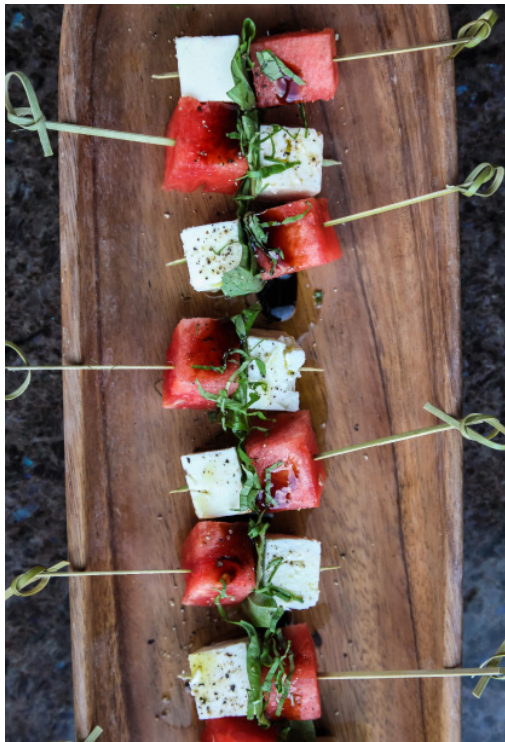




# Harry Caray's CATERING & EVENTS

## CHICAGO'S FIRST LADY MENUS





# Reception

## RECEPTION ON THE RIVER | \$21

Select up to six hors d'oeuvres. Based on six pieces per guest.

### BAR SNACKS

**Holy Cow!® Potato Chips**

### PASSED HORS D'OEUVRES

#### Caprese Skewers

Cherry Tomato, Fresh Mozzarella, Fresh Basil,  
Pesto, Balsamic Reduction

#### Caprese Panini Bites

Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction

#### Creamy Burrata

Roasted Beets, Radishes, Sea Salt, Extra Virgin Olive Oil, Crostini

#### Stuffed Mushrooms

Spinach, Parmesan Romano, Balsamic Reduction

#### Panko Encrusted Macaroni and Cheese Bites

Wisconsin Smoked Cheddar

#### Toasted Cheese Ravioli

Marinara

#### Harry's Tomato Bruschetta

Shaved Parmigiano-Reggiano

#### Grilled Chicken Pesto Panini Bites

Mediterranean Olive Relish

#### Chicken Vesuvio Skewers

Extra Virgin Olive Oil, White Wine, Fresh Herbs

#### Tequila Lime Marinated Chicken

Tortilla Chip

#### Chipotle Chicken Tostada

Avocado Mousse, Queso Fresco, Cilantro

#### Prosciutto Wrapped Asparagus

Crumbled Gorgonzola, Balsamic Glaze

#### Roasted Pork Loin

Orange Cilantro Compote, Crostini

#### Seared Tenderloin Beef

Horseradish Cream, Micro Greens, Crostini

#### Steak Quesadillas

Fire Roasted Salsa

#### Roast Beef Panini Bites

Blue Cheese Aioli

#### Beef Tenderloin Skewers

Peppercorn Crust, Bordelaise

#### Coconut Crusted Shrimp

Chili Glaze

#### Roasted Sea Scallops

Wrapped with Applewood Smoked Bacon

#### Rock Shrimp Ceviche

Avocado, Fresh Lime, Tortilla Crisp

#### Smoked Salmon Chive Crème Fraîche | add \$1

Orange Zest, Rosemary Flatbread

#### Togarashi Seared Ahi Tuna | add \$1

Candied Soy, Avocado Mousse, Wonton Crisp

#### Jumbo Lump Crab Ceviche | add \$1

Mango, Wonton Crisp

#### Jumbo Lump Crab Cakes | add \$1

Caper Rémoulade

### ADD THREE DISPLAYS | \$9

#### Marinated Roasted Red Peppers

Fresh Mozzarella, Fresh Basil,  
Assorted Flatbreads, French Bread

#### Domestic Cheeses

Tillamook Cheddar, Baby Swiss, Smoked Gouda,  
Assorted Breads, Crackers, Garnished with Fresh Fruit

#### Seasonal Fresh Fruit

Berries, Melon, Grapes, Pineapple

#### Spinach and Artichoke Dip

Rosemary Flatbread, Garlic Crostini

#### Baked Jumbo Lump Crab Dip | add \$2

Garlic Crostini

#### Assorted Wraps

Southwestern Sirloin, Blackened Chicken,  
Grilled Thai Vegetables

#### Mini Cheeseburgers

American Cheese, Caramelized Onions

#### BBQ Pulled Pork Sliders

Crispy Onion Strings, Pretzel Roll

#### Turkey Sliders

Drunken Goat Cheese, Tomato Jam,  
Red Wine Onions, Whole Wheat Buns

#### Pulled Chicken Sliders

Carolina BBQ Sauce, Cabbage Slaw

# Reception

## **HARRY'S HOMETOWN FAVORITES | \$30**

Based on 8 pieces per person.

### **Holy Cow! Potato Chips**

### **Mini Chicago Style Hot Dogs**

Tomato, Onion, Sport Pepper, Pickle Spear, Relish, Celery Salt, Mustard

### **Chopped Salad Cups**

Mixed Greens, Avocado, Green Onions, Tomatoes, Pancetta, Gorgonzola, Sweet Herb Vinaigrette

### **Chicken Vesuvio Skewers**

Garlic and White Wine Sauce

### **Toasted Cheese Ravioli**

Marinara Sauce

### **Mini Italian Beef Sandwiches**

Provolone, Giardiniera, Au Jus, Toasted Italian Bread

### **Harry's Tomato Bruschetta**

Shaved Parmigiano-Reggiano

### **Mini Manny's Corned Beef Sandwiches**

Swiss, Cabbage Slaw, Thousand Island Dressing, Light Rye

### **Eli's Chicago Style Cheesecake Bites**

Assorted Flavors

# Dinner Buffets

## ALL-AMERICAN | \$22

### Char-Grilled Hamburgers

Cheddar, Swiss, Lettuce, Tomato, Onion, Pickles, Ketchup, Mustard, Egg Bun

### Kosher All-Beef Hot Dogs

Onion, Relish, Pickles, Tomatoes, Bun

### Grilled Chicken Breasts | add \$2

Lettuce, Onion, Tomatoes, Egg Bun

### Black Bean Burgers

Cheddar, Swiss, Lettuce, Tomato, Onion, Pickles, Ketchup, Mustard, Egg Bun

### Four Cheese Macaroni and Cheese

Mozzarella, Smoked Cheddar, Parmigiano-Reggiano, Romano

### Vinegar Slaw

Carolina Style

### Holy Cow! Potato Chips

Housemade

### Assorted Cookies and Fudge Brownies

## SOUTHERN COMFORT | \$24

### Summer Salad

Hearts of Romaine, Pecans, Roasted Corn, Cucumber, Poppyseed Buttermilk Dressing

### Slow Roasted BBQ Pulled Pork Sliders

Crispy Onion Strings, Pretzel Roll

### Fried Chicken Breasts

Buttermilk Double Dipped

### Four Cheese Macaroni and Cheese

Mozzarella, Smoked Cheddar, Parmigiano-Reggiano, Romano

### Vinegar Slaw

Carolina Style

### Homemade Biscuits

Whipped Butter, Honey

### Mini Pies

Apple, Cherry, Pecan

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# Dinner Buffets

## **FAJITA FIESTA | \$26**

### **Santa Fe Salad**

Mixed Greens, Corn, Black Beans, Tomato, Green Onion, Avocado, Queso Fresco, Chipotle Ranch Dressing

### **Grilled Chicken Breast**

Cumin-Lime Marinade

### **Beer Braised Beef Short Ribs**

Ancho Chiles

### **Grilled Bell Peppers and Onions**

### **Mexican Rice**

Green Peas, Tomatoes

### **Southwest Black Beans**

### **Accompaniments**

Roasted Tomatillo Salsa, Queso Fresco, Lettuce, Tomatoes,  
Sour Cream, Warm Flour and Corn Tortillas

### **Housemade Guacamole and Salsa | add \$3.50**

Tortilla Chips

### **Traditional Churros**

Cinnamon, Sugar

## **MEDITERRANEAN | \$28**

### **Grilled Chicken Kabobs**

Peppers, Onions

### **Grilled Tenderloin of Beef Kabobs**

Peppers and Onions

### **Greek Salad**

Romaine, Feta, Tomato, Red Onion, Cucumber, Red Wine Vinaigrette

### **Roasted Vegetable Couscous**

### **Hummus**

Grilled Pita

### **Assorted Cookies and Fudge Brownies**

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# Dinner Buffets

## **LITTLE ITALY | \$33**

### **Caesar Salad**

Garlic Croutons, Shaved Parmigiano-Reggiano

### **Pompeii Salad**

Baby Spinach, Red Onions, Cucumbers, Grape Tomatoes, Pine Nuts, Mozzarella, Red Wine Vinaigrette

### **Italian Sausage**

Sautéed Peppers

### **Pan Sautéed Chicken Picatta**

Capers, Lemon, Fresh Herbs

### **Tomato Basil Cavatappi**

Zucchini, Pine Nuts, Parmesan Cheese

### **Bakery Fresh Rolls**

Whipped Butter

### **Assorted Cookies and Fudge Brownies**

# Dinner Buffets

## ITALIAN FAVORITES | \$43

### PASSED HORS D'OEUVRES

#### Harry's Tomato Bruschetta

Parmigiano-Reggiano, Crostini

#### Toasted Cheese Ravioli

Marinara

#### Prosciutto Wrapped Asparagus

Crumbled Gorgonzola, Balsamic Glaze

### SALAD

Served with bakery fresh rolls and whipped butter

#### Caesar Salad

Garlic Croutons, Shaved Parmigiano-Reggiano

#### Caprese Skewers

Grape Tomatoes, Fresh Mozzarella, Fresh Basil

### ENTRÉES

#### Rigatoni alla Vodka

Mascarpone Cheese, Shaved Parmigiano-Reggiano

#### Chicken Vesuvio

Sweet Green Peas

#### Prime Flat Iron Steak

Chianti Demi-Glace

### SIDES

#### Vesuvio Potatoes

Extra Virgin Olive Oil, White Wine, Oregano, Garlic

#### Roasted Market Fresh Vegetables

Green Beans, Baby Carrots, Grape Tomatoes, Asparagus

### DESSERT

#### Minature Cannoli and Tiramisu

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# Dinner Buffets

## STEAKHOUSE CLASSICS | \$49

### PASSED HORS D'OEUVRES

#### Fire Roasted Vegetable Bruschetta

Fresh Basil, Goat Cheese, Balsamic Reduction, Crostini

#### Chicken Vesuvio Skewers

Extra Virgin Olive Oil, White Wine, Fresh Herbs

#### Coconut Crusted Shrimp

Chili Glaze

### SALAD

Served with bakery fresh rolls and whipped butter

#### Iceberg Wedge

Applewood Smoked Bacon, Roma Tomatoes, Crumbled Gorgonzola, Bleu Cheese Dressing

#### Caesar Salad

Garlic Croutons, Shaved Parmigiano-Reggiano

### ENTRÉES

#### Tenderloin of Beef

Red Wine Demi-Glace

#### Herb Crusted Breast of Chicken

Gorgonzola, Lemon Chive Butter

#### Grilled Atlantic Salmon

Mustard Maple Glaze

### SIDES

#### Roasted Yukon Gold Potatoes

Garlic Butter

#### Roasted Market Fresh Vegetables

Green Beans, Baby Carrots, Grape Tomatoes, Asparagus

### DESSERT

#### Lemon Squares, Raspberry Crumble and Opera Torte

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# Breakfast Buffets

## MORNING FAVORITES | \$22

**Scrambled Eggs**

**Applewood Smoked Bacon or Breakfast Sausage**

**O'Brien Potatoes**

Peppers, Onions

**Seasonal Sliced Fruit Display**

**Assorted Fruit Yogurts**

**Assorted Breads, Bagels and Pastries**

Whipped Cream Cheese, Fruit Preserves, Whipped Butter, Honey

## CLASSIC BRUNCH | \$35

**Thick Cut Brioche French Toast**

Warm Maple Syrup

**Scrambled Eggs**

**Applewood Smoked Bacon**

**Breakfast Sausage**

**O'Brien Potatoes**

Peppers, Onions

**Seasonal Sliced Fruit and Cheese Display**

**Assorted Breads, Bagels and Pastries**

Whipped Cream Cheese, Fruit Preserves, Whipped Butter, Honey

**Mixed Baby Greens**

Carrots, Radishes, Grape Tomatoes, Cucumber, Balsamic Vinaigrette

**Chicken Vesuvio**

Quartered Potatoes, Sweet Peas

**Rigatoni alla Vodka**

Mascarpone Cheese, Shaved Parmigiano-Reggiano

**Chef's Selection of Assorted Mini Desserts**

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## **BEVERAGES**

Beverage Packages are provided by Chicago's First Lady Cruises.

## **SERVICES AND FEES**

Please inquire about additional menu items, a la carte selections and theme packages. Prices are per guest and include all buffet equipment, serving platters and disposables. Pricing does not include current sales tax, service charges, delivery fee, linens and staffing. Harry Caray's Catering & Events will provide professional staff based on the specific needs of your event. We can arrange for specialty linen, floral décor and customized cakes. Prices and availability are subject to change. \$500 food minimum. Gratuity is at client's discretion.

## **ABOUT US**

Harry Caray's, named for the late, renowned baseball announcer, has become one of the most nationally recognized restaurant groups in the Midwest. Harry's has won numerous awards since opening in 1987, including "Best Steakhouse" by the Chicago Tribune's Dining Poll and Wine Spectator's prestigious "Award of Excellence" every year since 1989. The Catering & Events division offers unparalleled services for a wide range of events. Promising the same award-winning cuisine and attentive service that characterizes our legendary flagship restaurant, Harry Caray's Catering & Events is the perfect match for any off-premise event.

Whether you're planning an elegant wedding, an intimate rehearsal dinner or a corporate meeting, the personalized service, eye-catching presentations, award-winning food and attention to detail you receive with Harry Caray's Catering & Events will make your event truly exceptional. With over 25 years of experience, Harry Caray's talented planners and chefs offer the expertise to manage every detail, including menu design, décor and entertainment.

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