



COCKTAIL

DELIVERY



COCKTAIL

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

COCKTAIL BUFFET SELECTIONS

The following selections are presented in your choice of wicker baskets or on black plastic trays. They are designed to be served buffet-style at room temperature, and are decorated with fresh flowers and/or greenery (when appropriate). The prices do not include the cost of service personnel, equipment, disposables, delivery and sales tax.

DIP, SPREAD & TOPPER DISPLAYS

FRESH VEGETABLE DISPLAY **V | GF**

With your choice of spinach-scallion, cucumber-leek, artichoke chive or wild mushroom dip.

- Small **3 lb serves 10-19.** **37.95**
- Medium **5 lb serves 20-34.** **53.95**
- Large **7 lb serves 35-44.** **75.95**
- Extra Large **9 lb serves 45-60.** **95.95**

GRILLED & CHILLED MARINATED

VEGETABLE DISPLAY **V | N | GF**

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

- Small **3 lb serves 10-19.** **49.95**
- Medium **5 lb serves 20-34.** **73.95**
- Large **7 lb serves 35-44.** **99.95**
- Extra Large **9 lb serves 45-60.** **119.95**

CUBED CHEESE DISPLAY **V | GF**

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

- Small **2 lb serves 10-19.** **49.95**
- Medium **3 lb serves 20-34.** **74.50**
- Large **5 lb serves 35-44.** **120.95**
- Extra Large **7 lb serves 45-60.** **172.95**

SLICED CHEESE DISPLAY **V | N**

A selection of sliced domestic dill havarti, cheddar, smoked gouda and brie with crackers, sliced brioche baguettes and dried fruit.

- Small **2 lb serves 10-19.** **66.95**
- Medium **3 lb serves 20-29.** **86.95**
- Large **5 lb serves 30-44.** **139.95**
- Extra Large **7 lb serves 45-70.** **181.95**

FRESH VEGETABLE & CUBED

CHEESE DISPLAY *Min 20, in multiples of 5.* **V | GF**

A selection of fresh vegetables and spinach-scallion dip displayed with an assortment of domestic cubed cheese and frill toothpicks.

3.50/pp

FRESH FRUIT & CUBED CHEESE DISPLAY **V | GF**

3.50/pp

Min 20, in multiples of 5.

A selection of freshly sliced fruit displayed with an assortment of domestic cubed cheese and frill toothpicks.

BASIL CREAM CHEESE TORTA *72 hour notice.* **V | N**

Whipped blend of cheeses layered with fresh basil, toasted pine nuts, sun-dried tomatoes and scallion, served with sliced brioche baguette rounds.

- Small **6" serves 25-39.** **39.95**
- Large **9" serves 40-80.** **79.95**

TORTA FORMAGGIO *72 hour notice.* **V | N**

Whipped blend of cheeses layered with artichoke hearts, toasted pine nuts, fresh spinach, sun-dried tomatoes and scallion, served with sliced brioche baguette rounds.

- Small **6" serves 25-39.** **36.95**
- Large **9" serves 40-80.** **72.95**

GRILLED VEGETABLE TERRINE *72 hour notice.* **N**

Grilled eggplant, red and yellow pepper, zucchini, yellow squash, basil and chèvre, served with roasted red pepper sauce and garlic crostini.

- 1.5 lb serves 15-20.** **61.50**
- 3 lb serves 30-40.** **120.00**

SMOKED SALMON TERRINE *72 hour notice.*

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 lb serves 40-60.**

TRI-COLORED SMOKED SALMON TERRINE

119.95

72 hour notice.

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 crackers. **4 lb serves 40-60.**



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DIP, SPREAD & TOPPER DISPLAYS

SMOKED SALMON & CRACKED

PEPPER TERRINE *72 hour notice.*

Layers of diced smoked salmon, smoked salmon mousse and chopped english cucumber, shaped into a fish mold and accompanied by minced red onion, chopped tomato, capers, russian rye triangles, flatbreads and crackers.

4 lb serves 40-60.

MEXICAN SEVEN-LAYER MOLD *72 hour notice.* V | GF

Layers of guacamole, refried beans, seasoned sour cream, cheddar cheese, black olives and green onions, served with blue and yellow corn tortilla chips.

Small 6" 2 lb serves 10-19.

Large 9" 4 lb serves 20-30.

MEXICAN TORTA GF

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 DISPLAY

With chopped egg and minced onion, rye triangles and Carr's water biscuits.

Small 1.5 lb serves 10-15.

Medium 2.5 lb serves 16-30.

PATÉ DISPLAY N

Beautiful display of country paté, salmon terrine and duck truffle mousse, served with capers, red onion, cornichons, pommery mustard, pumpernickel triangles, miniature melba crackers and Carr's water biscuits.

Serves 15-25.

SMOKED SALMON MOUSSE

Shaped as a fish, garnished with sliced cucumber and served with crackers and flatbreads.

Small 2 lb serves 15-24.

Large 3 lb serves 25-35.

125.95

MEDITERRANEAN DIPS V

With sliced cucumber, carrot sticks, olives and herbed toasted pita triangles. Accompanied by your choice of roasted garlic hummus, roasted red pepper hummus, wild mushroom hummus, lentil hummus, babaghanouj, or white bean dip.

Small 1 lb serves 10-19.

36.95

Medium 2 lb serves 20-29.

59.95

Large 3 lb serves 30-40.

89.95

HOMEMADE IDAHO POTATO CHIPS V | GF

2.00/pp

Min 15, in multiples of 5.

With french onion dip.

33.75

FRESH SWEET POTATO CHIPS V | GF

2.00/pp

56.95

Min 15, in multiples of 5.

Accompanied by pineapple salsa.

46.95

ROOT VEGETABLE CHIPS V | GF

2.00/pp

Min 15, in multiples of 5.

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

SHRIMP PICO DE GALLO *Min 15, in multiples of 5.* GF

2.25/pp

With homemade yellow corn tortilla chips.

38.85

BLUE OR YELLOW CORN TORTILLA CHIPS V | GF

Min 15, in multiples of 5.

58.85

Accompanied by your choice of:

85.95

Homemade Salsa Picante

1.25/pp

Pico de Gallo

1.75/pp

Tomatillo Salsa

1.75/pp

Homemade Salsa Picante & Fresh Guacamole

2.85/pp

Pico de Gallo & Fresh Guacamole

3.35/pp

PESTO CHEESECAKE V | N

75.95

Garnished with tomato, fresh mozzarella and basil, served with oven-dried tomato crème fraîche.

Serves 20-45.

59.95

79.95



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BRUSCHETTA DISPLAY *Min 15, in multiples of 5.* **2.25/pp**

Grilled roasted-garlic tuscan crostini. With your choice of three toppings.

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

Navy Bean Cassoulet with Pancetta & Red Onion

Tri-Pepper, Tomato, Rosemary & Onion Relish

Plum Tomato, Onion, Cucumber & Balsamico v

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



GRAND DISPLAYS

WHOLE POACHED ATLANTIC SALMON GF **295.00**

72 hour notice.

Beautifully garnished and served with chunky cucumber dill sauce. **Serves 30-35 as an appetizer.**

INDIVIDUAL POACHED SALMON "FINGERS" GF

Min 1 dozen.

Garnished with a cream cheese rosette.

2 oz **4.50/ea**

3 oz **6.50/ea**

HERB ENCRUSTED TURKEY BREAST DISPLAY **104.85**

48 hour notice.

Herb encrusted boneless breast of turkey, accompanied by tarragon aioli, honey mustard sauce and miniature brioche rolls. **Serves 15-20.**

SPIRALING CHICKEN DISPLAY **72.95**

48 hour notice.

Stuffed with spinach, red onion, and ricotta and sautéed leeks and dill havarti, accompanied by miniature brioche and dijon mustard mayonnaise. **Serves 15-20.**

SLICED BEEF TENDERLOIN DISPLAY **169.50**

48 hour notice.

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.**

HOUSE POACHED SHRIMP PLATTER GF

Served with cocktail sauce and lemon wedges.

26-30/Medium

50 pieces **95.50**

100 pieces **185.50**

21-25/Large

50 pieces **133.85**

100 pieces **263.85**

16-20/Jumbo

50 pieces **176.85**

100 pieces **360.00**

U12/Colossal

50 pieces **Market**

100 pieces **Market**

SLICED SIDE OF SMOKED ATLANTIC SALMON

Served with Carr's flatbread crackers, Russian rye triangles, dill crème fraîche, minced red onion, and capers.

Small 1.5 lb side serves 20-30. **122.95**

Medium 3 lb side serves 40-60. **245.95**



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GRAND DISPLAYS

GRILLED SHRIMP DISPLAY *Min 3 dz. 72 hour notice.*

38.90/dz

Jumbo shrimp (16/20), prepared with your choice of marinade:

Italian

Chipotlé-Pineapple GF

Honey-Mustard GF

Sweet 'n Spicy

Thai Cacao

ITALIAN ANTIPASTO DISPLAY *72 hour notice.*

149.95

With genoa salami, capicola, sopressata, mortadella, prosciutto wrapped dates stuffed with gorgonzola dolce, aged provolone, American Grana and smoked mozzarella cheeses, marinated artichokes and roasted red peppers, white bean dip, grilled asparagus, marinated olives, pepperoncini peppers, cherry tomato and mozzarella salad and sliced olive rolls, herbed ciabatta and tomato focaccia.

Serves 15-20.

SPANISH ANTIPASTO DISPLAY N

149.95

Sliced lomo, chorizo and serrano ham, sliced manchego sheep's milk cheese and Garrotxa goat's milk cheese, roasted red peppers, Spanish olive & artichoke mix, Marcona almonds, saffron aioli, wild mushroom dip, quince paste, sliced stirato and onion ciabatta bread.

Serves 15-20.

MEDITERRANEAN ANTIPASTO DISPLAY V

59.95

Roast garlic hummus, babaghanouj, moroccan eggplant salad, marinated olives, carrot and celery sticks, english cucumber and roma tomato wedges and toasted herbed pita chips.

Serves 15-20.

ASIAN ANTIPASTO DISPLAY N

134.95

Beautiful asian display of our beef negimaki with sesame-soy sauce, chicken yakitori skewers and vegetarian vietnamese summer rolls with nuoc cham and chunky peanut sauces.

Serves 15-20.

TUSCAN ANTIPASTO DISPLAY

182.95

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 15-20.**

FRESH SUMMER ROLLS

Min 2 dz per type.

VEGETABLE VIETNAMESE N

12.95/dz

With cellophane noodles, shiitake mushroom, carrot, green bell pepper, bean sprouts, scallion and fresh herbs, wrapped in rice paper, accompanied by nuoc cham sauce and chunky peanut sauce.

VIETNAMESE SHRIMP N

19.95/dz

With cellophane noodles, shiitake mushroom, carrot, green bell pepper, bean sprouts, scallion and fresh herbs wrapped in rice paper, accompanied by nuoc cham sauce and chunky peanut sauce.

SAIGON

19.95/dz

With sautéed chicken breast, lettuce, mandarin orange, fresh basil, bean sprouts, mint and red onion, wrapped in rice paper, served with hoisin chili sauce.

MEDITERRANEAN V

19.95/dz

With grilled eggplant, zucchini, red and yellow bell pepper, fresh basil, goat cheese and sun-dried tomato spread, wrapped in rice paper.

THAI SALMON N

21.95/dz

With grilled Atlantic salmon, cucumber, bean sprouts, carrot, scallion, basil, mint and sesame seeds, wrapped in rice paper, accompanied by nuoc cham sauce and chunky peanut sauce.

CHINESE CHICKEN N

21.95/dz

With grilled chicken breast, napa cabbage, asparagus, shiitake mushroom carrot, cashews, cilantro and hoisin sauce wrapped in rice paper.

AHI TUNA

29.95/dz

With fresh ahi tuna (raw), glazed matchstick vegetables, pea shoots, white miso and pickled daikon radish, wrapped in rice paper and served with light miso sauce.

CARIBBEAN LOBSTER

35.95/dz

With sautéed lobster meat, cucumber, red and yellow bell pepper, fresh basil and cilantro, wrapped in rice paper and served with red curry honey sauce.



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SIGNATURE MAKI ROLLS

Min 2 dz per type. Accompanied by lite soy, wasabi dipping sauce and pickled ginger.

GRILLED PORTOBELLO V | N

Portobello mushroom, roasted red pepper, asparagus, carrot, avocado, sesame seeds and roasted red pepper sauce.

SPINACH GOMAE V | N

Spinach, cucumber, red pepper and gomae sauce.

KAPPA V

Carrot, avocado, pickled daikon, and sesame seeds.

SALAD V

Cucumber, carrot, radish, asparagus, bibb lettuce, radish and chipotle honey sauce.

GREEK V

Kalamata olive, feta cheese, cucumber and red bell pepper.

GADO GADO V

Soy marinated tofu, fresh green bean, cucumber, green onion and roasted red pepper.

FRENCH V

Tamago, spinach, portobello mushroom, cucumber and plum sauce.

CALIFORNIA

Imitation crab, avocado, orange tobikko and cucumber. **Regular or spicy.**

CALIFORNIA DELUXE

Lump crab, avocado, orange tobikko and cucumber. **Regular or spicy.**

CHICKEN SATAY N

Grilled chicken, green onion, roasted red pepper, cucumber and thai peanut sauce.

KOREAN SALMON

Fresh atlantic salmon, roasted red pepper and green onion.

MEXICAN MAKI

Grilled shrimp, red onion, avocado, tomato, jícama, cilantro and salsa.

CALIFORNIA SHRIMP

Sautéed shrimp, avocado, jícama, cucumber, basil and cilantro.

9.25/dz **SESAME ASPARAGUS & 'SHROOMS V** 13.25/dz

Sesame-soy marinated shiitake mushrooms and asparagus, spicy japanese mayonnaise and sesame seeds.

9.25/dz **SPICY BEEF** 15.00/dz

Seared rare tenderloin, fresh spinach, pickled daikon, green onion, shiitake mushrooms and spicy japanese mayonnaise.

9.25/dz

TEMPURA SHRIMP

Tempura shrimp, haas avocado, green onion and cucumber. **Regular or spicy.**

9.25/dz

* DEADLIEST CATCH MAKI ROLL

Crabstick, salmon and avocado topped with sesame seeds and black tobikko.

9.25/dz

* PHILADELPHIA MAKI ROLL

Smoked salmon, cream cheese, cucumber and scallions.

9.25/dz

YAKI

Spicy california roll wrapped with smoked salmon.

9.25/dz

ALASKA

Fresh salmon, sliced avocado, green onion, black tobikko and spicy mayonnaise.

13.25/dz

AHI

Ahi tuna and cucumber.

20.25/dz

SPICY AHI

Ahi tuna, cucumber, japanese mayonnaise and orange tobikko.

13.25/dz

NEW YORK

Smoked salmon, cilantro mayonnaise, cucumber, granny smith apple and black tobikko.

13.25/dz

SPICY LOBSTER TEMPURA

Battered lobster meat, avocado, green onion, japanese mayonnaise, prepared with forbidden rice.

13.25/dz

* GODZILLA MAKI ROLL

Ahi tuna, spicy Japanese mayo, sushi rice, cucumber and yellow daikon radish.

13.25/dz

ECUADORIAN ROLL

Yellowtail and ahi tuna, jalapeño, green pepper, avocado and spicy japanese mayonnaise.

CAJUN CRAB & AVOCADO

Lump crab, avocado, green onion, roasted red pepper and cajun mayonnaise.



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YAKITORI SKEWERS

Min 2 dz per type.

CHICKEN

18.00/dz

With shiitake mushroom, scallion and asparagus tips.

BEEF TENDERLOIN

32.00/dz

With shiitake mushroom, scallion and asparagus tips.

JUMBO SHRIMP

32.00/dz

With black and white sesame seed crust, shiitake mushroom, scallion and asparagus tips.



ROLLS & MORE

DELI ROLL-UPS *Min 1 dz per type.*

16.50/dz

Wrapped in whole wheat tortillas.

Turkey, Herbed Cheese & Cucumber

Smoked Turkey, Monterey Jack, Shaved Red Onion, Alfalfa Sprouts & Herbed Vegetable Cream Cheese

Ham, Cheddar & Dijon-Honey Mustard Sauce

Sirloin, Blue Cheese Dressing & Tomato

MINIATURE PITA POCKETS *Min 2 dz per type.*

Egg Salad **V**

18.50/dz

Mandarin Chicken Salad

25.00/dz

Herbed Chicken Salad

25.00/dz

Curried Chicken Salad **N**

25.00/dz

Creamy Tuna Salad

30.00/dz

Southwestern Tuna Salad

30.00/dz

MEXICAN FIESTA ROLLS *Min 2 dz.*

13.50/dz

Grilled chicken breast, sour cream, guacamole, shredded cheddar cheese and refried beans wrapped in a flour tortilla, served with spicy mexican salsa.

TURKEY "BURRITOS" *Min 2 dz.*

16.50/dz

Oven roasted turkey, romaine lettuce, tomato and guacamole rolled in a flour tortilla, served with spicy mexican salsa.

ITALIAN ROULADES *Min 2 dz. V | N*

24.50/dz

Marinated artichoke heart, sun-dried tomato, roasted red pepper, grated asiago, portobello mushroom and pesto mayo, rolled in a tomato tortilla.

MINIATURE SANDWICHES

Min 1 dz per type.

MEDIUM RARE SIRLOIN OF BEEF

39.00/dz

Horseradish chive sauce on a golden brioche or french onion roll.

Substitute Tenderloin of Beef for Sirloin

+30.00

GRILLED CHICKEN BREAST

39.00/dz

Raspberry mayonnaise on a sesame seed twist.

ROASTED TURKEY BREAST

39.00/dz

Tomato and tarragon mayonnaise on a cracked wheat roll.

EISENBERG® CORNED BEEF

52.00/dz

Yellow mustard on a french onion roll.

HAM 'N CHEDDAR

39.00/dz

Honey dijon mustard sauce on a pumpernickel-onion roll.

FINE HERB CHICKEN SALAD

39.00/dz

On a sesame seed twist.

MANDARIN CHICKEN SALAD

39.00/dz

On a butter croissant.

TRADITIONAL WHITE ALBACORE TUNA SALAD

45.00/dz

Sliced tomato on a whole wheat croissant.

GRILLED VEGETABLES **V | N**

39.00/dz

Roasted red pepper sauce on a tomato focaccia roll.

FRESH VEGETABLE AND CHEESE **V**

39.00/dz

Dill havarti, cheddar, tomato, english cucumber and alfalfa sprouts with cucumber dill sauce on a freshly baked whole wheat croissant.



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EXTRAORDINARY MINIATURE SANDWICHES

Min 2 dz per type. 36 hour notice.

CHICKEN COBB

Grilled chicken, bacon, avocado, baby swiss, lettuce, tomato and ranch dressing, served in a miniature pita pocket.

40.00/dz

CARIBBEAN CHICKEN

Marinated in smoked yellow pepper dressing, accompanied by lettuce and pineapple-red pepper relish on a ciabatta roll.

40.00/dz

VEGGIE EXTRAORDINAIRE **V**

Swiss, cheddar, dill havarti, avocado, cucumber, broccoli, red pepper and sprouts, with cucumber-dill sauce on a whole wheat croissant.

48.00/dz

SMOKED TURKEY BREAST

Smoked gouda, lettuce, tomato and honey mustard sauce, served on a ciabatta triangle.

48.00/dz

GOLDEN BBQ CHICKEN

Caramelized onion, romaine lettuce, tomato and golden barbecue sauce on a golden sesame twist.

40.00/dz

CHICKEN BLT

Bacon, avocado, mushroom, tomato, goat cheese, lettuce and sun-dried tomato mayonnaise on a sourdough roll.

48.00/dz

GRILLED EGGPLANT **V**

Smoked mozzarella, fresh basil and sun-dried tomato mayonnaise, served on a tomato focaccia roll.

48.00/dz

CHICKEN CLUB

Grilled chicken breast, romaine lettuce, bacon, tomato, avocado and mayonnaise on a miniature french baguette.

40.00/dz

HOMEMADE MEATLOAF

Lettuce, tomato and chipotle mayonnaise, served on a freshly baked challah knot.

40.00/dz

BAJA CHICKEN

Char-grilled chicken breast, jalapeño jack cheese, avocado, lettuce, tomato, alfalfa sprouts and chipotle mayonnaise on a ciabatta roll.

40.00/dz

GRILLED PORTOBELLO MUSHROOM **V**

Roasted red pepper, smoked provolone and your choice of roasted red pepper sauce or hummus, served on a tomato focaccia roll.

40.00/dz

MUFFULETTA

Genoa salami, sopressata, mortadella ham, provolone cheese and cracked olive dressing, served on a ciabatta roll.

40.00/dz

*BRIE & APPLE **V**

Fig and apple yogurt slaw and mixed field greens on a miniature challah knot.

40.00/dz

*CHIPOTLE CHICKEN

Grilled chipotle chicken, sweet roasted poblano peppers, pepper jack cheese, romaine lettuce, and chipotle mayonnaise on a miniature salted ciabatta square.

48.00/dz

*CHICKEN SATAY **N**

Curried chicken, Thai peanut sauce, shredded carrots, sliced red onion and radish on a miniature challah knot.

40.00/dz

*GRILLED ASPARAGUS & GOAT CHEESE **V**

Grilled asparagus, sun-dried tomato goat cheese and lettuce on a miniature salted ciabatta square.

48.00/dz

*GRILLED SALAMI

Thick slices of grilled kosher salami, Muenster cheese, caramelized red onions, olives, spicy mustard mayonnaise and romaine lettuce on a miniature finger roll.

48.00/dz

*SIRLOIN & SLAW

Marinated sirloin, wasabi mayonnaise, sesame slaw and red cabbage on a miniature pretzel round.

50.00/dz

TURKEY BREAST

Gruyere swiss, alfalfa sprouts, lettuce and cranberry jelly on a butter croissant.

50.00/dz

MEDIUM RARE SIRLOIN OF BEEF

Caramelized red onion, roasted bell pepper, aged cheddar cheese and béarnaise mayonnaise or horseradish chive sauce, served on a miniature french onion roll.

50.00/dz

Substitute Medium Rare Tenderloin of Beef

+22.00/dz

CAPRÈSE **V | N**

Sliced roma tomato, fresh mozzarella, pesto and fresh basil, drizzled with a balsamic vinaigrette on a freshly baked kalamata olive roll.

50.00/dz



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EXTRAORDINARY MINIATURE SANDWICHES

Min 2 dz per type. 36 hour notice.

GRILLED FILET OF ATLANTIC SALMON

50.00/dz

Thinly sliced cucumber, plum tomato, red onion and wasabi mayonnaise, served on an herbed ciabatta roll.

SMOKED SALMON

72.00/dz

Sliced cucumber, tomato and chive cream cheese, served on a freshly baked miniature bagel.



WRAP-I-TIZERS

Min 2 dz per type.

CAJUN CHICKEN SALAD

17.50/dz

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

BACK ON THE RANCH

17.50/dz

Sliced oven roasted turkey, shaved red onion, dill havarti, alfalfa sprouts, tomato and ranch dressing in a spinach tortilla.

“COBB IT UP”

17.50/dz

Grilled chicken breast, avocado, tomato, red leaf lettuce, gruyere swiss, bacon and ranch dressing in a flour tortilla.

GRILLED VEGETABLE V | N

17.50/dz

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

VEGETARIAN V

17.50/dz

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

PORTOBELLO ROAD V

17.50/dz

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

TRADITIONAL CREAMY TUNA

17.50/dz

Tomato, lettuce and mayonnaise, wrapped in a honey wheat tortilla.

SOUTHWESTERN TUNA SALAD

17.50/dz

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

BANGKOK CHICKEN N

17.50/dz

Carrot, zucchini, snow peas, red pepper, red cabbage, cilantro, chopped peanuts and thai peanut sauce in a spinach tortilla.

TURKEY CLUB

19.00/dz

Smoked turkey breast, crisp bacon, tomato, avocado, baby swiss, alfalfa sprouts and herbed mayonnaise, wrapped in a honey wheat tortilla.

SIRLOIN-A-LOT

19.00/dz

Medium rare sirloin of beef, tomato, caramelized red onion, alfalfa sprouts, smoked mozzarella and horseradish chive sauce wrapped in a tomato tortilla.

MEDITERRANEAN ROULADE 36 hour notice.

21.00/dz

Grilled lamb, fresh spinach, black beans, roasted red pepper and roast garlic hummus, wrapped in a honey wheat tortilla.

REUBEN

27.00/dz

Kosher corned beef, creamy cole slaw, swiss cheese and 1000 island dressing, wrapped in a honey wheat tortilla.

SMOKED SALMON

33.00/dz

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



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TEA SANDWICHES

Min 2 dz per type.

CHICKEN DIJONNAISE

Fresh chervil garni on wheat bread.

16.25/dz

TUNA SALAD

Roma tomato on wheat bread.

25.00/dz

FINE HERB CHICKEN SALAD

Fresh chervil garni on wheat bread.

16.25/dz

CRAB AND SHRIMP SALAD

Herbed mayonnaise on dark rye.

25.00/dz

CINNAMON CREAM CHEESE V | N

Chopped pecans on zucchini bread.

16.25/dz

SMOKED SALMON & CUCUMBER

Dill cream cheese on rye.

25.00/dz

EGG SALAD V

Parsley garnish on marbled rye.

16.25/dz

GOUDA CHEESE V

Tomato and whipped butter, on country white bread.

27.95/dz

HONEY CURED HAM

Pineapple chutney on jalapeño cheddar brioche.

16.25/dz

PROSCIUTTO N

Cucumber, shaved parmesan and pesto mayonnaise on dark rye.

27.95/dz

CURRIED CHICKEN SALAD N

On wheat bread.

16.25/dz

CAPRESE V | N

Fresh mozzarella, roma tomato and basil pesto on ciabatta.

27.95/dz

SMOKED TURKEY

Cranberry chutney on a miniature corn muffin.

16.25/dz

SUGAR CURED HAM

Herbed cheese and asparagus on marbled rye.

16.25/dz

ENGLISH CUCUMBER ROULADE V

Herbed cheese and dill sprig garni on white bread.

16.25/dz

SMOKED SALMON

Wasabi cream cheese, cilantro and lemon on black bread.

16.25/dz

GRILLED VEGETABLE V

Grilled zucchini, yellow squash, roasted red pepper and hummus on dark rye.

25.00/dz





COCKTAIL

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

HOT COCKTAIL BUFFET SELECTIONS

The following selections are presented in your choice of foil pans, pyrex with basket liners, crocks or stainless steel pans if you are renting chafing dishes. They are designed to be heated at the event site or delivered hot, and served buffet-style. The prices do not include the cost of service personnel, equipment, disposables, delivery and sales tax.

DIPS, SPREADS & TOPPERS

BAKED BRIE **V | N**

Wrapped in puff pastry and served with baguette rounds, Carr's water biscuits, mixed nuts, grapes and berry garnish, with your choice of filling:

- Apricot Moutarde **75.95**
 - Raspberry Preserves **75.95**
 - Dried Fruit & Nuts **79.95**
 - Pecans, Brown Sugar & Butter **79.95**
- Serves 15-30.**

GOAT CHEESE EN CROÛTE **V**

Filled with fresh marinara sauce or wild mushroom a la grecque. Accompanied by sliced sourdough baguette rounds, Carr's crackers and fresh fruit garnish.

- Serves 20-40.** **73.95**

CHILI CON QUESO *Pickup fee for crock.* **V | GF**

Warm cheese dip prepared with chopped tomatoes, bell pepper and jalapeño, served with yellow and blue corn tortilla chips.

- Small **serves 8-12.** **31.50**
- Large **serves 16-24.** **53.50**

ARTICHOKE PARMESAN DIP *Pickup fee for crock.* **V**

Served with herbed, toasted pita triangles.

- Small **serves 8-12.** **21.00**
- Large **serves 16-24.** **39.95**

ARTICHOKE SPINACH DIP *Pickup fee for crock.* **V**

Served with herbed, toasted pita triangles.

- Small **serves 8-12.** **21.00**
- Large **serves 16-24.** **39.95**

BAKED BRIE, CRAB, & ARTICHOKE DIP

Pickup fee for crock.

Served with herbed, toasted pita triangles.

- Small **serves 8-12.** **35.25**
- Large **serves 16-24.** **69.95**

MEATBALLS & MORE MEATBALLS

Sweet & Sour

Italian

BBQ

50 pieces.

28.50

BUFFALO CHICKEN WINGS *Min 3 dz.* **GF**

Spicy chicken wings with celery sticks and your choice of ranch or blue cheese dressing.

16.95/dz

AND MORE WINGS *Min 3 dz.*

BBQ

Sesame

Thai Sweet 'n Spicy

Teriyaki

Thai BBQ

Jerk Chicken Wings **GF**

Accompanied by sweet and sour sauce.

13.25/dz

17.50/dz

17.50/dz

BAKED SALAMI

Kosher salami, sliced and accompanied by danish cocktail rye and yellow mustard. **2 lb serves 15-20.**

51.50

TAMALES *Min 2 dz. 72 hour notice.*

Cheese **V | GF**

Chicken Verde

Pork Rojo **GF**

23.30/dz

TARTS **V**

Eggplant & Pepper with

Caramelized Onions

Serves 12.

Asparagus, Chèvre and Tarragon

Serves 12.

Roasted Beet and Chèvre

Serves 12.

Wild Mushroom and Roasted Garlic

Serves 12.

18.95

24.95

29.95

39.95

CHINESE BBQ SPARERIBS *Min 2 dz.*

29.25/dz

CHICKEN TENDERS *Min 2 dz.*

Accompanied by traditional barbecue, gold barbecue or ketchup.

22.25/dz



COCKTAIL

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

HOT COCKTAIL BUFFET SELECTIONS

WHOLE PIZZAS

48 hour notice. Min 3 "Identical" Pizzas.

Homemade, 12" thin crust gourmet pizzas.
Each pizza yields 8 slices.

CHEESE v

Our homemade pizza sauce and "lots" of cheese.

MARGHERITA v

Tomato, basil and mozzarella.

BBQ CHICKEN

Red onion, jalapeño jack and cheddar cheese and fresh cilantro.

ROASTED ASPARAGUS & CARAMELIZED ONION v

Asparagus tips, caramelized onion and smoked mozzarella.

SOUTH OF THE BORDER

Tomatillo marinara sauce, roasted corn kernels, black beans, tomato, shrimp and mozzarella cheese.

GRILLED VEGETABLE v

Mushroom, eggplant and smoked mozzarella with roasted garlic and marinara.

MEXICAN

Topped with a blend of enchilada and pizza sauce, ground beef, cheddar and monterey jack cheese, tomato and scallion.

WILD MUSHROOM & EGGPLANT v

Wilted spinach, roasted garlic and smoked mozzarella.

CAJUN

Spicy marinara, andouille sausage, mixed mushrooms, chopped green onion and provolone cheese.

*MEAT LOVER'S

Italian sausage, pepperoni, canadian bacon, red onion and mozzarella.

GREEK v

A "salad" pizza with our special pizza sauce, kasseri and feta cheese, sun-dried tomatoes, fresh spinach, red onion and sliced black olives, misted with balsamic vinegar.

CARIBBEAN

Jerk chicken, shiitake mushroom, smoked mozzarella, BBQ sauce and mango salsa.

THAI CHICKEN N

Carrot, green onion, peanuts, cilantro, mozzarella and fontina cheeses, bean sprouts and spicy peanut sauce.

*STEAKHOUSE

Asian marinated flank steak, wild mushrooms, spinach and marlboro onions topped with melted parmesan and blue cheese.

12.95

12.95

12.95

12.95

12.95

13.95

13.95

13.95

13.95

13.95

19.95

19.95

19.95

25.95





COCKTAIL

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

HORS D'OEUVRES OR LIGHT ENTRÉE BUFFETS

The following selections are “appetizer” portions and are designed to be paired with each other or other items. They are presented in your choice of beautiful wicker baskets or black plastic trays (cold selections), and foil pans, pyrex or stainless steel pans (hot selections). The food is designed to be heated at the event site or delivered hot and served buffet-style. The prices do not include the cost of service personnel, equipment, disposables, delivery and sales tax.

HOMEMADE CHILI BAR

5.75/pp

Min 20.

CHOOSE ONE

- Chili Con Carne GF
- Chicken Chili GF
- Turkey Verde Chili GF
- Spicy Vegetarian Chili V | GF

HOMEMADE SOFT BREADSTICKS & MINIATURE CORN MUFFINS V

CONDIMENTS V

Shredded cheddar, diced onion, jalapeño, tomato, sour cream and oyster crackers.

SOUP BAR

5.95/pp

Min 20.

CHOOSE ONE

- Homemade Mushroom Barley
- Broccoli Cheddar
- Chicken Tortellini
- Minestrone
- Seafood Chowder
- Tortilla GF
- White Bean GF

HOMEMADE SOFT BREADSTICKS & OYSTER CRACKERS V

CHILI & POTATO SKIN BAR

8.95/pp

Min 20.

HOMEMADE CHILI CON CARNE GF

POTATO SKINS V | GF

BLUE & YELLOW CORN TORTILLA CHIPS V | GF

Chunky guacamole and salsa.

CONDIMENTS V | GF

Shredded cheddar, diced onion, tomato, jalapeño, sour cream and oyster crackers.

MINIATURE FAJITA BAR

5.95/pp

Min. 20 with choice of 1 type per 10 guests.

CHOOSE ONE

- Marinated & Grilled Chicken
- Marinated & Grilled Steak +2.50/pp

MINIATURE FLOUR TORTILLAS V

SAUTÉED GREEN AND RED PEPPER, WHITE ONION & SCALLIONS

BLUE & YELLOW CORN TORTILLA CHIPS V | GF

CONDIMENTS V | GF

Guacamole, sour cream and salsa.





COCKTAIL

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

HORS D'OEUVRES OR LIGHT ENTRÉE BUFFETS

FALAFEL BAR

5.25/pp

Min 20.

FALAFEL V | GF

Ground spiced chickpeas, onions and parsley, shaped into balls and fried.

WARMED FRESH PITA BREAD HALVES V

CHOOSE ONE

Babaghanouj V

Served with sliced cucumber and tomato and herbed toasted pita triangles.

Or

Roasted Garlic Hummus V

Served with sliced cucumber and tomato and herbed toasted pita triangles.

CONDIMENTS GF

Shredded lettuce, diced tomato, tahina sauce, and harissa.



HOT DOGS 'N HAMBURGERS

7.95/pp

Min 20.

MINI BURGER BAR

Our "sliders" on a "mini" sesame seed bun.

Requires assembly.

PETIT PUPS EN CROÛTE

Pigs in a blanket.

HOMEMADE IDAHO POTATO CHIPS V | GF

Served with french onion dip.

CONDIMENTS V | GF

Ketchup, mustard, shaved onion and sliced tomato.



MINIATURE TACO BAR

Min 25. 72 hour notice.

CHOOSE ONE

Carne Asada (Beef) GF

8.95/pp

Or

Tinga de Pollo (Chicken) GF

5.95/pp

MINIATURE FLOUR TORTILLAS V

BLUE & YELLOW CORN TORTILLA CHIPS V | GF

CONDIMENTS V | GF

Tomato, lettuce, crema, shredded mexican cheese, salsa and guacamole.



COCKTAIL

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

INSTANT PARTY BUFFETS

Instant party buffets are designed to allow you to have a themed, “no-thought” cocktail buffet for a minimum of 15 guests. The food is presented in your choice of foil pans, pyrex or stainless steel pans (hot selections). The hot food is designed to be heated at the event site or delivered hot and served buffet-style. The prices do not include the cost of service personnel, equipment, disposables, delivery and sales tax.

DIM SUM DELIGHT

FIVE SPICE PORK POTSTICKERS

Served with garlic soy dipping sauce.

BLACK & WHITE SESAME ENCRUSTED BEEF SATAYS N

Served with thai peanut sauce.

CHOOSE ONE

Shrimp & Pork Egg Rolls

Served with sweet ‘n sour and hot mustard sauces.

Or

Vegetable Egg Rolls V | N

Served with sweet ‘n sour and hot mustard sauces.

CHINESE BBQ SPARERIBS

SESAME CHICKEN WINGS

Price Per Person

15-24

25-49

50+

17.70/pp

16.80/pp

15.85/pp

OY VEY BUFFET

CHOPPED LIVER

Chopped egg, onion and russian rye triangles.

MINIATURE BAGELS HALVES V

Chive cream cheese, sliced roma tomato and cucumber.

POTATO PANCAKES V

Apple sauce and sour cream.

THIN SLICED BRISKET

Caramelized red onion and BBQ sauce on a petite french onion roll.

MINIATURE NOODLE KUGEL “MUFFINS” V

Price Per Person

15-24

25-49

50+

13.10/pp

12.40/pp

11.70/pp

BARHOPPING BLUES

BUFFALO CHICKEN WINGS GF

Served with blue cheese sauce and celery sticks.

MEXICAN FIESTA ROLLS

Served with salsa picanté.

HOMEMADE IDAHO POTATO CHIPS V | GF

Served with French onion dip.

MEDIUM LOUISIANA GULF SHRIMP GF

Served with cocktail sauce and lemon wedges.

CHOOSE ONE

Sweet and Sour Meatballs

Or

Mini Burger Bar

Our “sliders” on a “mini” sesame seed bun accompanied by ketchup, mustard, chopped tomato and onion.

Requires assembly.

Price Per Person

15-24

25-49

50+

15.25/pp

14.40/pp

13.60/pp





COCKTAIL

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

INSTANT PARTY BUFFETS

LA CANTINA

CHEESE QUESADILLAS v

Served with smoked tomato salsa.

HOMEMADE YELLOW CORN TORTILLA CHIPS GF

Served with shrimp pico de gallo and homemade chunky guacamole.

TURKEY BURRITO APPETIZERS

Turkey, guacamole, tomato and romaine lettuce in a flour tortilla, served with salsa picanté.

SANTA FE EGG ROLLS

Grilled chicken, black beans, corn, jícama and monterey jack cheese, served with ranchero sauce.

MEXICAN POTATO SKINS GF

Chorizo, monterey jack and cheddar cheese and a jalapeño slice, served with sour cream.

Price Per Person

15-24	12.95/pp
25-49	12.30/pp
50+	11.70/pp



ABONDANZA!!

CROSTINI ASSORTMENT v

Toasted tuscan crostinis with garlic and olive oil, served with roasted eggplant salad and tomato, basil and mozzarella salad.

MUSHROOM CAPS GF

Stuffed with spinach soufflé, bacon and cheddar.

MOZZARELLA STICKS v

Served with marinara sauce.

CHEESE TORTELLINI SKEWERS v

Red pepper and artichoke marinated in our italian vinaigrette.

WARM ARTICHOKE AND SPINACH DIP v

Served with herbed toasted pita crisps.

Price Per Person

15-24	12.70/pp
25-49	12.00/pp
50+	11.35/pp



COCKTAIL

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



COCKTAIL

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