Harry Caray's CATERING & EVENTS

CHICAGO'S FIRST LADY
2024
**Reception**

**RECEPTION ON THE RIVER | $25**
Select up to six hors d’oeuvres. Based on six pieces per guest.

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**BAR SNACKS**

**HOLY COW!® POTATO CHIPS vc**
House Made

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**PASSED HORS D’ŒUVRES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>CAPRESE SKEWERS</td>
<td>Cherry Tomato, Fresh Mozzarella, Fresh Basil, Pesto, Balsamic Reduction</td>
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<tr>
<td>STUFFED MUSHROOMS vc</td>
<td>Spinach, Parmesan Cheese, Balsamic Reduction</td>
</tr>
<tr>
<td>MAC ‘N CHEESE BITES</td>
<td>Roasted Jalapeño Ketchup</td>
</tr>
<tr>
<td>VEGETABLE SPRING ROLLS vc</td>
<td>Sweet Chili Glaze</td>
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<tr>
<td>TOASTED CHEESE RAVIOLI</td>
<td>Marinara Sauce</td>
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<tr>
<td>THREE CHEESE QUESADILLAS</td>
<td>Tomatillo Salsa</td>
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<tr>
<td>HARRY’S TOMATO BRUSCHETTA vc</td>
<td>Shaved Parmigiano-Reggiano</td>
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<tr>
<td>FIRE ROASTED VEGETABLE BRUSCHETTA vc</td>
<td>Fresh Basil, Balsamic Reduction, Crostini, Parmesan</td>
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<tr>
<td>PROSCIUTTO WRAPPED ASPARAGUS</td>
<td>Crumbled Gorgonzola, Balsamic Glaze</td>
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<tr>
<td>CHICKEN VESUVIO SKEWERS</td>
<td>Extra Virgin Olive Oil, White Wine, Fresh Herbs</td>
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<tr>
<td>CHICKEN QUESADILLAS</td>
<td>Mango Salsa</td>
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<tr>
<td>TEQUILA LIME MARINATED CHICKEN</td>
<td>Tortilla Chip</td>
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<tr>
<td>BUFFALO CHICKEN SKEWERS</td>
<td>Panko Crusted, Blue Cheese or Ranch</td>
</tr>
<tr>
<td>ROASTED PORK LOIN</td>
<td>Orange Cilantro Compote, Crostini</td>
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<tr>
<td>ADD THREE DISPLAYS</td>
<td>$12</td>
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<tr>
<td>DOMESTIC CHEESES</td>
<td>Tillamook Cheddar, Baby Swiss, Smoked Gouda, Assorted Breads, Crackers, Garnished with Fresh Fruit</td>
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<tr>
<td>SEASONAL FRESH FRUIT vc</td>
<td>Fresh Berries, Melon, Grapes, Pineapple</td>
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<tr>
<td>SPINACH AND ARTICHOKE DIP</td>
<td>Garlic Crostini</td>
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<tr>
<td>HUMMUS vc</td>
<td>Grilled Pita Triangles, Carrots, Celery, Cucumber</td>
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<tr>
<td>ASSORTED WRAPS</td>
<td>add $2</td>
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<tr>
<td>Southwestern Sirloin, Blackened Chicken, Grilled Thai Vegetables vc</td>
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<tr>
<td>GRILLED ITALIAN SAUSAGE &amp; PEPPERS SKEWERS</td>
<td>Green &amp; Red Bell Peppers</td>
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<tr>
<td>BACON WRAPPED MEDJOOL DATES</td>
<td>Balsamic Glaze</td>
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<tr>
<td>MINI CORN DOGS</td>
<td>Spicy Mustard</td>
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<tr>
<td>SLOW COOKED MEATBALL</td>
<td>Tomato Sauce, Parmigiano-Reggiano, Basil</td>
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<tr>
<td>SEALED TENDERLOIN BEEF</td>
<td>Horseradish Cream, Arugula, Crostini</td>
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<tr>
<td>BRAISED BEEF SHORT RIB EM Panada</td>
<td>Potato, Carmelized Onions, Chimichurri</td>
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<tr>
<td>CHIMICHURRI MARINATED SKIRT STEAK add $1</td>
<td>Pico de Gallo, Tortilla Chip</td>
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<tr>
<td>BEEF TENDERLOIN SKEWERS</td>
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<tr>
<td>Peppercorn Crust, Bordelaise</td>
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<tr>
<td>STEAK QUESADILLAS</td>
<td>add $1</td>
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<tr>
<td>Fire Roasted Salsa</td>
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<tr>
<td>COCONUT CRUSTED DILLAS</td>
<td>Sweet Chili Glaze</td>
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<tr>
<td>ROCK SHRIMP CEVICHE</td>
<td>Avocado, Fresh Lime, Tortilla Chip</td>
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<tr>
<td>ROASTED SEA SCALLOPS</td>
<td>add $1</td>
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<tr>
<td>Wrapped with Applewood Smoked Bacon</td>
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<tr>
<td>TOGARASI SEARED AHI TUNA</td>
<td>add $1</td>
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<tr>
<td>Candied Soy, Avocado Mousse, Crostini</td>
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<tr>
<td>JUMBO LUMP CRAB CAKES</td>
<td>MP</td>
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<tr>
<td>Caper Rémoulade</td>
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</tbody>
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**ADD THREE DISPLAYS | $2**

**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

*Prices are per guest unless otherwise noted. Current sales tax applies. Prices and availability subject to change. VG=can be made Vegan.*

Harry Caray’s Catering & Events | 33 West Kinzie | Chicago, Illinois 60654 | T:312.222.9200 | harrycarayscatering.com
PASSED HORS D’OEUVRES

TOASTED CHEESE RAVIOLI
Marinara Sauce

HARRY’S TOMATO BRUSCHETTA ¥
Shaved Parmigiano-Reggiano, Crostini

CHICKEN VESUVIO SKEWERS
Extra Virgin Olive Oil, White Wine, Fresh Herbs

DISPLAYS

CHOPPED SALAD ¥
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 ¥
Housemade

CHICAGO STYLE CHEESECAKE BITES
**Dinner Buffets**

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**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**

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**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**

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Dinner Buffets

FAJITA FIESTA | $26

SANTA FE SALADVG
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 RICEVG
Green Peas, Tomatoes

SOUTHWEST BLACK BEANSVG

HOUSEMADE GUACAMOLEVG | add $3
Tortilla Chips

TRADITIONAL CHURROS
Cinnamon, Sugar

MEDITERRANEAN | $29

HUMMUSVG
Grilled Pita

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

LENTIL AND COUSCOUS SALADVG
Baby Spinach, Grape Tomatoes, Feta, Garlic, Olive Oil

GRILLED LEMON CHICKEN

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

BAKLAVA 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

GRILLED ITALIAN SAUSAGE & PEPPER SKEWERS

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

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Harry Caray’s Catering & Events I 33 West Kinzie I Chicago, Illinois 60654 I T:312.222.9200 I harrycarayscatering.com
Dinner Buffets

STEAKHOUSE CLASSICS | $55

PASSED HORS D’OEUVRES
Select three

FIRE ROASTED VEGETABLE BRUSCHETTA vg
Fresh Basil, Parmesan, Balsamic Reduction, Crostini

PROSCIUTTO WRAPPED ASPARAGUS
Crumbled Gorgonzola, Balsamic Glaze

BACON WRAPPED MEDJOOL DATES
Balsamic Glaze

GRILLED ITALIAN SAUSAGE & PEPPERS SKEWERS
Green & Red Bell Peppers

ROASTED SEA SCALLOPS
Wrapped with Applewood Smoked Bacon

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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Harry Caray’s Catering & Events | 33 West Kinzie | Chicago, Illinois 60654 | T:312.222.9200 | harrycarayscatering.com
CLASSIC BRUNCH | $35

THICK CUT BRIОCHE 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
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.