



# Inspired Catering®

by Kravitz

## *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.*

**PATRICIA RYDAROWICZ** Event Coordinator  
234-228-8785 • [pattyr@kravitzdeli.com](mailto:pattyr@kravitzdeli.com)

## OLD WORLD HOT BREAKFAST BUFFET

(Choice of Three)

Egg Bake • Fried Potatoes  
French Toast • Quiche • Blintzes  
Sausage or Bacon

### *Includes*

Bagels, Sweet Rolls and Danish

Coffee, Hot Tea, Iced Tea

**\$17.95 PP PLUS TAX AND GRATUITY**

## MADE TO ORDER OMELET BAR

Choose from a variety of toppings:  
hot peppers, sweet peppers, ham,  
bacon, cheese, tomatoes, broccoli,  
onions, spinach.

### *Includes*

Breakfast potatoes, bacon or sausage,  
sweet rolls, bagels, cream cheese and  
butter.

Coffee, Water, Iced Tea

**\$19.95 PP PLUS TAX AND GRATUITY**

## MINI SANDWICH BUFFET

Choice of Mini Kaisers, Rye, Tortilla Wraps

Mini Croissants **ADD \$1.25 PP**

Turkey & Provolone

Ham & Swiss

Roast Beef & Cheddar

Tuna Salad or Egg Salad

Cranberry Chicken Salad

Corned Beef

Pastrami

*Includes (choose 1)*

Potato Salad, Coleslaw, Macaroni  
Salad or Tossed Salad

Pickles, Beverage and Condiments  
(soft drinks available **\$1.00 PP**)

**\$18.95 PP PLUS TAX AND GRATUITY**

## MADE TO ORDER PASTA BAR

Let our chefs tailor-make your pasta creation

*Includes Tossed Salad & Rolls with Butter & Garlic Bread*

*| Ask us about turning this into a Lo Mein Bar*

- Alfredo
- Marinara
- Chicken
- Mushrooms
- Spinach
- Grated cheese
- Bacon
- Tomato
- Hot & sweet peppers
- Shrimp or Crab  
**(ADD \$3.00 PP)**

**\$22.95 PP PLUS TAX AND**

## MACARONI & CHEESE BAR

Pasta in white cheddar sauce and elbows in a yellow cheddar sauce

*Includes Tossed Salad & Rolls with Butter | Ask us about turning this into a Halushki Bar*

Construct your own creation with any of the following toppings!

- Cheddar Cheese
- Bacon
- Tomatoes
- Sautéed Onions
- Broccoli
- Spinach
- Hungarian Hot Pepper
- Extra Cheddar Cheese
- Kielbasa
- Cottage Cheese
- Salsa
- Ham

**\$18.95 PP PLUS TAX AND GRATUITY**

# 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

---

**\$35.95**

## 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 **\$24.95 PP**

---

THREE MAIN ENTRÉES **\$26.95 PP**

---

FOUR MAIN ENTRÉES **\$28.95 PP**

## HEAVY APPETIZER PARTY

### *Why not just serve appetizers?*

Pick 4-6 appetizers and serve large portions of each

---

**\$32.95 PP\***

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



## 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 \$4 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 **\$5 EA**
- Phyllo Appetizers: Spanakopita, Potato-Cheese Strudel, Red Cabbage Strudel, Mushroom-Boursin Strudel, Asparagus Cigars **\$3.50 EA**
- Mini Potato Pancakes, with Sour Cream **2/\$5.25**
- Caprese Skewers **2/\$3**
- Risotto Balls with side of Marinara **\$4 EA**
- Mini Egg Rolls **\$1.50 EA**
- Sliders: Pulled Pork, Reuben, Turkey with Red Peppers **\$5 EA**
- Sauerkraut Balls **\$2.25 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) **\$75**
- Lollipop Lamb Chops **\$5 EA**
- Ceviche Spoons **\$3.50 EA**
- Kafka Kebobs:  
Mid-Eastern Seasoned Ground Beef & Lamb **\$5 EA**
- Mini Crab Cakes **\$5 EA**
- Tri-Color Shrimp Shooters **\$5 EA**
- Pulled Brisket Mini Tacos **\$3 EA**
- Hot Dog Slider Bar **\$4.50 PP**
- Israeli Couscous Martinis with Oven Roasted Vegetables **\$3 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) **\$200**
- Medium (feeds 50) **\$350**
- Large (feeds 100) **\$550**

## CHEESE DISPLAY

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

- Small (feeds 25) **\$175**
- Medium (feeds 50) **\$300**
- Large (feeds 100) **\$550**

## FRUIT DISPLAY

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

Seasonal only

- Small (feeds 25) **\$175**
- Medium (feeds 50) **\$300**
- Large (feeds 100) **\$500**

- **Cones of Brussel Sprouts 10/\$20**
- **Bruchetta 10/\$10**
- **Bacon wrapped Water Chestnuts 25/\$30**
- **Deviled Eggs 12/\$16**
- **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
- Herb Roasted Pork Loin
- Bourbon Glazed Pork Roulade filled with bacon mushrooms and spinach
- 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 \$11 PP)**
- Beef Brisket in Garlic or BBQ Sauce **(ADD \$6 PP)**
- Seared Flank Steak in Chimichurri Sauce **(ADD \$6 PP)**
- Beef Tenderloin **(ADD \$11 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
- Rosemary Roasted Chicken
- Pasta with Chicken and Greens or Broccoli

### *Inspired Entrées*

- Seared Maple Valley Duck, Boneless Breast, Cherry Port Reduction **(ADD \$9 PP)**
- Rosemary Airline Chicken Breast, Semi-Boneless **(ADD \$5 PP)**

## SEAFOOD

---

- Haddock Francaise
- Baked Haddock
- Lemon Baked Cod

### *Inspired Entrées*

- Shrimp Scampi **(ADD \$8.50 PP)**
- Blackberry or Herb Roasted Salmon **(ADD \$7 PP)**
- Sole Stuffed with Crab **(ADD \$7 PP)**

## VEGETARIAN

---

- Stuffed Portabella Caps
- Vegetable Lasagna
- Veggie Wellington
- Ratatouille Phyllo Tart
- Pasta with Greens or Broccoli

### *Inspired Entrées*

- Homemade Butternut Squash Pierogi with Sage Butter **(ADD \$4.50 PP)**

# STARCHES & VEGETABLES

## STARCHES

---

- Penne 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, or  
Pumpkin  
**(ADD \$2.50 PP)**
- Gnocci, Pesto Cream  
**(ADD \$2.00 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)**

*Add a Made-to-Order  
Pasta Bar*

**(\$9 PP)**

*We also offer a Made-to-Order Macaroni & Cheese,  
Mashed Potato, or Haluski Bar **(\$8 PP)***

## CHEF'S CARVING STATION

(Substitute for Main Entrée)

• Sirloin **(ADD \$11 PP)**

• Prime Rib **(ADD \$16 PP)**

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

# INSPIRED MENUS

## MEDITERRANEAN

\$55.95

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

*Salad:* Fatoush

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

## YOUNGSTOWN TRADITION \$50.95

*Appetizers:* Antipasto bar

*Homemade hot pepper and Italian bread with olive oil dip*

*Salad:* Spinning bowl salad

*Entree:* 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

\$49.95

*Appetizers:* Phyllo dough

*Salad:* kale, beet and roasted grain salad

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

## ASIAN INSPIRED

\$55.95

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

*Salad:* Asian tossed salad

*Entree:* 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...

