

APPETIZERS

*LENTIL EMPANADAS VGN Minimum 2dz 18.85/dz Served with avocado tomatillo salsa.

CHILI CON QUESO WITH CHORIZO GF 45.85 Served with blue corn tortilla chips.

16floz: Serves 8-12.

ENTREES

*CHICKEN TAMALE PIE

58.85

Ground chicken sauteed with roasted corn, tomatoes, cumin, and chili, topped with shredded Monterey Jack cheese and a jalapeno cornbread crust. 5lbs: Serves 8-10.

ANCHO-STYLE BRAISED SHORT RIBS GF

146.85

Served with arroz verde and red wine ancho sauce. 6-5oz pieces and 1.5lbs rice; Serves 4-6.

MINIATURE SANDWICHES

CHICKEN TINGA Minimum 2dz

68.85/dz

Tinga de pollo, shredded iceberg lettuce, red onion, tomato, pepper jack cheese, and avocado tomatillo salsa on freshly baked bread.

SIDES

MINIATURE SWEET CORN

22.85/dz

TAMALES V | GF Minimum 2dz Wrapped in banana leaf.

ROASTED POBLANO & RED PEPPER

9.85/lb

POTATO SALAD VGN | GF Minimum 3lb

Steamed Yukon gold potatoes with roasted corn, poblano, red peppers, scallion, cilantro, and cumin, tossed in a red wine vinaigrette.

DESSERT

TRES LECHES LOLLIPOPS V Minimum 2dz 27.85/dz

v Vegetarian VGN Vegan N Contains Nuts GF Does Not Contain Gluten Ingredients

THIS MENU IS AVAILABLE THROUGHOUT THE MONTH OF MAY

To order, call (847) 966-6555 or visit CateringByMichaels.com/contact