www.InspiredCateringandEvents.com
312.226.7611

INNOVATIVE GLOBAL CUISINE
Why Choose Inspired Catering and Events?

We are a Chicago Institution

The Stefani Family has been in the Chicago hospitality business since they opened the doors of their first restaurant in 1980. Since then they have expanded to ten restaurants, conference and banquet facilities, five seasonal venues, and an off-premise catering department. You do not become a Chicago Legend overnight. It takes years of dedication to customer service and quality. Let our years of experience benefit you on your Wedding Day!

Over 70 Venues throughout Chicagoland

Inspired Catering and Events is on the preferred catering list of over 100 venues. From traditional to trendy, Formal to Informal, Outdoor or a Room with a View...we have the perfect venue for you! We would be more than happy to assist in finding you the right location for your Wedding. Ask us about setting up a site tour of some of your favorite venues!
Quality Ingredients...Quality Presentation
You need to start with wholesome ingredients if you want to make a spectacular menu. Inspired Catering and Events goes to great lengths to purchase the freshest, top quality ingredients from local purveyors. In order to ensure the best possible presentation, your food will be prepared at your Wedding venue by our talented Field Chefs.

It’s all about the Service
At Inspired we understand that quality food and presentation means nothing if you do not have a talented experienced staff to serve it. We have a Director of Staffing and Training whose role is to hire and train each one of our staff members. Every staff member must pass a uniform inspection and work several hours as a trainee before being put on an event. Our Staff is trained in the highest level of Wedding Dinner service; called Sweep Service (the staff works in teams to ensure that every guest at a table is served at the same moment).

Complimentary Tasting
We would never expect you to sign a Contract without first sampling our food! You will be provided with a complimentary tasting for the Bride and Groom and two additional guests. Tastings can be scheduled in the afternoon or evening at your convenience. If you would like to view a showcase of our linens and chair options we would love to provide that viewing at no additional cost.

Linens, Place Settings, and Glassware
At Inspired we take care of all the extra details that come with hosting your Wedding at an off-premise venue. Our Wedding package includes all the basic rentals you would need; place settings, bar glassware, standard linens, etc. Our expert staff will also assist in selecting the perfect chair for your theme and budget.
Let’s Start Planning!

While our extensive Wedding packages are a great starting point, a customized package that suits your wedding theme, time of year and budget is what we strive for. We offer a free consultation to go over all the details of your Big Day.

Beyond offering advice about the catering details, our staff can also assist with all your planning questions.

Recommendations to all of our favorite vendors will be provided to you!

2015 WEDDING PACKAGE:

FOOD AND BEVERAGE:

Complimentary Champagne Toast

Complete Bronze Bar Package - Total of 6 hours
- One hour Cocktail Reception
- Red and White Wine Served at dinner
- Three hours full bar following dinner

6 pieces of passed hors d’oeuvres at cocktail reception
Gourmet Artisan Bread
Selection of Salad
Selection of composed Entrée (choose up to three)
Complimentary cake cutting and plating
With choice of garnish

La Vazza Gourmet Coffee & Mighty Leaf Tea Service
STAFFING AND EQUIPMENT:
All Staffing - gratuity at your discretion
- Event Supervisor/Captain
- Servers - in tuxedo attire
- Bartenders
- Head Chef
- Assistant Chefs
- Porter

**Upgraded** Tabletop & Equipment
**Upgraded** China Settings for Each Guest
**Upgraded** Stemware
**Upgraded** Bar Glassware
**Upgraded** Flatware
Classic Standard Linens
Kitchen Equipment
See a complete list of included tableware on Page 26
Butler Passed Hors D’oeuvres
Select 6

BABY LAMB CHOP
Mint Crusted Lamb topped with sweet Chili Sauce

PATE
Duck Liver Pate with Rhubarb Jam on Sea Salt Shortbread

VIETNAMESE PORK KABOB
Mango Chili Sauce

MELON BITE
Honeydew Melon and Serrano Ham with Espresso Aioli

PORK BELLY SLIDER
Pickled Diakon, Lychee and Micro Cilantro Served on Hawaiian Sweet Roll

CRISPY BRAISED OXTAIL SPRING ROLL
Yuzu - Soy Aioli

BACON WRAPPED SCALLOPS
Smoked Tomato Aioli

APRICOT WRAPPED HAM
Cointreau Poached Apricot, Marcona Almond, Wrapped in Speck Ham

TENDERLOIN CROSTINI
Sliced Beef Tenderloin, Whipped Horseradish, Red Wine Redux on a Pretzel Crostini

CHICKEN MILANESE SLIDER
Tomato Basil Sauce, Fresh Mozzarella, Ciabatta

CHICKEN CREPE
Smoked Chicken, Dried Cherry, Boursin, Spinach Crepe

SWEET CORN CAKE (VEG)
Tomato Jelly and Micro Arugula

TOMATO BISQUE SHOOTER (VEG)
Grilled Cheese Lollipop

CURRIED CARROT & LEEK TART (VEG)
Maple Crème Fraiche, Walnut Dragee
GORGONZOLA POLENTA (VEG)
Plum Chutney, Peppadews

AHI CONE
House Cured Ahi, Sesame Cone, Sweet Soy Aioli

CRAB & AVOCADO SUMMER ROLL
Sweet Corn Vinaigrette

CRAB & ASPARAGUS “TARTARE”
Ginger Mayonnaise, Squid Ink Tuile

LOBSTER RAVIOLI
Pancetta, Ricotta Salata

AHI POKE
Macadamia Nuts, Lettuce Cupi

SMOKED SALMON “TARTARE”
Nori Crisp, Sesame-Lime Crème Fraiche

SMOKED CHICKEN SKEWER WITH A NECTARINE MOISTRADA

SMOKED CHICKEN AND ROASTED TOMATO QUESADILLA

CHICKEN, PROSCIUTTO AND FIG

PURPLE PERUVIAN POTATO CUP (V)
Minted English Pea Puree, Gold Dust

VEGETABLE FRITTATA (V)
Hummus, Nicoise Olives

SOBA CUCUMBER CUP (V)
Buckwheat Soba Noodles, Thai Peanut Sauce

SPICY GAZPACHO SHOOTER (V)
Avocado

CORN AND QUINOA SALAD (G)
Black Beans, Avocado Sauce

BABY PEAR (G)
Saga Blue Cheese Mousse, Candied Walnuts

FILET MIGNON TID - BITS (G)
Mushroom Sauce on Skewer

(VEG Vegetarian, (V) Vegan, (G) Gluten Free)
Enhancements to Cocktail Hour

Minimum of 25 People - Price Per Guest

ARTISAN MEAT & CHEESE DISPLAY
Carr Valley Mobay, Bingham Hill Tumbleweed, Marin French Rouge et Noir Brie, Point Reyes Farmhouse Blue Cheese, Demill Sharp Cheddar, Salemville Amish Gorgonzola, Amber Valley Double Gloucester with Onion and Chive Genoa Salami, Prosciutto and Mortadella Served with Assorted Crackers and Breadsticks

APHRODITE GREEK DIPPING STATION
Mediterranean Salsa, Garlic Roasted Hummus, Tzatziki, Herbed Feta in Oil, Sliced Baguette, Pita Triangles

ASSORTMENT OF HOUSE CURED MEATS
Genoa Salami, Prosciutto, Sopressata, Hot Italian Style Salami, Duck Prosciutto and Mortadella Served with Assorted Crackers and Breadsticks

CRUDITÉS PLATTER
Carrot Batons, Red and Green Peppers, Cherry Tomatoes, Celery Sticks, Button Mushrooms and Broccoli Florettes with Onion and Curry Dips

DOMESTIC CHEESE DISPLAY
Aged Cheddar, Swiss, Smoked Gouda, Provolone, Ripe Brie, Herbed Goat Cheese, Parmesan Cheeses Garnished with Grapes

GRILLED VEGETABLE DISPLAY
Seasonal Grilled Vegetables Lightly Drizzled with Olive Oil and Balsamic Syrup

SALMON PLATTER
Smoked Nova, Pastrami Smoked Salmon and Gravlax Served with Black Breads & Mini Bagels, Plain and Scallion Cream Cheese, Red Onion, Capers, Lemon and Diced Tomatoes

SOUTHWESTERN PLATTER
Crisp Tortilla Chips with Charred Tomato Salsa, Avocado Guacamole with Tortilla Chips, Chili con Queso Served with Tortilla Chips

VOGUE CRUDITÉS
Fresh Jicama, Celery, Cucumber, Asparagus, Red Peppers, Cherry Tomatoes, Radishes, Grissini Breadsticks, Pita Chips, Roasted Garlic Hummus, Lemon Dill Dip

WHOLE POACHED SALMON
Served with Radish, Red Onion, Caviar, Capers, Egg Yolk and Lemon

YUKON GOLD CHIPS AND TRUFFLE DIP
Homemade Crème Fraîche, Truffle and Porcini Mushrooms, Truffle Oil and Chives
Salad

Composed and Dressed On Site

BABY SPINACH SALAD
Baby Spinach, orange Segments, Carrot Ribbons, Dried Cherries, Macadamia Nuts, Macadamia Honey Vinaigrette

CAESAR PARMESAN BASKET
Romain Leaves, Plum Tomato Herbed Croutons, Caesar Dressing, Parmesan Basket

GRILLED RADICCHIO SALAD
Pomegranates, White Cheddar Cheese, Poached Cinnamon red wine Pear, Macadamia Nuts, Champagne Vinaigrette

MIXED GREEN SALAD
Seasonal Greens, Bleu Cheese, Candied Walnuts, Dried Cran-Raisins, Raspberry Vinaigrette

HEIRLOOM GRAPES WITH TARRAGON LEAVES
Fennel, Cherry Tomatoes, Tarragon, Basil, Manchaengo Cheese, Maple Cinnamon Vinaigrette

ARUGULA SALAD
Vine Ripe Red Tomatoes, Feta Cheese, Black Olives, Pita Points, Mediterranean Vinaigrette

SOUP AND SALAD COMBINATION PLATE

With an Assortment of Artisan Bread Served by Staff
Accompanied by Sweet Creamy Butter

Please Consider a Soup Course price per guest.

CHILLED
• Chilled Papaya Soup, Mint, Tempura soft-shell crab, Pickled Mango
• Watermelon ala ‘agua Fresca’, Balsamic glaze, herbed ricotta quenelle

HOT
• Manhattan Clam Chowder, sunset fingerlings, pickled razor clams
• Roasted Tomato and Toasted Orzo in Parmesan broth (veg)
• Saffron-Cauliflower Bisque, toasted pepitas, opal basil
• Roasted Corn Chowder, Rock Shrimp, Red Pepper Oil
Intermezzo
A refreshing sorbet to cleanse the palate between courses

Rosewater and Mint Sorbet
Cardamom Pear Sorbet
Classic Lemon
Watermelon
Cucumber with Lime zest
Ruby Red Grapefruit
Entrees

Chef Justin Frankenberg has thoughtfully composed each entrée. However, you may desire to mix and match the starches and vegetables to your liking.

Poultry

FRESH CUT CHICKEN WITH WILD MUSHROOMS
Forest Mushrooms, Enoki Spears, Parmesan Mashed Potatoes, Grilled Asparagus, Red Wine Reduction

GINGER AND KEEFER LIME CHICKEN
Sesame Black Forbidden Rice, Bok Choy, Red Curry and Coconut Nage, Lotus Root

CHICKEN FLORENTINE
Spinach, Applewood Smoked Bacon, Chestnuts, Dried Cherries and Apricots, Gruyere Cheese, Cinnamon Wild Rice, Caramelized Baby Carrots and Fennel Wild Mushroom Bourbon Wine Sauce

CARIBBEAN CHICKEN
Macadamia Nuts, Tropical Fruit Salsa, Jasmine Basmati Rice, Roasted Baby Vegetables

ROASTED MAIGRET DUCK BREAST
Michigan Cherries, Balsamic Reduction, White Cheddar Chive Potato Rosettes, Haricot Vert
Seafood

GOOSE ISLAND MARINATED WALLEYE
Wisconsin Cheddar Cheese Grits, Cauliflower Florets

GRILLED ATLANTIC SALMON
Chow Soba Noodles, Chinese Longbeans, Miso Broth

CRAB CRUSTED HALIBUT
Served with Wisconsin Cheddar Cheese Grits and Cauliflower Florets

AUSTRALIAN SEA BASS
Almond and Pistachio Crust, Garlic and Ginger Crème Fraiche, Rice Pilaf, Caramelized Baby Carrots

BROILED LAKE SUPERIOR WHITEFISH
Horseradish, Pommeroy Whole Grain Mustard Sauce, Frizzled Leeks, Potato Goat Cheese Galette, Grilled Vegetables
Beef

ESPRESSO RUBBED FLANK STEAK
Sweet Potato Brûlée, Braised Tuscan Kale & Cardamom Glazed Baby Carrots

RED WINE MARINATED HANGER STEAK
Compound Butter, Scallion Buttermilk Mashed Potatoes & Poached Asparagus Spears

BRAISED SHORT RIBS
Red Wine Demi, Forrest Mushrooms, Pommes a la Gotte, Grilled Baby Vegetables

HERB CRUSTED PETIT TENDERLOIN OF BEEF
Shiitake Mushroom Reduction Sauce, Classic Potato Gratin & Sautéed Haricots Verts

GRILLED FLANK STEAK
Blue Cheese Compound Butter & Heirloom Tomato and Watercress Salad

EIGHT OUNCE FILET MIGNON
Cognac Butter, Portobello Mushroom Ragout, Savory Herbed Bread Pudding, Roasted Root Vegetables

TEN OUNCE GRILLED NEW YORK STRIP STEAK
Heirloom Tomato and Water Cress Salad Blue Cheese Butter, Port Redux

BEEF TENDERLOIN STUFFED WITH WILD CHERRIES AND PINE NUTS
Cinnamon Wild Rice, Leeks, Baby Carrots

SWEET SOY BRAISED SHORT RIBS
Jasmine Rice, Chili infused Chinese Long Beans
**Pork**

**BERKSHIRE PORK LOIN**
Cardamom Rubbed, Plantain Mashed Potatoes, Mango & Kewi Salsa, Fried Plantains

**STUFFED PORK TENDERLOIN**
Apples, Dried Cranberries, Scallions, Polenta Rounds, Cumberland Sauce

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**Lamb**

**PEPPERED RACK OF LAMB**
Marinated with Herbs, Garlic, Pepper Crust, Cassis Demi Glaze,
White Cheddar Chive Potato Rosettes, Steamed Zucchini

**PISTACHIO CRUSTED LAMB CHOPS**
Apple Spearmint Relish, Plumb Sauce,
Cous Cous with Pistachio and Dates, Grilled Vegetables
Vegetarian

TRIO OF RATATOUILLE FILLED SOCCA CREPES
Set on a goat cheese sauce with bundled match stick vegetables

MEZZALUNE CIPRIANI
Half moon shaped pasta filled with cheese with a light tomato cognac cream sauce garnished with fresh basil

MOROCCAN GRILLED EGGPLANT
Topped with zucchini, red pepper, red & sweet potatoes, lentils tomato, golden raisins, couscous & a dash of harissa

PORTOBELLO STEAK
Sage & garlic marinated char-broiled mushroom napped with vegetable stock & white wine reduction

GRILLED VEGETABLE NAPOLEON
Layered with eggplant, yellow squash, zucchini, peppers, mushrooms, herbs, and a dusted phyllo sheet with a roasted red pepper sauce and goat cheese

EGGPLANT PARMIGIANA
Sliced and grilled eggplant layered with ricotta and parmigiano cheeses and pomodoro sauce

WONTON WRAPPED ASIAN STIR FRY
with Tamari reduction set on Napa cabbage with sweet and sour sauce
**Duet**

PETIT FILET MIGNON WITH CHIVE BUTTER & ROASTED HALIBUT WITH BALSAMIC BUTTER SAUCE  
Sauté of Fingerling Potatoes, Haricots Verts & Cherry Tomatoes

FLAT IRON GRILLED STEAK PAIRED WITH GRILLED SALMON FILLET WITH A CHIVE BUTTER SAUCE  
Sour Cream Mashed Potatoes & Sautéed Baby Vegetables

SLICED TENDERLOIN OF BEEF PAIRED WITH CIDER-BRAISED CHICKEN  
WITH PEARL ONIONS AND APPLE  
Parsnip and Hazlenut Gratin with Bacon Savory Bread Pudding with Mushrooms and Parmesan Cheese

FLAT IRON GRILLED STEAK WITH MATRADE BUTTER PAIRED WITH  
ROULADE OF FREE RANGE CHICKEN BREAST  
Stuffed with a Forest Mushroom and Caramelized Shallot Duxelle, Sweet Potato Mashed Potatoes, Poached Asparagus Spears

HERB CRUSTED TENDERLOIN OF BEEF  
With Shiitake Mushroom Reduction Sauce Paired with Chicken Breast Supreme  
Stuffed with a Wild Mushroom & Boursin Fondue, Herb Butter Sauce, Seasonal Baby Vegetables
Vegan

BULGUR WHEAT RED LENTIL STUFFED ZUCCHINI
Sun Dried Tomato Pesto

WONTON WRAPPED ASIAN STIR FRY
Tamari Reduction, Napa Cabbage, Sweet and Sour Sauce

STUFFED PORTOBELLO MUSHROOM
Couscous, Balsamic Reduction, Fennel Pollen

CAULIFLOWER AND CELERY ROOT “SCALLOPS”
Cauliflower, Celery Root, Jicama, Carrot Salsa, Sautéed Spinach

Gluten Free

CHICKEN LIMONE
Julienne Zucchini and Carrots, Lime Zest, Potato Goat Cheese Galette, Baby Vegetables

BLACK SESAME BARRAMUNDI
Shiro Miso, Coconut Milk Rice, Grilled Fennel

GLUTEN FREE PASTA
Parmesan Cheese, Arrabiata Sauce

GRILLED PETITE FILET MIGNON
Rice Pilaf, Grilled Asparagus
Dessert Station Options

CHOICE OF CLASSIC MINI PASTRIES AND CAKES
And assortment of Mini Pastries & Cakes to include Carrot Cake, Devils Food, Strawberry & Chiffon, Key Lime Tarts, Fresh Fruit Tarts, Chocolate Mousse Cup, Mini Pecan Pies & Chocolate Cherry Tarts

MINI CUPCAKE DISPLAY
Chocolate, Vanilla, Red Velvet, Lemon, Carrot, Banana, Coconut

SORBET BAR
With Mango, Lemon and Wild Berry
Toppings include Fresh Berries & a Mixed Fruit Salsa

DRUNKEN COOKIE
A Chef Attendant will dip each cookie into the warm Chocolate Liquor fudge and then dip the cookie into the guests selection of candy crumbles

Please select Three Cookie Options
Almond Jewels, Chocolate Almond, Orange Raisin
Peanut Butter Chunk, Triple Chocolate Chip, White Chocolate and Cranberry

TRIFLE STATION
A Classic English dessert of layered cake and cream
Guests will choose from an array of flavors and toppings to create their own trifle
Served in a large Bordeaux Glass

Vanilla or Chocolate Sponge Cake
Lemon and Vanilla Pound Cake

Infused Simple Syrups
Lavender, Mint, Meyer Lemon, Vanilla Almond
Raspberry Coulis

Chantilly Cream or Chocolate Mousse

Sliced Strawberries, Blueberries, Raspberries, Bananas
Chocolate Shavings, Pecans, Mint Chips

CANDY STORE
Licorice, Gummy Bears, Malted Milk Balls, Assorted Penny Candies, M & M's
Candy Necklaces and an Assortment of Candy Bars
Served in Martini Glasses
Late Night Bites
A fun and trendy way to end your evening - Choice of Two price per guest

MINI ANGUS CHEESEBURGERS
Angus Beef, Brioche, Cheddar, Mustard, Tomato, Onion served with a mini pickle served on a Pretzel Bun

MINI CHICAGO DEEP DISH PIZZA
Topped with fresh basil, tomato and shredded mozzarella

CLASSIC MINI CHICAGO HOTDOG
Vienna Beef, Mustard, Pickle, Relish, Tomato, Onion, Sport Pepper, Celery Salt served on a Poppy seed Bun

MINI GYROS
Braised Lamb, Onion, Cucumber Sauces served in Mini Pita Pocket

MINI CLUB CROISSANT SANDWICHES
Ham, turkey, bacon, swiss cheese, lettuce, tomato, mayo and spicy mustard

BAKED SWEET POTATO FRIES
garnished with sugar and served in a paper cone

MINI GRILLED CHEESE SANDWICHES
Served with tomato bisque dipping sauce

TRUFFLE FRIES
With Sea salt and cracked pepper

MOVIE THEATRE DISPLAY
Mike n Ikes, Reese’s Pieces, Whoppers, Milk Duds, Dots, Snow Caps, Popcorn (served with small paper bags) and Nacho's

MINI CRÈME BRULEE
Mango orange infused crème Brulee lightly dusted with fine sugar caramelized and garnished with a seasonal fruit compote and mint leaf
Late Night Bites

“BROWN COW” MILKSHAKES
Served in a tall shot glass

MINI BROWNIE SUNDAES
With a Whiskey-Walnut Caramel Sauce

CREPE CORNETS
Filled with fresh Raspberries or Blueberries, Honey and Ricotta

CHOCOLATE RAVIOLI
Filled with Mascarpone cheese and Nutella, garnished
With raspberry banana coulis and served on a tasting fork

HOT CHOCOLATE BANANA WONTONS
Served with a Mango Sauce

LIQUID PUMPKIN PIE SHOOTERS
With a Warm Brown Butter Toffee Topping

MINI CHOCOLATE CHIP COOKIES
Served with an ice cold milk shooter
Bar Package Upgrades
Complimentary Champagne Toast & Red and White Wine Poured with Dinner

Silver Bar Package
Price Per Person to the Package Price

Choice of Titos Vodka or Kettle One Vodka, Tanqueray Gin, Bacardi Rum,
Jim Beam Black Bourbon, Dewars White Label Scotch,
Crown Royal and Jose Cuervo Tequila

Choice of Two Domestic Beers
Miller Lite, MGD, Budweiser, Bud Light and Michelob Ultra

Choice of Two Imported Beers
Heineken, Amstel Light, Corona and Becks

Red and White Wine

Margarita mix, Sweet and Dry Vermouth,
Triple Sec and Bloody Mary mix

Assorted Sodas, Lemonade, Bottled Water, Juices (Orange and Cranberry),
Tonic Water, Club Soda, Ginger Ale and Bar Garnishes

Gold Bar Package
Price Per Person to the Package Price

Grey Goose Vodka, Bombay Sapphire Gin, Meyers Light and Dark Rum, Malibu Rum,
Jack Daniels Black Bourbon, Johnny Walker Black Scotch, Macallan 12 Year Whiskey, Patron Tequila,
Kahlua, Amaretto, Apple Pucker, Stoli Vanilla and Stoli Raspberry

Choice of Two Domestic Beers
Miller Lite, MGD, Budweiser, Bud Light and Michelob Ultra

Choice of Two Imported Beers
Heineken, Amstel Light, Corona and Becks

Red and White Wine

Margarita Mix, Sweet and Dry Vermouth,
Triple Sec and Bloody Mary Mix

Assorted Sodas, Lemonade, Bottle Water, Juices (Orange, Cranberry and Pineapple),
Tonic Water, Club Soda, Ginger Ale and Bar Garnishes
Vendor Meals

Boxed Vendor Meals
Choice of Roasted Turkey or Grilled Vegetable Sandwich
Chef Selection of (2) Sides
Cookies
Soft Drink

Children’s Meals

Fruit Cup, Chicken Tenders, French Fries

Fruit Cup, House made Penne with Marinara Sauce and Parmesan Cheese,
Steamed Seasonal Vegetables

Fruit Cup, Mini Hamburger Sliders with French Fries

Fruit Cup, Macaroni and Cheese, Carrot and Celery Sticks
with Buttermilk Ranch
Your Fabulous Wedding Cake for Dessert!

You provide the cake; we’ll provide the complimentary garnish choice of Raspberry Coulis or a Dark Chocolate Sauce. Stefani’s does not charge a cake cutting fee.

Gourmet La Vazza Coffee & Mighty Leaf Tea Service
French Roast Regular and Decaf Coffee
and Gourmet Tea

Bronze Bar Included in Wedding Package

Complimentary Champagne Toast
&
Red and White Wine Poured with Dinner

Smirnoff Vodka, Bombay Gin, Mount Gay Rum, Makers Mark Bourbon, Canadian Club and Grants Scotch.

Choice of Two Domestic Beers
Miller Lite, MGD, Budweiser, Bud Light and Michelob Ultra

Choice of Two Imported Beers
Heineken, Amstel Light, Corona and Becks

Red & White Wine

Assorted Sodas, Lemonade, Bottled Water, Orange Juice and Cranberry Juice, Tonic Water, Club Soda, Ginger Ale and Bar Garnishes
Staff Included in the Wedding Package

Total service hours are based on set up, wedding reception, dinner service and breakdown requirements.

Event Supervisor/Captain
  Servers
  Bartenders
  Head Chef
  Assistant Chef
  Porters

Staff will be in tuxedo attire

Personnel Responsibilities

**Event Supervisor:** Responsible for overseeing all aspects of off-site catered events and directing all front of house service staff

**Servers:** Responsible for food service and clean-up

**Bartenders:** Maintains bars and guest service

**Head Chef:** Responsible for directing all kitchen staff

**Assistant Chefs:** Responsible for all food prep and plate-up

**Porters:** Loads and unloads truck, set-up and breakdown, and trash disposal

Any changes in projected service hours will result in an additional labor charge. Gratuities are not included and are left to your discretion
Equipment Included in Wedding Package

Upgraded Square White or Black China
Or Round Ivory or White China
Upgraded Marquette or Monaco Patterned Flatware
Upgraded Glassware for Place Settings
  Bar Glassware
  Passing/Pickup Trays
  Serving Platters
  Votive Candles
  Cocktail Napkins
  Table Numbers
  Service Equipment

Equipment Upgrades
Customized Equipment choices available
Samples can be ordered for your tasting

Classic Standard Linens Included in Wedding Package

Over 50 color palettes are available
  Guest Dinner Tables
  Guest Napkins
  Bread Basket Napkins
  Place Card Table
  Gift Table
  Cake Table
  Bar (if needed)

Linen Upgrades
Customized linen choices available
Equipment Examples

Dinnerware:

Flatware:

Glassware:

Linen Examples

There are a large variety of great colors and textures to choose from

Classic Raspberry

Classic Orange

Classic Navy

Classic Light Blue
Concierge Services

Need a Rehearsal Dinner space?
Stefani Signature Restaurants have numerous restaurants from Fine to Informal dining that will offer a discount on your Rehearsal Dinner when booking your Wedding with Inspired Catering and Events.

Need Gift Certificates for your Guests’ Welcome Bags?
Ask your Wedding Sales Manager about our incentive program.

Need Wedding Insurance?
Some Venues require the Bride and Groom to Carry additional insurance.
Call Jonathan Levin at Mesirow Financial Consulting
Phone: 312-595-6892  Fax: 312-595-4340
www.mesirowfinancial.com
jlevin@mesirowfinancial.com

We can also recommend Vendors for your Wedding Day!
Florists, Day of Coordinators, Photographers, etc