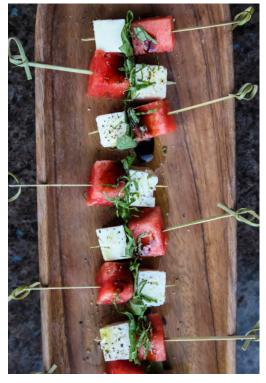


CHICAGO'S FIRST LADY MENUS









RECEPTION ON THE RIVER | \$21

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

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 Cheese, Balsamic Reduction

Macaroni and Cheese Bites

Wisconsin Smoked Cheddar, Roasted Jalapeño Ketchup

Toasted Cheese Ravioli

Marinara Sauce

Three Cheese Quesadillas

Tomatillo Salsa

Harry's Tomato Bruschetta

Shaved Parmigiano-Reggiano

Prosciutto Wrapped Asparagus

Crumbled Gorgonzola, Balsamic Glaze

Grilled Chicken Pesto Panini Bites

Mediterranean Olive Relish

Chicken Vesuvio Skewers

Extra Virgin Olive Oil, White Wine, Fresh Herbs

Chicken Quesadillas

Mango Salsa

Tequila Lime Marinated Chicken

Tortilla Chip

Chipotle Chicken Tostada

Avocado Mousse, Queso Fresco, Cilantro

Roasted Pork Loin

Orange Cilantro Compote, Crostini

Seared Tenderloin Beef

Horseradish Cream, Watercress, Crostini

Steak Quesadillas

Fire Roasted Salsa

Roast Beef Panini Bites

Blue Cheese Aioli

Beef Tenderloin Skewers

Peppercorn Crust, Bordelaise

Coconut Crusted Shrimp

Sweet Chili Glaze

Roasted Sea Scallops

Wrapped with Applewood Smoked Bacon

Rock Shrimp Ceviche

Avocado, Fresh Lime, Tortilla Cup

Pastrami Cured Salmon | add \$1

Chive Crème Fraîche, Red Wine Pickled Onions, Toasted Brioche

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

Domestic Cheeses

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

Seasonal Fresh Fruit

Fresh 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

Buffalo Chicken Sliders

Coleslaw, Blue Cheese, Brioche Roll

Heavy Hors D'aeurres

HARRY'S HOMETOWN FAVORITES | \$32

PASSED HORS D'OEUVRES

Togsted Cheese Ravioli

Marinara Sauce

Chicken Vesuvio Skewers

Garlic and White Wine Sauce

DISPLAYS

Harry's Tomato Bruschetta

Shaved Parmigiano-Reggiano, Crostini

Chopped Salad Cups

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

Mini Chicago Style Hot Dogs

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

Mini Italian Beef Sandwiches

Provolone, Giardiniera, Au Jus, Toasted Italian Bread

Mini Manny's Corned Beef Sandwiches

Swiss, Cabbage Slaw, Thousand Island Dressing, Light Rye

Holy Cow!® Potato Chips

Assorted Eli's Cheesecake Bites



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, Poppy Seed 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



FAJITA FIESTA | \$26

Santa Fe Salad

Mixed Greens, Corn, Black Beans, Tomato, Green Onion, Avocado, Queso Fresco, Pico de Gallo, 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

Tortilla Chips

Traditional Churros

Cinnamon, Sugar

MEDITERRANEAN | \$32

Greek Salad

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

Hummus

Grilled Pita

Grilled Chicken Kabobs

Peppers, Onions

Grilled Tenderloin of Beef Kabobs

Peppers and Onions

Grilled Shrimp Scampi Skewers

Toasted Garlic

Roasted Vegetable Couscous

Assorted Cookies and Fudge Brownies



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 Cavitappi

Zucchini, Pine Nuts, Parmesan Cheese

Bakery Fresh Rolls

Whipped Butter

Assorted Cookies and Fudge Brownies



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

Mixed Baby Greens

Carrots, Radishes, Grape Tomatoes, Cucumber, Balsamic Vinaigrette

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, Tiramisu and Lemon Squares



STEAKHOUSE CLASSICS | \$49

PASSED HORS D'OEUVRES

Fire Roasted Vegetable Bruschetta

Fresh Basil, Goat Cheese, Balsamic Reduction, Crostini

Bacon Wrapped Medjool Dates

Toasted Almond, Balsamic Glaze

Coconut Crusted Shrimp

Sweet Chili Glaze

SALAD

Served with bakery fresh rolls and whipped butter

Chopped Salad

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

Caesar Salad

Garlic Croutons, Shaved Parmigiano-Reggiano

ENTRÉES

Tenderloin of Beef

Red Wine Demi-Glace

Herb Crusted Breast of Chicken

Gorgonzola, Lemon Chive Butter

Faroe Island Salmon

Mustard Maple Glaze

SIDES

Roasted Yukon Gold Potatoes

Garlic Butter

Roasted Market Fresh Vegetables

Green Beans, Baby Carrots, Grape Tomatoes, Asparagus

DESSERT

Raspberry Crumble and Opera Torte, Key Lime Bars



MORNING FAVORITES | \$22

Scrambled Eggs

Applewood Smoked Bacon or Breakfast Sausage

O'Brien Potatoes

Peppers, Onions

Seasonal Sliced Fruit Display

Plain and Vanilla Yogurt

Granola, Fresh Berries

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



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.