



# MENU



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**V** Vegetarian   **N** Contains Nuts   **GF** Does Not Contain Gluten Ingredients

## A LA CARTE

### BUFFET HORS D'OEUVRES

**FRESH VEGETABLE CRUDITE V | GF**  
With spinach scallion, cucumber leek or artichoke-chive dip.  
**Small 3 lb serves 10-20. 48.85/ea**  
**Medium 5 lb serves 20-35. 68.85/ea**

**FRESH FRUIT & CUBED CHEESE DISPLAY V | GF 4.40/pp**  
*Min 20, in multiples of 5.*  
A selection of freshly sliced fruit displayed with an assortment of domestic cubed cheese and frill toothpicks.

**CHIPOTLE CILANTRO, LENTIL, EDAMAME, OR ROASTED GARLIC HUMMUS V 32.00/ea**  
With cucumber slices, carrot sticks and herbed toasted pita triangles. **Serves 10-20.**

**CORN TORTILLA CHIPS V | GF Min 15. 4.50/pp**  
With homemade salsa picante and fresh guacamole.

**MAKI ROLL ASSORTMENT Min 4 dz. 23.00/dz**  
Spicy tuna, california, philadelphia (smoked salmon, cream cheese, cucumber, scallions), and grilled portobello maki rolls served with soy sauce and our special wasabi and pickled ginger.

**SUMMER ROLL DISPLAY N Min 4 dz. 15.60/dz**  
Vietnamese summer rolls wrapped in fresh rice paper with the following fillings: vegetable; vegetable and shrimp; chinese chicken, and accompanied by chunky peanut sauce and nuoc cham sauce.

**CHICKEN YAKITORI SKEWERS GF Min 1 dz. 41.80/dz**  
With shiitake mushrooms, scallions and asparagus tips.

**BEEF TENDERLOIN YAKITORI SKEWERS GF Min 1 dz. 65.40/dz**  
With shiitake mushroom, scallion and asparagus tips.

**SWEET & SOUR MEATBALLS 35.60/pan**  
Includes toothpicks. **50 pieces per pan.**

**PETITE PUPS EN CROUTE (PIGS IN A BLANKET) Min 2 dz. 16.20/dz**  
Served with yellow mustard.

**ARTICHOKE PARMESAN PUFFS Min 2 dz. 16.50/dz**

**SERBANDO'S NUT MIX V | N | GF Min 1 lb. 14.00/Half Pound**  
Lime and garlic roasted mixed nuts and homemade lime tortilla chips.

Please contact Event Coordinator Nicole Marotta at 847-213-5017 or nmarotta@cateringbymichaels.com to place your order or design a customized menu.

**BRUSCHETTA DISPLAY Min 15 in multiples of 5. 2.80/pp**  
Grilled roasted-garlic tuscan crostini. With your choice of three toppings. **Requires assembly.**

**Ripe Roma Tomato, Mozzarella, Fresh Basil & Infused Olive Oil V**

**Greek Eggplant Salad with Eggplant, Red Onion, Cucumber, Red & Green Bell Pepper V**

**Israeli Salad with Tomato, Red Onion, Cucumber, Red & Green Bell Pepper V**

**Tropical Fruit Relish with Mango, Papaya, Pineapple, Tomato & Red Onion V**

**SALATA CAPRESE SKEWERS V | GF Min 2 dz. 26.25/dz**  
Cherry tomato, fresh basil and fresh mozzarella ovalini, napped with fresh herbs and balsamic reduction

**SUMMER CHEESE & CHARCUTERIE DISPLAY N 169.20/ea**  
Thinly sliced prosciutto, Genoa salami, and salumi Toscano, Stilton blue cheese, smoked gouda, and Saint-Andre triple cream, displayed with sugared Marcona almonds, shallot-pancetta jam, fig mostarda, fresh honeycomb, cinnamon raisin crisps, and sliced ficelle baguette. **2 lb serves 10-30.**

### SNACKS

**INDIVIDUAL SNACKS 1.25/ea**  
Assorted Kettle Chips  
SunChips®  
Pretzel Bags  
Chex™ Mix  
Assorted Granola Bars  
Beef stick (individually wrapped)  
Whole Fruit (Banana, Apple or Orange)

**KIND BARS, CLIFF BARS OR LUNA BARS 3.00/ea**

**MEAT STICK (MAPLE PEPPER FLAVOR) 3.75/ea**





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### ENTRÉES

<b>MINIATURE CHIPOTLE CHICKEN SANDWICH</b> <i>Min 2 dz.</i> Grilled chipotle chicken, sweet roasted poblano peppers, pepperjack cheese, romaine lettuce, and chipotle mayonnaise on a miniature salted ciabatta square.	<b>64.80/dz</b>	<b>BONE-IN BBQ MARINATED CHICKEN</b> <i>Min 2 dz.</i> <b>50% breasts.</b>	<b>40.00/dz</b>
<b>MINIATURE GRILLED ASPARAGUS SANDWICH</b> <b>V</b> <i>Min 2 dz.</i> Grilled asparagus, sun-dried tomato goat cheese and lettuce on a miniature salted ciabatta square.	<b>69.30/dz</b>	<b>ORANGE HERB GRILLED SALMON</b> <b>GF</b> Grilled salmon filets with a fresh herb and orange topping. <b>6-5 oz filets serves 6.</b>	<b>87.45/pan</b>
<b>MINIATURE SIRLOIN &amp; SLAW SANDWICH</b> <i>Min 2 dz.</i> Marinated sirloin, wasabi mayonnaise, sesame slaw and red cabbage on a miniature pretzel round.	<b>74.30/dz</b>	<b>BAKED PENNE</b> <b>V</b> In marinara sauce, topped with mozzarella cheese. <b>4 lb serves 12-16.</b>	<b>45.60/pan</b>
<b>MINIATURE PIRI-PIRI TURKEY SANDWICH</b> <i>Min 2 dz.</i> Smoked turkey breast, piri-piri sauce, avocado, sunflower seed aillae, tomato, mixed greens and garlic aioli on a freshly baked herbed ciabatta roll.	<b>64.80/dz</b>	<b>RIGATONI WITH SHORT RIB RAGU</b> <b>5 lb serves 8-10.</b>	<b>83.95/pan</b>
<b>FRIED CHICKEN EXTRAORDINARY MINIATURE SANDWICH</b> <i>Min 2 dz.</i> With honey mustard sauce, lettuce, jalapeño coleslaw and homemade pickles on pretzel flatbread.	<b>64.80/dz</b>		
<b>MINI BBQ SLIDERS</b> <i>Min 8.</i> <b>ACCOMPANIED BY PRETZEL ROLLS. 4oz per person.</b> Pulled Tchapatu Pork <b>6.60/pp</b> Shredded Tchapatu Chicken <b>6.60/pp</b> Shredded Jackfruit <b>V</b> <b>6.60/pp</b> Pulled Tchapatu Brisket <b>11.80/pp</b>			
<b>HONEY STUNG FRIED CHICKEN</b> <i>Min 2 dz.</i> Accompanied by Mike's Hot Honey	<b>72.00/dz</b>		
<b>MINIATURE TINGA DE POLLO TACO BAR</b> <i>Min 25.</i> Shredded chicken slow cooked in tomato and onions, queso fresco, tomato, lettuce, crema, chipotle salsa, guacamole, miniature flour tortillas, blue and yellow corn tortilla chips.	<b>7.45/pp</b>		
<b>MINIATURE CARNE ASADA TACO BAR</b> <i>Min 25.</i> Marinated skirt steak, chihuahua cheese, tomato, lettuce, crema, chili de arbol salsa, guacamole, miniature flour tortillas, blue and yellow corn tortilla chips.	<b>11.20/pp</b>		
<b>ITALIAN SAUSAGE</b> <i>Min 12.</i> Accompanied by sweet peppers, mozzarella cheese and giardiniera peppers served with freshly baked italian rolls. <b>6 oz per person.</b>	<b>15.00/pp</b>		
<b>ITALIAN BEEF</b> <i>Min 12.</i> Accompanied by sweet peppers, mozzarella cheese and giardiniera peppers served with freshly baked italian rolls. <b>6 oz per person.</b>	<b>18.00/pp</b>		





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### SIDE DISHES

**CAESAR SALAD GF** **36.20/pan**

Romaine lettuce, quartered eggs, grated parmesan and parmesan frico chips, tossed in our famous homemade caesar dressing. **3 lb serves 8-12.**

**CHIPOTLE CHICKEN COBB SALAD GF** **74.30/pan**

Mixed California greens, chipotle marinated grilled chicken breast, crumbled bacon, strawberries, sweet corn kernels, and diced avocado tossed in our pomegranate acai vinaigrette. **3 lb serves 8-12.**

**SUMMER CHOPPED SALAD V | N | GF** **48.70/pan**

Mixed california greens, diced grilled asparagus, snap peas, cucumber, avocado, roasted red peppers, roasted corn, crumbled blue cheese and chopped candied walnuts, tossed in our homemade apple cider vinaigrette. **3 lb serves 8-12.**

**WATERMELON & FETA SALAD V | N | GF** *Min 3 lb.* **17.45/lb**

Served on a bed of arugula, garnished with sliced almonds and fresh mint.

**FRESH MOZZARELLA & CHERRY TOMATO SALAD V | GF** *Min 3 lb.* **25.45/lb**

Fresh mozzarella bocconcini, red and yellow cherry tomatoes tossed with basil garlic oil and a splash of aged balsamico.

**TUSCAN POTATO SALAD V | GF** *Min 3 lb.* **8.60/lb**

Steamed redskin potatoes, spanish onion and roasted red pepper with dijon mayonnaise dressing.

**VEGETABLE COLESLAW V** *Min 3 lb.* **8.70/lb**

Red and green bell pepper, yellow squash, carrot and zucchini in our sweet 'n sour poppy seed vinaigrette.

**BOWTIE PASTA SALAD V** *Min 3 lb.* **8.75/lb**

With sliced Roma tomato, fresh basil and mozzarella in our garlic infused olive oil.

**SUCCOTASH PASTA SALAD** *Min 3 lb.* **10.00/lb**

Edamame, corn, cherry tomato, bacon, red onion, red bell pepper, garlic, jalapeño and orecchiette pasta (petite shells), tossed with red wine vinegar and fresh herbs.

**GRECIAN QUINOA SALAD V | GF** *Min 3 lb.* **13.00/lb**

Quinoa, kalamata olives, spinach, cherry tomatoes, red onion and feta cheese tossed in horiatiko dressing.

**ELOTE CORN SALAD V | GF** *Min 3 lb.* **10.00/lb**

Grilled corn with crumbled feta cheese, Mexican crema, jalapeño pepper, cayenne pepper and cilantro.



**3" GRILLED CORN COBETTES V | GF** *Min 1 dz.* **16.00/dz**  
Served with Michaels special butter sauce.

**ASPARAGUS V | GF** *Min 3 lb.* **17.50/lb**  
Served with meyer lemon aioli.

**GRILLED VEGETABLE MEDLEY V | GF** *Min 3 lb.* **13.85/lb**  
With asparagus, mushroom, yellow squash and red pepper.

**MICHAELS HOMEMADE BAKED BEANS GF** *Min 3 lb.* **8.60/lb**

**WHITE CHEDDAR MACARONI & CHEESE V** **53.15/pan**  
Cavatappi noodles tossed with white cheddar cheese sauce, topped with panko bread crumbs and parmesan cheese and baked until golden brown. **5 lb serves 8-10.**

**OVEN ROASTED FINGERLING POTATOES V | GF** *Min 3 lb.* **17.45/lb**

**REDSKIN ROASTED GARLIC MASHED POTATOES V | GF** *Min 3 lb.* **7.50/lb**

**FULL SIZE CORNBREAD MUFFINS V** *Min 1 dz.* **26.25/dz**



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## COCKTAIL PARTY PACKAGES

### GOOD TIMES

(20 person minimum)

Price Per Person

20

25-45

50+

20.70/pp

19.60/pp

18.60/pp

#### 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 and basil oil and balsamico.

#### CHOOSE A DISPLAY

##### Spiraling Chicken Display

Chicken pinwheels stuffed with spinach, red onion, ricotta, sautéed leeks and dill havarti, accompanied by miniature brioche and Dijon mustard mayonnaise.

or

##### Wrap-i-tizer Assortment

Sirloin-a-lot, turkey club and vegetarian.

#### ASSORTED SUMMER ROLLS **N**

Vietnamese summer rolls wrapped in fresh rice paper with the following fillings: vegetable, vegetable and shrimp and Chinese chicken accompanied by chunky peanut sauce and nuoc cham sauce.

#### HOT ARTICHOKE SPINACH DIP **V**

Accompanied by herbed, toasted pita triangles.

#### CHEESE & PEPPERONI PIZZA MUFFINS

#### FRESH ROOT VEGETABLE CHIPS **V | GF**

Sweet potato, beet and yuca chips, accompanied by pineapple salsa.

### HOT DOGS 'N' HAMBURGERS

(20 person minimum)

Price Per Person

20

25-45

50+

10.35/pp

9.95/pp

9.45/pp

#### MINI BURGER BAR (REQUIRES ASSEMBLY)

- Our "sliders" on "mini" sesame seed bun.
- Condiments ~ ketchup, mustard, shaved onion and sliced tomato. **V | GF**
- Petit pups en crouete (pigs in a blanket).
- Homemade Idaho potato chips, served with French onion dip. **V | GF**

### 360° GLOBAL

(20 person minimum)

Price Per Person

20

25-45

50+

18.40/pp

17.45/pp

16.55/pp

#### CHICKEN POTSTICKERS

With garlic soy dipping sauce.

#### SWEET & SOUR MEATBALLS

With toothpicks.

#### CUBED CHEESE DISPLAY **V | GF**

A selection of domestic dill havarti, cheddar, smoked Gouda and baby Swiss with dried fruit and frill toothpicks.

#### MEDITERRANEAN ANTIPASTO BASKET **N**

Roast garlic hummus, babaghanouj, Moroccan eggplant salad, marinated olives, carrot and celery sticks, English cucumber, Roma tomato wedges and herbed toasted pita chips.

#### HONEY SRIRACHA CHICKEN WINGS **GF**

#### CALIFORNIA MAKI ROLLS

Served with lite soy, wasabi and pickled ginger.





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## A LA CARTE

### DESSERT

- STRAWBERRY SHORTCAKE PUSH-POPS** **V** *Min 1 dz.*   **49.95/dz**  
Layers of yellow cake, fresh strawberries and whipped cream.
- DREAMSICLE CHURRITOS** **V** *Min 2 dz.*   **15.90/dz**  
Filled with orange scented cream cheese frosting and rolled in cinnamon sugar.
- S'MORES COOKIES WITH SEA SALT** *Min 2 dz.*   **18.75/dz**
- MEXICAN CHOCOLATE CHIP COOKIES** **V** *Min 2 dz.*   **16.50/dz**
- SMALL COOKIE & BROWNIE ASSORTMENT** **N**   **43.70/ea**  
Our pastry chef's choice. **Serves 10-14.**
- CHEF'S CHOICE OF ASSORTED GLUTEN FREE DESSERT BARS** **N** | **GF** *Min 2 pc.*   **4.80/pc**
- GOURMET RICE KRISPY TREAT ASSORTMENT** *Min 2 dz.*   **29.25/dz**  
Oreo® and Mint flavors.
- PETITE KEY LIME TARTLETS** **V** *Min 2 dz.*   **18.75/dz**
- MINIATURE APPLE PIES** **V** *Min 2 dz.*   **18.75/dz**
- SUMMER FRENCH MACARON ASSORTMENT** **V** | **N** | **GF** *Min 2 dz.*   **24.00/dz**
- PASTEL DIPPED STRAWBERRY ASSORTMENT** **V** *Min 2 dz.*   **33.60/dz**  
Matcha white chocolate dipped strawberry garnished with sesame seeds, banana white chocolate dipped strawberry garnished with freeze dried strawberries, and strawberry white chocolate dipped strawberry garnished with crushed strawberry pearls.
- BERRY BAR** **V** | **GF** *Min 10.*   **10.50/pc**  
Blackberries, strawberries, blueberries, and raspberries served with creme anglaise, brown sugar, and whipped cream.
- PETITE GOURMET FRUIT KEBOBS** **V** | **GF** *Min 1 dz.*   **30.00/dz**  
Skewer of cantaloupe, honeydew and watermelon, garnished with a blueberry.
- HOMEMADE TWINKIES** **V** *Min 2 dz.*   **22.50/dz**
- HOMEMADE HO HOS** **V** *Min 2 dz.*   **31.75/dz**
- MINIATURE VEGAN OATMEAL CREME PIES** **VGN** *Min 2 dz.*   **34.80/dz**
- SMALL FRESH SLICED FRUIT** **VGN** | **GF**   **56.00/ea**  
**4 lb serves 8-12.**
- MEDIUM FRESH SLICED FRUIT** **VGN** | **GF**   **80.20/ea**  
**6 lb serves 15-19.**





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## NON-ALCOHOLIC BEVERAGES

### COLD

<b>12 OZ CANS</b> Coke®, Diet Coke®, Sprite®, Sprite Zero®, Fresca®, Orange Fanta®, root beer or iced tea.	<b>1.25/ea</b>	<b>BULK FRESHLY SQUEEZED ORANGE JUICE</b>	<b>23.00/gal</b>
<b>16.9 OZ WATER BOTTLES</b>	<b>1.55/ea</b>	<b>BULK PINK LEMONADE</b>	<b>15.00/gal</b>
<b>10 OZ WATER BOTTLES</b>	<b>1.55/ea</b>	<b>BREWED ICED TEA</b> With sugar, sweet 'n low, lemon wedges and stirrers.	<b>15.50/gal</b>
<b>10 OZ JUICE BOTTLES</b> Tropicana®, grapefruit and apple juice, Veryfine® cranberry juice.	<b>2.30/ea</b>	<b>22 LB BAG OF ICE</b> Enclosed in a lined box.	<b>7.00/bag</b>
<b>SEATTLE'S BEST REGULAR ICED COFFEE</b> Includes cream, sugar, raw sugar, Sweet 'N Low, & Splenda.	<b>22.50/gal</b>		
<b>SEATTLE'S BEST DECAFFEINATED ICED COFFEE</b> Includes cream, sugar, raw sugar, Sweet 'N Low, & Splenda.	<b>22.50/gal</b>		
<b>20 OZ GATORADE BOTTLES</b> Fruit punch, lemon-lime, or orange	<b>2.55/ea</b>		
<b>BULK FRESHLY SQUEEZED LEMONADE</b> Traditional Blackberry Pineapple Mint	<b>24.00/gal</b>		

### HOT

<b>COFFEE</b> Seattle's Best® regular coffee or decaffeinated coffee, cream, sugar, sweet 'n low.	<b>19.00/gal</b>
<b>TEA</b> Hot water, decaffeinated and regular herbal tea bags, sugar, sweet 'n low and lemon wedges.	<b>14.50/gal</b>

### SUMMER FAVORITES

<b>ARNOLD PALMER</b> Freshly squeezed lemonade and brewed iced tea.	<b>22.60/gal</b>
<b>LIME CILANTRO AGUA FRESCA</b> With fresh lime slices and cilantro.	<b>18.30/gal</b>
<b>STRAWBERRY MINT AGUA FRESCA</b> With fresh strawberries and mint leaves.	<b>22.60/gal</b>
<b>1L SANGRIA BOTTLE</b> Choice of red or white, accompanied by fresh cut fruit.	<b>35.70/btl</b>





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## FULL BAR

	1 hour	2 hours	3 hours	4 hours
<b>PREMIUM</b>	<b>\$21.00</b>	<b>\$25.00</b>	<b>\$29.00</b>	<b>\$31.00</b>
<b>DELUXE</b>	<b>\$18.00</b>	<b>\$21.00</b>	<b>\$23.00</b>	<b>\$26.00</b>
<b>HOUSE</b>	<b>\$15.00</b>	<b>\$18.00</b>	<b>\$20.00</b>	<b>\$23.00</b>

Bartenders are additional based on the number of guests.

## BEER, WINE & SODA BAR

	1 hour	2 hours	3 hours	4 hours
<b>CRAFT</b>	<b>\$12.50</b>	<b>\$14.00</b>	<b>\$18.00</b>	<b>\$19.50</b>
<b>PREMIUM</b>	<b>\$11.00</b>	<b>\$12.75</b>	<b>\$13.50</b>	<b>\$17.00</b>
<b>DOMESTIC</b>	<b>\$9.75</b>	<b>\$11.50</b>	<b>\$13.00</b>	<b>\$14.50</b>

Bartenders are additional based on the number of guests.







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# STAFFING GUIDELINES & COSTS

### LABOR

All Catering by Michaels staff undergoes extensive training and testing before working events. We also schedule quarterly meetings prior to each season to update, train, and evaluate both returning and new staff with a significant emphasis placed on attentive and courteous service, personal appearance, and comprehensive cross training.

We realize that the best food in the world doesn't mean anything if your guests can't be served properly. That's why we surpass industry standards by offering a greater staff to guest ratio, ensuring that your guests get the extra attention they deserve.

### ATTIRE

All event staff will be appropriately dressed in an outdoor uniform that includes black pants, black polo shirt, and black hat. Other uniform options are available should you desire either a more or less formal atmosphere.

### COSTS

All CBM Staff - Servers, Function Directors and Bartenders are \$40 per hour with a 4-hour minimum.

Trucking/Delivery Charge - \$75 for events under 100 guests and \$170 for events with 100+ guests.

Catering by Michaels has made every effort to ensure that the allergen information provided is accurate. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchens and our reliance on our suppliers, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility.

