



From Our Chefs to Your Table



CALL NOW 816.444.8372

How to Order:

- Call Inspired Occasions at **816-444-8372** by 11:00 a.m. to place a same-day order.
- Ordering in advance is encouraged and appreciated!

Delivery Details:

- Deliveries will be made from 4:00 p.m. - 6:00 p.m. Tuesday - Saturday.
- Standard delivery fee of \$7 will be waived for orders of \$100 or more.
- Delivery fee of \$7 for orders within 5 miles of 64113. \$9 for 5-10 miles. Extra charges will apply for over 10 miles.
- A minimum of \$50.00 must be ordered.
- Delivery Drivers are Inspired Occasions staff and will be in Lon Lane's Inspired Occasions branded attire and vehicles.
- Drivers will follow delivery protocol requested by client at time of order.
- Food items will be delivered in a branded bag and secured with a tamper resistant sticker that indicates the name of the delivery driver and the time the food is delivered.
- Delivery drivers are not expecting a gratuity.
- Clients will receive a text message that their delivery has been completed.

Forms of Payment:

- Credit Cards are the only form of payment and must be received at time of order.
- Credit card convenience fees are waived.
- Orders are subject to tax and delivery fee.

Safety:

- Rigorous cleanliness standards including but not limited to frequent handwashing, food-safe gloves being worn during preparation and food contact, the cleaning of high touch surfaces regularly.
- All employees will have their temperatures taken upon the start of their shifts and every two hours during their shift.
- A log of kitchen staff is kept identifying what staff member prepared what items.
- Delivery drivers will wear food-safe gloves when handling delivery bags.



Menu for March 24-28

Fresh Soups by the Quart

Garden Vegetable Minestrone (Veg)

\$14.00

Chef Stewart Lane's signature garden-fresh vegetable stock simmered with onion, garlic, celery, carrots, green beans, kidney beans and elbow macaroni then seasoned with basil and oregano with shredded parmesan on the side.

Veracruz Chicken Tortilla Soup (GF)(DF)

\$15.00

A rich chicken bone stock enhanced with onions, garlic, green chilies and spices then thickened with corn tortillas giving this soup its punch of flavor. Tender chunks of chicken breast and thigh meat with roasted corn finishes lively and hearty soup.

Salads

Romaine and Butter Lettuce with English Cucumbers, Ripe Tomatoes, Green Onions and Yellow Peppers (GF)

\$22.00 one container serves 4 (as a side salad)

Buttermilk ranch dressing on the side (GF)

Spring Mixed Greens with Fresh Strawberries, Shaved Radishes, Sliced Red Onions, Pepitas and Shaved White Cheddar (GF, DF by request)

\$24.00 one container serves 4 (as a side salad)

Red wine vinaigrette on the side

Peppered Lavosh

\$10.00 serves 4

Entrees (includes one accompaniment)

Roasted Salmon Roulade (GF)

\$67.50 serves 4

Fresh Canadian salmon filets stuffed with a combination of spinach and artichoke hearts accented with lemon juice and a touch of tarragon. Oven roasted until just done, topped with parmesan panko breadcrumbs and splashed with blood orange vinaigrette. Breadcrumbs and vinaigrette delivered on the side.

Granny Lane's Famous Meatloaf (GF, DF)

\$55 serves 4

Chef Stewart Lane recalls days with Granny Lane making this favorite comfort food. Freshly ground beef combined with chopped green pepper, onion, toasted oatmeal, Granny's secret spices. Topped with her house crafted tomato sauce and bacon strips, baked until juicy and set.



One Pan Entrée's

Classic Lasagna Florentine

\$60.00 serves 8 (4-quart pan)

Adapted from Chef Stewart's studies abroad in Florence, this classic lasagna features three layers of seasoned ground beef combined with Italian sausage, a layer of Ricotta, basil and freshly sautéed spinach then a third layer of the beef and sausage. All layered with lasagna noodles, shredded parmesan, mozzarella and bolognese sauce.

Carnitas Style Pulled Pork and Peppers Enchilada Casserole (GF)

\$60.00 serves 8 (4-quart pan)

Carnitas style pulled pork with sautéed red, yellow and green peppers, caramelized onions and south of the border spices. Layered with corn tortillas and baked. Delivered with a side of house made tomato salsa.

Accompaniments (pricing applies if ordered a la carte)

Inspired Occasions Signature Mac and Cheese

\$20.00 serves 4

Cream Cheese Whipped Potatoes (GF)

\$20.00 serves 4

Grilled Asparagus and Roasted Haricot Verts Topped with Lemon Zest (GF, DF)

\$20.00 serves 4

Mélange of Grilled and Roasted Garden Vegetables (GF, DF)

\$24.00 serves 4

Fresh baby carrots, green beans, yellow squash, zucchini, red and yellow peppers, and red onion. Grilled and roasted to crisp tender and seasoned with kosher salt and cracked black pepper.

House Crafted Desserts

\$18.50 per dozen – or a Trio (4 of each selection)

Salted Caramel Brownie Bites

Old Fashioned Lemon Bars

Caramel Apple Crumble Squares

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