



# CATERING SERVICES

**Inspiration Kitchens** offers catering options for gatherings of every kind—from easy boxed lunches for team meetings to full-service on-site events and special celebrations. With fresh, thoughtfully prepared food and service you can count on, every order helps create opportunity and supports our mission.

## Our Services

- Facility Tours
- Off-Site Catering
- On-Site Catering
- Boxed Lunches

## Contact Us



312-626-5707



[catering@inspirationcorp.org](mailto:catering@inspirationcorp.org)



# Appetizers

\*Key; V-Vegan / VG-Vegetarian / P-Pescatarian / G-Contains Gluten / GF-Gluten Free / E-Egg / F-Fish / CSF-Crustacean Shellfish / D-Dairy / N-Peanut / TN-Treenut / SS-Sesame / S-Soy / W-Wheat

**SMALL SERVES 10, MEDIUM SERVES 20, AND LARGE SERVES 30; HALF SERVES 10 AND FULL SERVES 20**

## SLIDERS

|                                                                                         | SMALL   | MED     | LARGE    |
|-----------------------------------------------------------------------------------------|---------|---------|----------|
| <b>Beyond Burger *G/VG/E/D/W</b><br><i>Lettuce, tomato, dill pickle, peppadew sauce</i> | \$55.00 | \$75.00 | \$150.00 |
| <b>Mushroom Sliders *VG,E,D,W</b><br><i>Caramelized onion, arugula, balsamic glaze</i>  | \$55.00 | \$75.00 | \$150.00 |
| <b>Chicken Sliders *G/E/D/W</b><br><i>Dill pickle, cayenne honey sauce</i>              | \$55.00 | \$75.00 | \$150.00 |
| <b>Smashed Beef *G/E/D/W</b><br><i>Lettuce, tomato, pickle, special sauce</i>           | \$55.00 | \$75.00 | \$150.00 |

## BITES

|                                                                                | SMALL   | MED     | LARGE    |
|--------------------------------------------------------------------------------|---------|---------|----------|
| <b>Mini Crab Cake *G/P/E/F/D/P/W</b><br><i>Spicy remoulade sauce</i>           | \$55.00 | \$75.00 | \$150.00 |
| <b>Beef Meatballs</b><br><i>Tossed in a sweet and spicy sauce</i>              | \$55.00 | \$75.00 | \$140.00 |
| <b>Black Bean Empanada *G/F/E/D/N</b><br><i>Romesco sauce</i>                  | \$55.00 | \$75.00 | \$140.00 |
| <b>Smoked Salmon Canapé *GF/P/D</b><br><i>Cucumber round, lemon dill cream</i> | \$55.00 | \$75.00 | \$140.00 |
| <b>Bacon-Wrapped Date *GF</b><br><i>Pepper jelly</i>                           | \$55.00 | \$75.00 | \$140.00 |

## SKEWERS

|                                                                                          | SMALL   | MED     | LARGE   |
|------------------------------------------------------------------------------------------|---------|---------|---------|
| <b>Chicken Yakitori *GF/S</b><br><i>Honey soy ginger glaze</i>                           | \$30.00 | \$60.00 | \$90.00 |
| <b>Beef *GF</b><br><i>Avocado cilantro chimichurri</i>                                   | \$30.00 | \$60.00 | \$90.00 |
| <b>Vegetables *V/VG</b><br><i>Zucchini, squash, pepper, onion, herbs, balsamic glaze</i> | \$30.00 | \$40.00 | \$60.00 |
| <b>Caprese *VG/GF/D</b><br><i>Grape tomato, basil, mozzarella, balsamic glaze</i>        | \$30.00 | \$40.00 | \$60.00 |

## PLATTERS/BOWLS

|                                                                                                 | HALF     | FULL     |
|-------------------------------------------------------------------------------------------------|----------|----------|
| <b>Charcuterie *E/D/P/SS/TN/W</b><br><i>Selection of cheese, meats, crackers, accoutrements</i> | \$100.00 | \$200.00 |
| <b>Fruit Salad Bowl *V/VG</b><br><i>Assorted seasonal fruit</i>                                 | \$65.00  | \$120.00 |
| <b>Bruschetta *G/VG/V/W</b><br><i>Tomato, crostini</i>                                          | \$65.00  | \$120.00 |
| <b>Black-Eyed Pea Hummus</b><br><i>Served with crudite, toasted pita points</i>                 | \$65.00  | \$120.00 |

## DESSERTS

|                                                                                           | HALF    | FULL     |
|-------------------------------------------------------------------------------------------|---------|----------|
| <b>Chocolate Cake *G/V/E/M/W</b><br><i>Chocolate frosting</i>                             | \$75.00 | \$150.00 |
| <b>Vanilla Cake *G/V/E/M/W</b><br><i>Choice of frosting: caramel, chocolate, or lemon</i> | \$75.00 | \$150.00 |
| <b>Cobbler *G/V/E/D/W</b><br><i>Seasonal fruit</i>                                        | \$50.00 | \$100.00 |
| <b>Assorted Dessert Bars *G/V/E/D/W</b><br><i>Brownie, blondie, lemon</i>                 | \$75.00 | \$150.00 |
| <b>Assorted Cookies *G/V/E/D/N/S/W</b><br><i>Chocolate chip, oatmeal, peanut butter</i>   | \$24.00 | \$50.00  |

## BATCHED DRINKS

|                               | HALF    | FULL    |
|-------------------------------|---------|---------|
| <b>Watermelon Agua Fresca</b> | \$40.00 | \$80.00 |
| <b>Basil Lemonade</b>         | \$40.00 | \$80.00 |
| <b>Coffee</b>                 | \$40.00 | \$80.00 |

## SINGLE-SERVE DRINKS

|                                                            |        |
|------------------------------------------------------------|--------|
| <b>Bottled Juice</b><br><i>Apple, cranberry, or orange</i> | \$3.00 |
| <b>Canned Soda</b><br><i>Coke, Diet Coke, or Sprite</i>    | \$3.00 |
| <b>Bottled Water</b>                                       | \$2.00 |

MENU ITEMS AND PRICING ARE SUBJECT TO CHANGE WITHOUT NOTICE BASED ON AVAILABILITY AND SEASONALITY

# Breakfast

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## ***MORNING CONTINENTAL***

|                                                         | SMALL   | MED     | LARGE    |
|---------------------------------------------------------|---------|---------|----------|
| Seasonal Fruit Salad *V/GF                              | \$50.00 | \$75.00 | \$100.00 |
| Yogurt & Granola *V/G/D/P/TN/W                          | \$50.00 | \$75.00 | \$100.00 |
| Assorted Bagels *G/E/D/S/W<br><i>with whipped cream</i> | \$50.00 | \$75.00 | \$100.00 |
| Assorted Pastries *G/V/E/D/TN/W                         | \$50.00 | \$75.00 | \$100.00 |

## ***HOT BREAKFAST***

|                                                                       | SMALL   | MED     | LARGE    |
|-----------------------------------------------------------------------|---------|---------|----------|
| French Toast *G/E/D/W                                                 | \$50.00 | \$75.00 | \$100.00 |
| Biscuits *G/D/W<br><i>Assorted jelly, plain &amp; molasses butter</i> | \$50.00 | \$75.00 | \$100.00 |
| Applewood Smoked Bacon *GF                                            | \$50.00 | \$75.00 | \$100.00 |
| Chicken Apple Sausage Links *GF                                       | \$50.00 | \$75.00 | \$100.00 |
| Breakfast Potatoes *V/VG                                              | \$50.00 | \$75.00 | \$100.00 |
| Scrambled Eggs *E                                                     | \$50.00 | \$75.00 | \$100.00 |

## ***SANDWICHES (ENGLISH MUFFIN OR WRAP)***

|                                                     | SMALL   | MED     | LARGE   |
|-----------------------------------------------------|---------|---------|---------|
| Bacon, American Cheese, Egg *G/E/D/W                | \$30.00 | \$60.00 | \$90.00 |
| Ham, American Cheese, Egg *G/E/D/W                  | \$30.00 | \$60.00 | \$90.00 |
| Tomato, Mozzarella, Egg White, Basil Pesto *G/E/D/W | \$30.00 | \$60.00 | \$90.00 |
| Pork Sausage, Cheddar Cheese, Egg *G/E/D/W          | \$30.00 | \$60.00 | \$90.00 |
| Turkey Sausage, Provolone, Egg White *G/E/D/W       | \$30.00 | \$60.00 | \$90.00 |

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# Main Course

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## ENTREES

|                                                                                                      | SMALL   | MED      | LARGE    |
|------------------------------------------------------------------------------------------------------|---------|----------|----------|
| <b>Honey Soy Ginger Glazed Salmon *GF/P/S</b><br><i>Salmon fillet glazed with honey ginger sauce</i> | \$80.00 | \$120.00 | \$160.00 |
| <b>Braised Beef Brisket *GF/F/S</b><br><i>Spiced-rubbed and braised with caramelized onions</i>      | \$80.00 | \$120.00 | \$160.00 |
| <b>BBQ Pork Ribs</b><br><i>Spice-rubbed with sweet &amp; tangy BBQ sauce</i>                         | \$80.00 | \$120.00 | \$160.00 |
| <b>Roasted Cauliflower *V/VG</b><br><i>Ancho chili, smoked paprika, cilantro chimichurri sauce</i>   | \$80.00 | \$120.00 | \$160.00 |
| <b>Herb-Roasted Chicken</b><br><i>Chicken quarters, herbs, garlic, lemon, olive oil</i>              | \$80.00 | \$120.00 | \$160.00 |

## SIDES

|                                                                                                                    | SMALL   | MED     | LARGE    |
|--------------------------------------------------------------------------------------------------------------------|---------|---------|----------|
| <b>Four Cheese Macaroni &amp; Cheese *G/V/E/M</b><br><i>Cheddar, jack, mozzarella, parmesan</i>                    | \$60.00 | \$90.00 | \$120.00 |
| <b>Sweet Potatoes *VG/GF</b><br><i>Granulated &amp; brown sugar, ginger, cinnamon, nutmeg, butter</i>              | \$60.00 | \$90.00 | \$120.00 |
| <b>Red Beans *V/VG</b><br><i>Kidney beans, onion, celery, tri-color pepper, garlic</i>                             | \$60.00 | \$90.00 | \$120.00 |
| <b>Grilled Balsamic Vegetables *V/VG</b><br><i>Grilled zucchini, squash, peppers, onion, herbs, balsamic glaze</i> | \$60.00 | \$90.00 | \$120.00 |
| <b>Vegetable Rice Pilaf *VG</b><br><i>White rice, butter, tri-color peppers, celery, onion, garlic</i>             | \$60.00 | \$90.00 | \$120.00 |
| <b>Herb Roasted Potatoes *V/VG</b><br><i>Red skin potatoes, slow roasted in olive oil &amp; herbs</i>              | \$60.00 | \$90.00 | \$120.00 |
| <b>Vegetable Medley *VG</b><br><i>Seasonal vegetables tossed in herbs, butter (V if made with olive oil)</i>       | \$60.00 | \$90.00 | \$120.00 |

## SALADS

|                                                                                                                                                              | SMALL   | MED     | LARGE    |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|---------|----------|
| <b>Kale and Brussels Sprout *V</b><br><i>Kale, Brussels sprouts, garlic croutons, shaved parmesan, lemon vinaigrette</i>                                     | \$60.00 | \$90.00 | \$120.00 |
| <b>House Salad with Dressing (Choice of Balsamic, Red Wine, or Ranch) *V/VG</b><br><i>Greens, red onion, banana pepper, tomato, carrot, cucumber, olives</i> | \$60.00 | \$90.00 | \$120.00 |
| <b>Bistro Salad with Balsamic Dressing *V/M/TN</b><br><i>Greens, arugula, pear, almonds, blue cheese</i>                                                     | \$60.00 | \$90.00 | \$120.00 |

## SPECIALTIES

|                                                                                               | SMALL   | MED     | LARGE    |
|-----------------------------------------------------------------------------------------------|---------|---------|----------|
| <b>Southern Melt Bites</b><br><i>Braised collard greens, Texas toast, provolone, tomatoes</i> | \$50.00 | \$75.00 | \$100.00 |
| <b>Zucchini Bites</b><br><i>Zucchini, provolone, garlic</i>                                   | \$50.00 | \$75.00 | \$100.00 |

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# Boxed Lunches

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## SANDWICHES \$19.00

### Beef & Arugula \*G/E/F/D

*Shaved roast beef, arugula, tomato, red onion, parmesan, horseradish aioli, Kaiser roll*

### Chicken Breast \*G/E/D/W

*Chicken breast, mixed greens, tomato, cayenne honey sauce, dill pickle, brioche bun*

### Turkey & Provolone \*G/E/D/W

*Turkey breast, provolone, mixed greens, tomato, honey mustard sauce, multigrain bread*

### Greenline \*G/V/E/D/W

*Grilled zucchini, squash, eggplant, roasted tomato, spinach, arugula, pesto, balsamic glaze, focaccia*

## SALADS \$18.00

### Apple Chicken Salad with Sweet and Spicy Vinaigrette

**\*G/V/D/W**

*Chicken breast, feta cheese, apple, dried cranberry, mixed greens, tomato, red onion*

### Turkey Avocado Cobb with Avocado Ranch Dressing \*E/D

*Turkey, bacon, hard boiled egg, blue cheese, romaine lettuce, avocado, cherry tomato, red onion*

### Chef's Salad \*G/E/D/W

*Turkey, ham, egg, provolone, romaine, iceberg, cucumber, carrot, tomato, red onion, croutons*

### Caesar Salad \*E/D/G/F

*Romaine lettuce, crunchy croutons, shaved parmesan, tangy Caesar dressing*

***All boxed lunches come with chips, chocolate chip cookie, and whole fruit. There is a minimum order of 5 per each option.***