



CATERING DINNER MENUS

Plated Dinners
Dinner Buffets
Cocktail Receptions



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. Jun 21

PLATED DINNERS

20 guest minimum

PLATED DINNER I | \$55

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 Oreganata with Toasted Garlic, Lemon and Fresh Oregano
Chicken Breast Vesuvio with Quartered Potatoes and Sweet Peas
Rigatoni Alla Vodka with Mascarpone and Parmigiano-Reggiano
8oz Filet Mignon with Red Wine Demi-Glace | add \$12

ACCOMPANIMENTS

select two

Roasted Garlic Mashed Potatoes
Green Beans with Lemon Oil and Lemon Zest

DESSERT

includes freshly brewed coffee and gourmet hot tea selections

Harry's Tiramisu with Whipped Cream, Chocolate Shavings, Chocolate Sauce

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

PLATED DINNER II | \$75

HORS D'OEUVRES

select three

Fire Roasted Vegetable Bruschetta
Fresh Basil, Balsamic Reduction, Crostini, Goat Cheese

Bacon Wrapped Medjool Dates
Toasted Almond, Balsamic Glaze

Grilled Italian Sausage and Peppers Skewers
Green and Red Peppers

Tempura Chicken Lollipops
Sweet Chili Sauce, Scallions

Sliced Beef Tenderloin
Caramelized Onions, Aged Balsamic, Bleu Cheese, Phyllo Cup

Rock Shrimp Ceviche
Avocado, Fresh Lime, Tortilla Cup

Holy Cow!® Potato Chip Crusted Mac 'n Cheese Bites
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

Pan Roasted Salmon with Diced Tomatoes, Basil and Balsamic Glaze
Shrimp Scampi with Fresh Linguini, Roma Tomatoes, Toasted Garlic,
Basil, and White Wine Butter Sauce

14oz Prime Pork Chop with Apple Cider Demi-Glace
Chicken Marsala

Roasted Vegetable Risotto (can be made vegan)

ACCOMPANIMENTS

select two

Roasted Garlic Mashed Potatoes

Herb Roasted Yukon Gold Potatoes with Garlic Butter

Truffled Crispy Potatoes

Four Cheese Mac 'n Cheese

Garlicky Spinach

Charred Broccoli with Grilled Scallions, Vinegar Peppers and Fried Capers

Roasted Market Vegetables with Green Beans, Baby Carrots, Grape Tomatoes, Asparagus
Green Beans with Lemon Oil and Lemon Zest

DESSERT

select one | includes freshly brewed 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

Harry's Tiramisu with Whipped Cream, Chocolate Shavings, Chocolate Sauce

Assorted Mini Pastries | add \$4

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PLATED DINNER III | \$90

HORS D'OEUVRES

select three

Searced Tenderloin of Beef
Horseradish Cream, Watercress, Crostini

Braised Beef Short Rib Empanadas
Potato, Caramelized Onions, Chimichurri

Coconut Crusted Shrimp
Sweet Chili Glaze

Roasted Pork Loin
Orange Marmalade, Pretzel Crostini

Quinoa Cakes
Roasted Red Pepper Coulis

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

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

Holy Cow!® Potato Chip Crusted Mac 'n Cheese Bites
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
Pan Roasted Chilean Sea Bass with Grapefruit Citronette
Mustard Maple Glazed Faroe Island Salmon
Crab Cakes with Remoulade, Julienned Vegetables
Herb Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter
Arugula Pesto Campanelle (Vegan)
Cold Water Lobster Tail with Drawn Butter | add M.P.

ACCOMPANIMENTS

select two

Truffled Crispy Potatoes
Herb Roasted Yukon Gold Potatoes with Garlic Butter
Roasted Market Fresh Vegetables
Crispy Brussels Sprouts with Honey Vinaigrette, Scallions,
and Red Chili Flakes
Charred Broccoli with Grilled Scallions, Vinegar Peppers and Fried Capers
Grilled Asparagus
Garlicky Spinach
Sautéed Wild Mushrooms
Olive Oil Whipped Potatoes
Four Cheese Mac 'n Cheese

DESSERT

select one | includes freshly brewed 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
Harry's Tiramisu with Whipped Cream, Chocolate Shavings, Chocolate Sauce
Warm Apple Crisp with Caramel Sauce

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PLATED DINNER IV | \$120

HORS D'OEUVRES

select three

Salmon Tartare

Lemon Oil and Lemon Zest, Fresh Dill, Crème Fraîche, Sesame Cone

Tempura Chicken Lollipops

Sweet Chili Sauce, Scallions

Jumbo Shrimp Cocktail

Horseradish Cocktail Sauce

Arancini Carne

Saffron Risotto, Prosciutto, Speck, Provolone, Fontina Fonduta

Seared Prime New York Strip

Tomato Jam, Pickled Shallots, Horseradish Cream, Pretzel Crostini

Tuna Crudo

Sushi Grade Tuna, Capers, Lemon, Chives, Saffron Aioli, Focaccia

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

Two 6oz Double Cut Colorado Lamb Chops Oreganata

14oz USDA Prime Wet Aged New York Strip Steak

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

with Remoulade Sauce

12oz Filet Mignon with Béarnaise

Pan Roasted Chilean Sea Bass with Romesco Sauce

Mustard Maple Glazed Faroe Island Salmon

Herb Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter

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

Roasted Vegetable Fregola (can be made vegan)

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ACCOMPANIMENTS

select two

Garlicky Spinach
Roasted Market Fresh Vegetables
Grilled Asparagus
Sautéed Wild Mushrooms
Truffled Crispy Potatoes
Herb Roasted Yukon Gold Potatoes with Garlic Butter
Olive Oil Whipped Potatoes
Crispy Brussels Sprouts with Honey Vinaigrette, Scallions and Red Chili Flakes
Charred Broccoli with Scallions, Vinegar Peppers & Fried Capers

DESSERT

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

Salted Caramel Chocolate Tart with Fresh Seasonal Berries
Eli's Chicago Style Cheesecake with Strawberry Coulis
Harry's Tiramisu with Whipped Cream, Chocolate Shavings, Chocolate Sauce
Key Lime Pie with Whipped Cream
Chef's Selection of Seasonal Petit Fours and Macarons

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STEAK 101 | \$185

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, Fresh Berries

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 coffee and gourmet hot tea selections*

LITTLE ITALY | \$49

select two entrées

Italian Sausage and Peppers
Chicken Breast Vesuvio with Quartered Potatoes and Sweet Green Peas
Eggplant Parmigiana

served with

Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano
Rigatoni Alla 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
Cheesecake bites

ITALIAN FAVORITES | \$56

select two entrées

Marinated London Broil with Chianti Demi-Glace
Pan Roasted White Fish Oreganata with Toasted Garlic, Lemon and Fresh Oregano
Pan Sautéed Chicken Breast Piccata 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 Alla Vodka with Mascarpone Cheese and Shaved Parmigiano-Reggiano
Roasted Market Vegetables with Green Beans, Baby Carrots, Grape Tomatoes, Asparagus
Herb Roasted Yukon Gold Potatoes with Garlic Butter
Mini Cannoli, Chocolate Mousse Cups, Mini Tiramisu

STEAKHOUSE CLASSICS | \$72

select two entrées

Roasted New York Strip Steak with Red Wine Demi-Glace
Mustard Maple Glazed Faroe Island Salmon
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
Rigatoni Alla Vodka
Crispy Brussels Sprouts with Honey Vinaigrette, Scallions, Red Chili Flakes
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

Holy Cow!® Potato Chip Crusted Mac 'n Cheese Bites
Roasted Jalapeño Ketchup

Stuffed Mushrooms
*Spinach, Parmesan Cheese, Balsamic Glaze
(can be made vegan)*

Chicken Vesuvio Skewers
Garlic and White Wine Sauce

Tempura Chicken Lollipops
Sweet Chili Sauce, Scallions

Chicken Quesadillas
Salsa Roja

Chicken and Waffles Lollipop
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,
Smoked Gouda, Harry's Steak Sauce*

Toasted Meat Ravioli
Marinara Sauce

Steak Quesadillas
Fire Roasted Salsa

Slow Cooked Meatballs
Tomato Sauce, Parmigiano-Reggiano, Basil

Grilled Italian Sausage and Peppers Skewers
Green and Red Bell Peppers

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

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

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

Fire Roasted Vegetable Bruschetta
Fresh Basil, Balsamic Reduction, Crostini, Goat Cheese

Truffled Deviled Eggs
Shaved Truffle, Chives

Port Wine Mission Fig Compote
Warm Brie, Phyllo Cup

Three Cheese Quesadillas
Tomatillo Salsa

Toasted Cheese Ravioli
Marinara Sauce

Holy Cow!® Potato Chip Crusted Mac 'n Cheese Bites
Roasted Jalapeño Ketchup

Sautéed Wild Mushrooms
Balsamic Glaze, Phyllo Cup

Stuffed Mushrooms
*Spinach, Parmesan Cheese, Balsamic Glaze
(can be made vegan)*

Chicken Vesuvio Skewers
Garlic and White Wine Sauce

Tempura Chicken Lollipops
Sweet Chili Sauce, Scallions

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

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

Chicken Quesadillas
Salsa Roja

Buffalo Chicken Skewers
Panko Crusted, Ranch

Chicken and Waffles Lollipop
Buttermilk Fried Chicken, Maple Drizzle

Roasted Pork Loin
Orange Marmalade, Pretzel Crostini

Bacon Wrapped Medjool Dates
Toasted Almond, Balsamic Glaze

Toasted Meat Ravioli
Marinara Sauce

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
Green and Red Bell Peppers

Slow Cooked Meatballs
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

Seared Tenderloin of Beef
Horseradish Cream, Watercress, Crostini

Braised Beef Short Rib Empanadas
Potato, Caramelized Onions, Chimichurri

Beef Tenderloin Skewers
Peppercorn Crust, Bordelaise

Sliced Beef Tenderloin
*Caramelized Onions, Aged Balsamic, Bleu Cheese,
Phyllo Cup*

Duck Confit
Green Apple, Brie, Fig Jam, Pretzel Crostini

Rock Shrimp Ceviche
Avocado, Fresh Lime, Tortilla Cup

TIER III | \$4/PIECE

Seared Prime New York Strip
*Tomato Jam, Pickled Shallots,
Horseradish Cream, Pretzel Crostini*

Roasted Sea Scallops
Wrapped with Applewood Smoked Bacon

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

Pastrami Cured Salmon
*Chive Crème Fraîche, Red Wine Pickled Onions, Toasted
Brioche*

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

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

Pommery Mustard Crab Salad
Snipped Chives, Sesame Cone

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

Coconut Crusted Shrimp
Sweet Chili Glaze

Jumbo Shrimp Scampi Skewers
Toasted Garlic

Jumbo Shrimp Cocktail
Horseradish Cocktail Sauce

TIER IV | MARKET PRICE

Jumbo Lump Crab Cakes
Remoulade Sauce

Lamb Lollipops
Oreganata

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 Crudité | \$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

Baked Brie in Puffed Pastry | \$125

Mango Chutney, French Bread

Baked Crab and Brie Dip | \$280

Jumbo Lump Crab, Garlic Crostini

Marinated Roasted Red Bell Peppers | \$175

Fresh Mozzarella, Fresh Basil, Assorted Flatbread

Whole Poached Salmon | \$185 (serves 15-20)

Capers, Red Onions, Cucumber, Dill Crème Fraiche

Harry's Calamari | \$200

Horseradish Cocktail Sauce

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MINIS

minimum 25 pieces per piece | 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 | \$4.50
Provolone, Sun Dried Tomato Pesto, Arugula

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

Turkey Panini | \$3
Sliced Apple, Brie, Cranberry Aioli

Caprese Panini | \$3
*Vine Ripened Tomato, Fresh Mozzarella,
Fresh Basil, Balsamic Emulsion*

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

Buffalo Chicken | \$3
Coleslaw, Bleu 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*

Chicago Style Mini Hot Dogs | \$3
*Tomatoes, Onions, Sport Peppers, Pickle Spears,
Relish, Celery Salt, Mustard*

Mini Short Rib Italian Beef Sandwiches | \$3
*Provolone, Giardiniera, Au Jus,
Toasted Italian Bread*

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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:

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

PASTA ACTION STATION | \$10

chef attended | bakery fresh rolls | select two

Rigatoni with Roma 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 | \$2

RISOTTO ACTION STATION | \$11

chef attended | 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 | \$3

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

GRAND ANTIPASTO DISPLAY | \$15

Genoa Salami, Soppressata, 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, Crumbled Gorgonzola, Shaved Parmigiano-Reggiano,
Shredded Cheddar, Chives, Caramelized Onions, Crispy Onion Strings, Sautéed Wild Mushrooms,
Applewood Smoked Bacon, Roasted Garlic, Fresh Horseradish, Brown Sugar,
Miniature Marshmallows, Candied Walnuts

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

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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 coffee and gourmet hot tea selections*

CLASSIC DESSERTS DISPLAY | \$9

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

SWEET TABLE | \$14

Assorted Cookies
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

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

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-22



CATERING BAR OPTIONS

Hosted Bar
Cash Bar
Bar Packages
Brand Selections



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BAR OPTIONS

\$100 bartender fee, per bartender

HOSTED BAR

host will be charged based on consumption according to the prices shown below

Call Cocktails | \$11
Premium Cocktails | \$12
Super Premium Cocktails | \$13
Martinis | add \$3/Drink
Domestic Beer | \$6
Craft Beer | \$7

Canyon Road Wines | \$9
Premium Wines | \$12
Soft Drinks | \$3
Sparkling or Bottled Water | \$3.50
Assorted Juices | \$3.50
Red Bull | \$5

CASH BAR

guests purchase their own beverages at the prices shown above, plus tax

BAR PACKAGES

prices are per guest | two hour minimum applies

Beer, Wine, and Soda Package

Two Hours \$25
Three Hours \$31
Four Hours \$37

Call Package

includes call liquor, house wine, beer and soda

Two Hours \$30
Three Hours \$37
Four Hours \$42

Premium Package

includes premium liquor, premium wine, beer and soda

Two Hours \$36
Three Hours \$43
Four Hours \$49

Non-Alcoholic

includes unlimited soft drinks, iced tea and juices

Two Hours \$6
Three Hours \$9

SPARKLING WINE TOAST | add \$3

BRAND SELECTIONS

Please inquire for additional selections.

BEER

Budweiser
Bud Light
Miller Lite
Lagunitas Little Sumpin' Sumpin'
Angry Orchard Cider
Deschutes Fresh Squeezed IPA
Modelo Especial
Sam Adam's Boston Lager
White Claw Hard Seltzer*

CALL LIQUOR

**Included in Premium Package*
Absolut Vodka
Effen Vodka
Beekeeper Dry Gin
Bacardi Silver Rum
Captain Morgan Spiced Rum
Hornitos Blanco Tequila
Dewar's White Label Scotch
Jameson Whiskey
Seagram's 7 Whiskey
Jack Daniel's Whiskey
Jim Beam White Label Bourbon

PREMIUM LIQUOR

Ketel One Vodka
Tito's Vodka
Sipsmith Gin
Bombay Sapphire Gin
Bacardi Silver Rum
Bacardi Black Rum
Olmeca Altos Plata Tequila
Johnnie Walker Black Label Scotch
Chivas Regal 12 Scotch
Jack Daniel's Whiskey
Crown Royal Whiskey
Maker's Mark Bourbon
Chambord

SUPER PREMIUM LIQUOR

Grey Goose Vodka
(Add to Call +\$4, Premium +\$2)
Knob Creek Bourbon (on consumption)
Remy VSOP (on consumption)

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PREMIUM WINES

BENVOLIO PINOT GRIGIO

Friuli Grave region of Italy, translates to “Well Wisher” *100 % Pinot Grigio*
Vibrant & fresh on the palate. Nice acidity with flavors of peach, citrus, and floral notes

Food Pairings: Salads, grilled vegetables, caprese, pesto chicken

KENDALL-JACKSON VINTNERS RESERVE ROSE

A blend of Pinot Noir, Syrah and Grenache

A gorgeous hue of pale pink, jumps out of the glass with crisp grapefruit, strawberry and white floral notes. Aromas of fresh cut watermelon, hibiscus, and apricot

Food Pairings: Salads, Chilled Seafood

KENDALL-JACKSON SAUVIGNON BLANC

Sourced from Jackson Estate Vineyard in Lake County, Mendocino, Sonoma, and Santa Barbara

Luscious honeysuckle, ripe pear, and fresh lemongrass intertwine in this medium-bodied Sauvignon Blanc. Hints of grapefruit, floral notes and crisp acidity balance this wine.

Food Pairings: Salads, bruschetta, calamari, raw bar

KENDALL-JACKSON CHARDONNAY

Vintners Reserve 100% Chardonnay

Tropical fruit flavors, pineapple, mango, papaya, citrus, with vanilla and honey (not very oaky)

Food Pairings: Chicken Vesuvio, carving station turkey, pork loin, crab stuffed shrimp, grilled halibut

CAMBRIA KATHERINE'S CHARDONNAY

100% Chardonnay, Certified Sustainable, Single Vineyard Estate Grown & Bottled

Pink grapefruit, tangerine, pineapple, white peach, citrus blossom, and apple favors are balanced by subtly oak spice and bright acid.

Food Pairings: Cracked Crab with drawn butter, Whitefish, Lemon Sole

LA CREMA MONTEREY PINOT NOIR

Monterey 100% Pinot Noir

Aromas of black plum, cherry, rhubarb and hints of earth, red plum, raspberry and blood orange are underpinned by distinctive Riverstone. Plush and textured with juicy balanced acidity.

Food Pairings: London Broil, Pork Chops, Salmon, pastas with hearty sauces

MURPHY-GOODE MERLOT

Aromas and flavors of black cherry, blueberry, and blackberry tied together with just a kiss of vanilla and spice.

Food Pairings: Filet Mignon, and Lamb Chops

MURPHY-GOODE CABERNET

100% Cabernet

Flavors and aromas of black cherry and a hint of licorice and finishes with notes of chocolate spice, and toasted oak.

Food Pairings: New York Strip, Rib Eye