

Harry Caray's CATERING & EVENTS



Boat Cruise Packages

Designed Exclusively for Chicago's First Lady

COCKTAILS ON THE CHICAGO RIVER

\$23 per guest (select 4 hors d'oeuvres and 2 displays)

\$28 per guest (select 5 hors d'oeuvres and 4 displays)

Table Snacks

Holy Cow! Potato Chips

Hors d'Oeuvres

- Harry's Bruschetta with Shaved Parmigiano-Reggiano
- Caramelized Onion and Fontina Cheese on Rosemary Flatbread with Balsamic Glaze
- Caprese Salad Skewers
- Brie and Walnut Crostini with Shaved Parmigiano-Reggiano
- Roasted Pork Loin Crostini with Orange Basil Compote
- Saltimbocca Chicken Crostini with Balsamic Reduction
- Baked Brie with Raspberry Compote and Almonds in Phyllo Cups
- Sautéed Wild Mushrooms in Puff Pastry Cups with Balsamic Glaze
- Panko Encrusted Macaroni and Cheese Bites with Smoked Mozzarella
- Rosemary Chicken Salad on Brioche with Chives
- Grilled Chicken and Sun-Dried Tomato Relish on Focaccia
- Chicken Vesuvio Skewers
- Peppercorn Crusted Beef Skewers Drizzled with Bordelaise
- Sliced Sirloin Wrapped Asparagus with Balsamic Glaze
- Smoked Salmon with Cream Cheese and Chives on Toast Points
- Grilled Prosciutto Wrapped Red Globe Grapes | add \$1
- Asparagus Rolled in Orange Infused Boursin Cheese and Prosciutto | add \$1
- Seared Beef Tenderloin, Roasted Red Pepper, Baby Arugula on Parmesan Crisp with Balsamic Reduction | add \$1
- Jumbo Lump Crab Cakes with Caper Rémoulade | add \$2
- Colossal Shrimp with Horseradish Cocktail Sauce | add \$2

Display Platters

Domestic Cheese Selection with Water Crackers
Artichoke, Spinach and Parmesan Cheese Dip with Rosemary Flatbread
Assorted Seasonal Fresh Fruit Display with Yogurt Dipping Sauce
Fresh Garden Vegetable Crudité with choice of Ranch, Bleu Cheese or Creamy Garlic Dip
Homemade Hummus with Pita Triangles
Assorted Mini Paninis—
Turkey with Cranberry Aioli | Mozzarella, Tomato and Pesto | Salami, Provolone and Roasted Red Pepper
Seasonal Marinated Grilled Vegetable Platter
Assorted Wraps with Chicken, Sirloin, Tuna and Grilled Vegetable Salads
Miniature Cheeseburgers with Caramelized Onions
Miniature Roast Beef Sandwiches with Horseradish Cream

BALLPARK BUFFET

\$27 per guest

Grilled Breast of Chicken
Kosher Hot Dogs
Char-Grilled Hamburgers
Cheese, Lettuce, Tomato, Onion, Relish and Kosher Dill Pickles
Holy Cow! Potato Chips
Cole Slaw and Red Skin Potato Salad
Chocolate Chip Cookies, Brownies and Rice Krispie Treats

BACKYARD BBQ

\$32 per guest

Passed Hors d'Oeuvres

Pigs in a Blanket
Cherry Tomatoes Filled with Spinach and Bacon
Mini Pulled Pork Sandwiches

Buffet

Grilled Breast of Chicken Brushed with BBQ Sauce
Choice of Char-Grilled Wisconsin Bratwurst or Char-Grilled Sirloin Burgers and Turkey Burgers
Tossed Green Salad with Plum Tomatoes, Cucumbers, Red Onions, Shredded Carrots and Red Wine Vinaigrette
Corn on the Cob with Chili Butter
Pasta Salad with Black Olives, Feta Cheese and Artichokes
Campfire Foil Potatoes and Root Vegetables
Bakery Fresh Rolls with Whipped Butter
Chilled Water Melon Slices
Mud Cups
S'mores

Table Snacks

Harry Caray's Holy Cow! Potato Chips | add \$1

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SPRING TRAINING

\$34 per guest

Passed Hors d'Oeuvres

Adobo Chicken Skewers with Fire Roasted Salsa
Three Cheese Quesadilla with Glazed Red Onions and Tomatillo Salsa
Tortilla Cup Filled with Chorizo and Mole

Buffet

Mixed Green Salad with Roasted Corn, Fresh Cilantro, Queso Fresco, Tossed with Cilantro-Citrus Vinaigrette
Chicken and Steak Fajita Bar, with Grilled Red and Green Peppers and Onions
Tortillas, Sour Cream, Pico de Gallo, Shaved Lettuce and Guacamole
Roasted Corn and Black Bean Salad
Spanish Rice
Refried Beans
Tres Leches Cake
Cinnamon Churros

Table Snacks

Tortilla Chips and Fresh Tomato Salsa | add \$2
Tortilla Chips and Guacamole | add \$4

GOURMET SANDWICH BUFFET

\$24 per guest

Grilled Vegetables, Tomatoes and Goat Cheese with Sun-Dried Tomato Vinaigrette on Onion Ciabatta
Grilled Chicken Breast and Provolone with Pesto Mayonnaise on Tomato Focaccia
Honey Baked Ham and Swiss with Dijon Mayonnaise on Kaiser Roll
Roast Beef and Cheddar with Horseradish Mayonnaise on Potato Bread
Pasta Salad with Fresh Vegetables
Kosher Dill Pickle Spear
Holy Cow! Potato Chips
Fresh Seasonal Fruit
Assorted Dessert Bars
Freshly Baked Cookies

ITALIAN FAVORITES

\$38 per guest

Passed Hors d'Oeuvres

select three

Harry's Bruschetta with Shaved Parmigiano-Reggiano

Herbed Goat Cheese and Sun-Dried Tomato Crostini

Grilled Italian Sausage and Pepper Skewers

Toasted Meat or Cheese Ravioli with Marinara

Saltimbocca Chicken Crostini with Balsamic Reduction

Grilled Prosciutto Wrapped Red Globe Grapes | add \$1

Buffet

Caesar Salad with Homemade Garlic Croutons and Shaved Parmigiano-Reggiano

Rigatoni with Vodka Sauce

Boneless Breast of Chicken Vesuvio

Sliced Italian Beef Au Jus with Peppers

Grilled Seasonal Vegetables

Assorted Rustic Breads and Rolls with Butter

Tiramisu with Chocolate Shavings and Chocolate Sauce

Miniature Cannoli

Grand Antipasto Display

add \$9

Marinated Olives, Artichoke Hearts, Hearts of Palm and Pepperoncini

Grilled Marinated Vegetables

Fresh and Aged Italian Imported Cheeses

Italian Salami, Spicy Soppressata, Capocollo and Prosciutto

Smoked Almonds and Dried Fruits

Freshly Baked Tuscan Breads with Infused Olive Oils

Bruschetta Platter with Diced Roma Tomatoes, Olive Tapenade and Caponata

STEAKHOUSE CLASSICS

\$40 per guest

Passed Hors d'Oeuvres

select three

Harry's Bruschetta with Shaved Parmigiano-Reggiano

Caramelized Onion and Fontina Cheese on Rosemary Flatbread

Brie and Walnut Crostini with Shaved Parmigiano-Reggiano

Italian Sausage Wrapped in Puffed Pastry

Searched Beef Tenderloin, Roasted Red Pepper, Baby Arugula on Parmesan Crisp with Balsamic Reduction | add \$1

Buffet

Beefsteak Tomato and Onion Salad

Chopped Salad with Avocado, Scallions, Tomatoes, Crispy Pancetta, Gorgonzola and Sweet Herb Vinaigrette

Herb Crusted Breast of Chicken with Gorgonzola and Lemon Chive Butter

London Broil with Mushroom Bordelaise

Garlic Mashed Potatoes

Creamed Corn

Bakery Fresh Breads with Whipped Butter

Chef's Selection of Assorted Desserts

SWEETS STATION

\$11 per guest

Miniature Pastries

Dark and White Chocolate Dipped Long Stem Strawberries

Assorted Cakes and Pies

White Chocolate Mousse with Seasonal Berries

Fresh Sliced Seasonal Fruit with Yogurt Dipping Sauce

Freshly Brewed Regular and Decaffeinated Coffee

Gourmet Hot Tea Selections

BEVERAGES

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

SERVICE

Harry Caray's Catering & Events will provide professionally attired staff.

Gratuity is at client's discretion.

*Please inquire about additional menu items, a la carte selections and theme packages.
\$500 food minimum. Prices are per guest and do not reflect current sales tax, service charges or delivery fee.
Packages include standard linens and disposables. Specialty linen available upon request.
Prices and availability are subject to change.*