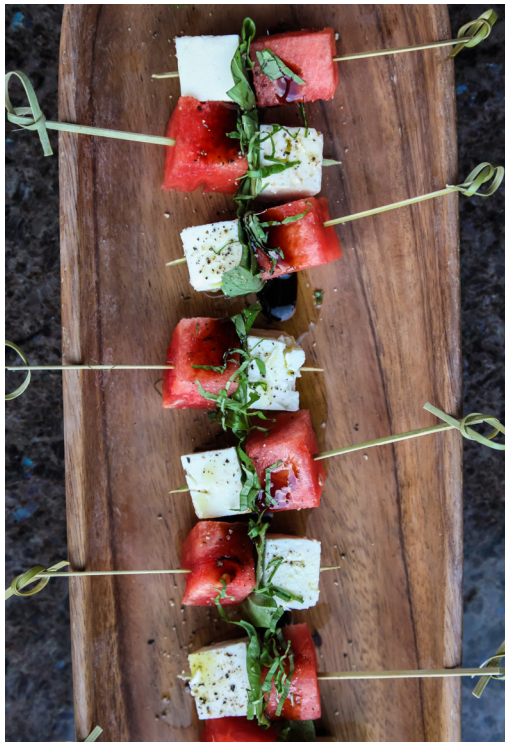




CHICAGO'S FIRST LADY MENUS



Reception

COCKTAILS ON THE RIVER

3 hors d'oeuvres + 3 displays | \$23

5 hors d'oeuvres + 4 displays | \$29

BAR SNACKS

Holy Cow!® Potato Chips

PASSED HORS D'OEUVRES

Caprese Skewers

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

Fontina Arancini

Saffron Risotto, Spiced Tomato Sauce

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

Smoked Mozzarella

Harry's Bruschetta

Shaved Parmigiano-Reggiano

Crispy Vegetable Spring Rolls

Peanut Soy Chili Sauce

Seared Tenderloin Beef

Horseradish Cream, Micro Greens, Crostini

Chicken Vesuvio Skewers

Extra Virgin Olive Oil, White Wine, Fresh Herbs

Tequila Lime Marinated Chicken

Tortilla Cups

Toasted Cheese Ravioli

Marinara

Roasted Pork Loin

Orange Cilantro Compote, Crostini

Watermelon and Feta Skewers

Balsamic Glaze

Prosciutto Wrapped Asparagus

Crumbled Gorgonzola, Balsamic Glaze

Steak Quesadillas

Fire Roasted Salsa

Chimichurri Marinated Skirt Steak

Pico de Gallo, Tortilla Chip

Chipotle Chicken Tostada

Avocado Mousse, Queso Fresco, Cilantro

Roasted Sea Scallops | add \$1

Wrapped with Applewood Smoked Bacon

Rock Shrimp Ceviche | add \$1

Avocado, Fresh Lime, Tortilla Crisp

Smoked Salmon Chive Crème Fraîche | add \$2

Orange Zest, Rosemary Flatbread

Togarashi Seared Ahi Tuna | add \$2

Candied Soy, Avocado Mousse, Wonton Crisp

Jumbo Lump Crab Ceviche | add \$2

Mango, Wonton Crisp

Colossal Shrimp Cocktail | add \$2

Cocktail Sauce

Jumbo Shrimp Scampi Skewers | add \$2

Jumbo Lump Crab Cakes | add \$2

Caper Rémoulade

DISPLAYS

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

Vegetable Crudité

Carrots, Celery, Broccoli, Colored Cauliflower,
Yellow Squash, Baby Bell Peppers, Grape Tomatoes,
Ranch and Bleu Cheese Dressings

Spinach and Artichoke Dip

Rosemary Flatbread, Garlic Crostini

Assorted Wraps

Southwestern Sirloin, Blackened Chicken,
Grilled Thai Vegetables

Mini Cheeseburgers

Caramelized Onions

BBQ Pulled Pork or Chicken Sliders

Slow Roasted, Crispy Onion Strings

Turkey Sliders

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

Roast Beef Panini

Blue Cheese Aioli

Baked Jumbo Lump Crab and Brie Dip | add \$2

Garlic Crostini

Prices are per guest unless otherwise noted. Current sales tax applies. Prices and availability subject to change.

Dinner Buffets

LITTLE ITALY | \$26

Caesar Salad

Garlic Croutons, Shaved Parmigiano-Reggiano

Italian Sausage

Sautéed Peppers

Pan Sautéed Chicken Picatta

Capers, Lemon, Fresh Herbs

Penne Alfredo

Parmigiano-Reggiano

Bakery Fresh Rolls

Whipped Butter

Assorted Cookies and Fudge Brownies

FAJITA FIESTA | \$24

Grilled Chicken Breast

Cumin-Lime Marinade

Braised Beef Short Ribs

Cervesa, Ancho Chiles

Grilled Bell Peppers and Onions

Mexican Rice

Green Peas, Tomatoes

Southwest Black Beans

Roasted Corn, Pico de Gallo

Accompaniments

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

Traditional Churros

Cinnamon, Sugar

Tortilla Chips with Housemade Guacamole | add \$3.50

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Dinner Buffets

ALL-AMERICAN | \$19

Char-Grilled Hamburgers

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

Kosher All-Beef Hot Dogs

Onion, Relish, Pickles, Tomatoes, Bun

Black Bean Burgers

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

Traditional Cole Slaw

Holy Cow! Potato Chips

Housemade

Assorted Cookies and Fudge Brownies

SOUTHERN COMFORT | \$20

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

Bakery Fresh Rolls

Whipped Butter

Assorted Cookies and Fudge Brownies

Prices are per guest unless otherwise noted. Current sales tax applies. Prices and availability subject to change.

Dinner Buffets

ITALIAN FAVORITES | \$41

PASSED HORS D'OEUVRES

Creamy Burrata

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

Toasted Meat Ravioli

Marinara

SALADS

Caesar Salad

Garlic Croutons, Shaved Parmigiano-Reggiano

Caprese Skewers

Grape Tomatoes, Fresh Mozzarella, Fresh Basil

Bakery Fresh Rolls

Whipped Butter

ENTRÉES

Rigatoni alla Vodka

Mascarpone Cheese, Shaved Parmigiano-Reggiano

Chicken Vesuvio

Quartered Potatoes, Sweet Green Peas

Marinated London Broil

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

Chef's Selection of Assorted Mini Desserts

Prices are per guest unless otherwise noted. Current sales tax applies. Prices and availability subject to change.

Dinner Buffets

STEAKHOUSE CLASSICS | \$48

PASSED HORS D'OEUVRES

Harry's Tomato Bruschetta

Parmigiano-Reggiano, Crostini

Chicken Vesuvio Skewers

Extra Virgin Olive Oil, White Wine, Fresh Herbs

Roasted Pork Loin

Orange Cilantro Compote, Crostini

SALADS

Iceberg Wedge

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

Caesar Salad

Garlic Croutons, Shaved Parmigiano-Reggiano

Bakery Fresh Rolls

Whipped Butter

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

Sauteéd Spinach

Garlic, Oil

DESSERT

Chef's Selection of Assorted Mini Desserts

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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

Prices are per guest unless otherwise noted. Current sales tax applies. Prices and availability subject to change.

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

Prices are per guest unless otherwise noted. Current sales tax applies. Prices and availability subject to change.