

WE ARE SO VERY PLEASED THAT YOU HAVE CHOSEN TO EXPLORE *Inspired Catering* by Kravitz.

This is an overview of what we can offer you, however we know no boundaries. We can also customize something to achieve your vision for your event—the options are endless.

PLATED MENU

Your guests will be served individually plated meals at their tables.

For this menu you may choose:

- One Soup or Salad
- One Main Entrée
- One Starch
- One Vegetable

\$31.95

BUFFET SERVICE

Your guests will be able to eat at their leisure.

For this menu you may choose:

- One Choice of Salad
- Entrée Selections
- Two Starches
- One Vegetable

TWO MAIN ENTRÉES **\$22.95 PP**

THREE MAIN ENTRÉES **\$24.95 PP**

FOUR MAIN ENTRÉES **\$26.95 PP**

HEAVY APPETIZER PARTY

Why not just serve appetizers?
Pick 4-6 appetizers and serve large portions of each

\$30.95 PP*

*Price per person will be determined based upon your selections.

PATTY RYDAROWCZ - Event Coordinator

When Inspired Catering was founded, the owners looked no further than Patty Rydarowicz to manage their events and menus. Patty's extensive customer-facing retail experience gave her the appropriate insight into the varied needs of a client. Her strong management and organizational skills transferred quickly to putting together all the moving event pieces. She prides herself on providing a stress-free experience for the client, with full attention to the details that makes every event special. Since the beginning of Inspired Catering in 2018, the business has grown from 10 person events to 300+ guests at a variety of indoor and outdoor venues. To round out her service to the clients, Patty is also an ordained minister and able to perform marriage ceremonies, allowing her customers one-stop shopping.

CHRIS PINTER - Executive Chef

Executive Chef Chris Pinter's grandmother studied under Swiss Master Chef Walter Gassler, she extended her knowledge to Chris as he entered the chef business. Chris worked for 2 years at 4 Diamond dining establishments in area clubs. He then worked for 13 years at the Youngstown Country Club as Executive Chef, preparing food at events for politicians and foreign dignitaries. Chris has worked with Kravitz Delicatessen and Inspired Catering for 12 years.

We hope you'll join us and experience our exciting catering services that will set a new standard for large, medium and small Valley events. We believe everyone should enjoy your next gathering... especially you!

PATRICIA RYDAROWICZ

Event Coordinator

234-228-8785 • pattyr@kravitzdeli.com



in·spired adjective

1. Of such surpassing brilliance or excellence as to suggest divine inspiration: an inspired musician; an inspired performance.
2. Brilliant, wonderful, impressive, exciting, outstanding, thrilling, memorable, dazzling, enthralling, superlative, of genius.

INSPIRED MENUS

MEDITERRANEAN **\$31.95**

Appetizers: Mezza appetizers - spanikopita, hummus with pita, assorted pickles and olives, tabouli and grape leaves

Salad: Fatoush

Entrée: Kafta lamb kebabs and shrimp kababs, lemony stuffed chicken breast, roasted asparagus, couscous with roasted vegetables

YOUNGSTOWN TRADITION **\$29.95**

Appetizers: Antipasto bar (Italian or Polish Style) / Homemade hot pepper and italian bread with olive oil dip

Salad: Spinning bowl salad

Entrée: Briar hill pizza, haddock francaise, chicken schnitzel with a mushroom cream sauce, sausage with peppers and onions or kielbasa & kraut, fried pierogi with onions or roasted red skins, garlic green beans

VEGETERIAN **\$27.95**

Appetizers: Phyllo dough

Salad: kale, beet and roasted grain salad

Entrée: Kashta stuffed cabbage, butternut squash pierogi, pasta with cauliflower or pasta with greens, oven roasted vegetables

ASIAN INSPIRED **\$32.95**

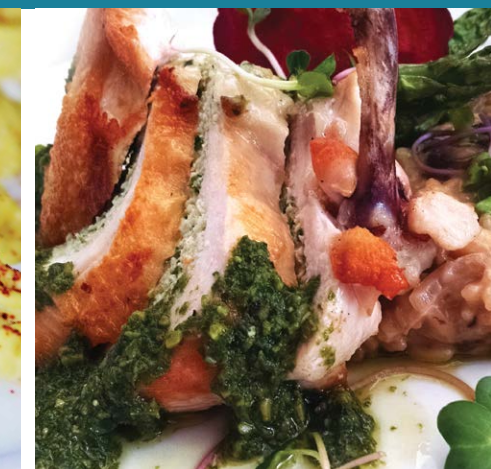
Appetizers: Mini brisket tacos with an Asian broccoli slaw, mini vegetarian eggrolls, stay chicken skewers with a peanut-sesame sauce

Salad: Asian tossed salad

Entrée: Thai glazed pork medallions, hoisin glazed salmon, stir fried vegetables

Made to order Lo Mein Bar

* Gluten free menus are available



Let Us
Inspire
You...



INSPIRED SALADS

SALADS

Spinning Bowl Salad

(A Kravitz and Valley Staple)
Greens with lettuce, blue cheese, chopped egg, croutons, and a special creamy spinning bowl dressing.

Pomegranate Fatoush

Lettuce, tomato, cucumbers and toasted pita in an olive oil and pomegranate dressing. Topped with feta cheese.

Tossed Salad with Balsamic Vinaigrette

Caesar Salad

Romaine salad with lemon juice, olive oil, anchovies, croutons, and Pecorino Romano.

INSPIRED SALADS (ADD \$2 PP)

Caprese Salad

Tomato, red onions, fresh mozzarella cheese and fresh basil with balsamic vinaigrette. Can be served plated or layered.

Roasted Beet Salad

Roasted beets over fresh greens with feta cheese, topped with extra virgin olive oil, and a balsamic glaze.

Kale, Beets and Roasted Grains Squash Salad

Freshly roasted beets, candied walnuts, roasted squash, freshly cooked ancient grains and feta on top of fresh kale.

APPETIZERS & DISPLAYS

(Minimum of Three Appetizers)

FEATURED APPETIZERS

- Satay Chicken Skewers **\$3.50 EA**
- Phyllo Appetizers: Spanakopita, Potato-Cheese Strudel, Red Cabbage Strudel, Mushroom-Boursin Strudel, Asparagus Cigars **\$2.50 EA**
- Mini Potato Pancakes, with Sour Cream **2/\$4.25**
- Caprese Skewers **2/\$3**
- Risotto Balls with side of Marinara **\$3 EA**
- Mini Egg Rolls **\$1.50 EA**
- Sliders: Pulled Pork, Reuben, Turkey with Red Peppers **\$3.50 EA**
- Sauerkraut Balls **\$1.50 EA**
- Italian Fried Greens **\$2 PP**
- Martini of tomato basil soup with a mac and cheese ball **\$3.25**

Inspired Appetizers

- Sushi Rolls (50 pieces) **\$65**
- Lollipop Lamb Chops **\$4.50 EA**
- Ceviche Spoons **\$3.50 EA**
- Mini Crab Cakes **\$4 EA**
- Tri-Color Shrimp Shooters **\$4 EA**
- Pulled Brisket Mini Tacos **\$3 EA**
- Hot Dog Slider Bar **\$4.50 PP**
- Israeli Couscous Martinis with Oven Roasted Vegetables **\$3.00 PP**

- Hummus with Pita and Vegetables (feeds 25) **\$50**
- Hot or Sweet Peppers in oil served with crackers (bowl feeds 25) **\$50**
- Baked Brie (feeds 25) **\$50**
- Mahogany or Cranberry Meatballs **25/\$30**

ANTIPASTO DISPLAY

A premium selection of Italian deli meat, International sausages, and domestic and imported cheese, hot and sweet peppers, olives and sweet pickles.

- Small (feeds 25) **\$175**
- Medium (feeds 50) **\$300**
- Large (feeds 100) **\$525**

CHEESE DISPLAY

Artistic presentation of domestic and imported cheese, hot and sweet peppers, olives, sweet pickles, crackers and rolls.

- Small (feeds 25) **\$165**
- Medium (feeds 50) **\$285**
- Large (feeds 100) **\$480**

FRUIT DISPLAY

Enjoy the fruits of the season in a beautiful fruit display.

- Small (feeds 25) **\$165**
- Medium (feeds 50) **\$285**
- Large (feeds 100) **\$480**

- Cones of Brussel Sprouts **10/\$20**
- Bruchetta **10/\$10**
- Bacon wrapped Water Chestnuts **25/\$25**
- Deviled Eggs **12/\$14**
- Mushroom Caps Stuffed with Ricotta -Spinach or Sausage filling **20/\$30**

MAIN ENTRÉES & INSPIRED ENTRÉES

BEEF • LAMB • PORK

- Beef Tips in an Oyster Mushroom Sauce over Noodles
- Stuffed Beef Braciolo
- Kafka Kebobs: Mid-Eastern Seasoned Ground Beef & Lamb
- Herb Roasted Pork Loin
- Thai Glazed Pork Medallions
- Pulled Pork
- Sausage with Peppers and Onions
- Glazed Applewood Smoked Ham with Pineapple Slices
- Rigatoni with side of Meatballs
- Roast Sirloin

Inspired Entrées

- Beef Wellington **(ADD \$6 PP)**
- Beef Brisket in Garlic or BBQ Sauce **(ADD \$5 PP)**
- Seared Flank Steak in Chimichurri Sauce **(ADD \$4.50 PP)**
- Beef Tenderloin **(ADD \$10 PP)**

POULTRY

- Chicken Marsala
- Chicken Francaise
- Chicken Parmigiana
- Chicken Picatta
- Chicken Schnitzel topped with a Mushroom Cream Sauce
- Chicken Florentine
- Stuffed Chicken Breast: Herb or Apricot Glazed
- BBQ Chicken: Bone-in or Boneless Breast or Thighs
- Rosemary Roasted Chicken
- Pasta with Chicken and Greens or Broccoli

Inspired Entrées

- Seared Maple Valley Duck, Boneless Breast, Cherry Port Reduction **(ADD \$7.50 PP)**
- Rosemary Airline Chicken Breast, Semi-Boneless **(ADD \$3.5 PP)**

SEAFOOD

- Haddock Francaise
- Baked Haddock
- Lemon Baked Cod

Inspired Entrées

- Shrimp Scampi **(ADD \$7.50 PP)**
- Hoisin Glazed or Herb Roasted Salmon **(ADD \$5 PP)**
- Sole Stuffed with Crab **(ADD \$7 PP)**

VEGETARIAN

- Kasha Stuffed Cabbage
- Stuffed Portabella Caps
- Stuffed Squash
- Vegetable Lasagna
- Pasta with Greens or Broccoli

Inspired Entrées

- Homemade Butternut Squash Pierogi with Sage Butter **(ADD \$3.50 PP)**

STARCHES & VEGETABLES

STARCHES

- Rigatoni Marinara
- Tortellini in a White Vodka Sauce
- Creamy Mashed Potato (Can be made Non-Dairy)
- Potato & Cheddar Pierogi
- Halushki (Cabbage and Noodles)
- Roasted Red Skin Potato
- Rice Pilaf
- Twice Baked Potato
- Scalloped Potato
- Macaroni & Cheese
- Oven Roasted Winter Squash and Sweet Potatoes

Inspired Items

- Garlic Roasted Tri-color Fingerling Potatoes **(ADD \$2.50 PP)**
- Risotto, Herb or Mushroom **(ADD \$1 PP)**

VEGETABLES

- Garlic Green Beans (Italian or Southern Style)
- Steamed Vegetable Medley
- Greens and Beans

Inspired Items

- Baby Bok Choy **(ADD \$2 PP)**
- Roasted Asparagus **(ADD \$2 PP)**
- Oven Roasted Vegetables **(ADD \$2 PP)**
- Spaghetti Squash **(ADD \$1 PP)**

Add a Made-to-Order Pasta Bar **(\$7 PP)**

We also offer a Made-to-Order Macaroni & Cheese, Mashed Potato, or Haluski Bar **(\$6 PP)**

CHEF'S CARVING STATION

(Substitute for Main Entrée)

- Sirloin **(ADD \$9 PP)**
- Prime Rib **(ADD \$14 PP)**

(Inspired Catering Menu options and pricing are subject to change)