



Catering@inspirationcorp.org | (312) 626-5718

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

APPETIZERS

\$26 per dozen:

Mushroom Tartlets (V)

*sautéed cremini mushrooms, gruyere & thyme on puff pastry

Stuffed Dates (V) (G) (N)

*filled with fontina cheese and house smoked almonds

Caprese Skewers (V) (GF)

*mozzarella balls, grape tomatoes, basil and balsamic glaze

Falafel (V) (G) (VG by request)

*with cucumber, tomato, red onion & yogurt tahini

\$30 per dozen:

Empanadas (V)

*choice of chicken or cheese served with chimichurri

Chicken Yakitori (G by request)

*with honey soy ginger dipping sauce

Antipasto Skewers (GF)

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

Smoked Salmon (GF)

*served on cucumber rounds with lemon caper dill crème fraiche



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PARTY PLATTERS (serve 20-25 people)

Antipasto **\$95**

* Selection of cured meats, cheese, and garnish with crackers

Cheese **\$95**

* Selection of imported and domestic cheeses, and garnish with crackers.

Bruschetta **\$65**

*Tomato bruschetta, roasted garlic spread, olives and fresh mozzarella served with crostini

Chips & Salsa (V) (VG) **\$65**

*House made tortilla chips, guacamole, salsa, and black bean dip

Mediterranean (V) (VG) **\$65**

*Hummus, tabbouleh, feta, marinated vegetables served with pita



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ASSEMBLE-YOUR-OWN SLIDERS (minimum order 20 people)

Pulled Pork **\$6 per person**

* shredded pork shoulder, brown sugar-mustard bbq sauce, pickles, red onion & slider buns

Brisket **\$7 per person**

* chopped brisket, sweet and tangy bbq sauce, pickles, red onion & slider buns

Chicken **\$6 per person**

* shredded chicken, sweet and tangy bbq sauce, pickles, red onion & slider buns

Mushroom * (V) (VG) **\$6 per person**

* shredded oyster mushrooms, brown sugar-mustard bbq sauce, pickles, red onion & slider buns

Desserts

Cookie Platter:

Small (24 cookies) \$25

Large (48 Cookies) \$40

Selection of Chocolate Chip, Oatmeal-Raisin, or Peanut 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, Lemon & Cherry Bars or a mixed tray of any of the above.



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

DINNER PACKAGES

Minimum 15 people

\$20/per person

Dinner package includes your choice of:

1 Appetizer

1 Salad

1 Entree

1 Side

Dinner rolls and butter.

Additional Appetizers: \$3/per person

Additional Salads: \$5/per person

Additional Entrees \$8/per person

Additional side dishes: \$5/per person

Special accommodations can be made for guests with special dietary requests (Vegetarian, Vegan, Gluten-Free, Nut-Free, Dairy Free, etc.)

Special menu requests may incur additional charges



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Stuffed Dates (V) (G) (N)

*filled with fontina cheese and house smoked almonds

Chicken Yakitori (G by request)

*With honey soy ginger dipping sauce

Falafel (V) (G) (VG by request)

*With cucumber, tomato, red onion & yogurt tahini

Empanadas (V)

*Choice of chicken or Cheese served with chimichurri

Antipasto Skewers (GF)

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

Caprese Skewers (V) (GF)

*Mozzarella balls, grape tomatoes, basil and balsamic glaze

Smoked Salmon (GF)

*served on cucumber rounds with lemon caper dill crème fraiche



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GREEN SALADS

House Garden Salad (V), (VG), (G)

*Mixed greens and fresh garden vegetables with choice of buttermilk dressing, balsamic, herb, or lemon vinaigrette

Veggie Confetti Salad (V), (VG), (G)

*Julienned cucumber, carrot, bell pepper, zucchini, snow peas, grape tomatoes, red onion, & herb vinaigrette

Bistro Salad (V), (N)

*Pear, arugula, mixed greens, toasted almonds & blue cheese with balsamic vinaigrette

Kale-Brussels Sprout Salad (V)

*Chopped kale, shaved Brussels sprouts, garlic croutons and shaved parmesan with lemon vinaigrette



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ENTREES

Caramelized Onion Braised Beef Brisket (G)

*Spice rubbed brisket braised with caramelized onions

Herb Roasted Chicken (G)

*Chicken quarters roasted with fresh herbs, garlic, lemon and olive oil

Honey-Ginger-Soy Glazed Salmon (G by request)

*Salmon filet glazed with honey, ginger, garlic and soy sauce garnished with sesame seeds

Marsala Chicken (G)

*Seared boneless chicken breasts in a Marsala wine-mushroom sauce

Roasted Cauliflower Steaks (VG) (G)

*Chile & smoked paprika rubbed cauliflower steaks with cilantro- chimichurri

Black Bean & Poblano Enchiladas (V) (G)

*Black beans, poblano peppers, corn, cheddar & jack cheese layered with corn tortillas

Lasagna (V)

*Your choice of meat Bolognese, vegetarian mushroom & spinach or 100% plant based impossible burger



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SIDES

IK Potatoes (V), (G)

*Diced Potatoes baked in a tangy sour cream-cheddar sauce and topped with toasted panko bread crumbs

Herb Roasted Potatoes (V), (VG), (G)

*Potatoes slow roasted in olive oil and herbs

Four Cheese Macaroni and Cheese (V)

*Cheddar, Monterey jack, Swiss & Parmesan cheeses and cream baked with pasta

Garlic Butter Rice (V), (VG by request), (G)

*Fluffy Arborio Rice tossed with sautéed mushrooms, scallions, garlic, and butter

Roasted Broccoli & Almonds (V), (VG), (G), (N)

*Caramelized broccoli with toasted almonds, herbs and lemon

Vegetable Medley (V), (VG by request), (G)

*Simple preparation of seasonal vegetables steamed and tossed in herbs and butter or olive oil

Sesame Green Beans (V), (VG), (G)

*Green Beans sautéed with sesame oil, soy, garlic and sesame seeds

Grilled Balsamic Vegetables (V), (VG), (G)

*Grilled zucchini, yellow squash, red bell pepper, red onion tossed with herbs and balsamic glaze