



Catering@inspirationcorp.org | (773) 940-1637

Key: V- Vegetarian | G- Gluten Free | VG – Vegan | N – CONTAINS Nuts

Specially created off menu items will be subject to a charge of \$20 per person per item.

Small platters serve 10 | Large platters serve 20

BREAKFAST

Continental Breakfast

Fruit Platter small \$45.00 | large \$85.00 VG

Bread & Muffins Platter small \$45.00 | large \$75.00 V | N

***Zucchini walnut bread / Datanut Bread/ Banana Bread**

***Muffins: Blueberry, Chocolate Chip, Apple, Banana**

Bagel Platter small \$50.00 | large \$95.00 VG

***Bagels, red onions, tomatoes, cucumbers & capers**

***Choice of plain: chive, smoked salmon, cranberry cream cheese spread**

House Made Granola, Yogurt and Fresh Berries \$5 per person VG | N

Morning Beverages

Coffee Serves 8-10 \$15.00

Orange Juice Serves up to 16 \$18.00

Bottled Juice per person \$2.00

*Cranberry | Orange | Grapefruit | Apple

Bottled Water per person \$1.50

Hot Breakfast

Scrambled Eggs \$3.00 per person

***Additional ingredients(cheese,peppers,onions) \$1.00 each**

Sausage and Biscuit \$4.50 per person

***House made sage apple sausage patty on buttermilk biscuit**

Chicken Apple Sausage \$3.00 per person

Bacon \$3.00 per person

Breakfast Potatoes \$3.00 per person V | G

***Red potatoes roasted in a creole seasoning**

Quiche Squares

Individual (made in pie tin) \$10 per person

small pan (serves 12) \$45 | large pan (serves 24) \$90

Broccoli and Cheddar

Prosciutto, Tomato, Basil, provolone



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LUNCH

Sandwich Platters small \$90.00 | large \$175.00

Honey Mustard Roast Chicken

*Avocado, lettuce and tomato on ciabatta bread

Turkey Apple

*Mozzarella, Arugula, Balsamic glaze on Ciabatta Bread

Roast Beef

*Cucumber, red onion, arugula, horseradish hummus on French Roll

Italian

*Salami, ham, provolone, lettuce, tomato, mayo, mustard and giardiniera on Focaccia

Bag of Kettle Chips \$1.50 each

Boxed Lunches **\$12.95 each (minimum 15 people)**

Choice of Sandwich –

Choice of Side – Pasta Salad, Potato Salad, Coleslaw, Kettle Chips

Choice of Dessert - Chocolate Chip Cookie or Fruit

Choice of Beverage – Can of Soda or Bottled water

SALADS small \$40 (Serves 10)

large \$75 (Serves 20)

Classic Picnic Potato Salad

Southwest Coleslaw -Shredded red and green cabbage, corn, red pepper, red onion in a cayenne dressing.

Pesto Pasta Salad - Fresh vegetables, pasta and our pesto.

House Garden Salad - Garden vegetables with a choice of balsamic vinaigrette, ranch, Caesar or honey mustard dressing.



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HORS D’OEUVRES

Choice of: 2 hot & 2 cold:\$10 pp

2 hot & 3 cold:\$12 pp

3 hot & 3 cold:\$15 pp

Substitutions \$2.00 extra per person

Cold

Crostini

Beet and Goat Cheese

*beet puree with basil goat cheese dollop

Brie and Apple

*pistachio honey drizzle

Antipasto Skewers

*selection of Salumi and cheese with garnish and herbed olive oil

Smoked Salmon

*served on cucumber rounds, lemon caper dill crème fraiche

Stuffed Dates

*Fontina and herbed Marcona Almonds

Hot

Herbed Orange Thyme Meatballs

*Savory tomato sauce

Pistachio Chicken Skewers

*Served with Romesco Sauce

Brazilian Empanada

*Shredded chicken and potato

Sweet Potato Empanada

Bacon Wrapped Dates

Wild Mushroom Won Ton

*Crispy, wild mushroom medley

Pulled Pork

*crispy polenta cake, balsamic reduction

PLATTERS

Charcuterie Platter

\$6.50 per person

minimum of 20 people

G

Selection of artisan meats and salumi with garnish.

Cheese Tray

\$6.00 per person

minimum of 20 people

V

Selection of artisan cheeses with crackers and garnish.

Meat and Cheese

\$7.50 per person

minimum of 20 people

Selection of meats and cheeses with crackers and garnish.



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DINNER PACKAGES

Minimum 20 people

Appetizer / Salad / 1 Entrée / Side	\$20	PP
Appetizer / Salad / 1 Entrée / 2 Sides	\$25	PP
Appetizer / Salad / 2 Entrées / 2 Sides	\$30	PP
Or		
Appetizer / Salad / 1 Entrée / 3 Sides		
Appetizer / Salad / 2 Entrées / 3 Sides	\$35	PP

All come with selection of dinner rolls and butter.



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DINNER SALADS

House Garden Salad

Mixed greens and fresh garden vegetables with choice of dressings.

Israeli Couscous Salad

With vegetable medley and rainbow chard in a Mediterranean dressing.

Caesar Salad

Parmesan chips and seasoned croutons.

Arugula & Pear Salad

Arugula, spiced pears, bleu cheese & balsamic vinaigrette



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ENTREES

Braised Short Ribs

Braised in Malbec wine.

Stuffed Peppers

Bell pepper stuffed with herbed pork and vegetables in an ancho chili sauce.

Stuffed Peppers (V)

Bell pepper stuffed and vegetables in an ancho chili sauce.

Herb Roasted Chicken

Chicken quarters roasted with fresh herbs and olive oil.

Lemon Caper Dill Salmon

Orange Thyme Chicken

Boneless chicken breast baked with an orange – thyme butter glaze.

Provençal Ratatouille (VG)

Layered mélange of fresh vegetables and fresh herbs.

“Mujadara” Stuffed Portobello (VG)

Lentils, caramelized onions, Turkish spices with yogurt drizzle.

Lasagna (V)

Classic Bolognese preparation or vegetarian mushroom and spinach.



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SIDES

Garlic Parmesan Smashed Potatoes

Yukon gold, roasted garlic and Parmesan

Whipped Sweet Potatoes

Maple gravy

Potato Confit

Potatoes slow roasted in olive oil and herbs

Vegetable Medley

Trio of seasonal vegetables steamed and tossed in butter or olive oil

Roasted Root Vegetables

Trio of seasonal root vegetables roasted with fresh herbs.

Butter Braised Carrots

With orange and cinnamon.

Herbed Brown Rice

Wild Rice Pilaf

Shallots, almonds and herbs.

Four Cheese Macaroni and Cheese

Four cheeses, bacon and garlic herb panko topping.



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A LA CARTE

(serves 8-10)

(serves 18-20)

Salads

House Garden Salad

Mixed greens and fresh garden vegetables with choice of dressings.

small \$35.00

large \$65.00

Israeli Couscous Salad

With vegetable medley and rainbow chard in a Mediterranean dressing.

small \$40.00

large \$75.00

Caesar Salad

Parmesan chips and seasoned croutons

small \$40.00

large \$75.00

Entrees

Braised Short Ribs

Braised in Malbec wine.

small \$80.00

large \$160.00

Stuffed Peppers

Bell pepper stuffed with herbed pork and vegetables in an ancho chili sauce.

Or vegetarian with mushrooms, zucchini and peppers.

small \$60.00

large \$120.00

small \$50.00

large \$100.00

Herb Roasted Chicken

Chicken quarters roasted with fresh herbs and olive oil.

small \$40.00

large \$80.00

Lemon Caper Dill Salmon

small \$95.00

large \$180.00

Orange Thyme Chicken

Boneless chicken breast baked with an orange – thyme butter glaze.

small \$55.00

large \$100.00

Provencal Ratatouille

Layered mélange of fresh vegetables and fresh herbs.

small \$25.00

large \$45.00



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Entrees (cont.)

“Mujadara” Stuffed Portobello

Lentils, caramelized onions, Turkish spices with yogurt drizzle.

(serves 8-10)

small \$35.00

(serves 18-20)

large \$70.00

Lasagna

Classic Bolognese preparation or

Vegetarian mushroom and spinach.

small \$80.00

large \$160.00

small \$65.00

large \$130.00

Sides

Garlic Parmesan Smashed Potatoes

Yukon gold, roasted garlic and Parmesan

small \$25.00

large \$50.00

Whipped Sweet Potatoes

Maple gravy

small \$25.00

large \$50.00

Potato Confit

Potatoes slow roasted in olive oil and herbs

small \$35.00

large \$70.00

Wild Rice Pilaf

Shallots, almonds and herbs.

small \$25.00

large \$50.00

Four Cheese Macaroni and Cheese

Four cheeses, bacon and garlic herb panko topping

small \$60.00

large \$120.00

Vegetable Medley

Trio of seasonal vegetables steamed and tossed in butter or olive oil

small \$30.00

large \$60.00

Roasted Root Vegetables

Trio of seasonal root vegetables roasted with fresh herbs.

small \$25.00

large \$50.00

Butter Braised Carrots

small \$30.00

large \$60.00

Herbed Brown Rice

small \$20.00

large \$40.00



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Desserts

Cookie Platter:

small (24 cookies) \$25 large (48 cookies) \$40

Selection of Chocolate Chip, Oatmeal, Peanut Butter, Snickerdoodle or Brown Butter cookies or a mixed tray of any of the above.

Dessert Bars:

small (24 bars) \$25 large (48 bars) \$40

Selection of Brownie, Blondie, Raspberry, Lemon, Strawberry or Butter Pecan bars or a mixed tray of any of the above.

Cakes

whole \$30.00 (serves 8)

mini-cakes \$1.50ea

cupcakes \$3ea

Cream Cheese Pound Cake topped w/ Chantilly & Berry compote

Peach Cobbler Pound Cake w/ Caramel Drizzle

Chocolate Cake w/ dark & white chocolate drizzle

Carrot Cake w/ Cream Cheese Frosting

Banana Cake w/ crumble topping

Louisiana Crunch Cake w/ coconut & pecan crumble topping

Parfaits

\$2.50 ea

Chocolate Mousse w/whipped cream, chocolate graham crackers & shaved chocolate

Lemon Mousse w/crushed lemon cookies, layer lemon mousse, Chantilly cream, & lemon curd

Banana Pudding: pudding, vanilla wafers, banana slices, Chantilly cream

Tarts

\$4.00ea

Apple | Peach | Cherry – Crumble topping