



# WINTER HOLIDAY ENTERTAINING

## 2011

### ORDERING GUIDELINES

This menu may be used for all catering orders through the Holiday Season. All orders are accompanied by Heating and/or Serving Instructions when appropriate. Regular delivery policies apply except for dates noted below.

### THANKSGIVING ORDERS

Must be placed by **2pm Saturday, November 19th** and **Picked Up on Wednesday, November 23rd** or **Delivered on Thanksgiving Day, Thursday, November 24th between 10am and 3pm**. Delivery is additional, based on location, and will take place in a 3 Hour Time Frame, subject to availability. Due to the high volume of deliveries, we are unable to honor special-timed or hot food deliveries. We cannot accept additions or deletions to Thanksgiving Orders after **Saturday, November 19th at 2pm**. Please call early as orders and deliveries are limited.

### CHRISTMAS EVE ORDERS

Must be placed by **5pm Tuesday, December 20th**. Delivery or Pick-Up will take place on **Saturday, December 24th, between 9am and 2pm**. Delivery is additional, based on location, and will take place within a **3 Hour Time Frame**, subject to availability. All selections delivered in baskets will require pick-up by our staff and an associated charge. Due to the high volume of deliveries, we are unable to honor special-timed or hot food deliveries. We cannot accept additions or deletions to Christmas Eve Orders after **Wednesday, December 21st at noon**. Please call early as orders and deliveries are limited. Catering by Michael's will **close at 2pm on Saturday, December 24th** and reopen at **9am on Tuesday, December 27th**.

### NEW YEARS EVE AND NEW YEARS DAY ORDERS

Must be placed by **Noon Tuesday, December 27th** and **Picked Up or Delivered on Saturday, December 31st or Delivered on Sunday, January 1st, by 4pm**. Delivery is additional, based on location, and will take place within a **2 Hour Time Frame**, subject to availability. All selections delivered in baskets will require pick-up by our staff and an associated charge. Due to the high volume of deliveries, we are unable to honor special-timed or hot food deliveries. We cannot accept additions or deletions to New Years Eve and New Years Day Orders after **Wednesday, December 28th at Noon**. Please call early as orders and deliveries are limited. Catering by Michael's will **close at 5pm on Friday, December 30th**.

## 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.

There is a Minimum Order for Delivery of \$175 Before 10.5% Sales Tax and Delivery Charge based on location.

Your choice of VISA, AMERICAN EXPRESS, DISCOVER or MASTERCARD is required for All Orders.

All prices subject to change without notice.



## ❄️ COMPLETE DINNER PACKAGE ❄️

Package orders are **available for 10 or more in multiples of "5"**.

All "choice" items may be divided in multiples of "10".

No Substitutions or Deletions. Food arrives in disposable containers except where noted.

**Whole Roasted Free Range Turkey (Approx. 1.5 lbs per person)  
(90% Cooked – Carving Instructions included)**

\* Tomato Bisque (V)

OR

\* Butternut Squash Soup

OR

\* Autumn Salad wth Champagne-Dijon Vinaigrette (V)

Rosemary Herb Dressing

Giblet Gravy with Mushrooms

Candied Yams (V)

OR

Grandma's Buttery Smashed Potatoes (V)

Butternut Squash, Corn and Spinach,  
seasoned with Fresh Basil and Cinnamon (V)

OR

Sautéed Autumn Vegetable Medley (V)  
Zucchini, Carrot, Beet, Pearl Onion, Yellow Squash and Turnip

Cranberry Sauce with Apple Balls (V)

Freshly Baked Corn Bread with Dried Cranberries and Golden Raisins

&

Traditional Pull-Apart Rolls (V)

Available for 10 or more in Multiples of 5 Only

**\$22.50pp**

Available for 10 or more without Turkey in Multiples of 5 Only

**\$13.75pp**

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



## ❄️ OUR VENUES ❄️

View our expanded Venue Listing at [www.DesignedCuisine.com](http://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-MILLENNIUM 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  
LASALLE 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



## A LA CARTE

(In Disposable Containers except where noted)

### 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.

#### 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)

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

79.95

##### Baked Goat Cheese en Cro te (V)(N)

with Fresh Marinara, Sliced Baguette Rounds and Carr's Water Biscuits (Serves 20-40)

74.95

##### Sliced Domestic Cheese Display (2lbs Cheese) (V)(N)

Dill Havarti, Smoked Gouda, Brie and Sharp Cheddar, served with Crackers, Sliced Baguettes and Dried Fruit (Serves 10-30)

59.95

##### 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)

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)

98.95

##### Mozzarella Rotolo (N)

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)

49.25

##### Mexican Torta (3lbs)

Layers of Cilantro-Lime Cream Cheese, Artichoke Hearts, Ground Beef, Guacamole and Sour Cream, served with Homemade Yellow Corn Tortilla Chips (Serves 25-35)

35.95

##### Chopped Liver

with Chopped Egg, Diced Onion, Russian Rye Triangles (V)(N)

and Carr's Water Biscuits 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)

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)

72.95

##### Hot Artichoke Parmesan Dip in a Crock (V)

with Herbed, Toasted Pita Triangles (Serves 8-12)

23.75

##### Artichoke Kalamata Torta in a Crock (V)

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)

23.75

##### Lobster Dip in a Crock

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)

63.95

##### Wild Mushroom, Roasted Red Pepper, Chipotle Pepper or Roasted Garlic Hummus (V)

with Cucumber Slices, Tomato Wedges and Herbed Toasted Pita Triangles (Serves 10-20)

21.95

##### Southwestern Shrimp Pico de Gallo

Baby Shrimp, Avocado, Onion, Tomato and Cilantro, served with Homemade Yellow Corn Tortilla Chips (Serves 16-20)

38.95

##### Homemade Idaho Potato Chips with French Onion Dip (V) (Serves 8-12)

27.50

##### Grilled Vegetable Terrine (72 hour notice, please) (V)(N)

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)

66.95

##### Tri-Colored Smoked Salmon Terrine (72 hour notice, please)

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)

119.95

##### Special Holiday Smoked Salmon Terrine (72 hour notice, please)

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)

129.95

#### 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) 209.95

Extra Large 21-25/lb (50pc) 71.50 (100pc) 134.95

##### Grilled Jumbo Shrimp Sampler (75 pieces)

Italian, Chipotle-Pineapple and Thai Cacao marinated plump Gulf Shrimp, beautifully displayed and served with a Balsamic-Rosemary Aioli

159.95

##### Seared Rare Ahi Tuna Display (2lbs)

Glazed with a Lemongrass-Ginger Reduction, accompanied by Sesame Ginger Sauce, Sambal Aioli and Rice Crackers (Serves 15-20)

Market Price

##### Holiday Seafood Spectacular (7 pc Seafood per person)

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)

259.95

Optional: Add Lobster Medallions (24 pieces)

117.95

##### Lemon-Dill OR Pastrami Cured Side of Smoked Salmon (1.5lbs)

with Dill Cr me Fra che, Minced Red Onion, Capers, Thin Pumpernickel Triangles and Carr's Crackers (Serves 20-30)

102.95

##### 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

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)

119.95

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 30.50
- 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) 138.50**  
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, Pumpernickel 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:**

- All entrees will require heating
- Serving recommendations assume the service of 1 entrée

### TURKEY ENTRÉES

<b>Whole Roasted Free Range Turkeys</b> (90% Cooked – Carving Instructions included)	
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
<b>Turkey Roulade (Nice Carving Presentation)</b> 134.95	
Boneless Breast of Turkey (Skin-On, Legs Attached), filled with Basil, Spinach, Roasted Garlic and Sun-Dried Tomato served with our Wild Mushroom Sauce (Serves 10-12)	
<b>Turkey Orloff (Approx. 5.75lbs)</b> 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

<b>Mom's Sliced Brisket</b>	21.95/lb
with Mushrooms, Onions and Natural Jus (Minimum 3 lbs)	
<b>Italian Braised Brisket</b>	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)	
<b>Beef Short Ribs</b>	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)	
<b>Whole Beef Tenderloin, Marinated and Grilled (20% Cooked)</b>	31.95/lb
with Madeira Peppercorn Sauce (Minimum 3lbs Raw Weight before cooking)	
<b>Braciola (3.5lbs)</b>	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

<b>Traditional Whole Roasted Chicken (16 pc Chicken &amp; 3 lbs Veg)</b>	57.95
Served with natural jus over Oven Roasted Vegetable Medley of Carrot, Celery, Potato and Onion (Serves 6-8)	
<b>Chicken Tagine</b>	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)	
<b>Chicken Piccata (16-2oz Breasts &amp; 2lbs Broccoli)</b>	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)	
<b>Pecan Encrusted Chicken (16-2.25oz Breasts &amp; 1.5lbs Spinach)(N)</b>	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)	
<b>Chicken Marsala (12-4oz Breasts &amp; 1.5lbs Veg)</b>	57.50
Boneless Breast of Chicken with Roasted Yellow and Red Bell Pepper, Asparagus, Onion and Mushrooms in a Marsala Sauce (Serves 6-8)	
<b>Chicken Milanese Puttanesca (12-2.5oz Breasts, 2.5lbs Pasta &amp; 1.5lbs Veg)</b>	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)	
<b>Lemon Thyme Chicken (6oz Chicken, 5oz Couscous &amp; 4oz Veg)</b>	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 & LAMB ENTRÉES

<b>Whole Roasted Leg of Lamb (Deboned) (72 hour notice)</b>	159.95
served with Sun Dried Tomato Au Jus (Serves 10-14) (This item is not fully cooked. It will require 1-1½ hrs. of cooking in a 350° Preheated Oven)	
<b>Apple Cider Glazed Spiral Sliced Ham (On Bone)</b>	107.50
Medium 8-9lbs 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)	
<b>Maple Glazed Center Cut Canadian Pork Loin (3lbs Pork, 2.5lbs Polenta &amp; 2lbs Veg)</b>	97.50
Sliced and served over Polenta, accompanied by sautéed Shiitake & Button Mushrooms, Artichoke Hearts and Maple Reduction (Serves 7-10)	

### SEAFOOD ENTRÉES

<b>*Pretzel Crusted Arctic Char (4oz Fish &amp; 5oz Veg.)</b>	11.25pp
Zucchini "Risotto" & Warm Tomato Vinaigrette (Minimum 8)	
<b>*Tilapia Cacao (4oz Fish, 4oz Rice &amp; 3oz Veg.)</b>	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)	
<b>Substitute Chilean Sea Bass</b>	19.95pp
<b>Honey Mustard Glazed Salmon (4oz Portion – 40% Cooked)</b>	10.75pp
Oven-roasted and served over a bed of Sweet and Sour Braised Cabbage (Minimum 8)	
<b>Jumbo Whitefish Marsala (5oz Fish Portion – 40% Cooked)</b>	10.50pp
Jumbo Whitefish topped with a light Parmesan Crust, set atop Sautéed Spinach and napped with a light Marsala Mushroom Sauce (Minimum 8)	
<b>Asian-Glazed Halibut (4oz Fish – 40% Cooked, 5oz Mash &amp; 3oz Veg Portion)</b>	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)	
<b>Pinwheel Salmon Nantua (5oz Fish &amp; 4oz Veg Portion – 40% Cooked)</b>	15.25pp
Roasted Salmon Pinwheels accompanied by Shiitake Mushroom, Broccoli Florets and Carrots with a Nantua Cream Sauce (Minimum 8)	
<b>Salmon en Croûte (Hot) (5.5 lbs) (Serves 12-16)</b>	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)	
<b>Salmon Patties</b>	49.95/dz
Prepared with Fresh Salmon and served with Tarragon Chive Sauce	
<b>Crab Stuffed Shrimp (20% Cooked– Recommended Entrée Portion – 3pp)</b>	8.95ea
Butterflied Colossal-sized Shrimp stuffed with Lump Crabmeat, napped with Lemon Garlic Butter (Minimum Order 1 Dz)	

### PASTA ENTRÉES

<b>Jambalaya Cavatappi (5lbs)</b>	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)	
<b>Spaghetti and Seafood Paella (5lbs)</b>	74.95
The Spanish classic with Spaghetti, fresh Shrimp, Scallops, Crawfish and Mussels (Serves 8-10)	
<b>Lemon Pepper Penne and Gulf Shrimp Alfredo (5lbs)</b>	74.95
with Sweet Peas and Red Onion (Serves 8-10)	
<b>Pistachio Cavatappi with Shrimp (5lbs) (N)</b>	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)	
<b>Chicken and Goat Cheese Penne Alfredo (5lbs) (N)</b>	75.95
with Artichoke Hearts, Asparagus, Roasted Red Pepper and Toasted Pine Nuts (Serves 8-10)	
<b>Turkey Tetrazzini (5lbs)</b>	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

<b>Chicken Pot Pie (6lbs)</b>	39.50
Boneless Breast of Chicken, Mushrooms, Onions, Carrots, Potatoes, Peas and Fresh Herbs topped with our Special Puff Pastry Crust (Serves 8-12)	
<b>Beef Pot Pie (6lbs)</b>	57.95
with Mushrooms, Onions, Carrots, Potatoes, Peas and Fresh Herbs topped with our special Puff Pastry Crust (Serves 8-12)	
<b>Wild Mushroom Pot Pie (6lbs) (V)</b>	49.50
Cremini, Portobello, Shiitake and Button Mushrooms, Potato, Shallot and Fresh Herbs, topped with our special Puff Pastry Crust (Serves 8-12)	
<b>Portobello Mushroom Parmesan (V)</b>	37.95
Halved Portobello Mushrooms (10pc) topped with our Homemade Marinara, Mozzarella, Parmesan and Fresh Herbs (Serves 4-6)	
<b>Stuffed Shells (12 shells/pan) (V)</b>	29.50
with Spinach, Mushrooms and Cheese in Marinara (Serves 4-6)	
<b>Butternut Squash Lasagna (5lbs) (V)</b>	40.95
Sautéed Butternut Squash, Sage, Shallots, Parmesan Cheese and Nutmeg, layered with Béchamel and Spinach Pasta (Serves 8-10)	
<b>*Macaroni &amp; Cheese (V)</b>	
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

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

**\* 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.

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

-  [Blog.CateringByMichaels.com](http://Blog.CateringByMichaels.com)
-  [Facebook.com/CateringChicago](http://Facebook.com/CateringChicago)
-  [Twitter.com/CateringChicago](http://Twitter.com/CateringChicago)



## ❄️ 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)	7.50/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 Sautée (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	

### SWEET & SAVORY KUGELS

Cauliflower Leek Kugel (4lbs) (V)(N) (Serves 12-16)	23.75/pan
Nancy's Noodle Kugel (4lbs) (V) (Serves 12-16)	23.75/pan
with Cinnamon-Cornflake Topping. May be ordered with or without Raisins	
Apple Cherry Noodle Kugel (4lbs) (V) (Serves 12-16)	26.75/pan

### 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* ❄️

### 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 Bruleé 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)



### 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
- \* New Item (V) Vegetarian (N) Contains Nuts**

Please visit our website after December 15th to view our

**ALL-AMERICAN SUPER BOWL MENU**

for great "football game" entertaining.

