

inspiration  
kitchens™

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catering

Inspiration Kitchens Catering  
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# dine well. do good.

Let us show you the power of social enterprise to bring style and mission to your catered event.

What is a social enterprise? We are a nonprofit restaurant and catering business that makes a difference.

The homeless and low-income participants and graduates of our 12-week Foodservice Training program work with our chefs and event planning staff to give your occasion a greater purpose: to serve your guests great food while contributing to our participants' journey into self-sufficiency.

**Thank you for helping them on that journey.**



# LUNCH

## sandwich platters

	small (serves 10)	large (serves 20)
<b>Choice of:</b>	\$90	\$175

### Roast Beef & Arugula

With red onion, tomato, & parmesan horseradish mayo on a kaiser roll

### Grilled Chicken Club

With bacon, lettuce, tomato, & basil aioli on ciabatta bread

### Turkey & Swiss

With mixed greens & honey-dijon spread on whole grain bread

### Caprese

With tomato, basil, mozzarella, balsamic glaze, & basil aioli on tomato focaccia

## side salads

	small (serves 10)	large (serves 20)
<b>Choice of:</b>	\$40	\$75

Garlic Dill Potato Salad

Pesto Pasta Salad

Garden Salad

Fruit Salad

## boxed lunches

\$13.95 per person  
(12 person minimum)

### Choice of Sandwich

### Choice of Side

Pesto pasta salad or kettle chips

### Choice of Fruit or Chocolate Chip Cookie

### Beverage

Can of soda or water

## boxed salads

\$12.95 per person  
(12 person minimum)

### Choice of Salad:

### Grilled Chicken BLT Salad

Grilled chicken breast, bacon, tomatoes, & basil dressing

### Caprese Salad

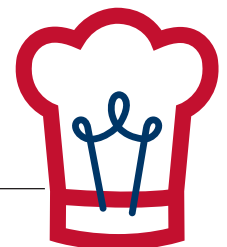
Mozzarella, tomatoes, basil, & balsamic dressing

### Arugula & Pear Salad

Arugula, pear, walnuts, blue cheese, & red wine vinaigrette

### Chopped Salad

Tomatoes, cucumbers, hard boiled eggs, bacon, croutons, & blue cheese dressing



# LUNCH

## desserts

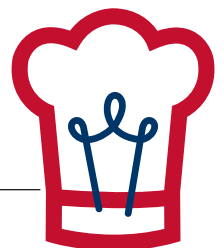
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	small (serves 24)	large (serves 48)
<b>Assorted Cookies</b>	\$30	\$50
Chocolate chip cookies		
Oatmeal raisin cookies		
Peanut butter cookies		
<b>Assorted Bars</b>	\$30	\$50
Brownies		
Blondies		
Lemon bars		

## beverages

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<b>Basil Lemonade</b> (serves 10-12)	\$24
<b>Iced Tea</b> (serves 10-12)	\$20
<b>Bottled Water</b> (per person)	\$1.50
<b>Canned Soda</b> (per person)	\$1.50







## special events

Any event begins with a vision.  
We will work with you to bring  
that vision to life and build the  
perfect menu.

We bring products in fresh and  
teach time-honored methods to  
our students so your guests will  
have a memorable experience.



# HORS D'OEUVRES

## appetizers

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(\$36 per dozen)

### Mushroom Tartlets (V)

Sautéed cremini mushrooms, gruyere, & thyme on puff pastry

### Caprese Skewers (V)

Grape tomatoes, basil, & mozzarella served with fresh pesto

### Falafel (V)

With cucumber, tomato, red onion, & yogurt tahini

### Empanadas

Choice of chicken or cheese served with chimichurri

### Chicken Yakitori

With honey soy ginger dipping sauce

### Antipasto Skewers

Salumi & cheese garnished with herbed olive oil

### Smoked Salmon

Served on cucumber rounds with lemon caper dill crème fraiche

## sliders

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(\$48 per dozen)

### Pulled Pork

Shredded pork shoulder, brown sugar-mustard bbq sauce, pickles, & red onion

### Brisket

Chopped brisket, sweet & tangy bbq sauce, pickles, & red onion

### Chicken

Shredded chicken, sweet & tangy bbq sauce, pickles, & red onion

## platters

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(serves 20-25)

### Antipasto

Selection of meats & cheese

\$95

### Assorted Cheeses (V)

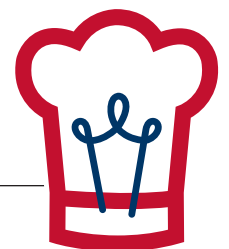
Selection of imported & domestic cheeses served with crackers

\$85

### Bruschetta (V)

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

\$75



# DINNER PACKAGE

## package details

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### **\$25 per person**

Minimum of 15 people

Package includes:

- 1 Salad
  - 1 Entree
  - 1 Side
- Dinner rolls & butter

Additional Salads:	\$5 per person
Additional Entrees:	\$8 per person
Additional Sides:	\$5 per person

Please note, special accommodations can be made for guests with dietary restrictions or allergies. Special menu requests may incur additional charges.

## salads

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### **Garden Salad (V)**

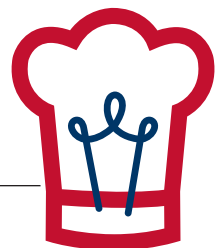
Mixed greens & fresh garden vegetables with choice of buttermilk dressing, balsamic, herb, or lemon vinaigrette

### **Bistro Salad (V)**

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

### **Kale Brussels Sprouts Salad (V)**

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



# DINNER PACKAGE

## entrées

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### **Caramelized Onion Braised Beef Brisket**

Spice rubbed brisket braised with caramelized onions

### **Herb Roasted Chicken**

Chicken quarters roasted with fresh herbs, garlic, lemon, & olive oil

### **Honey Ginger Soy Glazed Salmon**

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

### **Marsala Chicken**

Seared boneless chicken breasts in a Marsala wine mushroom sauce

### **Roasted Cauliflower Steaks (V)**

Chile & smoked paprika rubbed cauliflower steaks with cilantro chimichurri

## sides

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### **IK Signature Potatoes (V)**

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

### **Herb Roasted Potatoes (V)**

Potatoes slow roasted in olive oil & herbs

### **Four Cheese Macaroni and Cheese (V)**

Cheddar, monterey jack, swiss & parmesan cheeses

### **Roasted Broccoli & Almonds (V)**

Caramelized broccoli with toasted almonds, herbs, & lemon

### **Roasted Balsamic Vegetables (V)**

Zucchini, yellow squash, red bell pepper, & red onion tossed with herbs & balsamic glaze

