



*Chef Private Dinners  
January-April 2024*

*Inspirations Private Chef Dinners Are A Unique Experience To Enjoy With Friends Or Family For A Special Occasion Or Wanting To Gather Around The Table Together. We Enjoy Setting The Special Touches Of Fresh Flowers On The Table, Beautiful Tablescapes To Greet You As You Enter Our Quaint Private Room For You.*

*Every Guest At The Table Partakes The Plated Appetizers, And Salads And The Opportunity To Experience All The Entrees On The Table For The Special Menu Selected. Along With The Lavish Display Of Food On Hand-Crafted Boards For You To Enjoy. This Is Your Time To Gather With Others, Relax And We Will Take Care Of The Rest For You.*

**Minimum Of 12 People For Event**

Private Room Charge 250.00 On Fri & Sat Evenings

Private Room Charge 180.00 On Tue-Thur Evenings

Reservations Only, Credit Card To Hold Date

Canceling Less Than 10 Days From Event 75% Charge

Byob/Wine / Corkage Fee 6.00 Per Bottle

20% Service For Groups Over 10 People

**Call 682-270-8352 To Make Your Reservations Today**



## **Comfort of Southeastern Europe Flavors Menu**

### **Appetizer**

French Onion Dip With Fresh Bread

*-Caramelized Onions With A Five Cheese Blend Broiled To A Golden Perfection*

### **Salad**

Ena's Tomato Salad

*-Cherry Tomatoes, Tossed In Balsamic Vinegar With Pickled Onions, Croutons,  
And Asiago Cheese*

### **Entree**

Lamb Lollipops

*-Seared & Roasted To Perfection With A Black Cherry Gastrique*

Serbian Stuffed Cabbage Rolls

*-Stuffed With Ground Beef And Rice.*

Seared Sausage

Polish Pierogies

*-Potato's And Garlic Pierogies, Smothered With A Lemon Herb Sauce*

*Mashed Golden Potatoes*

Roasted Asparagus

Caramelized Cherry Tomatoes

Fresh Bread

**\$79 Per Person**



## **Under The Sea Menu**

### **Salad**

Fresh Cucumber Salad

*-Cucumbers Mixed With Tomatoes And Red Onion*

### **Appetizer**

Bacon-Wrapped Scallop

*-Seared Scallop Wrapped With Bacon Dressed With Herb Butter*

### **Entree**

Citrus Seared Salmon

*-Salmon Seasoned With Aromatics And Fresh Citrus Slices*

Fried Shrimp

*-Butterflied Shrimp Dipped In A Beer Batter*

Crab Cakes

*-Fresh Prepared White Crab Meat, Mixed With Herbs, Aromatics, And Seasoned Breadcrumbs  
Formed Into A Patty Pan Fried.*

Crispy Steak Fries

Corn On The Cob Cooked In A Special Combo Of Seasoning, Milk And Jalapeño  
Slaw Salad & Honey Hush Puppies

**\$84 Per Person**



### **Magic And Pasta Menu**

*"Life Is A Combination Of Magic And Pasta..."*

*-Federico Fellini...*

#### **Appetizer**

Baked Brie Duo

*-Varieties Of Baked Brie,*

*1st Topped With Balsamic Glaze And Crushed Pistachios*

*2nd Topped With Buttery Whole Roasted Garlic Cloves*

#### **Salad**

*Cesar Salad*

*-Chopped Romaine Lettuce Tossed With A House Cesar Dressing, Croutons And Parmesan Cheese.*

#### **Entree**

Classic Spaghetti & Meatballs

*-Tossed In A Hearty Basil And Garlic Marinara Sauce*

Four Cheese Tortellini & Italian Sausage

*-Served With A White Wine Alfredo Sauce*

Tomato And Bacon Pan Sauce, With Fettuccine

*-Topped With Caramelized Cherry Tomatoes*

*And Burrata Cheese*

Lemon & Caper Herb Sauce

*-Tossed With Spaghetti And Served With Chicken*

Fresh Bread

**\$76 Per Person**



## **Bourbon Barrel Menu**

### **Appetizer**

Bourbon Candied Bacon  
Bourbon Cheese Dip With Fresh Bread

### **Salad**

Fresh Green Salad  
*-Mixed Greens Topped With Acorn Squash, Glazed With A Bourbon Honey, Feta Cheese, Dried Cranberries & Bourbon Candied Walnuts With A Balsamic Dressing*

### **Entree**

Crusted Pecan Chicken  
*-Butterfly Chicken Breast Crusted With Pecans, Dressed With A Bourbon Sauce*  
*Bourbon Marinated Flank Steak*  
*-Flank Steak Marinated In A House Bourbon Marinade Cooked To Your Fancy*  
Mashed Potatoes  
Brussel Sprouts With Bacon  
*- Roasted & Accompanied With A Bloomin Onion Sauce*  
Roasted Cherry Tomatoes  
Stuffed Fresh Bread

**\$74 Per Person**



## **For The Girls Menu**

### **Appetizer**

Mediterranean Flatbread

*-Flatbread Topped With Pesto, Blueberries, Arugula, And Feta, Drizzled With Honey*

### **Salad**

Strawberry Fields

*-Mixed Greens With Strawberries, Parmesan Cheese, Bacon, With Champagne Balsamic Dressing*

### **Entrée**

Bourbon Peach Grilled Chicken

*-Grilled Chicken, Stuffed With Cream Cheese And Peach Bourbon Preserves*

Pan Seared Salmon

*-Salmon, Dressed With Aromatics And Citrus Wedges*

Risotto

Roasted Broccoli

Caramelized Cherry Tomatoes

Fresh Bread

**\$57 Per Person**



## **Green Garden Menu**

*Full Menu Highlighting Fresh Fruits and Vegetables and Celebrating Vegan Cuisine!*

### **Appetizer**

Roasted Heirloom Carrots, Dressed With Honey And Crushed Pistachios, Served With Hummus And Pita

### **Salad**

Garden Salad

*-Mixed Greens With Strawberries, Blueberries, Feta, Mandarin Oranges And Walnuts With A Balsamic Dressing*

### **Entrée**

Garbanzo And Sweet Potato Patty

*-Garbanzo Beans Mashed With Sweet Potatoes Formed Into A Patty With Caramelized Onion, Roasted Garlic, Assortment Of Fresh Herbs And Spices*

Roasted Acorn Squash

*-Acorn Squash, Roasted And Cut Into Wedges, Topped Off With A Vegetable Melody Pan Sauce*

Wild Rice

Vegetable Couscous

Mango Pico

Dairy Free, Yogurt Herb Dressing

(For The Patties)

Fresh Bread

**\$59.95 Per Person**

## **Fried To Perfection Menu**

### **Appetizer**

Fried Green Tomatoes With A Creamy House Sauce

### **Salad**

Coleslaw With An Oil And Vinegar Dressing

### **Entrée**

Fried Battered Fish

Fried Zucchini With House Sauce

# Inspirations

Fork & Table

Fried Shrimp With Cocktail Sauce  
Fresh Fried Hush Puppies  
*-Topped With Honey And Parmesan*  
Crispy French Fries  
Crispy Battered Onion Rings

**\$55 Per Person**





## Surf and Turf Menu

### Appetizer

Raclette Station Accompanied With Fresh Bread & Sweet Italian Sausage  
*-Swiss Tradition With Melting Artisan Cheese*

### Salad

Creamy Herb Cucumber Salad

### Entree

Grilled Skirt Steak Topped With Chimichurri Sauce  
Herb Crusted Pork Loin With A House Sauce  
Sauté Large Shrimp With A Sweet & Tangy Glaze  
Smoky Bourbon & Gouda Gratin Potatoes  
*-Creamy With A Hint Of Smoked Bourbon Skillet Baked*  
Shredded Brussel Sprouts Married With A Blooming Onion Sauce  
Fresh Stuffed *Bread*

**\$84 Per Person**



## **Dessert Options**

Bread Pudding With Bourbon Sauce

Chocolate Covered Strawberries

- Regular Chocolate
- Vegan White Chocolate
- Chocolate Covered With Toasted Coconut

Cookie Skillet (Sugar or Chocolate Chip Cookie)

With Vanilla Ice Cream Topped With Caramelized Peaches (Option To Add Bourbon)

Cake Bites

- Red Velvet
- Chocolate

Lemon Tart

Tart Lemon Curd With Fresh Fruit Topped With A Sweet Meringue In A Pie Crust

Fresh Apple Strudel

Fresh Peach Strudel (In Season Only)

Stupid Goods

Fried Cheesecake Topped With Cinnamon Sugar & Honey

***Prices Vary On Desserts***