



# DELIVERY MENU



1300 W HUBBARD CHICAGO, IL 60642 | 312.226.7611  
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# BREAKFAST

minimum 12 people

# Hot Breakfast

Fresh scrambled eggs, fruitwood smoked bacon, jumbo pork sausage links, breakfast potatoes and a seasonal fruit tray **12.00**

Salted caramel pecan breakfast custard bake, agave drizzle (on side) and a seasonal fruit tray **12.00**

Duo of challah French toast sticks (traditional & cinnamon sugar), individual butter, syrup & nutella and a seasonal fruit tray **12.00**

Mini flap jack stacks, individual butter & syrup, seasonal berry compote, brown sugar creme fraiche and a seasonal fruit tray **12.00**

Assorted burrito breakfast (vegetarian, bacon and sausage; individually wrapped in petit flour tortillas) with scrambled eggs and cheddar cheese, individual hot sauce and sour cream, spiced rice and black bean mix and a seasonal fruit tray **15.00**

 Build your own power breakfast bowl - quinoa mixed with wilted arugula and blistered cherry tomatoes, fresh scrambled eggs with cream cheese and herbs, toasted sunflower seeds & avocado pulp and a seasonal fruit tray **15.00**

# Cold Breakfast

Assorted mini muffins, scones & pastries, seasonal fruit tray and assorted preserves and butter **6.00**

Individual Greek yogurt parfaits with fresh berries & granola **4.50**

Assorted mini bagels with individual cream cheese, butter and preserves (per dz) **15.00**

Assorted mini pastries (per dz) **18.00** [subject to a \$10 delivery fee]



# LUNCH

minimum 12 people

# Sandwiches

**12.25 each**

Available on a platter or a boxed lunch. Includes gourmet chips, a seasonal side and a cookie.

\*You may choose up to 3 varieties of sandwiches/salads per order. All sandwiches can be substituted with gluten free bread and cookie for a completely gluten free lunch!

 **Hawaiian Ham**  
sliced ham, bacon, habanero aioli, pickled red onions, grilled pineapple and arugula on a pretzel bun

 **Thanksgiving Turkey**  
thin sliced turkey, cranberry chutney, herb mayonnaise and traditional chilled stuffing on cracked oat wheat bread

## Pick the Veg

spicy nut butter, greens, pickled red onions and carrot ribbons, shaved celery and herb mayonnaise on thick cut multigrain bread

## The Skinny Italian

mortadella, salami, grilled eggplant, fresh mozzarella, romesco sauce and whole fresh basil leaves on soft sourdough

## Pork Belly Bahn Mi

seared pork belly, fresh jalapeno, cilantro, pickled daikon & carrot, shaved cucumber, chili and sesame sambal mayonnaise on a crisp roll

## The Fruity Bird

thin sliced turkey, fruitwood smoked bacon, dijonaise, brie, greens and fruit chutney on a brioche roll

 **Eggclectic Egg**  
traditional egg salad, arugula, muffaletta spread and crispy prosciutto on a soft everything bagel

## Southwest Tuna

southwest spiced olive oil cured tuna salad, carrot ribbon slaw and greens in soft lavosh

[subject to a \$10 delivery fee]

# Sandwiches (cont.)

## BBQ Chicken Torta

pulled BBQ chicken, shredded lettuce, escabeche, avocado spread, cilantro and tomato on a soft bolilo roll

## Greek Yogurt Chicken

raita tossed grilled chicken, pickled red onions, hummus & greens in soft lavosh

## Salads

**12.25 each**

As a Side:

Large serves 25 **\$120.00**

Medium serves 15 **\$90.00**

Small serves 8 **\$50.00**

Available in large bowls or individual boxes includes a fruit bar, and roll

\*You may choose up to 3 varieties of sandwiches/salads per order. All salads can be substituted with gluten free bread and cookie for a completely gluten free lunch!

Add grilled chicken or crispy tofu **\$3.00** or grilled shrimp **\$5.00**

## Power Salad

chiffonade kale and romaine, avocado, sliced hard cooked egg, shaved radish, carrot ribbons and nuts, side of honey balsamic vinaigrette and a sesame roll

## Nicoise

arugula, oil cured tuna, nicoise olives, sliced hard cooked egg, blanched green beans, tomato and roasted potatoes, side of caper vinaigrette and a knott roll

## Chipotle Caesar

grilled and plain chopped romaine, roasted corn, blistered tomato, frico chip and black beans, side of chipotle caesar and corn tortilla chips

## Super Cobb

chiffonade kale and shaved brussell sprouts, avocado, sliced hard cooked egg, coco dusted diced turkey, toasted walnuts and crumbled blue cheese side of sweet acai vinaigrette and a multigrain roll

## Beet Me!

arugula greens, crispy shallots, crumbled herb goat cheese and candied nuts, side of herb vinaigrette, salted bread stick

[subject to a \$10 delivery fee]

# Inspired Boxes

**14.50 each**

Includes Fruit Bar

\*all boxes can be substituted with crispy tofu or jackfruit and a ciabatta roll for a vegan alternative!

## Grilled and Chilled Spice Rubbed Salmon

over chilled farro pilaf with herbs, house pickles, blistered scallions and grilled asparagus, side of citrus vinaigrette and bagel chips

## Grilled and Chilled Sliced Tandori Chicken Breast

oven roasted sweet potato, quinoa and chickpea compote on a bed of arugula with toasted coconut curls, side of creamy dill coconut dressing and soft pita

## Seared and Chilled Sliced Garlic Chicken Breast

over black bean and lentil salad with pequilla peppers and cilantro, side of lime dressing and soft lavosh

## Seared and Chilled Salmon

over arugula, spinach and lentil salad with cashews and oven dried tomatoes, side of roasted garlic and chive vinaigrette and assorted crackers

## Grilled and Chilled Sliced Herb Chicken Breast

over curried broccoli slaw with dried fruit, onions and almonds, side of poppy seed vinaigrette and a soft pretzel roll



[subject to a \$10 delivery fee]

# Hot Lunch

**18.00 each**

## The Inspired Buffet

hot herb grilled chicken breast and sliced tea rubbed seared pork loin with a side of apple butter and cherry compote, grilled and chilled asparagus with piquillo peppers, mushroom bread pudding, green salad with seasonal vegetables crumbled goat cheese and a side of herb vinaigrette, assorted rolls and honey pepper whipped butter

## Tuscany on Taylor

breaded chicken with sage, parmesan and brown butter, classic Italian lasagna (meat or spinach) with extra sauce on side, grilled caesar salad with grilled and fresh chopped romaine, parmesan and croutons and a side of caesar dressing, garlic ciabatta bubble bread

## Chinese Takeout Lunch

(Included mini takeout boxes and chop sticks)

sweet and sour chicken, beef and broccoli, steamed rice, assorted fried dumplings and eggrolls, individual sweet and sour, soy sauce and Chinese mustard packets, green salad with seasonal vegetables and wonton chips with a side of sesame ginger dressing, individually wrapped fortune cookies

## American Grill (Minus the grill in the office!)

grilled BBQ chicken pieces (on the bone of course!) and BBQ pulled pork, extra BBQ sauce, creamy baked mac and cheese, tangy cole slaw, traditional potato salad, green salad with seasonal vegetables and a side of ranch dressing, warm biscuits with a side of honey pepper, whipped butter

## Taco Tuesday Everyday!

chicken fajitas, beef fajitas, sauteed pepper and onion mix, warm soft flour tortillas, Spanish rice, black beans with bacon and cilantro, chunky red salsa, sour cream, shredded cheddar and guacamole, corn torilla chips, green salad with seasonal vegetables and a side of cilantro lime vinaigrette

[subject to a \$10 delivery fee]



# SWEETS

snacks & afternoon pick me ups

# Sweets

Assorted cookies, brownies or bars

\$18.00 a dozen

Assorted mini cupcakes

\$28.00 a dozen

Individual Dessert Parfait (ask about weekly flavors)

\$36.00 a dozen

# Snacks & Afternoon Pick Me Ups

available all day

Seasonal Fresh Fruit Tray

small \$25.00, serves 10 ppl

medium \$48.00, serves 20 ppl

large \$90.00, serves 40 ppl

Traditional Hummus and Spiced Soft Pita

small \$35.00, serves 10 ppl

medium \$60.00, serves 20 ppl

large \$90.00, serves 30 ppl

Fresh Vegetable Crudite with Spinach Dip  
and French Onion Dip

small \$30.00, serves 12 ppl

medium \$55.00, serves 25 ppl

large \$99.00, serves 50 ppl

Homemade Guacamole and Chunky Red Salsa  
with Corn Tortilla Chips

small \$45.00, serves 12 ppl

medium \$80.00, serves 25 ppl

large \$149.00, serves 50 ppl

[subject to a \$10 delivery fee]

# Snacks & Afternoon Pick Me Ups

(cont.)

- Homemade Inspired Potato Chips  
(Plain, sea salt or truffle parmesan)  
small \$20.00, serves 12 ppl  
medium \$35.00, serves 25 ppl  
large \$59.00, serves 50 ppl

Assorted Whole Fruit  
\$15.00 per dozen

Assorted Juices, Soft Drinks or Waters \$2.00 each

Coffee and Tea with Individual Creamers and Sugars  
by the gallon \$15.00

[subject to a \$10 delivery fee]





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