



Inspired

CATERING & EVENTS

WEDDING MENU

CHICAGO, IL | INSPIREDCATERINGANDEVENTS.COM

KAREN & GINA STEFANI



KAREN STEFANI leads the team at Inspired Catering & Events with the day to day operations. She is most proud of the company's WBE Certification which is a valued distinction. As a Women Business Enterprise, Chicago's certification ensures the quality and success of a business which is majority owned by women or minorities.

Karen primarily focuses on corporate and fundraising events. Karen's passion is evident through The Stefani's Children's Charities with initiatives which are close to her heart. Her commitment to the needs of children in our community is evident through event sponsorship with organizations including: Special Olympics, Make-A-Wish & After School Matters. Karen takes an active role in seeing the charity's efforts come to fruition through yearly successful fundraising events. As the winner of the 2017 Lifetime Achievement Award for NACE/ILEA (National Assoc of Catering Executive's & IL Live Events Assoc) Karen also had a life-long wish fulfilled as a contestant in 2018's 'Dancing with the Giordano Stars' fundraiser.

As for Karen's career goals, in her words, "The most important thing to me is the personalized attention from start to finish and the quality of food and service through the duration of the event. I will never be the largest catering company but I want to be the best when it comes to our clients. They are the key and we want to make their dreams come true."



GINA STEFANI found the love for the hospitality industry at a young age, while assisting her father at his restaurant(s) during Summer and Winter breaks from school. In 2016 Gina opened her first restaurant, MAD Social. As her passion for the industry started post-graduation from DePaul University, she secured an event internship at Jasculca Terman & Associates, a public affairs firm in Chicago. Gina's internship provided her with invaluable experiences and opportunities, which led her to begin a career in event freelancing. One of her first events was with advance support for then Senator and Secretary of State Hillary Clinton. Gina continued her event freelancing with JT, working closely with NATO Chicago Host Committee and the NATO joint spouse Chicago program.

Gina has also assisted in Chicago advance airport logistics for President Obama, and the First Lady. Other accomplishments include executing events for the non-profit organization CURE, Citizen's United for Research in Epilepsy, founded by Susan Axelrod.

WEDDING PACKAGE

your wedding package includes all of the following:

MENU

**4 PASSED
HORS D'OEUVRES**

SALAD

**ASSORTMENT OF GOURMET BREADS
& CHOICE OF FLAVORED BUTTER**

CHOICE OF ENTRÉES

SERVICE

PLATING OF WEDDING CAKE along with your choice of raspberry coulis or dark chocolate sauce (there is no additional cake cutting fee)

TABLE-SIDE COFFEE SERVICE gourmet lavazza, french roast regular and decaf, and mighty leaf tea service

STAFFING service staff includes: banquet captain, bartenders (1 per 75 guests), servers (1 per 15 guests), chef, assistant chefs, porter and driver

{ additional charges for extra bartenders and extra staff members }

TABLETOP

BASIC LINEN traditional poly linen with over 50 colors to choose from

TABLETOP china, flatware and glassware



IVORY RIM



IVORY RIM



WHITE BAVARIAN



MONACO



MARQUETTE



EXCALIBUR

{ tables and chairs are not included }

PRICING

FROM \$160 PER PERSON

{ additional equipment fees may apply for family-style and buffet weddings }



PASSED APPETIZERS

wedding package includes 4 pieces per person

BEEF

BEEF CHURRASCO SKEWER	pickled red pearl onion, chimichurri (gf)
ROPA VIEJA	plantain chip, braised beef, garlic aioli, fried caper
SKEWERED FILET MIGNON TIDBITS	mushroom sauce (gf)
TENDERLOIN CROSTINI	sliced beef tenderloin, whipped horseradish, red wine reduction, pretzel crostini
BITE-SIZED TWICE-BAKED POTATO	manchego cheese, shredded slow braised short ribs, scotch demi
PULLED SHORT RIB EMPANADA	cilantro-mango chutney
PACIFIC RIM BEEF SATAY	coconut milk and red thai curry

POULTRY

SMOKED CHICKEN QUESADILLA	mesquite smoked chicken, roasted tomato, chihuahua cheese, flour tortilla, cilantro
BUFFALO CHICKEN	buffalo chicken, brioche, blue cheese mousse, celery curl
CHICKEN AND WAFFLE	honey drizzle
CHILLED FRIED CHICKEN STRIPS	chilled buttermilk & lavender fried chicken breast strips, grilled peach bbq sauce
MASSAMAN CURRY CHICKEN SKEWER	preserved lemon, candied peanut, thai basil (gf)
CUCUMBER CUP WITH LEMON CHICKEN	lemon, rosemary, mint, candied lemon zest
DUCK CONFIT IN SESAME BEETROOT BASKET	balsamic mousse, pickled beet, micro herbs
MINI MONTE CRISTO BITE	french toast, pepper-crusting turkey, smoked muenster, raspberry preserves, powdered sugar

GAME

MICRO BLT	candied slab bacon, leaf lettuce, tomato, bourbon mayo, micro pretzel roll
MINI LAMB WELLINGTON	cherry crème fraîche, micro mint
YOGURT MARINATED LAMB CHOP	strawberry-rhubarb mustard seed jam (gf)
BACON WRAPPED TOMATO BROCHETTE	sweet and spicy glaze (gf)
'CROQUE MADAME' SAVORY ÉCLAIR	honey ham, swiss, caramelized shallot dijonaise
MINI RED POTATO CUPS	corn, sour cream, bacon lardon potato salad, chopped chive



PASSED APPETIZERS

wedding package includes 4 pieces per person

SEAFOOD

AHI POKE TUNA IN LETTUCE CUP	cinched with a mini clothespin [+ 1]
BACON WRAPPED SCALLOPS	smoked tomato aioli (gf) [+ 1]
HERB BUTTER ESCARGOT	mushroom duxelle, crostini, cracked pepper [+ 1]
LOBSTER "ROLL" PROFITEROLE	pickled celery, celery leaf garnish [+ 1]
SPICY CITRUS TILAPIA CEVICHE	inspired red corn tortilla spoon (gf) [+ 1]
SMOKED SALMON CROSTINI	olive tapenade, pickled fennel, chive crostini [+ 1]
SHRIMP AND SCALLOP CEVICHE	tortilla crisp, avocado, sesame [+ 1]
JUMBO BLACKENED SHRIMP	spicy remoulade sauce [+ 1]
TRUFFLE CRAB DEVEILED EGGS	fried garlic chip garnish [+ 1]

VEGETARIAN

BAKED BRIE	brie cheese, puff pastry, raspberry sauce
BUFFALO CAULIFLOWER FRITTER	blue cheese dust
MICRO BBQ SLOPPY JOE	jackfruit, merkts cheddar, salted pretzel roll
SWEET CORN CAKE	tomato jelly, micro arugula
SWEET POTATO, CORN & ONION QUESADILLA	jalapeño jam
TINY FRIED ELOTE	cornmeal crust, roasted garlic mayo, queso fresco, chili lime dust
BEET PROFITEROLE	goat cheese mousse, candied chive
SAVORY THYME & CORN CUPCAKE	tomato jam filling, whipped ricotta
SPICY MASALA PUFFED RICE SPEHERES	peanut sauce, micro scallion
BROCCOLI MUSHROOM BITE	crusted broccoli boursin stuffed mushroom
CAPRESE SKEWERS	grape tomatoes, baby mozzarella, fresh basil, balsamic drizzle
CUCUMBER MELON SKEWERS	chili and lime, micro cilantro garnish
CELERY ROOT WALDORF SALAD	candied pecans in belgian endive leaf
MAC & CHEESE STUFFED MUSHROOM	



STATIONED APPETIZERS

ENHANCEMENTS

- ARTISAN MEAT & CHEESE DISPLAY** carr valley mobay, bingham hill tumbleweeds, marin french rogue et noir brie, point reyes farmhouse blue cheese, wisconsin sharp cheddar, salemville amish gorgonzola, amber valley double gloucester with onion and chive, genoa salami, prosciutto, and mortadella (*served with assorted crackers and breadsticks*) [+ \$12]
- FARM FRESH DIP ASSORTMENT** beet and flageolet bean pâté, curried carrot purée, avocado sesame dip, salted pretzel breadsticks, tri-color baby carrots, and baby cucumbers (v) [+ \$6]
- GRILLED VEGETABLE PLATTER** seasonal grilled vegetables lightly drizzled with olive oil and balsamic syrup (v, gf) [+ \$6]
- MINI SALAD BOWLS** green israeli couscous salad, hominy and edamame succotash, olive tapenade and barley slaw (*served in mini bowls with demi forks*) (v) [+ \$6]
- SAVORY YOGURT NOSH** mango carrot yogurt, smoked tomato yogurt, matcha yogurt, seeded crackers, grilled baby zucchini, grilled brussels sprout skewers, baby cucumbers (v, gf) [+ \$6]
- SOUTHWESTERN PLATTER** charred tomato salsa, avocado, guacamole, chile con queso, tortilla chips [+ \$6]
- VOGUE CRUDITÉ** carrot batons, red and green peppers, cherry tomatoes, celery sticks, button mushrooms, broccoli florets, lemon dill dip, roasted red pepper dip (v, gf) [+ \$6]
- YUKON GOLD CHIPS & TRUFFLE DIP** homemade crème fraîche, truffle oil, chives (v) [+ \$4]



SALADS

select one option

SALADS

BRUSSELS SPROUT & SHAVED BABY ARTICHOKE

bourbon cherries, shaved fennel, toasted pine nuts, balsamic syrup,
manchego vinaigrette (v,gf)

CARROT RIBBON & BABY KALE

watercress, pickled peas, feta, grilled lemon vinaigrette (v,gf)

DECONSTRUCTED PANZANELLA

grilled ciabatta cube, tomato jam, cured black olives, cucumber ribbons, oven roasted
cherry tomatoes, sweet red onion, green onion, honey-white balsamic drizzle (v)

GREEN

arugula, baby frisee, grilled green beans, shaved radish, fresh spring peas,
crumbled feta, lemon-dill vinaigrette (v,gf)

GRILLED BEET & BURRATA

red leaf lettuce, scallion, crispy kataifi pastry nest, poppy seed vinaigrette (v)

VINE RIPE TOMATO

blue cheese cream, basil, mint, fried shallot, pickled fresno peppers,
crumbled blue cheese, black and white balsamic vinaigrette (v,gf)

RAW

chervil, watermelon radish, baby beets, blackberries, crumbled blue cheese,
dijon and honeycomb vinaigrette (v,gf)

ARTISAN BREADS

select one of our butters: pinot noir, orange poppy seed, fresh herb & sea salt,
whipped maple

OPTIONAL ADD-ONS

INTERMEZZO

sorbet flavor options: blood orange-tarragon, mulled apple, mango cardamom,
lemon-juniper, rose, watermelon (v,gf) [+ \$5] *(a great palate cleanser before the main entrée)*

SOUP

tomato bisque, italian wedding, yellow gazpacho, french onion, roasted tomato orzo [+ \$5]



COMPOSED ENTRÉE

choice of two proteins and one vegetarian entrée

BEEF

TENDER SHORT RIBS	ricotta and horseradish grits cake, cognac demi-glace, sautéed collard greens, pickled onion (gf)
ESPRESSO RUBBED FLANK STEAK	sweet potato brûlée, braised tucson kale, cardamom ginger baby carrots
RED WINE MARINATED HANGER STEAK	compound butter, scallion buttermilk mashed potatoes, poached asparagus spears
HERB CRUSTED PETITE TENDERLOIN FILET	shiitake mushroom reduction sauce, classic potato gratin, sautéed haricot verts (gf) [+ \$10]
SHALLOT CRUSTED BEEF TENDERLOIN FILET	8 oz. filet, charred poblano pepper mashed potatoes, brown butter baby corn, cherry tomato confit, cumin demi-glace (gf) [+ \$15]
DECONSTRUCTED WELLINGTON	grilled petite beef tenderloin filet, mushroom ragout with foie gras, puff pastry and red wine reduction, roasted garlic red skin mashed potatoes, butter poached tri-color baby carrots [+ \$10]

POULTRY

BONE-IN CHICKEN BREAST WITH LEMON JUS AND LAVENDER GRANOLA	grilled baby zucchini, edamame, and seasonal vegetable succotash
COFFEE-CRUSTED CHICKEN BREAST WITH BEET GASTRIQUE	herb and sweet cream buttered seasonal greens, grilled asparagus, roasted forest mushrooms (gf)
HALOUMI-CRUSTED CHICKEN BREAST WITH LICORICE CREAM SAUCE	herb roasted fingerling potato coins, butter poached wax beans, grilled lemon (gf)
HARISSA & PRESERVED LEMON BRAISED CHICKEN THIGHS	scallion potato cake, carrot obliques, olives
ROASTED CHICKEN BREAST WITH SWEET ONION GRAVY	green lentil and beet taboule, garlic confit, tri-color baby carrots, oregano pesto



COMPOSED ENTRÉE

CONTINUED

choice of two proteins and one vegetarian entrée

SEAFOOD

**CRISPY WHITE FISH IN
CHARRED TOMATO BUTTER**

farro, olive & garlic roasted cherry tomato pilaf, grilled asparagus (gf)

**SEARED WHITE FISH IN
PINK PEPPERCORN SAUCE**

wilted rocket with garlic, whipped potatoes

**GRILLED SALMON WITH
ROASTED FENNEL VINAIGRETTE**

roasted fingerling potato planks, grilled corn and roasted artichoke salad
stuffed in a globe artichoke, (gf)

**DIJON CRUSTED GRILLED SALMON
IN RASPBERRY BALSAMIC GLAZE**

edamame and spring pepper succotash with herbs, arugula and candied thyme

**GARLIC SPINACH STUFFED FLOUNDER FILLET
WITH LEMON CAPER BEURRE BLANC**

celery root and purple potato peruvian mash, blistered baby carrots

**SEARED MEAGRE SEA BASS WITH
WALNUT PARSLEY CRUST**

truffled chive oil, parsley root purée, caramelized baby carrots (gf) [+ \$20]

**SPICE RUBBED GRILLED SALMON
WITH CITRUS PAN JUS**

herbed farro pilaf, grilled asparagus and scallions with house pickles,
everything bagel chips

CRAB CRUSTED HALIBUT

wisconsin cheddar cheese grit cake, cauliflower florets, roasted baby carrots,
saffron cream [+ \$10]



COMPOSED ENTRÉE

CONTINUED

choice of two proteins and one vegetarian entrée

GAME

**BONE-IN GRILLED PORK CHOP WITH
ROSE WATER CHIMICHURRI**

red skin mashed potatoes, crispy shallots, chili flakes,
medley of snow peas, sugar snap peas & english peas (gf) [+ \$8]

**FRENCHED DOUBLE CUT LAMB CHOP WITH
PAN GRAVY & BLUEBERRY CHIA JAM**

fresh corn pudding, butter poached rapini, roasted red pearl onions [+ \$15]

**HERB CRUSTED BONE-IN LAMB CHOP
WITH BLACKBERRY GASTRIQUE**

warm farro and wild mushroom salad, hazelnut dressing, shaved fennel and
micro green salad, candied berry garnish [+ \$15]

**JUNIPER BRINED BONE-IN PORK CHOP
WITH CELERY ROOT REMOULADE**

green olive mash, honey glazed baby carrots, herb salad,
smoked tomato vinaigrette (gf) [+ \$8]

**SLOW ROASTED PORK OSSO BUCCO
WITH SCOTCH DEMI GLACE**

cauliflower and yukon gold potato mash, roasted garlic green beans,
grapefruit gremolata [+ \$8]

VEGETARIAN

GRILLED EGGPLANT PAVE

carrot mousse, wilted beet and dandelion greens, romesco grilled fingerling potatoes,
roasted baby beet with orange blossom glaze, micro greens, ruby red beet chip garnish (gf)

**ARTICHOKE, GOAT CHEESE, AND
MARCONA ALMOND RISOTTO**

fennel butter, artichoke bottom, pickled shallots, micro green garnish (gf)

HERB STUFFED VINE RIPE TOMATOES

morbier cheese and toasted breadcrumbs, flageolet bean puree, black garlic,
micro green garnish

**BUTTER POACHED LEEKS WITH
PUMPERNICKEL CRACKLE**

black “caviar” lentils, blistered baby peppers, squash coins, borage blossoms

JUMBO MUSHROOM ARANCINI

sautéed spring greens, yellow tomato confit, pickled watermelon radish

**TURMERIC ROASTED CAULIFLOWER STEAK
WITH MANCHEGO VINAIGRETTE**

grilled radicchio compote, chickpea polenta cake, cumin crème fraîche, micro cilantro



COMPOSED ENTRÉE

OTHER OPTIONS

MAKE YOUR ENTRÉE A DUET

SAMPLE PAIRINGS

**BLUE CHEESE DUSTED
MINI FILET OF BEEF WITH A
PETITE GRILLED SALMON FILLET**

cognac butter sauce, horseradish and crispy chive red skin mashed potatoes, blistered tri-color carrots with orange gremolata, micro garnish [+ \$8]

**PETITE ROASTED GARLIC GRILLED
CHICKEN BREAST WITH AN HERB
SEARED MEAGRE BASS FILLET
IN A SCOTCH DEMI GLACE**

stone fruit bbq scallion potatoes with sour cream and corn, charred baby zucchini, halved grilled stone fruit, micro green garnish [+ \$8]

other duet options available

VENDOR & KIDS' MEALS

VENDOR BOX MEAL

choice of turkey, ham, or vegetarian sandwich with chips, seasoned side, cookie, and bottled water or soft drink [\$25]

hot vendor meals available for an additional cost

CHILDREN'S MEAL

select from: chicken tenders, mini burgers, mac & cheese, or marinara pasta, includes fruit plate [\$25]

FAMILY STYLE & BUFFET

pricing from \$180 per person

*All Family-Style Buffets include: 4 passed hors d'oeuvres,
dinner rolls with whipped butter, and a chef's mesclun salad with goat cheese & herb vinaigrette
(plated salad option available for additional fee)*

OPTION #1

BEEF SIRLOIN & CHICKEN BUFFET

herb and garlic coated, seared and sliced beef sirloin · seared and sliced french cut chicken breast · herb roasted bite size heirloom potatoes · sautéed green beans with lemon butter and toasted almonds · blistered whole baby peppers with chimichurri · herb gravy and marjoram butter sauce

OPTION #2

FLANK STEAK & CHICKEN BUFFET

mustard and chili coated flank steak, grilled and sliced · grilled boneless chicken thighs and petite breasts · sweet potato mash with charred marshmallow topping and bourbon agave sauce · steamed carrots with mint butter · roasted corn with maple vinaigrette and crispy chives · horseradish cream and mesquite demi-glace

OPTION #3

PORK LOIN & CHICKEN BUFFET

tea-smoked and sliced pork loin · milanese-style petite chicken breasts · garlic red skin mashed potatoes · grilled zucchini medallions with spicy butter · onion compote and herb gravy

{ other buffet options available }

FAMILY-STYLE & BUFFET PACKAGES ALSO INCLUDE:

basic linen • staffing • tabletop: china, flatware, glassware, barware and bar equipment •
plating, garnishing, and serving of your wedding cake • coffee service

{ additional equipment fees may apply for family-style and buffet weddings }



DESSERT ENHANCEMENTS

PLATED

- BANANAS FOSTER** cognac soaked pound cake, banana mousse, chocolate dipped baby banana, salted caramel crunch, cocoa powder [+ \$8]
- INDIVIDUAL BAKED ALASKA** meringue spikes, cocoa powder [+ \$12]
- S'MORES** ganache, sea salt, berries [+ \$8]

PASSED

- ASSORTED CUPCAKES** assorted flavors [+ \$5]
- MINI CHOCOLATE CHIP COOKIES** served warm with chilled vanilla bourbon milk shooters [+ \$7]
- S'MORE SKEWERS** graham cracker, marshmallow, chocolate [+ \$5]
- PINEAPPLE UPSIDE DOWN SKEWERS** poundcake and fresh pineapple glazed with honey and brown sugar, grilled and topped with a maraschino cherry [+ \$7]

STATIONS

- SPIKED SORBET BAR** *select two:* watermelon sorbet (with peach schnapps), green apple sorbet (with melon liquor), ruby red grapefruit (with mandarin vodka), lemon sorbet (with campari) [+ \$12]
- DESSERT WAFFLE BAR** chef-made-to-order waffles with assorted toppings, *select five:* ice cream, whipped cream, assorted jimmies, chocolate shavings, chopped candied nuts, brandied cherries, caramel sauce, hot fudge, pineapple compote, fresh sliced bananas, nutella, assorted crushed candy, powder sugar, cinnamon sugar [+ \$12]
- DONUT WALL** custom designed wall to display your favorite donuts, guests can fill their own donuts with the following: lemon curd, hazelnut buttercream, pistachio mousse, white chocolate, nutella swirl [+ \$12]
- MINI CAKE DONUTS** guests to dip and top their own donuts in assorted sauces and toppings: maple frosting, salted caramel, chili spiced chocolate ganache, bacon lardons, assorted jimmies, candied rose petals, chopped marcona almonds [+ \$12]
- CLASSIC MINI PASTRIES & CAKES** carrot cake, devils food cake, strawberry & chiffon cake, chocolate mousse cups, mini pecan pies, chocolate cherry tarts, key lime tarts, fresh fruit tarts [+ \$15]



LATE NIGHT BITES

priced per piece

ASSORTED MINI MILKSHAKES all served with whipped cream and an old fashion parlor straw, flavors include: nutella with chocolate swirl, salted caramel with caramel swirl, chocolate jameson with chocolate sprinkles [+ \$1], mint chocolate chip with mini chocolate chips, strawberry with freeze-dried strawberries [\$4]

BLACK COW chocolate sauce, root beer, vanilla ice cream [\$4]

CHICKEN AND WAFFLE BITE vanilla sugar waffle, crispy chicken breast, pork belly, hot sauce, maple agave [\$4]

BUFFALO CHICKEN JALAPEÑO POPPERS skewered & bacon-wrapped, with ranch mousse [\$4]

CHICAGO-STYLE FRANKS IN A BLANKET skewered, “the works” sauce [\$3]

MINI ANGUS CHEESEBURGER seeded brioche bun, cheddar, mustard, pickle, crispy onions [\$4]

MINI CHICAGO DEEP DISH PIZZA cheese, italian sausage, or pepperoni [\$3]

MINI JACKFRUIT GYRO pita round, cucumber raita, diced tomato, shaved red onion (v) [\$4]

PETITE SHORT RIB POUTINE BOAT crinkle cut fries, cheese curds, short rib gravy, scallions [\$4]

TRUFFLE FRY CONE sea salt, fresh black pepper, grated romano (v) [\$4]

TOMATO BISQUE SHOOTER grilled cheese lollipop [\$3]

MICRO SPINACH BURGER pea shoots, feta mousse, pickled tomato, ciabatta [\$4]

Late Night Bites require an additional \$250 chef fee

BAR PACKAGE UPGRADES

includes red & white wine poured with dinner

4-HR PREMIUM BAR PACKAGE

[+ \$35 PER PERSON]

LIQUOR	tito's vodka or ketel one vodka, tanqueray gin, bacardi rum, jim beam black bourbon, dewars white label scotch, crown royal whisky, singleton of glendullan 12 year old scotch, jose cuervo tequila, triple sec
RED & WHITE WINE	house red wine, house white wine, ariel n/a chardonnay
CHOICE OF 2 DOMESTIC BEERS	miller, miller genuine draft, budweiser, bud light, michelob ultra, goose island 312
CHOICE OF 2 IMPORTED BEERS	heineken, amstel light, corona, becks, stella artois (<i>heineken n/a included in package</i>)
MIXERS	assorted sodas, lemonade, orange juice, cranberry juice, infused water station, tonic water, club soda, ginger ale, margarita mix, sweet & dry vermouth, bloody mary mix, and bar garnishes
CHAMPAGNE TOAST	[+ \$6]

4-HR INSPIRED BAR PACKAGE

[+ \$48 PER PERSON]

LIQUOR	belvedere vodka, grey goose vodka, hendrick's gin, captain morgan white rum, meyers dark rum, maker's mark bourbon, johnny walker black scotch, macallan 12 year scotch, patron tequila, kahlua, baileys irish cream, triple sec
RED & WHITE WINE	cabernet sauvignon, chardonnay, marquis de la tour brut, ariel n/a chardonnay
CHOICE OF 2 DOMESTIC BEERS	miller, miller genuine draft, budweiser, bud light, michelob ultra, goose island 312 (<i>assorted hard seltzers included in package</i>)
CHOICE OF 2 IMPORTED BEERS	heineken, amstel light, corona, becks, stella artois (<i>heineken n/a included in package</i>)
MIXERS	assorted sodas, lemonade, orange juice, cranberry juice, infused water station, tonic water, club soda, ginger ale, ginger beer, margarita mix, sweet & dry vermouth, bloody mary mix, bitters, and bar garnishes
CHAMPAGNE TOAST	<i>included</i>