



**inspiration**  
kitchens

# 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**

<b>SLIDERS</b>	<b>SMALL</b>	<b>MED</b>	<b>LARGE</b>	<b>SKEWERS</b>	<b>SMALL</b>	<b>MED</b>	<b>LARGE</b>
<b>Beyond Burger *G/VG/E/D/W</b> <i>Lettuce, tomato, dill pickle, peppadew sauce</i>	\$55.00	\$75.00	\$150.00	<b>Chicken Yakitori *GF/S</b> <i>Honey soy ginger glaze</i>	\$30.00	\$60.00	\$90.00
<b>Mushroom Sliders *VG,E,D,W</b> <i>Caramelized onion, arugula, balsamic glaze</i>	\$55.00	\$75.00	\$150.00	<b>Beef *GF</b> <i>Avocado cilantro chimichurri</i>	\$30.00	\$60.00	\$90.00
<b>Chicken Sliders *G/E/D/W</b> <i>Dill pickle, cayenne honey sauce</i>	\$55.00	\$75.00	\$150.00	<b>Vegetables *V/VG</b> <i>Zucchini, squash, pepper, onion, herbs, balsamic glaze</i>	\$30.00	\$40.00	\$60.00
<b>Smashed Beef *G/E/D/W</b> <i>Lettuce, tomato, pickle, special sauce</i>	\$55.00	\$75.00	\$150.00	<b>Caprese *VG/GF/D</b> <i>Grape tomato, basil, mozzarella, balsamic glaze</i>	\$30.00	\$40.00	\$60.00
<b>BITES</b>	<b>SMALL</b>	<b>MED</b>	<b>LARGE</b>	<b>PLATTERS/BOWLS</b>	<b>HALF</b>	<b>FULL</b>	
<b>Mini Crab Cake *G/P/E/F/D/P/W</b> <i>Spicy remoulade sauce</i>	\$55.00	\$75.00	\$150.00	<b>Charcuterie *E/D/P/SS/TN/W</b> <i>Selection of cheese, meats, crackers, accoutrements</i>	\$100.00	\$200.00	
<b>Beef Meatballs</b> <i>Tossed in a sweet and spicy sauce</i>	\$55.00	\$75.00	\$140.00	<b>Fruit Salad Bowl *V/VG</b> <i>Assorted seasonal fruit</i>	\$65.00	\$120.00	
<b>Black Bean Empanada *G/F/E/D/N</b> <i>Romesco sauce</i>	\$55.00	\$75.00	\$140.00	<b>Bruschetta *G/VG/V/W</b> <i>Tomato, crostini</i>	\$65.00	\$120.00	
<b>Smoked Salmon Canapé *GF/P/D</b> <i>Cucumber round, lemon dill cream</i>	\$55.00	\$75.00	\$140.00	<b>Black-Eyed Pea Baba Ghanoush</b> <i>Served with crudite, toasted pita points</i>	\$65.00	\$120.00	
<b>Bacon-Wrapped Date *GF</b> <i>Pepper jelly</i>	\$55.00	\$75.00	\$140.00				

<b>DESSERTS</b>	<b>HALF</b>	<b>FULL</b>	<b>BATCHED DRINKS</b>	<b>HALF</b>	<b>FULL</b>
<b>Chocolate Cake *G/V/E/M/W</b> <i>Chocolate frosting</i>	\$75.00	\$150.00	<b>Watermelon Agua Fresca</b>	\$50.00	\$100.00
<b>Vanilla Cake *G/V/E/M/W</b> <i>Choice of frosting: caramel, chocolate, or lemon</i>	\$75.00	\$150.00	<b>Basil Lemonade</b>	\$40.00	\$80.00
<b>Cobbler *G/V/E/D/W</b> <i>Seasonal fruit</i>	\$75.00	\$150.00	<b>Coffee</b>	\$40.00	\$80.00
<b>Assorted Dessert Bars *G/V/E/D/W</b> <i>Brownie, blondie, lemon</i>	\$75.00	\$150.00	 		
<b>Assorted Cookies *G/V/E/D/N/S/W</b> <i>Chocolate chip, oatmeal, peanut butter</i>	\$75.00	\$150.00	<b>SINGLE-SERVE DRINKS</b>		
			<b>Bottled Juice</b>	\$3.00	
			<i>Apple, cranberry, or orange</i>		
			<b>Canned Soda</b>	\$3.00	
			<i>Coke, Diet Coke, or Sprite</i>		
			<b>Bottled Water</b>	\$2.00	

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

# Breakfast

\*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.**

## 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 Breads *G/V/E/D/W	\$50.00	\$75.00	\$100.00
Assorted Bagels *G/E/D/S/W <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 <i>Assorted jelly, plain &amp; molasses butter</i>	\$50.00	\$75.00	\$100.00
Applewood Smoked Bacon *GF	\$50.00	\$75.00	\$100.00
Beyond Sausage Patties *VG	\$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
Plant-Based Sausage, Egg *VG/G/W	\$30.00	\$60.00	\$90.00
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

## QUICHE (GF-IF CRUSTLESS)

	SMALL	MED	LARGE
Chicken, Broccoli, Cheddar Cheese *G/E/D	\$50.00	\$75.00	\$100.00
Ham, Pepper, Onion, Cheddar Cheese *G/E/D	\$50.00	\$75.00	\$100.00
Turkey Sausage, Provolone *G/E/D	\$50.00	\$75.00	\$100.00
Tomato, Basil, Mozzarella *G/V/E/D	\$50.00	\$75.00	\$100.00
Spinach, Mushroom, Provolone Cheese *G/V/E/D	\$50.00	\$75.00	\$100.00

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

# Main Course

\*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.**

## ENTREES

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

## SIDES

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

## SPECIALTIES

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

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

# Boxed Lunches

\*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

## **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.***