



CHICAGO'S FIRST LADY

2024

Reception

RECEPTION ON THE RIVER | \$25

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

BAR SNACKS

HOLY COW!® POTATO CHIPS VG
House Made

PASSED HORS D'OEUVRES

CAPRESE SKEWERS

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

STUFFED MUSHROOMS

 VG

Spinach, Parmesan Cheese, Balsamic Reduction

MAC 'N CHEESE BITES

Roasted Jalapeño Ketchup

VEGETABLE SPRING ROLLS

 VG

Sweet Chili Glaze

TOASTED CHEESE RAVIOLI

Marinara Sauce

THREE CHEESE QUESADILLAS

Tomatillo Salsa

HARRY'S TOMATO BRUSCHETTA

 VG

Shaved Parmigiano-Reggiano

FIRE ROASTED VEGETABLE BRUSCHETTA

 VG

Fresh Basil, Balsamic Reduction, Crostini, Parmesan

PROSCIUTTO WRAPPED ASPARAGUS

 Crumbled

Gorgonzola, Balsamic Glaze

CHICKEN VESUVIO SKEWERS

Extra Virgin Olive Oil, White Wine, Fresh Herbs

CHICKEN QUESADILLAS

Mango Salsa

TEQUILA LIME MARINATED CHICKEN

Tortilla Chip

WHIPPED CANNELLINI BEAN CROSTINI

Whipped Cannellini Beans, Grape Tomatoes, Micro Greens,
Balsamic Glaze, Garlic & Oil Crostini

WILD MUSHROOM CROSTINI

Finely Chopped Wild Mushrooms, Truffle Oil, Balsamic Glaze,
Garlic & Oil Crostini

BUFFALO CHICKEN SKEWERS

Panko Crusted, Blue Cheese or Ranch

ROASTED PORK LOIN

Orange Cilantro Compote, Crostini

GRILLED ITALIAN SAUSAGE & PEPPERS SKEWERS

Green & Red Bell Peppers

BACON WRAPPED MEDJOOOL DATES

Balsamic Glaze

MINI CORN DOGS

Spicy Mustard

SLOW COOKED MEATBALL

Tomato Sauce, Parmigiano-Reggiano, Basil

SEARED TENDERLOIN BEEF

Horseradish Cream, Arugula, Crostini

BRAISED BEEF SHORT RIB EMPANADA

Potato, Carmelized Onions, Chimichurri

CHIMICHURRI MARINATED SKIRT STEAK

 add \$1 Pico

de Gallo, Tortilla Chip

BEEF TENDERLOIN SKEWERS

 | add \$1

Peppercorn Crust, Bordelaise

STEAK QUESADILLAS

 | add \$1

Fire Roasted Salsa

COCONUT CRUSTED SHRIMP

Sweet Chili Glaze

ROCK SHRIMP CEVICHE

Avocado, Fresh Lime, Tortilla Chip

ROASTED SEA SCALLOPS

 | add \$1

Wrapped with Applewood Smoked Bacon

TOGARASHI SEARED AHI TUNA

 | add \$1

Candied Soy, Avocado Mousse, Crostini

JUMBO LUMP CRAB CAKES

 | MP

Caper Rémoulade

ADD THREE DISPLAYS | \$12

DOMESTIC CHEESES

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

SEASONAL FRESH FRUIT

 VG

Fresh Berries, Melon, Grapes, Pineapple

SPINACH AND ARTICHOKE DIP

Garlic Crostini

HUMMUS

 VG

Grilled Pita Triangles, Carrots, Celery, Cucumber

ASSORTED WRAPS

 | add \$2

Southwestern Sirloin, Blackened Chicken, Grilled Thai Vegetables VG

HOLY COW!® SLIDERS

Candied Applewood Smoked Bacon, Aged Gouda, Harry's Steak Sauce

MINI CHEESEBURGERS

American Cheese, Caramelized Onions, Brioche Roll

BBQ PULLED PORK SLIDERS

Crispy Onion Strings, Brioche Roll

TURKEY SLIDERS

Provolone Cheese, Tomato Jam, Red Wine Onions, Brioche Roll

BUFFALO CHICKEN SLIDERS

Blue Cheese, Brioche Roll

FILET SLIDERS

 | add \$3

Horseradish Cream, Grilled Onions, Bacon, Arugula, Pretzel Roll

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Harry Caray's Catering & Events | 33 West Kinzie | Chicago, Illinois 60654 | T:312.222.9200 | harrycarayscatering.com

Harry's Hors D'oeuvres

HARRY'S HOMETOWN FAVORITES | \$35

PASSED HORS D'OEUVRES

TOASTED CHEESE RAVIOLI

Marinara Sauce

HARRY'S TOMATO BRUSCHETTA VG

Shaved Parmigiano-Reggiano, Crostini

CHICKEN VESUVIO SKEWERS

Extra Virgin Olive Oil, White Wine, Fresh Herbs

DISPLAYS

CHOPPED SALAD VG

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

MINI SANDWICHES

CHICAGO STYLE HOT DOGS

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

ITALIAN BEEF SANDWICHES

Provolone, Giardiniera, Au Jus, French Bread

CORNED BEEF SANDWICHES

Swiss, Cabbage Slaw, Thousand Island Dressing, Light Rye

HOLY COW!® SLIDERS | add \$4

Candied Applewood Smoked Bacon, Aged Gouda, Harry's Steak Sauce

HOLY COW!® POTATO CHIPS VG

Housemade

CHICAGO STYLE CHEESECAKE BITES

Dinner Buffets

ALL-AMERICAN | \$26

CHAR-GRILLED HAMBURGERS

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

KOSHER ALL-BEEF HOT DOGS

Onion, Relish, Pickles, Tomatoes, Hot Dog Bun

BLACK BEAN BURGERS VG

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

GRILLED CHICKEN BREASTS | add \$4

Lettuce, Onion, Tomatoes, Egg Bun

FOUR CHEESE MACARONI & CHEESE

Mozzarella, Smoked Mozzarella, Cheddar, Parmigiano-Reggiano

CHOPPED SALAD VG

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

HOLY COW! POTATO CHIPS VG

Housemade

ASSORTED COOKIES & FUDGE BROWNIES

SOUTHERN COMFORT | \$27

SUMMER SALAD

Hearts of Romaine, Pecans, Cucumber, Poppyseed Buttermilk Dressing

SLOW ROASTED BBQ PULLED PORK SLIDERS

Crispy Onion Strings, Brioche Roll

FRIED CHICKEN BREASTS

Buttermilk Double Dipped

FOUR CHEESE MACARONI & CHEESE

Mozzarella, Smoked Mozzarella, Cheddar, Parmigiano-Reggiano

HOMEMADE BISCUITS

Whipped Butter, Honey

FRUIT TARTS & BROWNIES

Dinner Buffets

FAJITA FIESTA | \$26

SANTA FE SALAD vg

Mixed Greens, Black Beans, Green Onion, Avocado, Queso Fresco, Pico de Gallo, Chipotle Ranch Dressing

TACOS

Grilled Chicken Breast

Braised Beef Short Rib

Grilled Onions and Peppers

Accompaniments

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

MEXICAN RICE vg

Green Peas, Tomatoes

SOUTHWEST BLACK BEANS vg

HOUSEMADE GUACAMOLE vg | add \$3

Tortilla Chips

TRADITIONAL CHURROS

Cinnamon, Sugar

MEDITERRANEAN | \$29

HUMMUS vg

Grilled Pita

GREEK SALAD vg

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

LENTIL AND COUSCOUS SALAD vg

Baby Spinach, Grape Tomatoes, Feta, Garlic, Olive Oil

GRILLED LEMON CHICKEN

ROASTED WHITEFISH

Kalamata Olives, Green Olives, Tomatoes, Red Onion, Garlic

FRUIT TARTS AND CHOCOLATE MOUSSE CUPS

Dinner Buffets

ITALIAN FAVORITES | \$46

PASSED HORS D'OEUVRES

Select three

CAPRESE SKEWERS

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

GRILLED ITALIAN SAUSAGE & PEPPER SKEWERS

Green and Red Bell Peppers

HARRY'S TOMATO BRUSCHETTA vg

Shaved Parmigiano-Reggiano

TOASTED CHEESE RAVIOLI

Marinara

SLOW COOKED MEATBALL

Tomato Sauce, Parmigiano-Reggiano, Basil

STUFFED MUSHROOMS

Spinach, Parmesan Cheese, Balsamic Glaze

SALAD

Served with bakery fresh bread and rolls, whipped butter

ITALIAN FARM vg

Romaine, Provolone, Cucumber, Green Olives, Grape Tomatoes, Pickled Red Onions,
Roasted Red Peppers, Croutons, Oregano Vinaigrette

ENTRÉES

Select three

SPAGHETTI AGLIO E OLIO vg

Extra Virgin Olive Oil, Garlic

CHICKEN VESUVIO

Sweet Green Peas

PRIME FLAT IRON STEAK

Chianti Demi-Glace

WHITEFISH OREGANATO

Toasted Garlic, Lemon, Fresh Oregano

SIDES

VESUVIO POTATOES vg

Extra Virgin Olive Oil, White Wine, Oregano, Garlic

ROASTED MARKET FRESH VEGETABLES vg

Green Beans, Baby Carrots, Grape Tomatoes, Asparagus

DESSERT

FRUIT TARTS, TIRAMISU, LEMON SQUARES

Dinner Buffets

STEAKHOUSE CLASSICS | \$55

PASSED HORS D'OEUVRES

Select three

FIRE ROASTED VEGETABLE BRUSCHETTA VG

Fresh Basil, Parmesan, Balsamic Reduction, Crostini

GRILLED ITALIAN SAUSAGE & PEPPERS SKEWERS

Green & Red Bell Peppers

PROSCIUTTO WRAPPED ASPARAGUS

Crumbled Gorgonzola, Balsamic Glaze

ROASTED SEA SCALLOPS

Wrapped with Applewood Smoked Bacon

BACON WRAPPED MEDJOO DATES

Balsamic Glaze

COCONUT CRUSTED SHRIMP

Sweet Chili Glaze

JUMBO LUMP CRAB CAKES | MP

Caper Rémoulade

SALAD

Served with bakery fresh bread and rolls, whipped butter

CHOPPED BLT WEDGE

Iceberg, 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

PAN SEARED SALMON

Mustard Maple Glaze

SIDES

ROASTED YUKON GOLD POTATOES

Garlic Butter

ROASTED MARKET FRESH VEGETABLES VG

Green Beans, Baby Carrots, Grape Tomatoes, Asparagus

DESSERT

KEY LIME TARTS, CHEESECAKE BITES, CHOCOLATE MOUSSE CUPS

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Breakfast Buffet

Available for cruises departing before 12:00pm.

CLASSIC BRUNCH | \$35

THICK CUT BRIOCHE FRENCH TOAST

Warm Maple Syrup

APPLEWOOD SMOKED BACON

O'BRIEN POTATOES VG

Peppers, Onions

SEASONAL SLICED FRUIT DISPLAY VG

Fresh Berries, Melon, Grapes, Pineapple

ASSORTED BREAKFAST BREADS, BAGELS & PASTRIES

Whipped Cream Cheese, Fruit Preserves, Whipped Butter

THE DUTCHIE SALAD VG

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

FRITTATA

Choose One

Tomato, Spinach and Swiss

Broccoli Cheddar

CHEF'S SELECTION OF ASSORTED MINI PASTRIES

Notes

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 32 years of experience, Harry Caray's talented planners and chefs offer the expertise to manage every detail, including menu design, décor and entertainment.