



CATERING DINNER MENUS

Plated Dinners
Dinner Buffets
Cocktail Receptions



Harry Caray's Italian Steakhouse in Chicago, Rosemont and Lombard offer a wide range of distinctive private event spaces. Whatever your budget and style, our team of experienced planners will assist you with every detail – from menu selection to linens to entertainment and beyond – to ensure that your event is flawless.

All menus require a 20 guest minimum unless otherwise specified.
Please let us know if you or your guests have any dietary restrictions.
Many of our selections can be prepared gluten-free and vegan.

Prices are per guest unless otherwise indicated. Current sales tax and 3% event preparation fee applies to all food and beverage. Prices and availability subject to change. Aug-17

HARRY CARAY'S ITALIAN STEAKHOUSE | RIVER NORTH, LOMBARD, ROSEMONT | 773.HOLY.COW | harrycarays.com

PLATED DINNERS

20 guest minimum

PLATED DINNER I | \$49

SALAD

includes bakery fresh rolls and whipped butter

Mixed Baby Greens with Carrots, Radishes, Grape Tomatoes, Cucumber and Balsamic Vinaigrette

ENTRÉE

select up to three

14oz Prime Pork Chop with Apple Cider Demi-Glace

Pan Roasted White Fish Oregano with Toasted Garlic, Lemon and Fresh Oregano

Chicken Vesuvio with Quartered Potatoes and Sweet Peas

Rigatoni Vodka with Mascarpone and Parmigiano-Reggiano

8oz Filet Mignon with Red Wine Demi-Glace | add \$10

ACCOMPANIMENTS

Roasted Garlic Mashed Potatoes

Green Beans with Lemon Oil

DESSERT

includes freshly brewed colectivo coffee and gourmet hot tea selections

Tiramisu with Espresso and Grand Marnier Soaked Ladyfingers,

Mascarpone Cheese, Whipped Cream, Chocolate Sauce, Powdered Sugar

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PLATED DINNER II | \$69

HORS D'OEUVRES

select three

Fire Roasted Vegetable Bruschetta
*Fresh Basil, Balsamic Reduction,
Crostini*

Chicken Vesuvio Skewers
Extra Virgin Olive Oil, White Wine, Fresh Herbs

Seared Tenderloin of Beef
Horseradish Cream, Micro Greens, Crostini

Bacon Wrapped Medjool Dates
Toasted Almond, Balsamic Glaze

Tempura Chicken Lollipops
Sweet Chili Sauce, Scallions

Truffled Deviled Eggs
Shaved Truffle, Chives

Mac 'n Cheese Bites
Wisconsin Smoked Cheddar, Roasted Jalapeño Ketchup

SALAD

select one | includes bakery fresh rolls with whipped butter

Mixed Baby Greens with Carrots, Radishes, Grape Tomatoes, Cucumber and Balsamic Vinaigrette
Tuscan Kale, Apples, Currants, Toasted Pine Nuts, Pecorino Toscano, and Lemon Basil Vinaigrette
Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano

ENTRÉE

select up to three

8oz Filet Mignon with Red Wine Demi-Glace
Citrus Grilled Salmon with Calabrian Chile Oil
Shrimp Scampi with Fresh Linguini, Roma Tomatoes, Toasted Garlic, Calabrian Chiles,
Basil, White Wine Butter Sauce
14oz Prime Pork Chop with Apple Cider Demi-Glace
Herb Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter
Roasted Vegetable Risotto

ACCOMPANIMENTS

select two

Roasted Market Vegetables with Green Beans, Baby Carrots, Grape Tomatoes, Asparagus
Green Beans with Lemon Oil
Spinach with Garlic and Oil
Charred Broccoli with Grilled Scallions, Peppadew Peppers and Fried Capers
Roasted Garlic Mashed Potatoes
Herb Roasted New Potatoes with Garlic Butter

DESSERT

select one | includes freshly brewed colectivo coffee and gourmet hot tea selections

Eli's Chicago Style Cheesecake with Strawberry Coulis
Key Lime Pie with Whipped Cream
Flourless Chocolate Truffle Cake with Raspberry Coulis and Whipped Cream
Tiramisu with Espresso and Grand Marnier Soaked Ladyfingers,
Mascarpone Cheese, Whipped Cream, Chocolate Sauce, Powdered Sugar

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PLATED DINNER III | \$85

HORS D'OEUVRES

select three

Beef Tenderloin Skewers
Peppercorn Crust, Bordelaise

Togarashi Seared Ahi Tuna
Candied Soy Sauce, Avocado Mousse, Wonton Crisp

Rock Shrimp Ceviche
Avocado, Fresh Lime, Tortilla Cup

Braised Beef Short Rib Empanadas
Potato, Caramelized Onions, Chimichurri

Chicken Saltimbocca
*Prosciutto, Provolone, Sage,
Balsamic Reduction, Crostini*

Creamy Burrata
*Roasted Beets, Radishes, Sea Salt,
Extra Virgin Olive Oil, Crostini*

Quinoa Cakes
Roasted Red Pepper Coulis

Candied Bacon Mac 'n Cheese Bites
White Cheddar, Roasted Jalapeño Ketchup

SALAD

select one | includes bakery fresh rolls with whipped butter

Baby Field Greens with Sliced Apples, Candied Walnuts, Crumbled Gorgonzola and Honey Balsamic Vinaigrette
Baby Spinach and Roasted Beets with Pistachio Crusted Goat Cheese Truffles, Pickled Shallots
and Champagne Mustard Vinaigrette
Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano

ENTRÉE

select up to three

14oz USDA Prime, Wet Aged New York Strip Steak
Petite Filet Mignon with Red Wine Demi-Glace & Jumbo Lump Crab Stuffed Colossal Shrimp with Lemon Butter
12oz Filet Mignon with Red Wine Demi-Glace
Grilled Halibut with Grapefruit Citronette (Seasonal)
Citrus Grilled Salmon with Calabrian Chile Oil
Herb Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter
Vegetable Couscous with Braised Fresh Artichoke, Forest Mushrooms and Acqua Pazza Sauce
Cold Water Lobster Tail with Drawn Butter | add M.P.

ACCOMPANIMENTS

select two

Roasted Market Fresh Vegetables
Grilled Asparagus
Roasted Brussels Sprouts with Pancetta
Charred Broccoli with Grilled Scallions, Peppadew Peppers and Fried Capers

Sautéed Wild Mushrooms
Roasted Yukon Gold Potatoes with Garlic Butter
Olive Oil Whipped Potatoes

DESSERT

select one | includes freshly brewed colectivo coffee and gourmet hot tea selections

Key Lime Pie with Whipped Cream
Flourless Chocolate Truffle Cake with Raspberry Coulis and Whipped Cream
Eli's Chicago Style Cheesecake with Strawberry Coulis
Tiramisu with Espresso and Grand Marnier Soaked Ladyfingers,
Mascarpone Cheese, Whipped Cream, Chocolate Sauce, Powdered Sugar

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PLATED DINNER IV | \$105

HORS D'OEUVRES

select three

Lobster Medallions
Chive Lavash, Candied Lemon Peel

Jumbo Shrimp Cocktail
Horseradish Cocktail Sauce

Seared Prime New York Strip
Tomato Jam, Pickled Shallots, Horseradish Cream, Holy Cow! Potato Chip

Jumbo Lump Crab Cakes
Mustard Horseradish Aioli

Togarashi Seared Ahi Tuna
Candied Soy Sauce, Avocado Mousse, Wonton Crisp

Quinoa Cakes
Roasted Red Pepper Coulis

Tempura Chicken Lollipops
Sweet Chili Sauce, Scallions

Fontina Arancini
Saffron Risotto, Spiced Tomato Sauce

Grilled Cheese Shooters
Tomato Bisque

SOUP

select one | includes bakery fresh rolls with whipped butter

Lobster Bisque with Lemon Crème Fraîche

Potato Leek with Pancetta

Tomato Bisque with Gorgonzola Crostini

SALAD

select one

Baby Field Greens with Sliced Apples, Candied Walnuts, Crumbled Gorgonzola and Honey Balsamic Vinaigrette
Baby Spinach and Roasted Beets with Pistachio Crusted Goat Cheese Truffles, Pickled Shallots and Champagne Mustard Vinaigrette
Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano

ENTRÉES

select up to three

18oz USDA Prime Dry Aged Bone-In Rib Eye

Two 6oz Double Cut Colorado Lamb Chops Oreganato

14oz USDA Prime Wet Aged New York Strip Steak

Surf & Turf: Petite Filet Mignon with Red Wine Demi-Glace & Jumbo Lump Crab Cake with Caper Rémoulade

12oz Filet Mignon with Truffle Butter or Béarnaise

Pan Roasted Chilean Sea Bass with Romesco Sauce

Grilled Halibut with Grapefruit Citronette (Seasonal)

Citrus Grilled Salmon with Calabrian Chile Oil

Herb Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter

Burrata Stuffed Mezzaluna with Fava Beans, Grape Tomatoes, Peas, Caramelized Shallots, Pecorino Toscano

Cold Water Lobster Tail, Drawn Butter | add M.P.

ACCOMPANIMENTS

select two

Roasted Market Fresh Vegetables

Grilled Asparagus

Sautéed Wild Mushrooms

Charred Broccoli with Scallions, Peppadew Peppers & Fried Capers

Roasted Brussels Sprouts with Pancetta

Roasted Yukon Gold Potatoes with Garlic Butter

Olive Oil Whipped Potatoes

DESSERT

select one | includes freshly brewed colectivo coffee and gourmet hot tea selections

Salted Caramel Chocolate Tart with Fresh Seasonal Berries

Eli's Chicago Style Cheesecake with Strawberry Coulis

Tiramisu with Espresso and Grand Marnier Soaked Ladyfingers,

Mascarpone Cheese, Whipped Cream, Chocolate Sauce, Powdered Sugar

Mini Desserts

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HARRY CARAY'S ITALIAN STEAKHOUSE | RIVER NORTH, LOMBARD, ROSEMONT | 773.HOLY.COW | harrycarays.com

STEAK 101 | \$165

available for 20 to 50 guests

Harry Caray's Corporate Executive Chef and Sommelier have created an incomparable six-course steak and wine tasting menu designed to answer the most commonly asked questions about ordering steak and wine. Dry Aged or Wet Aged? Grain Fed or Grass Fed? Bison or Beef? What wine with what steak? For each course, our Chef will compare and contrast the characteristics of two different steak options for your guests, and our wine expert will explain how the qualities of the meat influence the choice of wine. All guests are given detailed tasting notes to take home. This menu can be customized to meet the specific preferences of the group.

RECEPTION COURSE

Crab Louis Deviled Egg
Bacon Wrapped Medjool Dates
Creamy Burrata

Wine Pairing: Kendall-Jackson Vintner's Reserve—Chardonnay—California

SALAD

Tuscan Kale

Apples, Currants, Toasted Pine Nuts, Pecorino Toscano, Lemon Basil Vinaigrette

Wine Pairing: Matanzas Creek—Sauvignon Blanc—Sonoma County

FIRST STEAK COMPARISON

Bison vs. Beef

Filet Mignon, Melted Leek Fondue, Forest Mushrooms, Fried Sage

Wine Pairing: La Crema—Pinot Noir—Monterey

SECOND STEAK COMPARISON

Grain Fed vs. Grass Fed

New York Strip, Honey Roasted Baby Carrots, Truffled Potato Pave

Wine Pairing: Freemark Abbey—Merlot—Napa

THIRD STEAK COMPARISON

Dry Aged vs. Wet Aged

Prime Rib Eye, Roasted Radishes, Arugula

Wine Pairing: Stonestreet—Cabernet Sauvignon—Alexander Valley

DESSERT

Salted Caramel Chocolate Tart

Sea Salt, Cardamom Crème

Wine Pairing: Kendall Jackson—Late Harvest Chardonnay—Monterey

Wines subject to change.

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DINNER BUFFETS

*20 guest minimum | one and one half hour service
includes bakery fresh rolls, whipped butter, freshly brewed colectivo coffee and gourmet hot tea selections*

LITTLE ITALY | \$44

select two entrées

Italian Sausage and Peppers

Chicken Vesuvio with Quartered Potatoes and Sweet Green Peas

Pan Roasted White Fish Oregano with Toasted Garlic, Lemon and Fresh Oregano

Eggplant Parmigiana

served with

Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano

Rigatoni Vodka with Mascarpone Cheese and Shaved Parmigiano-Reggiano

Roasted Market Vegetables with Green Beans, Baby Carrots, Grape Tomatoes, Asparagus

Roasted Garlic Mashed Potatoes

Nutella Mousse Cups, Mini Cupcakes, Lemon Squares

ITALIAN FAVORITES | \$51

select two entrées

Marinated London Broil with Chianti Demi-Glace

Citrus Grilled Salmon with Calabrian Chile Oil

Pan Sautéed Chicken Picatta with Capers, Lemon and Fresh Herbs

served with

Chopped Mixed Greens with Avocado, Scallions, Tomatoes, Gorgonzola and Sweet Herb Vinaigrette

Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano

Rigatoni Vodka with Mascarpone Cheese and Shaved Parmigiano-Reggiano

Roasted Market Vegetables with Green Beans, Baby Carrots, Grape Tomatoes, Asparagus

Rosemary Roasted Yukon Gold Potatoes

Mini Cannoli, Chocolate Mousse Cups, Mini Tiramisu

STEAKHOUSE CLASSICS | \$58

select two entrées

Roasted New York Strip Steak with Red Wine Demi-Glace

Citrus Grilled Salmon with Calabrian Chile Oil

Herb Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter

served with

Iceberg Wedge with Applewood Smoked Bacon, Roma Tomatoes, Crumbled Gorgonzola and Bleu Cheese Dressing

Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano

Roasted Brussels Sprouts with Pancetta

Cavatappi with Arugula, Pine Nuts, Lemon and Garlic Olive Oil

Roasted Garlic Mashed Potatoes

Key Lime Tartlets, Eli's Cheesecake Bites, Mini Cupcakes

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RECEPTION MENUS

Bites
Displays
Specialty Stations
Desserts



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HARRY'S FAVORITES COCKTAIL PARTY | \$29

20 guest minimum | Choose 6 | includes Holy Cow® Potato Chips
based on 1.5 pieces of each item per guest (9 total pieces per guest)

Harry's Tomato Bruschetta
Shaved Parmigiano-Reggiano

Caprese Skewers
*Cherry Tomato, Fresh Mozzarella, Fresh Basil,
Pesto, Balsamic Reduction*

Creamy Burrata
*Roasted Beets, Radishes, Sea Salt,
Extra Virgin Olive Oil, Crostini*

Quinoa Cakes
Roasted Red Pepper Coulis

Baked Goat Cheese
Plum Compote, Phyllo Cup

Toasted Cheese Ravioli
Marinara Sauce

Macaroni and Cheese Bites
Wisconsin Smoked Cheddar

Chicken Vesuvio Skewers
Garlic and White Wine Sauce

Tempura Chicken Lollipops
Sweet Chili Sauce, Scallions

Chicken Quesadillas
Mango Salsa

Chicken and Waffles Cone
Buttermilk Fried Chicken, Maple Drizzle

Seared Tenderloin of Beef
Horseradish Cream, Micro Greens, Crostini

Beef Tenderloin Skewers
Peppercorn Crust, Bordelaise

Holy Cow! Burger Sliders
*Candied Applewood Smoked Bacon,
Aged Gouda, Harry's Steak Sauce*

Toasted Meat Ravioli
Marinara Sauce

Steak Quesadillas
Fire Roasted Salsa, Bleu Cheese Crumbles

Slow Cooked Meatball
Tomato Sauce, Parmigiano-Reggiano, Basil

Grilled Italian Sausage and Peppers Skewers

Rock Shrimp Ceviche
Avocado, Fresh Lime, Tortilla Crisp

Jumbo Lump Crab Cakes
Mustard Horseradish Aioli

Roasted Sea Scallops
Wrapped with Applewood Smoked Bacon

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BITES

minimum order 20 pieces/item

TIER I | \$2/PIECE

Fontina Arancini
Saffron Risotto, Spiced Tomato Sauce

Quinoa Cakes
Roasted Red Pepper Coulis

Harry's Tomato Bruschetta
Shaved Parmigiano-Reggiano

Crispy Vegetable Spring Rolls
Peanut Soy Chili Sauce

Creamy Burrata
*Roasted Beets, Radishes, Sea Salt,
Extra Virgin Olive Oil, Crostini*

Caprese Skewers
*Cherry Tomato, Fresh Mozzarella, Fresh Basil, Pesto,
Balsamic Reduction*

Baked Brie
Raspberry Compote, Almonds, Phyllo Cup

Fire Roasted Vegetable Bruschetta
Fresh Basil, Balsamic Reduction

Truffled Deviled Eggs
Shaved Truffle, Chives

Port Wine Mission Fig Compote
Gorgonzola Dolcelatte, Phyllo Cup

Macaroni and Cheese Bites
Wisconsin Smoked Cheddar

Three Cheese Quesadillas
Tomatillo Salsa

Sautéed Wild Mushrooms
Balsamic Glaze, Phyllo Cup

Stuffed Mushrooms
Spinach, Parmesan Cheese, Balsamic Glaze

Baked Goat Cheese
Plum Compote, Phyllo Cup

Toasted Cheese Ravioli
Marinara Sauce

Chicken Vesuvio Skewers
Garlic and White Wine Sauce

Chicken Saltimbocca
Prosciutto, Provolone, Sage, Balsamic Reduction, Crostini

Truffled Chicken Salad
Fines Herbs, Tomato, Parmigiano-Reggiano, Crostini

Chicken Quesadillas
Mango Salsa

Buffalo Chicken Skewers
Panko Crusted, Blue Cheese or Ranch

Tempura Chicken Lollipops
Sweet Chili Sauce, Scallions

Chicken and Waffles Cone
Buttermilk Fried Chicken, Maple Drizzle

Roasted Pork Loin
Orange Cilantro Compote, Crostini

Medjool Dates
Wrapped with Applewood Smoked Bacon

Candied Bacon Bites
Apple Watercress Salad

Arancini Carne
*Saffron Risotto, Prosciutto, Speck, Provolone,
Fontina Fonduta*

Candied Bacon Deviled Eggs
Waffle Bits, Maple Syrup

Miniature Corn Dogs
Spicy Mustard

Grilled Italian Sausage and Peppers Skewers

Slow Cooked Meatball
Tomato Sauce, Parmigiano-Reggiano, Basil

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BITES CONT.

minimum order 20 pieces/item

TIER II | \$3/PIECE

Grilled Cheese Shooters
Tomato Bisque

Chimichurri Marinated Skirt Steak
Pico de Gallo, Tortilla Chip

Steak Quesadillas
Fire Roasted Salsa, Bleu Cheese Crumbles

Seared Tenderloin of Beef
Horseradish Cream, Micro Greens, Crostini

Duck Confit

Green Apple, Brie, Fig Jam, Pretzel Crostini

Toasted Meat Ravioli
Marinara Sauce

Rock Shrimp Ceviche
Avocado, Fresh Lime, Tortilla Crisp

Coconut Crusted Shrimp
Chili Glaze

TIER III | \$4/PIECE

Seared Prime New York Strip
*Tomato Jam, Pickled Shallots, Horseradish Cream,
Holy Cow Potato Chip*

Beef Tenderloin Skewers
Peppercorn Crust, Bordelaise

Thai Style Beef Satay Skewers
Chopped Peanuts, Cilantro

Roasted Sea Scallops
Wrapped with Applewood Smoked Bacon

Salmon Tartare
*Lemon Oil, Fresh Dill, Crème Fraîche,
Sesame Cone*

Smoked Salmon
*Chive Crème Fraîche and Orange Zest,
Rosemary Flatbread*

Jumbo Shrimp Scampi Skewers
Toasted Garlic

Jumbo Shrimp

Horseradish Cocktail Sauce

Coriander and Lemon Pepper Crusted Ahi Tuna
Wasabi Cream, Wonton Crisp

Togarashi Seared Ahi Tuna
Candied Soy Sauce, Avocado Mousse, Wonton Crisp

Tuna Crudo
*Sushi Grade Tuna, Capers, Lemon,
Chives, Saffron Aioli, Toast*

Crab and Mango Ceviche
Jumbo Lump Crab, Wonton Crisp

Crab Louis Deviled Eggs
Jumbo Lump Crab, Avocado, Grape Tomato, Radish

Jumbo Lump Crab Cakes
Mustard Horseradish Aioli

TIER IV | \$5/PIECE

Lobster Medallions
Chive Lavash, Candied Lemon Peel

Lamb Lollipops (Market Price)
Oreganato

Pommery Mustard Crab Salad
Snipped Chives, Sesame Cone

New England Style Lobster Rolls
House Baked Parker Roll

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DISPLAYS

each serves 50 guests

Domestic Cheeses | \$150

*Tillamook Cheddar, Baby Swiss, Smoked Gouda, Assorted Breads and Crackers,
Garnished with Grapes, Strawberries, Smoked Almonds*

Artisanal Cheeses | \$250

*Fontina, Parmigiano-Reggiano, Brie, Galbani Dolcelatte Gorgonzola and Cacciocavalla Ragusano Cheeses,
Dried Apricots, Candied Walnuts, Fig Compote, Assorted Breads and Crackers*

Seasonal Fresh Fruits | \$220

Fresh Berries, Melon, Grapes, Pineapple

Vegetable Crudit  | \$150

*Carrots, Celery, Broccoli, Purple Cauliflower, Yellow Squash, Baby Bell Peppers,
Grape Tomatoes, Ranch and Bleu Cheese Dressings*

Antipasto | \$300

*Italian Cheeses and Meats, Roman Artichokes, Provolone Stuffed Cherry Peppers, Cerignola Olives,
Assorted Breads and Crackers*

Grilled Balsamic Marinated Vegetables | \$175

Zucchini, Eggplant, Red Peppers, Portabella

Spinach and Artichoke Dip | \$125

Rosemary Flatbread, Garlic Crostini

Hummus | \$125

Grilled Pita Triangles and Carrots, Celery, Cucumber

Assorted Wraps | \$175

Chicken Caesar, Southwest Steak, Grilled Vegetable

Harry's Calamari (onsite only) | \$200

Horseradish Cocktail Sauce

Baked Crab and Brie Dip | \$200

Jumbo Lump Crab, Garlic Crostini

Marinated Roasted Red Bell Peppers | \$175

Fresh Mozzarella, Fresh Basil, Assorted Flatbread

Mini Short Rib Italian Beef Sandwiches | \$200

Provolone, Giardinera, Au Jus, Toasted Italian Bread

Baked Brie in Puffed Pastry | \$175

Mango Chutney, French Bread

Whole Poached Salmon | \$125 (serves 15-20)

Capers, Red Onions, Cucumber, Dill Cr me Fraiche

SLIDERS

minimum 25 pieces per slider | prices are per piece | served on brioche buns unless otherwise indicated

Holy Cow! Burgers | \$3.50
*Candied Applewood Smoked Bacon,
Aged Gouda, Harry's Steak Sauce*

Cheeseburger | \$3
American Cheese, Caramelized Onions

Tallgrass Burgers | \$4
Provolone, Sun Dried Tomato Pesto, Arugula

Turkey Burger | \$3
Avocado Mash, Swiss, Spicy Aioli, Red Onion

Grilled Chicken Breast | \$3.50
*Pesto, Smoked Mozzarella, Baby Spinach,
Red Wine Vinaigrette*

Pulled Chicken | \$3
Carolina BBQ Sauce, Cabbage Slaw

Buffalo Chicken | \$3
Blue Cheese Dressing, Brioche Roll

Slow Roasted BBQ Pulled Pork | \$3.50
Crispy Onion Strings

Filet Sliders | 5.50
*Horseradish Cream, Grilled Onions, Applewood Smoked
Bacon, Arugula on Pretzel Rolls*

PANINIS

minimum 25 pieces per panini | prices are per piece

Grilled Vegetable | \$4.50
Goat Cheese, Sun Dried Tomato Aioli

Roast Beef | \$5
Blue Cheese Aioli

Caprese | \$4.50
Vine Ripened Tomato, Fresh Mozzarella, Fresh Basil, Balsamic Emulsion

Grilled Pesto Chicken Breast | \$4.50
Mediterranean Olive Relish

Turkey | \$4.50
Sliced Apple, Brie, Shallot Aioli

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SPECIALTY STATIONS

20 guest minimum | may be added to enhance a buffet or hors d'oeuvres package | \$100 fee per chef may apply

CARVING STATION

*chef carved | served with assorted dinner rolls
serves 20-25 guests:*

Whole Honey Baked Ham with Chipotle Maple Glaze | \$135

Apple and Sage Stuffed Pork Loin with Apple Cider Demi-Glace | \$145

Oven Baked Turkey Breast with Shallot Sage Gravy | \$135
serves 15-20 guests:

Whole Tenderloin of Beef with Horseradish Cream | \$250

Togarashi Seared Tuna Loin with Candied Soy Glaze, Wakame Seaweed Salad and Wasabi Aioli | \$300

Whole Mustard Maple Glazed Salmon | add \$150

PASTA ACTION STATION | \$10

chef attended | served with assorted Italian breads | select two

Rigatoni with Plum Tomatoes, Shallots, Mascarpone Cheese and Vodka Sauce

Penne with Asparagus, Mushrooms and Marinara

Tortellini and Alfredo Sauce with Shaved Parmigiano-Reggiano

Cavatappi with Grilled Chicken, Arugula, Pine Nuts, Lemon and Garlic Infused Olive Oil

Spinach Fusilli with Italian Sausage, Roma Tomatoes, Basil and Spicy Tomato Cream

Linguine with Littleneck Clams, White Wine, Garlic and Extra Virgin Olive Oil | add \$2

RISOTTO ACTION STATION | \$11

chef attended | served with assorted Italian breads | select two

Wild Mushroom and Parmigiano-Reggiano

Butternut Squash and Sage

Asparagus, Sun Dried Tomato and Champagne

Italian Sausage, Fennel and Leek

Truffles and Asiago Cheese | \$1

Tenderloin of Beef, Caramelized Onion and Gorgonzola | \$2

Rock Shrimp, Pesto and Heirloom Tomato Relish | \$2

GRAND ANTIPASTO DISPLAY | \$10

Genoa Salami, Soppressata, Bresaola, Prosciutto di Parma, Speck Alto Adige, Salamini

Galbani Dolcelatte, Gorgonzola, Pecorino Toscano and Cacciocavalla Ragusano Cheeses

Roman Artichokes, Prosciutto and Provolone Stuffed Cherry Peppers, Cerignola Olives

Grilled Marinated Vegetables

Freshly Baked Tuscan Breads, Rosemary Flatbread

Bruschetta Display with Diced Roma Tomatoes, Olive Tapenade, Caponata

RAW BAR | add M.P.

presented over ice with fresh lemons, cocktail sauce, horseradish and Tabasco

Alaskan King Crab Legs

Colossal Shrimp Cocktail

Blue Point Oysters on the Half Shell

Cold Steamed Mussels

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SPECIALTY STATIONS CONT.

20 guest minimum | may be added to enhance a buffet or hors d'oeuvre package | \$100 fee per chef may apply

MASHED POTATO BAR | add \$9

Idaho and sweet potatoes | select eight toppings

Sour Cream, Whipped Butter, Honey Butter, Crumbled Gorgonzola, Shaved Parmigiano-Reggiano, Shredded Cheddar, Chives, Caramelized Onions, Buttermilk Onion Strings, Sautéed Wild Mushrooms, Applewood Smoked Bacon, Roasted Garlic, Fresh Horseradish, Brown Sugar, Miniature Marshmallows, Candied Walnuts

TACO STATION | add \$13

select 2

Chimichurri Marinated Chicken

Grilled Flank Steak

Pork al Pastor

Grilled Peppers

Tequila Lime Marinated Shrimp (Add \$4)

served with

Sliced Avocado, Pico de Gallo, Queso Fresco, Shredded Cabbage, Jalapeños, Sour Cream, Chipotle Ranch, Flour Tortillas, Corn Tortillas, Tortilla Chips

Sides

Black Bean and Corn Salad

Mixed Greens with Roasted Corn, Grilled Asparagus, Avocado, Cilantro, Queso Fresco and Citrus Vinaigrette

MAC 'N CHEESE BAR | add \$11

chef attended | served with cavatappi noodles | select two

Applewood Smoked Bacon, Peas, Mushrooms and Smoked Cheddar

Spinach, Artichoke and Smoked Cheddar

Grilled Chicken, Chipotle Green Onions, Fire Roasted Tomatoes and Chihuahua Cheese

Beef Short Rib, Caramelized Onions, Roasted Cauliflower and Horseradish Beer Cheese Fondue

Maine Lobster, Corn, Baby Spinach, Fines Herbes and Sharp White Cheddar | add \$5

Prices are per guest unless otherwise indicated. Current sales tax and 3% event preparation fee applies to all food and beverage. Prices and availability subject to change. Aug-17

HARRY CARAY'S ITALIAN STEAKHOUSE | RIVER NORTH, LOMBARD, ROSEMONT | 773.HOLY.COW | harrycarays.com

DESSERTS

*20 guest minimum | may be added to enhance a buffet or hors d'oeuvre package | \$100 fee per chef may apply
includes freshly brewed colectivo coffee and gourmet hot tea selections*

CLASSIC DESSERTS DISPLAY | \$9

Fudge Brownies
Lemon Bars
Mini Cupcakes
Eli's Cheesecakes Bites
Nutella Mousse Cups
Chocolate Mousse Cups

SWEET TABLE | \$14

Cookie Bites
Raspberry Oatmeal Squares
Turtle Brownies
Fruit Tarts
Eli's Cheesecake Bites
Chocolate Mousse Cups with Fresh Raspberries
Nutella Mousse Cups with Fresh Blackberries
Mini Tiramisu

BANANAS FOSTER ACTION STATION | \$9

chef attended
Caramelized Bananas,
Rum and Banana Liqueur, Vanilla Bean Ice Cream

GELATO BAR | \$9

chef attended
Vanilla Bean and Chocolate Gelato, Chocolate and Caramel Sauces, Chopped Nuts
Multi-Colored Sprinkles, Chocolate, Peanut Butter and Butterscotch Chips
Brownie Chunks, Fresh Strawberries, Cherries and Bananas

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