



## RECEPTION MENUS

Bites  
Displays  
Specialty Stations  
Desserts



Harry Caray's Italian Steakhouse in Chicago, Rosemont and Lombard offer a wide range of distinctive private event spaces. Whatever your budget and style, our team of experienced planners will assist you with every detail – from menu selection to linens to entertainment and beyond – to ensure that your event is flawless.

All menus require a 20 guest minimum unless otherwise specified.  
Please let us know if you or your guests have any dietary restrictions.  
Many of our selections can be prepared gluten-free and vegan.

*Prices are per guest unless otherwise indicated. Current sales tax and 3% event preparation fee applies to all food and beverage. Prices and availability subject to change. Aug-17*

**HARRY CARAY'S ITALIAN STEAKHOUSE | RIVER NORTH, LOMBARD, ROSEMONT | 773.HOLY.COW | [harrycarays.com](http://harrycarays.com)**

## HARRY'S FAVORITES COCKTAIL PARTY | \$29

20 guest minimum | Choose 6 | includes Holy Cow® Potato Chips  
based on 1.5 pieces of each item per guest (9 total pieces per guest)

Harry's Tomato Bruschetta  
*Shaved Parmigiano-Reggiano*

Caprese Skewers  
*Cherry Tomato, Fresh Mozzarella, Fresh Basil,  
Pesto, Balsamic Reduction*

Creamy Burrata  
*Roasted Beets, Radishes, Sea Salt,  
Extra Virgin Olive Oil, Crostini*

Quinoa Cakes  
*Roasted Red Pepper Coulis*

Baked Goat Cheese  
*Plum Compote, Phyllo Cup*

Toasted Cheese Ravioli  
*Marinara Sauce*

Macaroni and Cheese Bites  
*Wisconsin Smoked Cheddar*

Chicken Vesuvio Skewers  
*Garlic and White Wine Sauce*

Tempura Chicken Lollipops  
*Sweet Chili Sauce, Scallions*

Chicken Quesadillas  
*Mango Salsa*

Chicken and Waffles Cone  
*Buttermilk Fried Chicken, Maple Drizzle*

Seared Tenderloin of Beef  
*Horseradish Cream, Micro Greens, Crostini*

Beef Tenderloin Skewers  
*Peppercorn Crust, Bordelaise*

Holy Cow! Burger Sliders  
*Candied Applewood Smoked Bacon,  
Aged Gouda, Harry's Steak Sauce*

Toasted Meat Ravioli  
*Marinara Sauce*

Steak Quesadillas  
*Fire Roasted Salsa, Bleu Cheese Crumbles*

Slow Cooked Meatball  
*Tomato Sauce, Parmigiano-Reggiano, Basil*

Grilled Italian Sausage and Peppers Skewers

Rock Shrimp Ceviche  
*Avocado, Fresh Lime, Tortilla Crisp*

Jumbo Lump Crab Cakes  
*Mustard Horseradish Aioli*

Roasted Sea Scallops  
*Wrapped with Applewood Smoked Bacon*

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## BITES

*minimum order 20 pieces/item*

### TIER I | \$2/PIECE

Fontina Arancini  
*Saffron Risotto, Spiced Tomato Sauce*

Quinoa Cakes  
*Roasted Red Pepper Coulis*

Harry's Tomato Bruschetta  
*Shaved Parmigiano-Reggiano*

Crispy Vegetable Spring Rolls  
*Peanut Soy Chili Sauce*

Creamy Burrata  
*Roasted Beets, Radishes, Sea Salt,  
Extra Virgin Olive Oil, Crostini*

Caprese Skewers  
*Cherry Tomato, Fresh Mozzarella, Fresh Basil, Pesto,  
Balsamic Reduction*

Baked Brie  
*Raspberry Compote, Almonds, Phyllo Cup*

Fire Roasted Vegetable Bruschetta  
*Fresh Basil, Balsamic Reduction*

Truffled Deviled Eggs  
*Shaved Truffle, Chives*

Port Wine Mission Fig Compote  
*Gorgonzola Dolcelatte, Phyllo Cup*

Macaroni and Cheese Bites  
*Wisconsin Smoked Cheddar*

Three Cheese Quesadillas  
*Tomatillo Salsa*

Sautéed Wild Mushrooms  
*Balsamic Glaze, Phyllo Cup*

Stuffed Mushrooms  
*Spinach, Parmesan Cheese, Balsamic Glaze*

Baked Goat Cheese  
*Plum Compote, Phyllo Cup*

Toasted Cheese Ravioli  
*Marinara Sauce*

Chicken Vesuvio Skewers  
*Garlic and White Wine Sauce*

Chicken Saltimbocca  
*Prosciutto, Provolone, Sage, Balsamic Reduction, Crostini*

Truffled Chicken Salad  
*Fines Herbs, Tomato, Parmigiano-Reggiano, Crostini*

Chicken Quesadillas  
*Mango Salsa*

Buffalo Chicken Skewers  
*Panko Crusted, Blue Cheese or Ranch*

Tempura Chicken Lollipops  
*Sweet Chili Sauce, Scallions*

Chicken and Waffles Cone  
*Buttermilk Fried Chicken, Maple Drizzle*

Roasted Pork Loin  
*Orange Cilantro Compote, Crostini*

Medjool Dates  
*Wrapped with Applewood Smoked Bacon*

Candied Bacon Bites  
*Apple Watercress Salad*

Arancini Carne  
*Saffron Risotto, Prosciutto, Speck, Provolone,  
Fontina Fonduta*

Candied Bacon Deviled Eggs  
*Waffle Bits, Maple Syrup*

Miniature Corn Dogs  
*Spicy Mustard*

Grilled Italian Sausage and Peppers Skewers

Slow Cooked Meatball  
*Tomato Sauce, Parmigiano-Reggiano, Basil*

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## BITES CONT.

*minimum order 20 pieces/item*

### TIER II | \$3/PIECE

Grilled Cheese Shooters  
*Tomato Bisque*

Chimichurri Marinated Skirt Steak  
*Pico de Gallo, Tortilla Chip*

Steak Quesadillas  
*Fire Roasted Salsa, Bleu Cheese Crumbles*

Seared Tenderloin of Beef  
*Horseradish Cream, Micro Greens, Crostini*

Duck Confit

*Green Apple, Brie, Fig Jam, Pretzel Crostini*

Toasted Meat Ravioli  
*Marinara Sauce*

Rock Shrimp Ceviche  
*Avocado, Fresh Lime, Tortilla Crisp*

Coconut Crusted Shrimp  
*Chili Glaze*

### TIER III | \$4/PIECE

Seared Prime New York Strip  
*Tomato Jam, Pickled Shallots, Horseradish Cream,  
Holy Cow Potato Chip*

Beef Tenderloin Skewers  
*Peppercorn Crust, Bordelaise*

Thai Style Beef Satay Skewers  
*Chopped Peanuts, Cilantro*

Roasted Sea Scallops  
*Wrapped with Applewood Smoked Bacon*

Salmon Tartare  
*Lemon Oil, Fresh Dill, Crème Fraîche,  
Sesame Cone*

Smoked Salmon  
*Chive Crème Fraîche and Orange Zest,  
Rosemary Flatbread*

Jumbo Shrimp Scampi Skewers  
*Toasted Garlic*

Jumbo Shrimp

*Horseradish Cocktail Sauce*

Coriander and Lemon Pepper Crusted Ahi Tuna  
*Wasabi Cream, Wonton Crisp*

Togarashi Seared Ahi Tuna  
*Candied Soy Sauce, Avocado Mousse, Wonton Crisp*

Tuna Crudo  
*Sushi Grade Tuna, Capers, Lemon,  
Chives, Saffron Aioli, Toast*

Crab and Mango Ceviche  
*Jumbo Lump Crab, Wonton Crisp*

Crab Louis Deviled Eggs  
*Jumbo Lump Crab, Avocado, Grape Tomato, Radish*

Jumbo Lump Crab Cakes  
*Mustard Horseradish Aioli*

### TIER IV | \$5/PIECE

Lobster Medallions  
*Chive Lavash, Candied Lemon Peel*

Lamb Lollipops (Market Price)  
*Oreganato*

Pommery Mustard Crab Salad  
*Snipped Chives, Sesame Cone*

New England Style Lobster Rolls  
*House Baked Parker Roll*

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## DISPLAYS

*each serves 50 guests*

### Domestic Cheeses | \$150

*Tillamook Cheddar, Baby Swiss, Smoked Gouda, Assorted Breads and Crackers,  
Garnished with Grapes, Strawberries, Smoked Almonds*

### Artisanal Cheeses | \$250

*Fontina, Parmigiano-Reggiano, Brie, Galbani Dolcelatte Gorgonzola and Cacciocavalla Ragusano Cheeses,  
Dried Apricots, Candied Walnuts, Fig Compote, Assorted Breads and Crackers*

### Seasonal Fresh Fruits | \$220

*Fresh Berries, Melon, Grapes, Pineapple*

### Vegetable Crudit  | \$150

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

### Antipasto | \$300

*Italian Cheeses and Meats, Roman Artichokes, Provolone Stuffed Cherry Peppers, Cerignola Olives,  
Assorted Breads and Crackers*

### Grilled Balsamic Marinated Vegetables | \$175

*Zucchini, Eggplant, Red Peppers, Portabella*

### Spinach and Artichoke Dip | \$125

*Rosemary Flatbread, Garlic Crostini*

### Hummus | \$125

*Grilled Pita Triangles and Carrots, Celery, Cucumber*

### Assorted Wraps | \$175

*Chicken Caesar, Southwest Steak, Grilled Vegetable*

### Harry's Calamari (onsite only) | \$200

*Horseradish Cocktail Sauce*

### Baked Crab and Brie Dip | \$200

*Jumbo Lump Crab, Garlic Crostini*

### Marinated Roasted Red Bell Peppers | \$175

*Fresh Mozzarella, Fresh Basil, Assorted Flatbread*

### Mini Short Rib Italian Beef Sandwiches | \$200

*Provolone, Giardinera, Au Jus, Toasted Italian Bread*

### Baked Brie in Puffed Pastry | \$175

*Mango Chutney, French Bread*

### Whole Poached Salmon | \$125 (serves 15-20)

*Capers, Red Onions, Cucumber, Dill Cr me Fraiche*

## SLIDERS

*minimum 25 pieces per slider | prices are per piece | served on brioche buns unless otherwise indicated*

Holy Cow! Burgers | \$3.50  
*Candied Applewood Smoked Bacon,  
Aged Gouda, Harry's Steak Sauce*

Cheeseburger | \$3  
*American Cheese, Caramelized Onions*

Tallgrass Burgers | \$4  
*Provolone, Sun Dried Tomato Pesto, Arugula*

Turkey Burger | \$3  
*Avocado Mash, Swiss, Spicy Aioli, Red Onion*

Grilled Chicken Breast | \$3.50  
*Pesto, Smoked Mozzarella, Baby Spinach,  
Red Wine Vinaigrette*

Pulled Chicken | \$3  
*Carolina BBQ Sauce, Cabbage Slaw*

Buffalo Chicken | \$3  
*Blue Cheese Dressing, Brioche Roll*

Slow Roasted BBQ Pulled Pork | \$3.50  
*Crispy Onion Strings*

Filet Sliders | 5.50  
*Horseradish Cream, Grilled Onions, Applewood Smoked  
Bacon, Arugula on Pretzel Rolls*

## PANINIS

*minimum 25 pieces per panini | prices are per piece*

Grilled Vegetable | \$4.50  
*Goat Cheese, Sun Dried Tomato Aioli*

Roast Beef | \$5  
*Blue Cheese Aioli*

Caprese | \$4.50  
*Vine Ripened Tomato, Fresh Mozzarella, Fresh Basil, Balsamic Emulsion*

Grilled Pesto Chicken Breast | \$4.50  
*Mediterranean Olive Relish*

Turkey | \$4.50  
*Sliced Apple, Brie, Shallot Aioli*

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## SPECIALTY STATIONS

20 guest minimum | may be added to enhance a buffet or hors d'oeuvres package | \$100 fee per chef may apply

### CARVING STATION

*chef carved | served with assorted dinner rolls  
serves 20-25 guests:*

Whole Honey Baked Ham with Chipotle Maple Glaze | \$135

Apple and Sage Stuffed Pork Loin with Apple Cider Demi-Glace | \$145

Oven Baked Turkey Breast with Shallot Sage Gravy | \$135  
*serves 15-20 guests:*

Whole Tenderloin of Beef with Horseradish Cream | \$250

Togarashi Seared Tuna Loin with Candied Soy Glaze, Wakame Seaweed Salad and Wasabi Aioli | \$300

Whole Mustard Maple Glazed Salmon | add \$150

### PASTA ACTION STATION | \$10

*chef attended | served with assorted Italian breads | select two*

Rigatoni with Plum Tomatoes, Shallots, Mascarpone Cheese and Vodka Sauce

Penne with Asparagus, Mushrooms and Marinara

Tortellini and Alfredo Sauce with Shaved Parmigiano-Reggiano

Cavatappi with Grilled Chicken, Arugula, Pine Nuts, Lemon and Garlic Infused Olive Oil

Spinach Fusilli with Italian Sausage, Roma Tomatoes, Basil and Spicy Tomato Cream

Linguine with Littleneck Clams, White Wine, Garlic and Extra Virgin Olive Oil | add \$2

### RISOTTO ACTION STATION | \$11

*chef attended | served with assorted Italian breads | select two*

Wild Mushroom and Parmigiano-Reggiano

Butternut Squash and Sage

Asparagus, Sun Dried Tomato and Champagne

Italian Sausage, Fennel and Leek

Truffles and Asiago Cheese | \$1

Tenderloin of Beef, Caramelized Onion and Gorgonzola | \$2

Rock Shrimp, Pesto and Heirloom Tomato Relish | \$2

### GRAND ANTIPASTO DISPLAY | \$10

Genoa Salami, Soppressata, Bresaola, Prosciutto di Parma, Speck Alto Adige, Salamini

Galbani Dolcelatte, Gorgonzola, Pecorino Toscano and Cacciocavalla Ragusano Cheeses

Roman Artichokes, Prosciutto and Provolone Stuffed Cherry Peppers, Cerignola Olives

Grilled Marinated Vegetables

Freshly Baked Tuscan Breads, Rosemary Flatbread

Bruschetta Display with Diced Roma Tomatoes, Olive Tapenade, Caponata

### RAW BAR | add M.P.

*presented over ice with fresh lemons, cocktail sauce, horseradish and Tabasco*

Alaskan King Crab Legs

Colossal Shrimp Cocktail

Blue Point Oysters on the Half Shell

Cold Steamed Mussels

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## **SPECIALTY STATIONS CONT.**

*20 guest minimum | may be added to enhance a buffet or hors d'oeuvre package | \$100 fee per chef may apply*

### **MASHED POTATO BAR | add \$9**

*Idaho and sweet potatoes | select eight toppings*

Sour Cream, Whipped Butter, Honey Butter, Crumbled Gorgonzola, Shaved Parmigiano-Reggiano, Shredded Cheddar, Chives, Caramelized Onions, Buttermilk Onion Strings, Sautéed Wild Mushrooms, Applewood Smoked Bacon, Roasted Garlic, Fresh Horseradish, Brown Sugar, Miniature Marshmallows, Candied Walnuts

### **TACO STATION | add \$13**

*select 2*

Chimichurri Marinated Chicken

Grilled Flank Steak

Pork al Pastor

Grilled Peppers

Tequila Lime Marinated Shrimp (Add \$4)

*served with*

Sliced Avocado, Pico de Gallo, Queso Fresco, Shredded Cabbage, Jalapeños, Sour Cream, Chipotle Ranch, Flour Tortillas, Corn Tortillas, Tortilla Chips

### **Sides**

Black Bean and Corn Salad

Mixed Greens with Roasted Corn, Grilled Asparagus, Avocado, Cilantro, Queso Fresco and Citrus Vinaigrette

### **MAC 'N CHEESE BAR | add \$11**

*chef attended | served with cavatappi noodles | select two*

Applewood Smoked Bacon, Peas, Mushrooms and Smoked Cheddar

Spinach, Artichoke and Smoked Cheddar

Grilled Chicken, Chipotle Green Onions, Fire Roasted Tomatoes and Chihuahua Cheese

Beef Short Rib, Caramelized Onions, Roasted Cauliflower and Horseradish Beer Cheese Fondue

Maine Lobster, Corn, Baby Spinach, Fines Herbes and Sharp White Cheddar | add \$5

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## DESSERTS

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includes freshly brewed colectivo coffee and gourmet hot tea selections*

### CLASSIC DESSERTS DISPLAY | \$9

Fudge Brownies  
Lemon Bars  
Mini Cupcakes  
Eli's Cheesecakes Bites  
Nutella Mousse Cups  
Chocolate Mousse Cups

### SWEET TABLE | \$14

Cookie Bites  
Raspberry Oatmeal Squares  
Turtle Brownies  
Fruit Tarts  
Eli's Cheesecake Bites  
Chocolate Mousse Cups with Fresh Raspberries  
Nutella Mousse Cups with Fresh Blackberries  
Mini Tiramisu

### BANANAS FOSTER ACTION STATION | \$9

*chef attended*  
Caramelized Bananas,  
Rum and Banana Liqueur, Vanilla Bean Ice Cream

### GELATO BAR | \$9

*chef attended*  
Vanilla Bean and Chocolate Gelato, Chocolate and Caramel Sauces, Chopped Nuts  
Multi-Colored Sprinkles, Chocolate, Peanut Butter and Butterscotch Chips  
Brownie Chunks, Fresh Strawberries, Cherries and Bananas

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