



BREAKFAST

DELIVERY



BREAKFAST

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

ON THE GO PACKAGES

The following selections are presented in your choice of wicker baskets, black plastic trays, foil pans and/or pyrex dishes. They are designed to be served buffet-style and are decorated with fresh flowers and/or greenery (when appropriate). The per-person price does not include the cost of service personnel, equipment, disposables, delivery and sales tax.

CONTINENTAL BREAKFAST

CHOOSE ONE

Freshly Baked Savory Breakfast Breads V
Fresh miniature bagels and bialys with plain and chive cream cheese packets.

Or

Petite Butter Croissants V
With whipped butter, margarine and preserves.

TOP O' THE MORNING SWEETS DU JOUR V | N

SLICED FRUIT DISPLAY V | GF

BOTTLED JUICES & WATER V | GF

Price Per Person

10-14
15-24
25-49
50+

8.75/pp
8.30/pp
7.90/pp
7.45/pp

HURRY UP AND EAT

Min 15.

MICHAELS BREAKFAST SANDWICH
Poached egg, canadian bacon and american cheese on a toasted english muffin.

HASH BROWN CAKE V

4 OZ ORANGE JUICE CUP V | GF

TOP O' THE MORNING SWEETS DU JOUR V | N

Price Per Person

15-24
25-49
50+

7.15/pp
6.80/pp
6.40/pp

TOAST TO THE FRENCH

CHOOSE ONE

Thick Sliced French Toast V
With powdered sugar, maple syrup, whipped butter and margarine.

Or

Thick Sliced Brioche French Toast V
With powdered sugar, maple syrup, whipped butter and margarine.

CHOOSE ONE

Thick Sliced Bacon GF

Or

Gourmet Sausage

SLICED FRUIT DISPLAY V | GF

BOTTLED JUICES & WATER V | GF

Price Per Person

10-14
15-24
25-49
50+

13.70/pp
13.00/pp
12.35/pp
11.65/pp





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ON THE GO PACKAGES

SOUTHWESTERN SUNRISE

CHOOSE ONE

South of the Border Frittata **GF**

Baked omelet (frittata) with chorizo sausage, red and green pepper and jalapeño jack cheese, accompanied by diced red onion, guacamole, homemade salsa and corn tortillas.

Substitute Egg Whites or No-Cholesterol Eggs **+90/pp**

Or

Breakfast Burritos **V**

Scrambled eggs, tomato, green pepper, red onion, monterey jack cheese and a touch of cilantro, wrapped in a 6" flour tortilla and served with our homemade salsa picanté.

Substitute Egg Whites or No-Cholesterol Eggs **+90/pp**

Or

Santa Fe Scramble **V**

Scrambled eggs, red and green pepper, onion, mushroom, and tomato sprinkled with chihuahua cheese and cilantro, accompanied by chunky salsa and warm flour tortillas.

Substitute Egg Whites or No-Cholesterol Eggs **+90/pp**

CHOOSE ONE

Hash Browned Potatoes **V | GF**

Or

Santa Fe Potatoes **GF**

Hash browns with chilies, red peppers and green onions.

SLICED FRUIT DISPLAY **V | GF**

BOTTLED JUICES & WATER **V | GF**

Price Per Person

10-14

15-24

25-49

50+

10.50/pp

10.00/pp

9.45/pp

8.95/pp

FRESH FROM THE MEDITERRANEAN

CHOOSE ONE

Cheese Boreka **V**

A cheese-filled mediterranean puff pastry turnover.

Or

Potato Boreka **V**

A potato-filled mediterranean puff pastry turnover.

PRESENTATION OF SLICED CHEESES **V | GF**

Includes brie, dill havarti, smoked gouda and cottage cheese.

HARD BOILED EGGS **V | GF**

MEDITERRANEAN SALAD **V | GF**

Diced red and green bell pepper, cucumber, radish, tomato, red onion, parsley, lemon juice and olive oil, garnished with kalamata olives.

CRUSTY BAGUETTE ROLLS **V**

With whipped butter, margarine and preserves.

SLICED FRUIT DISPLAY **V | GF**

BOTTLED JUICES & WATER **V | GF**

Price Per Person

10-14

15-24

25-49

50+

15.55/pp

14.75/pp

14.00/pp

13.20/pp

LIGHT 'N LIVELY

ASSORTMENT OF FLAVORED YOGURT **V | GF**

GRANOLA, RAISINS AND DRIED APRICOTS **V | N**

SLICED FRUIT DISPLAY **V | GF**

BOTTLED JUICES & WATER **V | GF**

Price Per Person

10-14

15-24

25-49

50+

10.60/pp

10.05/pp

9.55/pp

9.00/pp



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ON THE GO PACKAGES

EUROPEAN DELIGHT

48 hour notice please.

INDIVIDUAL QUICHE 3" One type per 10 guests.

Broccoli & Cheddar V

Tomato, Red Onion & Basil V

Chicken Apple Sausage, Asparagus Tips, Caramelized Red Onion & Smoked Mozzarella +1.00/pp

Lorraine with Apple Wood Smoked Bacon & Onion +1.00/pp

FRESH SLICED FRUIT V | GF

Honeydew, cantaloupe, oranges and strawberries, served with raspberry yogurt dipping sauce.

PETITE BUTTER CROISSANTS V

With whipped butter, margarine and preserves.

TOP O' THE MORNING MINIATURE

SWEETS DU JOUR V | N

BOTTLED JUICES & WATER V | GF

Price Per Person

10-14	11.50/pp
15-24	10.95/pp
25-49	10.40/pp
50+	9.85/pp

MAGIC MEDITERRANEAN

SHAKSHUKA Must be delivered hot. GF

Fresh whole eggs, poached and served atop a picanté tomato sauce.

VILLAGE SALAD V | GF

Tomato, cucumber, red and green pepper, kalamata olives and feta cheese in our horiatiko vinaigrette.

FRESH WARM PITA BREAD HALVES V

MINIATURE FRESH FRUIT KEBOBS V | GF

BOTTLED JUICES & WATER V | GF

Price Per Person

10-14	11.80/pp
15-24	11.20/pp
25-49	10.65/pp
50+	10.10/pp

*FRESH START

ASSORTED HOMEMADE GRANOLA BARS V | N

ASSORTED FLAVORED GREEK YOGURT V

MINIATURE OAT BRAN & BLUEBERRY MUFFINS V

SLICED FRUIT DISPLAY V | GF

BOTTLED JUICES & WATER V | GF

Price Per Person

10-14	11.35/pp
15-24	10.80/pp
25-49	10.20/pp
50+	9.65/pp

CHICAGO SPECIAL

FLUFFY SCRAMBLED EGGS V | GF

CHOOSE ONE

Thick Sliced Bacon GF

Or

Gourmet Sausage

HOMEMADE HASH BROWNED POTATOES V | GF

FRESHLY BAKED PETITE BUTTER CROISSANTS V

With whipped butter, margarine and preserves.

TOP O' THE MORNING MINIATURE

SWEETS DU JOUR V | N

BOTTLED JUICES & WATER V | GF

Price Per Person

10-14	16.50/pp
15-24	15.70/pp
25-49	14.85/pp
50+	14.05/pp





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CREATE YOUR OWN BREAKFAST OR BRUNCH

Mix and match entrées, side dishes and sweet endings from this section of the menu or any other section to create your own breakfast or brunch.

ENTRÉE BUFFETS

THE BEST SMOKED FISH BUFFET ON THE NORTH SHORE

New York's finest nova lox.
Smoked whitefish.
Peppered sable.
Whipped plain and chive cream cheese.
Sliced muenster, cheddar and swiss cheese.
Sliced tomato, shaved bermuda onion, cucumber and black olives.
Freshly baked assortment of "New York" bagels and bialys.

Price Per Person

10-14	19.00/pp
15-24	18.50/pp
25-49	18.10/pp
50+	17.85/pp

OPTIONAL:

Above Package without

Peppered sable and smoked whitefish.	-2.80/pp
Peppered sable.	-1.70/pp
Smoked whitefish.	-1.10/pp

Additional

Nova smoked salmon (rolled).	35.25/lb
Smoked whitefish.	21.50/lb
Peppered sable.	42.95/lb
Whipped plain cream cheese.	8.95/lb
Whipped chive cream cheese.	9.50/lb
Whipped smoked salmon cream cheese.	24.25/lb
Full-size bagels or bialys.	10.50/dz

"BABY" LOX BUFFET *Min 12.*

Nova lox.
Whipped plain and chive cream cheese.
Sliced plum tomato, cucumber, onion and olives.
Miniature freshly baked "New York" bagels.

This is not an entrée portion. It should be ordered as one of 2 entrées, a side dish or an appetizer.

Price Per Person

12-14	9.50/pp
15-24	9.05/pp
25-49	8.55/pp
50+	8.25/pp





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CREATE YOUR OWN BREAKFAST OR BRUNCH

ENTRÉES

All items prepared "pp" can be prepared for a minimum of 10.

BREAKFAST BURRITOS v

Scrambled eggs, tomato, green pepper, onion, monterey jack cheese and a touch of cilantro, wrapped in a flour tortilla and served with salsa picanté.

Egg white substitutions available upon request.

Large 10" Tortilla

4.95/pp

Medium 6" Tortilla

2.10/pp

BREAKFAST BREAD PUDDING

Delightful 9" round bread pudding with ham or salami, cheddar and eggs. **Serves 10-14.**

39.95

BREAKFAST TURNOVERS

Puff pastry turnovers with your choice of fillings.

Bacon, Scrambled Egg & Gruyere Swiss

3.25/pp

Ham & Baby Swiss

Smoked Turkey & Cheddar

CHEF-ATTENDED OMELET OR

SCRAMBLED EGG STATION Min 25. GF

Includes eggs, egg whites, swiss and cheddar cheeses, broccoli, tomato, asparagus, potato, ham or salami, mushrooms, sautéed onion, red peppers and homemade salsa.

Omelet station requires staff and rental equipment at additional cost.

5.75/pp

CREPES Min 1 dz per type.

Chicken and Mushroom

Wrapped in a plain crepe, topped with wild mushroom supreme sauce.

3.25

Spinach Soufflé

Wrapped in a sun dried tomato crepe, topped with our supreme sauce.

Southwestern v

With roasted corn, black bean, jícama, red onion, black olive and jalapeño jack cheese, wrapped in a cilantro crepe, topped with our red pepper vinaigrette.

Vegetable Herb v

With red onion, carrot, celery, yellow squash, zucchini and shiitake mushroom in an herbed crepe, topped with our red pepper vinaigrette.

FRENCH TOAST

Apple Cinnamon French Toast v

49.95

Sourdough french toast, topped with sliced granny smith apples and cinnamon, accompanied by maple syrup. **Serves 10-15.**

Blueberry Muffin French Toast v

3.95/pp

Blueberry muffin bread, topped with powdered sugar and accompanied by blueberry syrup.

2 slices per person.

Blueberry Pecan French Toast v | N

49.95

Challah bread, blueberries and pecans, accompanied by blueberry syrup. **Serves 10-15.**

*French Toast Kebobs v

34.20/dz

Glazed with caramel Grand Marnier sauce and skewered with fresh grilled pineapple and strawberry.

Stuffed French Toast v

3.95/pp

Sliced challah bread stuffed with cream cheese and raspberry preserves, served with maple syrup.

2 halves per person.

Traditional French Toast v

3.50/pp

Thick sliced challah french toast, dusted with powdered sugar and served with whipped butter and maple syrup.

Prepared with Cinnamon Raisin Brioche

4.25/pp

2 halves per person.

FRITTATAS

35.25

Baked omelet accompanied by homemade salsa.

Serves 10-14.

Substitute no-cholesterol eggs.

+17.00

Eggplant, Red Onion, Tomato & Asiago v | GF

Fresh Tomato, Basil & Smoked Mozzarella v | GF

Grilled Vegetable & Baby Swiss v | GF

Potato, Green Pepper & Onion v | GF

Zucchini, Tomato & Cheddar v | GF

South of the Border GF

39.95

Chorizo sausage, red and green pepper and jalapeño-jack cheese, accompanied by diced red onion, tomato, guacamole, homemade salsa picanté and corn tortillas.

Spinach, Mushroom & Gruyere Swiss v | GF

39.95



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ENTRÉES

HASHES

Chicken Hash **GF**

2.45/pp
Roasted chicken, potatoes, red and yellow bell peppers, mushroom and onion sautéed with basil chiffonade, topped with chopped parsley and smoked mozzarella cheese.

Corned Beef Hash **GF**

3.95/pp
A delightful combination of kosher-style corned beef, red potato, onion and green pepper.

Duck Hash

7.95/pp
Prepared with boneless breast of duck, red potato, yellow and red peppers and red onion.

Salmon Hash **GF**

4.25/pp
Fresh Atlantic salmon with new potatoes, artichoke hearts, red onion, yellow and red bell pepper.

INDIVIDUAL POACHED SALMON FILETS **GF**

Min 1 dz, unless ordered to accompany a whole poached salmon.

2 oz

4.50

3 oz

6.50

MICHAELS BREAKFAST SANDWICH

2.95/pp
Poached egg, canadian bacon and american cheese and a toasted english muffin.

OLD FASHIONED BUTTERMILK PANCAKES **v**

2.95/pp
With whipped butter, margarine and maple syrup.
Can be prepared with chocolate chips.
2 per person.

ACCOMPANIMENTS

ASSORTED BOXES OF COLD CEREAL **v**

2.65/pp
With ½ pints of regular or skim milk.

BAGELS **v**

Freshly baked bagel display with plain and chive whipped cream cheese.

Miniature

1.75/pp

Full Size

2.25/pp

BLINTZ SOUFFLÉ **v**

57.80
Prepared with cheese blintzes, served with your choice of blueberry or strawberry sauce.

Serves 8-12.

*PANCAKE BREAD PUDDING **v**

40.95

Drizzled with melted cinnamon sugar butter and crème anglaise. **4.5lb pan serves 12-18.**

QUICHE *48 hours notice please.*

23.50

Serves 10-14.

Broccoli & Cheddar **v**

Eggplant, Pepper & Onion **v**

Tomato & Dijon Mustard **v**

Tomato, Red Onion & Fresh Basil **v**

Chicken Apple Sausage, Asparagus Tips, Caramelized Red Onion & Smoked Mozzarella

39.95

Quiche Lorraine with Apple Wood Smoked Bacon & Onion

39.95

SAUSAGE, EGG & CHEDDAR

39.95

CHEESE STRATA

Layers of sausage, bread, egg and cheddar cheese baked in a pan. **Serves 10-14.**

WHOLE POACHED ATLANTIC SALMON **GF**

295.00

Beautifully garnished and served with cucumber dill sauce. **7-11 lb serves 20-25.**

WHOLE SMOKED WHITEFISH **GF**

61.75

Skinned and appropriately garnished. **3 lb serves 10-14.**

FRESHLY BAKED BUTTER CROISSANTS **v**

With whipped butter, margarine and preserves packets.

Miniature

23.95/dz

Full Size

29.95/dz

FILLED CROISSANTS **v | N**

Chocolate, strawberry/cheese, almond/cheese or blueberry/cheese.

Miniature

15.95/dz

Full Size

25.25/dz



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ACCOMPANIMENTS

SCONES *Min 1 dz per type.* V | N

Cinnamon, sun-dried cherry, butterscotch, lemon-cherry, cinnamon-raisin, glazed oatmeal-raisin, chocolate chip toffee or cranberry.

Miniature

11.80/dz

Full Size

21.95/dz

ASSORTED DONUTS V

14.95/dz

MUFFINS *Min 1 dz per type.* V | N

Blueberry, banana nut, cinnamon, double chocolate chip, apple cinnamon, english toffee, carrot/nut/apple, sun dried cherry, sour cream streusel, pumpkin cream cheese or lemon poppyseed.

Miniature

8.40/dz

Full-Size

13.95/dz

DANISH V | N

Miniature
Apple, cheese, chocolate, blueberry, almond, maple pecan or raspberry.

15.60/dz

Full Size

25.25/dz

Chocolate or fruit.

TEA BREADS V | N

Banana, Pumpkin, Zucchini or Zucchini-Pineapple-Nut

13.25

Glazed Chocolate-Pumpkin, Date-Nut or Chocolate-Banana

9.25

By the loaf, approx 15 slices.

BREAKFAST PASTRIES

"BUY THE DOZEN" V | N

Plain or chocolate chip honey slices.

12.00/dz

Apple, blueberry or cardamom crumb cake bars.

12.00/dz

Petite cinnamon rolls or pecan rolls.

15.00/dz

CHEESE BLINTZES V

2.95/pp

With your choice of strawberry or blueberry sauce, and sour cream. **1 per person.**

CITRUS SALAD V | GF

2.85/pp

Sweet ruby red grapefruit and navel oranges, garnished with fresh strawberries.

DEVILED EGGS *Min 2 dz.* V | GF

12.00/dz

GRILLED & CHILLED MARINATED

VEGETABLE DISPLAY V | N | GF

With asparagus, red and green pepper, carrot, jicama, yellow squash, zucchini, cauliflower, mushroom and eggplant, accompanied by roasted red pepper sauce.

Small

49.95

3 lb serves 10-19 as an appetizer. or 7-11 as a side dish.

Medium

73.95

5 lb serves 20-34 as an appetizer. or 12-19 as a side dish.

Large

99.95

7 lb serves 35-44 as an appetizer. or 20-25 as a side dish.

Extra Large

119.95

9 lb serves 45-60 as an appetizer. or 26-32 as a side dish.

HOMEMADE HASH BROWNED POTATOES V | GF

1.50/pp

HARD-BOILED & PEELED EGGS *Min 1 dz.* V | GF

12.00/dz

MINIATURE BAGELS WITH

48.00/dz

SMOKED SALMON ROSETTE *Min 1 dz per type.*

Our "not-so-mini" New York plain bagels piped with your choice of plain, dill or chive cream cheese, topped with a smoked salmon rosette and appropriate fresh herb garnish.

MINIATURE PITA SANDWICHES *Min 1 dz per type.*

25.00/dz

Mandarin Chicken Salad

Herbed Chicken Salad

Curried Chicken Salad N

Egg Salad V

18.50/dz

Creamy Tuna Salad

30.00/dz

Southwestern Tuna Salad

30.00/dz

NANCY'S NOODLE KUGEL V

31.50

May be prepared with or without raisins.

Serves 12-15.

APPLE-RAISIN KUGEL V

31.50

O'BRIEN POTATOES V | GF

1.75/pp

Homemade hash browned potatoes with green pepper and spanish onion.



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ACCOMPANIMENTS

SMOKED SALMON TERRINE

112.95

Layers of diced smoked salmon, tomato, cucumber, red onion and cream cheese with lemon, capers and fresh dill, accompanied by miniature bagel halves. **4.5 lb serves 30-40.**

POTATO PANCAKES *Min 2 pans.* V

With sour cream and homemade apple sauce.

Regular

22.85/pan

Zucchini

29.50/pan

Medium-15 per pan 2.5" in diameter.

Large-10 per pan 4" in diameter.

2 per person.

TOP O' THE MORNING "MINIATURE"

2.95/pp

SWEETS DU JOUR DISPLAY V | N

Assortment of today's freshly baked morning pastries that may include: cinnamon rolls, danish, pecan rolls, coffee cakes, tea breads, filled croissants, crumb cakes, muffins and honey slices. **2.5 pieces per person.**

TOP O' THE MORNING "FULL-SIZE"

2.95/pp

SWEETS DU JOUR DISPLAY V | N

Assortment of today's freshly baked morning pastries that may include: danish, filled croissants, donuts, cinnamon rolls, pecan rolls and muffins. **1.5 pieces per person.**

THICK-CUT BACON GF

3.70/pp

2 per person.

GOURMET SAUSAGE LINKS

2.95/pp



SALADS *Min 3 lb. Displayed and garnished.*

CHOPPED HERRING SALAD

11.95/lb

With apples, eggs and red wine vinegar.

EGG SALAD V | GF

7.95/lb

With green onion, mustard, mayonnaise and sour cream.

FINE HERB CHICKEN SALAD GF

11.20/lb

With fresh tarragon, chive, parsley, celery, red onion and mayonnaise.

MANDARIN CHICKEN SALAD GF

10.85/lb

With celery, green onion, water chestnuts, mandarin oranges, worcestershire sauce and mayonnaise.

MEDITERRANEAN CHICKEN SALAD N | GF

14.50/lb

With artichoke hearts, roasted yellow peppers and pine nuts, tossed in our balsamic vinaigrette.

SMOKED WHITEFISH SALAD GF

12.00/Half Pound

With fresh chive and parsley, sour cream, and mayonnaise.

SOUTHWESTERN TUNA SALAD GF

13.00/lb

With chunky white albacore tuna, yellow squash, roasted corn, red and yellow pepper and green onion, tossed in a chipotle mayonnaise.

TRADITIONAL CREAMY TUNA SALAD GF

13.00/lb

With white albacore tuna, celery, spanish onion and mayonnaise.





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WRAP-I-TIZERS *Min 2 dz per type.*

CAJUN CHICKEN SALAD

Jícama, cucumber and red onion, wrapped in a spinach tortilla.

17.50/dz

GRILLED VEGETABLE **V | N**

Grilled eggplant, zucchini, yellow squash, asparagus, mushroom, red pepper, red onion, romaine lettuce and roasted red pepper sauce wrapped in a tomato tortilla.

17.50/dz

PORTOBELLO ROAD **V**

Grilled portobello mushroom, eggplant, red pepper, red onion, fresh spinach and roast garlic hummus in a honey wheat tortilla.

17.50/dz

SOUTHWESTERN TUNA SALAD

Alfalfa sprouts, jícama and chipotle mayonnaise, wrapped in a spinach tortilla.

17.50/dz

SMOKED SALMON

Shaved red onion, tomato, capers, romaine lettuce and chive cream cheese, wrapped in a honey wheat tortilla.

33.00/dz

VEGETARIAN **V**

Lettuce, cucumber, alfalfa sprouts, tomato, carrot, red onion, dill havarti and cucumber dill sauce, wrapped in a honey wheat tortilla.

17.50/dz



HEALTHY OPTIONS

ASSORTMENT OF FLAVORED YOGURT **V | N**

With granola, raisins and dried apricots.

3.95/pp

CHICKEN BREAKFAST SAUSAGE **GF**

2 per person.

2.95/pp

SLICED FRUIT DISPLAYS **V | GF**

Due to the nature of fresh produce, fruit selection may vary according to the quality of the fruit in season.

Small

31.95

4 lb serves 12-16.

Medium

41.95

6 lb serves 16-20.

Large

59.95

8 lb serves 20-32.

Extra Large

80.95

12 lb serves 32-48.

FRESH FRUIT KEOBS **V | GF**

Due to the nature of fresh produce, fruit selection may vary according to the quality of the fruit in season.

Mini

23.95/dz

3 pieces of fruit with grape cluster garnish.

Full Size

30.25/dz

5 pieces of fruit with grape cluster garnish.

FRESH FRUIT SALAD **V | GF**

2.60/pp

Add Granola and Raspberry Yogurt Sauce **V | N**

+1.15/pp

*YOGURT, GRANOLA & BERRY PARFAIT *Min 1 dz.* **V | N** 7.00

With fresh blueberries, raspberries and strawberries served in a disposable cup.

*HOMEMADE DRIED FRUIT GRANOLA BARS **V | N** 18.00/dz

With dried apricots, cranberries and dates, toasted coconut and almonds.

*HOMEMADE STRAWBERRY & COCONUT **V** 18.00/dz GRANOLA BARS

LITE GRILLED VEGETABLE FRITTATA **V | GF** 44.95

Baked omelet prepared with no-cholesterol eggs and freshly grilled vegetables, served with homemade salsa. **Serves 10-15.**

GRILLED VEGETABLE STRATA **V** 46.95

Layers of egg, bread and grilled vegetables, baked in a pan with no-cholesterol eggs. **Serves 15-20.**

LOW-FAT BROCCOLI & CHEDDAR QUICHE *48 hour notice.* **V** 28.95

Prepared with no-cholesterol eggs, skim milk and lite cheddar cheese. **Serves 10-14.**

NO-CHOLESTEROL SCRAMBLED EGGS **V | GF** 3.85/pp **Must be delivered hot.**

SCRAMBLED EGG WHITES **V | GF** 3.95/pp

Served with homemade salsa and your choice of 3 of the following, broccoli, tomato, potato, mushroom, sautéed onion or red pepper. **Must be delivered hot.**



BREAKFAST

ORDERING GUIDELINES

As a courtesy to our customers, Catering By Michaels is happy to arrange for personnel and order any rental equipment or linen that may be required. For larger events ask your event coordinator about full service catering. These guidelines apply to most days of the year.

PRESENTATION

Catering By Michaels beautifully arranges and decorates most food presentations with fresh flowers and greenery in your choice of disposable trays or wicker baskets. Disposables tongs, spoons, cake servers and any other serving pieces necessary to properly present your meal are available by request.

PLACING YOUR ORDER

Please place your order at least 72 hours before the date of your function. Orders placed with less than 72 hours notice will be accepted on a limited basis subject to availability. Minimum order for delivery is \$100 before sales tax and delivery charge. All orders are subject to sales tax and delivery charge.

DELIVERY DETAILS

Our delivery charges are calculated by location. If you have requested your order in baskets, there will be an additional pick-up charge.

Monday - Friday all deliveries are scheduled for a minimum **1/2 hour time frame**.
Saturday & Sunday deliveries (except "hot food") have a minimum **1-hour time frame**.

Deliveries scheduled for a minimum 4 hour time frame will be charged a reduced delivery fee. If nobody is available to accept the delivery when we arrive there will be an additional delivery fee charged for each additional delivery attempt.

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 the location of your event (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.

Orders may be picked up at our commissary in Morton Grove, IL for no additional charge.
 Pick up is available Monday - Friday 9:00am - 5:00pm and Saturday - 9:00am - 1:00pm

	Monday - Friday	Saturday	Sunday
Midnight - 6:00am	Quoted by request	Quoted by request	Quoted by request
6:00am - 6:30am	Standard fee + \$30	Standard fee + \$30	Standard fee + \$30
6:30am - 5:00pm	Standard fee	Standard fee	Standard fee
5:00pm - 5:30pm			Standard fee + \$30 per half hour after 5:00pm
5:30pm - 6:00pm	Standard fee + \$30 per half hour after 5:30pm		
6:00pm - 8:00pm		Standard fee + \$30 per half hour after 6:00pm	
8:00pm - Midnight	Quoted by request	Quoted by request	Quoted by request



BREAKFAST

CHANGING YOUR ORDER

If you need to increase, decrease, or cancel your order, please follow these guidelines:

Decreases in orders require **48 hours notice**.

Additions in orders require **48 hours notice**.

Additions made less than 48 hours in advance will be subject to menu minimums.

For example we require a minimum order of 1dz cookies. If you have ordered 1.5dz and now want to increase your order you will need to increase by our minimum of 1dz. Please ask your Event Coordinator for clarification on how this will apply to your order. We will always try to accommodate your last minute additions, however, due to purchasing and production schedules we may not always be able to accommodate you with less than 24 hours notice.

Cancellations of orders require **48 hours notice**.

Orders cancelled with 48+ hours notice will have no additional charge. Orders cancelled with 24-48 hours notice will have a 50% charge, and orders cancelled with less than 24 hours notice will be charged the full amount.

PAYMENT

Payment may be made by American Express, Visa, Master Card or Discover. We will accept payment by cash or check with a credit card guarantee. Corporate customers who order on a regular basis may inquire about setting up billing with NET 30 terms.

OFFICE HOURS

Monday to Friday: 9:00 am - 5:00 pm

Saturday: By appointment only

Sunday: Closed

CATERING HOURS

24 Hours a day, 7 days a week

All prices and menus are subject to change without notice.

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

LEADING CATERERS
of America