffins and Pumpkin Bread Whipped Butter and Margarine Packets

for 20 \$23.65pp for 25-49 \$21.95pp for 50+ \$20.50pp

* New Item (V) Vegetarian (N) Contains Nuts



❄️ 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
- A NEW LEAF
- AERIE LOFT AT ROOM 1520
- ARCHITECTURAL ARTIFACTS
- BEYOND DESIGN
- BRIAR STREET THEATRE
- CHARTER ONE PAVILION AT NORTHERLY ISLAND
- CHICAGO CULTURAL CENTER
- CHICAGO FROM THE LAKE
- CHICAGO ILLUMINATING CO.
- CROBAR NIGHTCLUB
- ENCLAVE
- EVANSTON WOMEN’S CLUB
- GREENBELT CULTURAL CENTER
- HAROLD WASHINGTON LIBRARY
- HARRIS THEATRE-MILLENUM PARK
- HIGHLAND PARK COMMUNITY HOUSE
- IRISH AMERICAN HERITAGE CENTER
- JEAN MARIE RYAN CENTER
- JEWEL TEA PAVILION
- JOY OF THE GAME
- KANAN CRUISES
- KATHERINE LEGGE LODGE
- KENILWORTH CLUB
- KOHL CHILDREN’S MUSEUM
- LA SALLE POWER CO.
- LAKE FOREST CLUB
- LEVY CENTER
- LIBERTYVILLE SPORTS COMPLEX
- LOFT ON LAKE
- LOGAN SQUARE KITCHEN
- LUMEN NIGHTCLUB
- MCA WAREHOUSE
- MAX BAR
- MAXIM’S
- MILLENNIUM PARK
- NEWBERRY LIBRARY
- PARK WEST
- PRAIRIE PRODUCTION
- PRIMITIVE ART WORKS
- RAVENSWOOD BILLBOARD FACTORY
- RED MOON THEATRE
- REPUBLIC NIGHTCLUB
- RESOLUTION DIGITAL STUDIOS
- RIVER EAST ART CENTER
- SALVAGE ONE
- SOUND BAR
- STAN MANSION
- TAKIFF CENTER
- THE SKYDECK AT WILLIS TOWER
- TRANSIT NIGHTCLUB
- TREE STUDIOS - IVY ROOM
- UNION STATION
- WEST LOOP STUDIO
- WINDY CITY FIELD HOUSE
- WINNETKA COMMUNITY HOUSE
- Y BAR
- ZHOU B ART CENTER