



CATERING BREAKFAST & BRUNCH MENUS

Breakfast Buffet

Brunch

Plated Breakfast



Harry Caray's Italian Steakhouse in Chicago, Rosemont and Lombard offers 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-21

BREAKFAST AND BRUNCH

All menus require a 20 guest minimum unless otherwise specified | includes fresh orange juice, cranberry juice, freshly brewed coffee and gourmet hot tea selections

PLATED BREAKFAST | \$18

select two

Scrambled Eggs

O'Brien Potatoes, Choice of Applewood Smoked Bacon or Breakfast Sausage, Toast

Thick Cut Brioche French Toast

O'Brien Potatoes, Choice of Applewood Smoked Bacon or Breakfast Sausage,

Whipped Butter, Powdered Sugar, Warm Maple Syrup

Buttermilk Pancakes with Fresh Berries

O'Brien Potatoes, Choice of Applewood Smoked Bacon or Breakfast Sausage,

Whipped Butter, Warm Maple Syrup

Steak and Eggs | add \$12

Petit Filet Mignon, Béarnaise, Scrambled Eggs, O'Brien Potatoes, Toast

CONTINENTAL BUFFET | \$17

Seasonal Sliced Fruit Display

Plain and Vanilla Yogurt with Granola and Fresh Berries

Freshly Baked Assorted Breakfast Pastries

Plain Bagels and Everything Bagels

Whipped Cream Cheese, Fruit Preserves, Whipped Butter

Breakfast Sandwich | add \$5

English Muffin with Scrambled Eggs, Cheddar Cheese,

Choice of Sausage, Applewood Smoked Bacon or Ham

Smoked Salmon Display | add \$6

Capers, Tomatoes, Cucumbers, Red Onions, Chopped Egg

CLASSIC BUFFET | \$25

Scrambled Eggs

Thick Cut Brioche French Toast with Warm Maple Syrup

Applewood Smoked Bacon and Breakfast Sausage

O'Brien Potatoes

Seasonal Sliced Fruit Display

Plain and Vanilla Yogurt with Granola and Fresh Berries

Freshly Baked Assorted Breakfast Pastries

Plain Bagels and Everything Bagels

Whipped Cream Cheese, Fruit Preserves, Whipped Butter

Smoked Salmon Display | add \$6

Capers, Tomatoes, Cucumbers, Red Onions, Chopped Egg

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BRUNCH BUFFET | \$35

30 guest minimum

Omelet Station (*chef/fee applies*)

Thick Cut Brioche French Toast with Warm Maple Syrup

Applewood Smoked Bacon and Breakfast Sausage

Scrambled Eggs

O'Brien Potatoes

Seasonal Sliced Fruit and Cheese Display

Breakfast Breads, Bagels and Pastries with Whipped Cream Cheese, Fruit Preserves, Whipped Butter

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

Chicken Breast Vesuvio with Quartered Potatoes and Sweet Peas

Rigatoni Alla Vodka with Mascarpone Cheese and Shaved Parmigiano-Reggiano

Mini Pastries

CHEF-ATTENDED STATIONS

\$100 per chef/fee applies

Omelet Station | add \$9

Belgian Waffle Station | add \$9

Mozzarella, Cheddar and American Cheeses,
Mushrooms, Green Peppers, Tomatoes, Onions,
Broccoli, Ham, Sausage

Sautéed Apples, Fresh Strawberries, Toasted Pecans, Chocolate
Chips, Caramel and Chocolate Sauces, Whipped Cream,
Powdered Sugar, Maple Syrup, Whipped Butter

CARVING STATION

chef carved | served with dinner rolls

serves 20-25 guests:

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 | \$350

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

Mustard Maple Glazed Salmon | add \$150

BRUNCH COCKTAILS

Mimosas | \$10

Harry's Signature Bloody Mary | \$13

Bloody Mary Bar | \$22

Applewood Smoked Bacon, Pepper Jack Cheese, Smoked Cheddar, Pepperoncini,

Pickle Spears, Celery Sticks, Lemon Wedges, Lime Wedges, Celery Salt,

Fresh Horseradish, Worcestershire Sauce, Tabasco

Shrimp | add \$4

Bar Service

2 hours

Mimosas, Champagne, Harry's Signature Bloody Mary's, Domestic Beer and House Wine | add \$20

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ALL DAY MEETINGS



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

ALL DAY MEETING PACKAGE

One hour service | All menus require a 20 guest minimum unless otherwise specified | available 8:00am-5:00pm

Prices start at \$59

*includes breakfast, mid-morning break, lunch and afternoon break,
paper, pens, water pitchers and glasses*

BREAKFAST

one hour service | select one buffet package (starting price based on CONTINENTAL)
includes fresh orange juice, cranberry juice, freshly brewed coffee and gourmet hot tea

CONTINENTAL BUFFET

Seasonal Sliced Fruit Display
Plain and Vanilla Yogurt with Granola and Fresh Berries
Freshly Baked Assorted Breakfast Pastries
Plain Bagels and Everything Bagels
Whipped Cream Cheese, Fruit Preserves, Whipped Butter

Breakfast Sandwich | add \$5

*English Muffin with Scrambled Eggs, Cheddar Cheese,
Choice of Sausage, Applewood Smoked Bacon or Ham*

Smoked Salmon Display | add \$6

Capers, Tomatoes, Cucumbers, Red Onions, Chopped Egg

CLASSIC BUFFET | add \$8

Scrambled Eggs
Thick Cut Brioche French Toast with Warm Maple Syrup
Applewood Smoked Bacon and Breakfast Sausage
O'Brien Potatoes
Seasonal Sliced Fruit Display
Plain and Vanilla Yogurt with Granola and Fresh Berries
Freshly Baked Assorted Breakfast Pastries
Plain Bagels and Everything Bagels
Whipped Cream Cheese, Fruit Preserves, Whipped Butter

Smoked Salmon Display | add \$6

Capers, Tomatoes, Cucumbers, Red Onions, Chopped Egg

MID-MORNING BREAK

soft drinks, freshly brewed coffee and gourmet hot tea

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ALL DAY MEETING PACKAGE CONT.

LUNCH

*select one buffet package (starting price based on DELI BUFFET)
one hour service | includes soft drinks, freshly brewed coffee, gourmet hot tea and iced tea*

DELI BUFFET

Includes Holy Cow!® Potato Chips | select three sandwiches

Roast Beef

*Provolone, Horseradish Aioli, Lettuce,
Tomato, French Bread*

Honey Baked Ham

*Swiss, Dijon Aioli, Lettuce,
Tomato, Brioche Bun*

Chicken Caesar Wrap

*Caesar Dressing, Romaine Lettuce,
Shaved Parmigiano-Reggiano, Flour Tortilla*

Caprese

*Vine-Ripened Tomato, Fresh Mozzarella,
Fresh Basil, Balsamic Vinaigrette, French Bread*

Roasted Turkey Club

*Applewood Smoked Bacon, Basil Aioli,
Whole Grain Bread*

Pesto Chicken Breast

Smoked Mozzarella, Tomato, Pretzel Roll

Truffled Chicken Salad

Green Leaf Lettuce, Tomato, Pretzel Roll

Grilled Vegetable

*Portobello Mushroom, Zucchini,
Roasted Red Peppers, Baby Arugula,
Fresh Mozzarella, French Bread*

Southwestern Steak Wrap | add \$3.00

*Grilled Flank Steak, Sautéed Peppers, Caramelized Onions, Chihuahua
Cheese, Chipotle Vinaigrette, Flour Tortilla*

Side Options

Select two

Yukon Gold Potato Salad

Fresh Seasonal Fruit Salad

Creamy Cole Slaw

Corn and Black Bean Salad

Toasted Quinoa Salad with Grilled Vegetables

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

Dessert

Freshly Baked Assorted Cookies and Fudge Walnut Brownies

ITALIAN BUFFET | add \$8

Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano

Italian Sausage and Peppers

Pan Sautéed Chicken Picatta with Capers, Lemon and Fresh Herbs

Rigatoni Alla Vodka with Mascarpone Cheese and Shaved Parmigiano-Reggiano

Green Beans with Lemon Oil and Lemon Zest

Bakery Fresh Rolls with Whipped Butter

Mini Tiramisu Squares and Nutella Mousse Cups

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ALL DAY MEETING PACKAGE CONT.

AFTERNOON BREAK

soft drinks, freshly brewed coffee and iced tea
warm soft pretzel bites with beer cheese fondue or dessert bars

ADDITIONAL SNACKS

each order serves 12

- Assorted Muffins | \$30
- Pecan or Cinnamon Rolls | \$32
- Assorted Breakfast Pastries | \$28
- Assorted Bagels with Whipped Cream Cheese | \$28
- Whole Fruit Basket | \$24
- Seasonal Sliced Fruit Display | \$48
- Domestic Cheese and Crackers Display | \$36
- Vegetable Crudit  with Ranch Dressing | \$36
- Soft Pretzel Bites with Beer Cheese Fondue | \$36
- Hummus with Baby Carrots, Cucumbers, Radishes, Pita | \$36
- Spinach and Artichoke Dip, Rosemary Flatbread, Garlic Crostini | \$50
- Harry's Tomato Bruschetta | \$50
- Truffled Deviled Eggs | \$50
- Assorted Fruit Yogurts | \$36
- Kind Bars | \$36
- Holy Cow!® Potato Chips | \$24
- Assorted Cookies | \$30
- Fudge Walnut Brownies | \$30
- Eli's Cheesecake Bites | \$54

ADDITIONAL BEVERAGES

price per each unless otherwise indicated

- Soft Drinks | \$3 per can
- Aquafina, San Pellegrino | \$3.50 per bottle
- Red Bull | \$5 per can
- Freshly Brewed Iced Tea | \$8 per carafe (serves 8)
- Lemonade | \$10 per carafe (serves 8)
- Fresh Orange Juice, Cranberry Juice | \$15 per carafe (serves 8)
- Skim, 2%, Chocolate Milk | \$3 per pint
- Freshly Brewed Regular and Decaffeinated Coffee | \$40 per gallon
- Gourmet Hot Tea Selections | \$4.00

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CATERING LUNCH MENUS

Lunch Buffets
Plated Lunch



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

LUNCH BUFFETS

includes freshly brewed iced tea, coffee and gourmet hot tea selections | 20 guest minimum | one hour service

DELI | \$25

select up to three sandwiches

Roast Beef

*Provolone, Horseradish Aioli, Lettuce,
Tomato, French Bread*

Honey Baked Ham

Swiss, Dijon Aioli, Lettuce, Tomato, Brioche Bun

Chicken Caesar Wrap

*Caesar Dressing, Romaine Lettuce,
Shaved Parmigiano-Reggiano, Flour Tortilla*

Caprese

*Vine-Ripened Tomato, Fresh Mozzarella,
Fresh Basil, Balsamic Vinaigrette, French Bread*

Roasted Turkey Club

*Applewood Smoked Bacon, Basil Aioli,
Whole Grain Bread*

Pesto Chicken Breast

Smoked Mozzarella, Tomato, Pretzel Roll

Truffled Chicken Salad

Green Leaf Lettuce, Tomato, Pretzel Roll

Grilled Vegetable

*Portobello Mushroom, Zucchini,
Roasted Red Peppers, Baby Arugula,
Fresh Mozzarella, French Bread*

Southwestern Steak Wrap | add \$3

*Grilled Flank Steak, Sautéed Peppers, Caramelized Onions,
Chihuahua Cheese, Chipotle Vinaigrette, Flour Tortilla*

SIDE OPTIONS

Holy Cow!® Potato Chips

Select two additional options

Yukon Gold Potato Salad

Fresh Seasonal Fruit Salad

Creamy Cole Slaw

Corn and Black Bean Salad

Toasted Quinoa Salad with Grilled Vegetables

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

DESSERT

Freshly Baked Assorted Cookies

Fudge Walnut Brownies

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LUNCH BUFFETS CONT.

includes freshly brewed coffee and gourmet hot tea selections | 20 guest minimum | one hour service

TAILGATE | \$27

choose three mini sandwiches or sliders

Holy Cow!® Sliders
*Candied Applewood Smoked Bacon, Smoked Gouda,
Harry's Steak Sauce, Brioche Roll*

Chicago Style Hot Dogs
*Tomatoes, Onions, Sport Peppers, Pickle Spears,
Relish, Celery Salt, Mustard*

Buffalo Chicken Slider
Cole Slaw, Bleu Cheese Dressing, Brioche Roll

Short Rib Italian Beef
Provolone, Giardiniera, Au Jus, Italian Roll

Turkey Burger Slider
*Avocado Mash, Swiss, Spicy Aioli,
Red Onion, Brioche Roll*

Grilled Vegetable Panini
*Portobello Mushroom, Grilled Zucchini, Roasted Red
Pepper, Pesto Aioli, Ciabatta*

Harry's Chili with Chopped Onions, Cheddar Cheese, Sour Cream and Oyster Crackers
Chopped Mixed Greens with Avocado, Scallions, Tomatoes, Gorgonzola and Sweet Herb Vinaigrette
Holy Cow!® Potato Chips
Freshly Baked Assorted Cookies
Fudge Walnut Brownies

ALL AMERICAN | \$30

Hearts of Romaine Salad with Pecans, Roasted Corn, Cucumber and Poppy Seed Buttermilk Dressing
Slow Roasted BBQ Pulled Pork Sliders with Crispy Onion Strings
Double Dipped Buttermilk Fried Chicken Breasts
Four Cheese Macaroni and Cheese
Creamy Cole Slaw
Bakery Fresh Rolls with Whipped Butter
Assorted Mini Pies

ITALIAN | \$32

Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano
Italian Sausage and Peppers
Pan Sautéed Chicken Piccata with Capers, Lemon and Fresh Herbs
Rigatoni Alla Vodka with Mascarpone Cheese and Shaved Parmigiano-Reggiano
Green Beans with Lemon Oil and Lemon Zest
Bakery Fresh Rolls with Whipped Butter
Mini Tiramisu Squares and Nutella Mousse Cups

STEAKHOUSE | \$38

Iceberg Wedge with Applewood Smoked Bacon, Roma Tomatoes, Crumbled Gorgonzola and Bleu Cheese Dressing
Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano
London Broil with Bordelaise
Chicken Breast Vesuvio with Quartered Potatoes and Sweet Peas
Roasted Garlic Mashed Potatoes
Green Beans with Garlic Butter
Bakery Fresh Rolls with Whipped Butter
Eli's Cheesecake Bites and Chocolate Mousse Cups

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PLATED LUNCH

20 guest minimum

PLATED LUNCH I | \$32

SALAD

select one | includes bakery fresh rolls with whipped butter

Caesar Salad

Garlic Croutons and Shaved Parmigiano-Reggiano

Mixed Baby Greens

Carrots, Radishes, Grape Tomatoes, Cucumber and Balsamic Vinaigrette

ENTRÉE

select up to three

Italian Sausage and Peppers

Quartered Potatoes

Chicken Vesuvio

Quartered Potatoes and Sweet Peas

Pan Roasted White Fish Oreganata

Toasted Garlic, Lemon and Fresh Oregano and Spinach with Garlic and Oil, Olive Oil, Whipped Potatoes

Rigatoni Alla Vodka with Mascarpone and Parmigiano-Reggiano

DESSERT

includes freshly brewed iced tea, coffee and gourmet hot tea selections

Harry's Tiramisu

Whipped Cream, Chocolate Shavings, Chocolate Sauce

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PLATED LUNCH II | \$40

SALAD

select one includes bakery fresh rolls with whipped butter

Mixed Baby Greens with Carrots, Radishes, Grape Tomatoes, Cucumber and Balsamic Vinaigrette
Baby Field Greens with Sliced Apples, Candied Walnuts, Crumbled Gorgonzola and Honey Balsamic Vinaigrette
Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano

ENTRÉE

select up to three

Pan Roasted Salmon with Diced Tomatoes, Basil and Balsamic Glaze
Herb Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter
Eggplant Parmigiana
6oz Filet Mignon with Red Wine Demi-Glace | add \$10

ACCOMPANIMENTS

select two

Roasted Market Vegetables with Green Beans, Baby Carrots, Grape Tomatoes, Asparagus
Green Beans with Lemon Oil and Lemon Zest
Charred Broccoli with Grilled Scallions, Vinegar Peppers and Fried Capers
Roasted Garlic Mashed Potatoes
Herb Roasted Yukon Gold Potatoes with Garlic Butter

DESSERT

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

Harry's Tiramisu with Whipped Cream, Chocolate Shavings, Chocolate Sauce
Key Lime Pie with Whipped Cream
Flourless Chocolate Truffle Cake with Raspberry Coulis and Whipped Cream

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