



DELIVERY MENU

Inspired

CATERING
&
EVENTS

by Karen & Gina Stefani



1300 W HUBBARD CHICAGO, IL 60642 | 312.226.7611
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BREAKFAST

minimum 12 people

Hot Breakfast

CLASSIC BREAKFAST | fresh scrambled eggs, fruitwood smoked bacon, jumbo pork sausage links, breakfast potatoes and a seasonal fruit tray **12.00**

FRENCH TOAST STICKS | duo of challah French toast sticks (traditional & cinnamon sugar), individual butter, syrup & nutella and a seasonal fruit tray.
2 of each per person/4 pieces per person total **12.00**

ASSORTED BURRITO BREAKFAST | (vegetarian, bacon and sausage; individually wrapped in petite 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. 1.5-8" burrito per person **15.00**

ASSORTED BITE SIZE QUICHE BREAKFAST | 4 pieces per person, green salad with chef selected vegetables and chilled quinoa salad with herb vinaigrette and a seasonal fruit tray **12.00**

STEAK AND EGGS | 5oz grilled sirloin steak with cherry tomato fondue, fluffy scrambled eggs, crispy tater tot hash browns, mini tabasco bottles and a seasonal fruit tray **18.00**

Cold Breakfast

ASSORTED | mini muffins, scones & pastries, seasonal fruit tray and assorted preserves and butter **8.00**

INDIVIDUAL GREEK YOGURT PARFAITS | with fresh berries and 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]

Cold Breakfast (cont.)

BUILD YOUR OWN TOAST |

sourdough, wheat, and dark rye breads. Assortment of toppings: assorted individual preserves, cream cheeses, peanut butter and nutella, chia seeds, whipped avocado, crumbled bacon, sliced bananas and strawberries, sliced tomato, sliced cucumber, and whipped herb ricotta served with a seasonal fruit tray **15.00**

Add Warm Herb Cream Cheese Scrambled Eggs + 3.00

SMOKED FISH PLATTER | spiced cured sliced smoked salmon and smoked trout mousse, Assorted mini bagels and cocktail bread, assorted individual cream cheese, shaved red onion, cucumber rounds, sliced tomato, caper berries, and fried capers served with a seasonal fruit tray **15.00**



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!



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

THE FRUITY BIRD

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

GRILLED CHICKEN PESTO

grilled chicken, pine nut mayonnaise, arugula and sliced tomato on a crusty baguette

CURRY CHICKEN SALAD

raisins, toasted almonds, and greens in soft lavosh

WOULD YOU DATE ME?

champagne soaked dates, pink peppercorn ricotta, honeycomb, arugula, and pickled shallot on soft sourdough

Add Bacon + 2.25

MEDI-DIA

the chilled cubano – pulled pork, shaved ham, crispy bacon, spicy mustard, swiss cheese, and house pickles on thick cut soft challah

CHILLED PB GYRO

pork belly, tzatziki, shaved red onion, sliced tomato, and arugula on soft pita

[subject to a \$10 delivery fee]

Sandwiches (cont.)

TACO TUESDAY TUNA

cilantro lime tuna salad, shaved jalapeno, and avocado in a tortilla

ROWDY ROAST BEEF

shaved medium rare roast beef, smoked gouda, apple butter, horseradish, and sweet lettuce on an onion roll

CHEF'S CHOICE SANDWICH PLATTER

Chef's selection of 3 different sandwiches

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

PEACEFULLY PURPLE

shaved purple cabbage, chiffonade purple kale, shaved purple carrots, raisins, and roasted grapes, side of blackberry vinaigrette and a pretzel roll

THE GREEN GODDESS

greens, chopped asparagus, grilled green beans, spring peas, shaved zucchini ribbons, crumbled feta, and toasted hazelnuts, side of creamy green goddess dressing and a soft knot roll

SUPER COBB

chiffonade kale and shaved Brussels 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

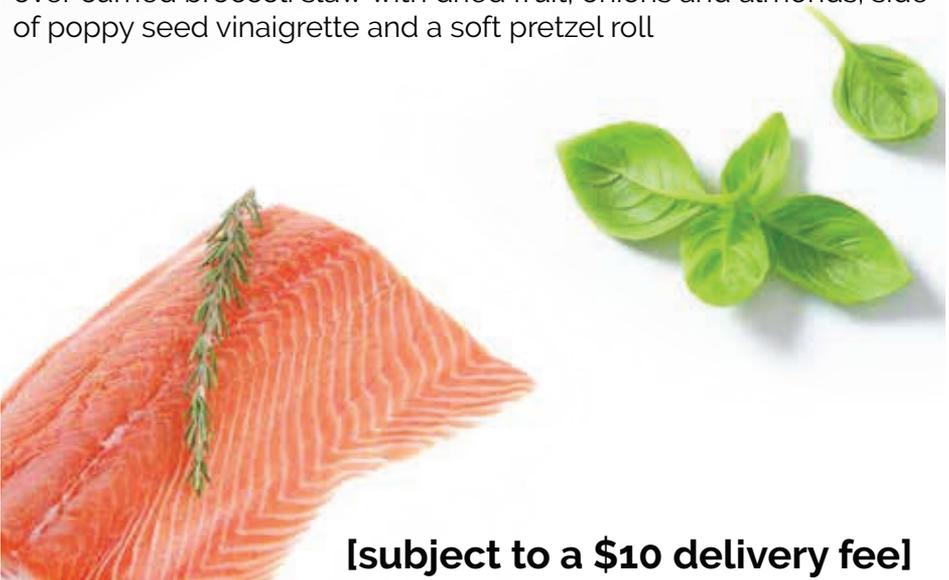
over black bean and lentil salad with pequilla peppers and cilantro, side of lime dressing and soft lavosh

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]

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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

MEDITERRANEAN MADNESS

traditional lamb gyro meat, chicken kabobs with peppers and onions, lemon dill rice, warm soft pita, shaved onion, sliced tomato and tatziki, chilled vegetarian dolmas with lemon aioli, hummus and tabbouleh salad with zatar spiced pita chips

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 tortilla chips, green salad with seasonal vegetables and a side of cilantro lime vinaigrette

[subject to a \$10 delivery fee]

Hot Lunch (cont.)

JERK SHACK

jerk chicken pieces (on the bone) with jerk bbq sauce, blackened white fish with pineapple jicama slaw, red beans and rice, corn and sweet potato salad with cumin lime dressing, green salad with garden vegetables, goat cheese, plantain 'croutons', side of house vinaigrette, soft knot rolls with butter



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

INDIVIDUAL INSPIRED TRAIL MIX BAGS

\$4.00

[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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