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.
sandwich platters
(serves 10) (serves 20)

Choice of:
Roast Beef & Arugula  $90  $175
With red onion, tomato, & parmesan horseradish mayo on a kaiser roll
Grilled Chicken Club  $13.95 per person
With bacon, lettuce, tomato, & basil aioli on ciabatta bread
Turkey & Swiss  $12.95 per person
With mixed greens & honey-dijon spread on whole grain bread
Caprese  $12.95 per person
With tomato, basil, mozzarella, balsamic glaze, & basil aioli on tomato focaccia

boxed lunches
(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 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

Inspiration Kitchens Catering • 3504 W. Lake St • Chicago IL 60624 • 312.626.5718 • catering@inspirationcorp.org
# LUNCH

## Desserts

<table>
<thead>
<tr>
<th></th>
<th>Small (serves 24)</th>
<th>Large (serves 48)</th>
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</thead>
<tbody>
<tr>
<td><strong>Assorted Cookies</strong></td>
<td><a href="#">$30</a> $50</td>
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<tr>
<td>Chocolate chip cookies</td>
<td></td>
<td></td>
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<tr>
<td>Oatmeal raisin cookies</td>
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<tr>
<td>Peanut butter cookies</td>
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</tbody>
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|                      |                   |                   |
| **Assorted Bars**    | [$30](#) $50      |                   |
| Brownies             |                   |                   |
| Blondies             |                   |                   |
| Lemon bars           |                   |                   |

## Beverages

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<table>
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</thead>
<tbody>
<tr>
<td><strong>Basil Lemonade</strong></td>
<td>($serves 10-12)</td>
</tr>
<tr>
<td><strong>Iced Tea</strong></td>
<td>($serves 10-12)</td>
</tr>
<tr>
<td><strong>Bottled Water</strong></td>
<td>(per person)</td>
</tr>
<tr>
<td><strong>Canned Soda</strong></td>
<td>(per person)</td>
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</tbody>
</table>

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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 ($36 per dozen)

- **Caprese Skewers (V)**
  Grape tomatoes, basil, & mozzarella served with pesto
- **Mushroom Tartlets (V)**
  Sautéed cremini mushrooms, gruyere, & thyme
- **Falafel (V)**
  With cucumber, tomato, red onion, & yogurt tahini
- **Black Bean Empanadas (V)**
- **Spinach & Artichoke Dip Bites (V)**
- **Chicken Skewer**
  With honey mustard, bbq, or buffalo sauce
- **Buffalo Chicken Meatball**
  With creamed blue cheese sauce
- **Flank Steak Skewers**
  With cilantro chimichurri
- **Bacon Wrapped Dates**
  With pepper jelly sauce
- **Shrimp n’ Grits Bites**
  With Americaine sauce
- **Sweet & Sour Meatballs**

sliders ($48 per dozen)

- **Pulled Pork**
  Shredded pork shoulder, brown sugar-mustard bbq sauce, & coleslaw
- **Brisket**
  Chopped brisket, sweet & tangy bbq sauce, pickles, & coleslaw
- **Chicken**
  Shredded chicken, sweet & tangy bbq sauce, pickles, & coleslaw

platters (serves 20-25)

- **Antipasto** $95
  Selection of meats & cheese
- **Assorted Cheeses (V)** $85
  Selection of imported & domestic cheeses served with crackers
- **Assorted Crostini (V)** $75
  Tomato bruschetta
  Apple, brie, & pistachio
  Poached pear, ricotta, & candied walnuts

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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.
DINNER PACKAGE

**entrées**

**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**

**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