DELIVERY MENU

Inspired CATERING & EVENTS
by Karen & Gina Stefani

1300 W HUBBARD CHICAGO, IL 60642 | 312.226.7611 INSPIREDCATERINGANDEVENTS.COM
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
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]
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

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<td>Large serves</td>
<td>$120.00</td>
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<td>Medium serves</td>
<td>$90.00</td>
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<td>Small serves</td>
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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**
ever 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]
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, sautéed 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

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]