



Plated Dinners Dinner Buffets



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. Sep 23

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

PLATED DINNERS

20 guest minimum

PLATED DINNER I | \$60

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

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

PLATED DINNER II | \$80

HORS D'OEUVRES

select three

Fire Roasted Vegetable Bruschetta

Fresh Basil, Goat Cheese, Balsamic Reduction, Crostini

Tempura Chicken Lollipops

Sweet Chili Sauce, Scallions

Grilled Italian Sausage and Peppers Skewers

Green and Red Peppers

Rock Shrimp Ceviche

Avocado, Fresh Lime, Tortilla Cup

Seared Tenderloin of Beef

Horseradish Cream, Watercress, Crostini

Holy Cow!® Potato Chip Crusted

Mac 'N Cheese Bites

Roasted Jalapeño Ketchup

Bacon-Wrapped Medjool Dates

Toasted Almond, Balsamic Glaze

SALAD

Includes bakery fresh rolls with whipped butter

select one

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

Tuscan Kale with Apples, Golden Raisins, Hazelnuts, Pecorino Toscano, and Lemon Basil Vinaigrette

Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano

**Groups of 50+ need to submit entree counts 5 days in advance.*

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ENTRÉE

select up to three

8oz Filet Mignon with Red Wine Demi-Glace

Maple Mustard Glazed Salmon

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 Fresh Vegetables with Green Beans, Baby Carrots, Grape Tomatoes, and Asparagus

Green Beans with Lemon Oil and Lemon Zest

DESSERT

includes freshly brewed coffee and gourmet hot tea selections

select one

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

PLATED DINNER III | \$100

HORS D'OEUVRES

select three

Seared Tenderloin of Beef

Horseradish Cream, Watercress, Crostini

Coconut Crusted Shrimp

Sweet Chili Glaze

Quinoa Cakes

Roasted Red Pepper Coulis

Togarashi Seared Ahi Tuna

Candied Soy Sauce, Avocado Mousse, Wonton Crisp

Braised Beef Short Rib Empanadas

Potato, Caramelized Onions, Chimichurri

Roasted Pork Loin

Orange Marmalade, Pretzel Crostini

Creamy Burrata

Roasted Beets, Radishes, Sea Salt,

Extra Virgin Olive Oil, Crostini

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

Roasted Jalapeño Ketchup

SALAD

includes bakery fresh rolls with whipped butter

select one

Baby Field Greens with Sliced Apples, Candied Walnuts, Crumbled Gorgonzola, and Honey Balsamic Vinaigrette

Baby Spinach with Roasted Beets, Pistachio Crusted Goat Cheese Truffles, Pickled Shallots, Champagne Mustard Vinaigrette

Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano

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ENTRÉE

select up to three

14oz USDA Prime, Wet Aged New York Strip Steak
Petite Filet Mignon with Red Wine Demi-Glace & Crab Stuffed Colossal Shrimp with Lemon Butter
12oz Filet Mignon with Red Wine Demi-Glace
Pan Roasted Chilean Sea Bass with Grapefruit Citronette
Maple Mustard Glazed Salmon
Crab Cakes with Horseradish Mustard Aioli
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 with Green Beans, Baby Carrots, Grape Tomatoes, and Asparagus
Grilled Asparagus
Garlicky Spinach
Sautéed Wild Mushrooms
Olive Oil Whipped Potatoes
Four Cheese Mac 'N Cheese
Crispy Brussels Sprouts with Honey Vinaigrette, Scallions, and Red Chili Flakes
Charred Broccoli with Grilled Scallions, Vinegar Peppers, and Fried Capers

DESSERT

includes freshly brewed coffee and gourmet hot tea selections

select one

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

PLATED DINNER IV | \$125

HORS D'OEUVRES

select three

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

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

Tempura Chicken Lollipops
Sweet Chili Sauce, Scallions

Jumbo Shrimp Cocktail
Horseradish Cocktail Sauce

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

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

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SOUP

includes bakery fresh rolls with whipped butter

select one

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 with Roasted Beets, Pistachio Crusted Goat Cheese Truffles, Pickled Shallots, 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 & Crab Cake with Horseradish Mustard Aioli

12oz Filet Mignon with Béarnaise

Pan Roasted Chilean Sea Bass with Romesco Sauce

Maple Mustard Glazed 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*)

ACCOMPANIMENTS

select two

Garlicky Spinach

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

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, and Fried Capers

DESSERT

includes freshly brewed coffee and gourmet hot tea selections

select one

Eli's Chicago Style Cheesecake with Strawberry Coulis

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

Key Lime Pie with Whipped Cream

Salted Caramel Chocolate Tart with Fresh Seasonal Berries

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DINNER BUFFETS

20 guest minimum | one hour service

includes bakery fresh rolls, whipped butter, freshly brewed coffee and gourmet hot tea selections

LITTLE ITALY | \$55

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 and Shaved Parmigiano-Reggiano

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

Roasted Garlic Mashed Potatoes

Nutella Mousse Cups and Eli's Cheesecake Bites

ITALIAN FAVORITES | \$62

select two

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 and Shaved Parmigiano-Reggiano

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

Herb Roasted Yukon Gold Potatoes with Garlic Butter

Mini Cannoli, Chocolate Mousse Cups, and Mini Tiramisu

STEAKHOUSE CLASSICS | \$80

select two

Roasted New York Strip Steak with Red Wine Demi-Glace

Maple Mustard Glazed 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 with Mascarpone and Shaved Parmigiano-Reggiano

Crispy Brussels Sprouts with Honey Vinaigrette, Scallions, and Red Chili Flakes

Roasted Garlic Mashed Potatoes

Key Lime Tartlets, Eli's Cheesecake Bites, and Chocolate Mousse Cups

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