



## 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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# 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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Lunch Buffets  
Plated Lunch



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## 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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