

Harry Caray's CATERING & EVENTS



Boat Cruise Packages

Designed Exclusively for Chicago's First Lady

BREAKFAST

Bagel Platter

Assortment of Fresh Bakery Bagels and Whipped Cream Cheese

Sliced Seasonal Fresh Fruit

\$6.50 per guest

Bread Basket

Assortment of Muffins, Scones and Croissants

Preserves and Whipped Butter

\$6.00 per guest

Yogurt Parfait

Vanilla Yogurt Layered with Seasonal Fresh Fruit
served in a 12oz cup and accompanied by Crunchy Granola

\$5.00 per guest

Executive Platter

Smoked Salmon

Fresh Bakery Bagels with Whipped Cream Cheese

Sliced Tomato, Red Onion, Capers and Hard Boiled Eggs

Sliced Seasonal Fresh Fruit

\$14.00 per guest

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 Rosemary Crostini with Apple-Walnut Compote
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
Smoked Salmon on Flatbread with Lemon Crème Fraiche and Orange Zest
Applewood Smoked Bacon Wrapped Medjool Dates
Prosciutto Wrapped Grilled Shrimp with Roasted Red Pepper Coulis | add \$1
Sea Scallop Wrapped with Applewood Smoked Bacon | add \$2
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—
Roast Beef with Blue Cheese Aioli | Salami and Provolone with Olivata |
Rosemary Chicken with Tomato and Basil Chutney | Tomato and Mozzarella with Fresh Basil and Pesto
Seasonal Marinated Grilled Vegetable Platter
Assorted Wraps –
Blackened Chicken Salad | Thai Vegetable | Southwestern Steak | Tuna Salad
Miniature Cheeseburgers with Caramelized Onions
Miniature Roast Beef Sandwiches with Horseradish Cream
Mini Pulled Pork Sandwiches

BALLPARK BUFFET

\$26 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 BUFFET

\$28 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

SPRING TRAINING BUFFET

\$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

Caprese Sandwich with Fresh Basil and Balsamic Reduction
Grilled Chicken Breast and Provolone with Pesto Mayonnaise on Tomato Focaccia
Honey Baked Ham and Swiss with Dijon Mayonnaise on Kaiser Roll
Oven Roasted Turkey with Havarti and Cranberry Aioli
Pasta Salad with Fresh Vegetables
Kosher Dill Pickle Spear
Holy Cow! Potato Chips
Fresh Seasonal Fruit
Assorted Dessert Bars
Freshly Baked Cookies

ITALIAN FAVORITES BUFFET

\$38 per guest

Passed Hors d' Oeuvres

Caprese Skewers with Fresh Basil
Saltimbocca Chicken Crostini with Balsamic Reduction
Toasted Meat or Cheese Ravioli with Marinara

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 BUFFET

\$40 per guest

Passed Hors d'Oeuvres

Harry's Bruschetta with Shaved Parmigiano-Reggiano
Italian Sausage Wrapped in Puffed Pastry
Peppercorn Crusted Beef Tenderloin Skewers drizzled with Bordelaise

Buffet

Chopped Salad with Avocado, Scallions, Tomatoes, Crispy Pancetta, Gorgonzola and Sweet Herb Vinaigrette
Herb Crusted Atlantic Salmon with a Horseradish Crust and Lemon Chive Butter
London Broil with Mushroom Bordelaise
Garlic Mashed Potatoes
Sautéed Green Beans
Bakery Fresh Breads with Whipped Butter
Assorted Mini Pastries

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.*