



HORS D'OEUVRES

may be added to enhance any package or plated event | all selections consist of 50 pieces

COLD

- Harry's Bruschetta with Shaved Parmigiano-Reggiano | **\$75**
- Brie and Rosemary Crostini with Candied Walnuts and Apple Compote | **\$100**
- Boursin Cheese Stuffed Snow Pea Pods | **\$100**
- Tortilla Cups filled with Roasted Corn and Avocado Relish | **\$100**
- Roasted Caponata and Shaved Pecorino Crostini | **\$75**
- Herbed Goat Cheese and Sun-Dried Tomato Crostini | **\$90**
- Caprese Salad Skewers | **\$90**
- Rosemary Chicken Salad on Brioche with Chives | **\$90**
- Grilled Chicken, Pesto and Asiago Crostini | **\$100**
- Roasted Pork Loin Crostini with Orange Cilantro Compote | **\$90**
- Seared Beef Tenderloin, Caramelized Onions, Aged Balsamic and Bleu Cheese Filled Tortilla Cups | **\$125**
- Tenderloin of Beef, Arugula and Horseradish Cream on Brioche | **\$125**
- Colossal Shrimp with Cocktail Sauce | **\$175**
- Smoked Salmon with Cream Cheese and Chives on Toast Points | **\$110**
- Maine Lobster Salad on Brioche | **\$225**
- Coriander and Lemon Pepper Crusted Seared Yellowfin Tuna on Rosemary Flatbread with Avocado Cream | **\$160**

HOT

- Herbed Polenta Cake with Olive Tapenade | **\$100**
- Spicy Vegetable Caponata on Herbed Flatbread | **\$100**
- Caramelized Onions and Fontina Cheese on Rosemary Flatbread with Balsamic Glaze | **\$75**
- Baked Brie with Raspberry Compote and Almonds in Phyllo Cups | **\$90**
- Spinach and Parmesan Cheese Stuffed Mushrooms | **\$75**
- Asparagus and Sun-Dried Tomato Risotto Cakes with Tomato Onion Relish | **\$90**
- Toasted Cheese Ravioli with Marinara | **\$75**
- Macaroni and Cheese Bites with Smoked Mozzarella | **\$90**
- Sautéed Wild Mushrooms in Phyllo Cups with Balsamic Glaze | **\$90**
- Mozzarella Marinara | **\$75**
- Chicken Quesadilla Triangles with Mango Salsa | **\$100**
- Cajun Chicken Firecracker Rolls with Avocado Cream | **\$100**
- Chicken Vesuvio Skewers | **\$90**
- Adobo Beef Skewers with Fire Roasted Salsa | **\$150**
- Seared Beef Tenderloin, Roasted Red Peppers and Baby Arugula on Parmesan Crisp with Balsamic Reduction | **\$150**
- Toasted Meat Ravioli with Marinara | **\$75**
- Miniature Corn Dogs with Mustard Dipping Sauce | **\$100**
- Baked Polenta with Italian Sausage, Ricotta Salata and Wild Mushrooms with Balsamic Glaze | **\$90**
- Grilled Italian Sausage and Pepper Skewers | **\$90**
- Italian Meatballs with Marinara | **\$75**
- Puff Pastry Wrapped Italian Sausage | **\$90**
- Applewood Smoked Bacon Wrapped Medjool Dates | **\$90**
- Baby Lamb Chops Oreganato | **market**

Current sales tax and 20% gratuity applies to all food and beverage. Prices and availability subject to change. 0508



HORS D'OEUVRES

continued

HOT

Prosciutto Wrapped Grilled Shrimp with Roasted Red Pepper Coulis | **\$160**

Shrimp de Jonghe Skewers | **\$150**

Jumbo Lump Crab Cakes with Caper Rémoulade | **\$180**

Sea Scallops Wrapped with Applewood Smoked Bacon | **\$150**

Harry's Calamari with Cocktail Sauce | **\$100**

DISPLAY PLATTERS

serves 50 guests

Domestic Cheese Selection with Water Crackers | **\$150**

Artisanal Cheese Arrangement with Dried Fruits, Smoked Almonds and Assorted Crackers | **\$200**

Assorted Seasonal Fresh Fruit Display | **\$200**

Fresh Garden Vegetable Crudité with Ranch Dressing | **\$150**

Chilled Seasonal Grilled Marinated Vegetables | **\$175**

Marinated Roasted Red Bell Peppers with Fresh Mozzarella and Sweet Basil | **\$175**

Antipasto Platter with Assorted Italian Meats and Cheeses, Grilled Vegetables and Fresh Melon | **\$295**

Assorted Wraps with Chicken, Sirloin, Tuna and Grilled Vegetable Salads | **\$175**

Holy Cow!® Potato Chips | **\$2 per guest**

Baked Brie and Mango Chutney Wrapped in Puff Pastry with French Bread | **\$175**

Artichoke, Spinach and Parmesan Dip with Rosemary Flatbread and Garlic Crostini | **\$150**

Miniature Cheeseburgers with Caramelized Onions | **\$150**

Miniature Roast Beef Sandwiches with Horseradish Cream | **\$150**

Decorated Whole Poached Salmon with Capers, Red Onions and Dill Cream Cheese | **\$225**

Current sales tax and 20% gratuity applies to all food and beverage. Prices and availability subject to change. 0508



SPECIALTY STATIONS

*\$75 chef fee, per chef may apply | prices are per guest unless otherwise indicated
the following options may be added to enhance any buffet or hors d'oeuvres package | two hour service*

CARVING STATIONS

chef carved and served with assorted bakery fresh rolls with whipped butter | serves 20-25 guests

Whole Tenderloin of Beef with Horseradish Cream | **\$225**

Whole Honey Baked Ham with Pineapple Relish | **\$80**

Apple and Sage Stuffed Pork Loin with Apple Cider Demi-Glace | **\$90**

Whole Roasted Turkey Breast with Honey Mustard | **\$80**

PASTA STATION

chef prepared and served with assorted Italian breads | select two

Rigatoni, Plum Tomatoes, Shallots and Basil with Vodka Sauce

Penne, Zucchini, Yellow Squash and Portobello Mushrooms with Marinara

Cheese Tortellini and Shaved Parmigiano-Reggiano with Alfredo

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

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

\$8

RISOTTO STATION

chef prepared and served with assorted Italian breads | select two

Wild Mushrooms and Caramelized Shallots

Roasted Vegetables with Shaved Parmigiano-Reggiano

Italian Sausage and Leeks

Rock Shrimp, Asparagus, Sun-Dried Tomatoes and Fennel | **add \$1**

Jumbo Lump Crab, Shaved Coconut and Fresh Lime | **add \$3**

\$9

GRAND ANTIPASTO DISPLAY

Marinated Olives, Artichoke Hearts, Hearts of Palm and Pepperoncini

Grilled Marinated Vegetables

Fresh and Aged Italian Imported Cheeses

Italian Salami, Spicy Soppresata, 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

\$10

Current sales tax and 20% gratuity applies to all food and beverage. Prices and availability subject to change. 0508



SPECIALTY STATIONS

continued

RAW BAR

*presented over ice with fresh lemons, cocktail sauce, horseradish and Tabasco
two pieces of each item per guest*

Alaskan King Crab Legs
Colossal Shrimp Cocktail
Bluepoint Oysters on the Half Shell
Topneck Clams
Cold Steamed Mussels

market

MASHED POTATO BAR

Idaho potatoes and sweet potatoes / select up to eight toppings

Sour Cream, Whipped Butter, Honey Butter
Crumbled Gorgonzola, Shaved Parmigiano-Reggiano, Shredded Cheddar
Chives, Caramelized Onions, Diced Tomatoes, Sautéed Wild Mushrooms
Crispy Leek Ribbons, Roasted Garlic, Crumbled Bacon, Horseradish
Brown Sugar, Miniature Marshmallows, Candied Walnuts

\$6

SWEET STATION

Miniature Pastries
Assorted Cakes and Pies
White Chocolate Mousse with Fresh Berries
Freshly Brewed Coffee
and Gourmet Hot Tea Selections

\$9

CHOCOLATE FOUNTAIN

White, Dark or Milk Chocolate
Whole Strawberries and Sliced Fresh Fruit
Pretzels, Pound Cake, Marshmallows
Freshly Brewed Coffee
and Gourmet Hot Tea Selections

\$5 (*fountain fee not included*)

BANANAS FOSTER STATION

chef prepared

Sliced Bananas Caramelized with Brown Sugar, Rum
and Banana Liqueur
Served over Vanilla Bean Ice Cream
Freshly Brewed Coffee
and Gourmet Hot Tea Selections

\$7

ICE CREAM STATION

your choice of vanilla bean or chocolate

Chocolate and Caramel Sauce
Chopped Nuts
Multi-Colored Sprinkles
Brownie Chunks
Chocolate, Peanut Butter
and Butterscotch Chips
Fresh Strawberries, Cherries and Bananas
Whipped Cream

\$6

Current sales tax and 20% gratuity applies to all food and beverage. Prices and availability subject to change. 0508



HORS D'OEUVRES PACKAGES

prices are per guest | two hour service

UNO

Fresh Garden Vegetable Crudit  with Creamy Garlic Dip
Domestic Cheese Selection with Water Crackers
Holy Cow!® Potato Chips
Harry's Bruschetta with Shaved Parmigiano-Reggiano
Spinach and Parmesan Cheese Stuffed Mushrooms
Toasted Meat Ravioli with Marinara
Puff Pastry Wrapped Italian Sausage

\$22

DUE

Marinated Roasted Red Bell Peppers with Fresh Mozzarella and Sweet Basil
Holy Cow!® Potato Chips
Tenderloin of Beef, Arugula and Horseradish Cream on Brioche
Roasted Pork Loin Crostini with Orange Cilantro Compote
Toasted Cheese Ravioli with Marinara
Macaroni and Cheese Bites with Smoked Mozzarella
Chicken Vesuvio Skewers
Harry's Calamari with Cocktail Sauce

\$27

TRE

Seasonal Grilled Marinated Vegetables, Served Chilled
Artichoke, Spinach and Parmesan Dip with Rosemary Flatbread and Garlic Crostini
Holy Cow!® Potato Chips
Brie and Rosemary Crostini with Candied Walnuts and Apple Compote
Rosemary Chicken Salad on Brioche with Chives
Smoked Salmon with Cream Cheese and Chives on Toast Points
Asparagus and Sun-Dried Tomato Risotto Cakes with Tomato Onion Relish
Grilled Italian Sausage and Pepper Skewers
Seared Beef Tenderloin, Roasted Red Peppers and Baby Arugula on a Parmesan Crisp with Balsamic Reduction
Jumbo Lump Crab Cakes with Caper R moulade

\$36

Current sales tax and 20% gratuity applies to all food and beverage. Prices and availability subject to change. 0508



DINNER BUFFET

*includes bakery fresh bread with whipped butter, assorted desserts,
freshly brewed coffee and gourmet hot tea selections
prices are per guest | 30 guest minimum | one and one half hour service*

ITALIAN FAVORITES

Salads

select two

Garden Mixed Greens with Balsamic Vinaigrette
Caprese Salad
Caesar Salad with Shaved Parmigiano-Reggiano
Panzanella Salad

Entrées

select two

Chicken Vesuvio
Chicken Parmigiana
Italian Beef au Jus
Italian Sausage and Peppers
Miniature Meatballs with Marinara
Italian Style Salmon | add \$2

Pastas

select two

Rigatoni with Vodka Sauce
Mostaccioli Marinara
Cavatappi with Meat Sauce
Rotini Alfredo

Sides

select two

Sautéed Seasonal Vegetables
Sautéed Squash with Basil Butter
Vesuvio Potatoes
Garlic Mashed Potatoes

\$40

ALL AMERICAN

Garden Mixed Greens with Balsamic Vinaigrette
Baby Greens, Granny Smith Apples, Pears, Candied Walnuts and Gorgonzola with Raspberry Dressing
Maple Glazed Pork Loin with Apple Compote
Grilled Breast of Chicken with Bourbon BBQ Sauce
Horseradish Crusted Salmon with Citrus Butter
Green Beans with Lemon Oil and Lemon Zest
Herb Roasted New Potatoes with Garlic Butter

\$45

STEAKHOUSE CLASSICS

Garden Mixed Greens with Balsamic Vinaigrette
Beefsteak Tomato and Onion Salad
Chicken Limone
New York Strip Steak, Peppercorn Style
Grilled Salmon with Dill Butter
Garlic Mashed Potatoes
Creamed Spinach

\$55

Current sales tax and 20% gratuity applies to all food and beverage. Prices and availability subject to change. 0508



PLATED DINNERS

prices are per guest | entrée counts are required in advance for 75 or more guests

APPETIZERS

select one

- Grilled, Pesto Marinated Vegetable Stack with Crumbled Gorgonzola and Balsamic Vinaigrette | **add \$8**
 - Crispy Polenta with Wild Mushrooms and Balsamic Glaze | **add \$6**
 - Toasted Meat or Cheese Ravioli with Marinara | **add \$6**
- Chilled Seared Rare Sesame Crusted Yellowfin Tuna with Asparagus and Mango Lime Coulis | **add \$13**
 - Colossal Shrimp Cocktail | **add \$10**
- Jumbo Lump Crab and Shaved Coconut Risotto with Fresh Limes on a Bed of Watercress | **add \$12**
 - Jumbo Lump Crab Cakes with Caper Rémoulade | **add \$16**

SALADS

includes bakery fresh bread with whipped butter | select one

- Garden Mixed Greens with Balsamic Vinaigrette
- Baby Greens, Granny Smith Apples, Pears, Candied Walnuts and Gorgonzola with Raspberry Dressing
- Wedge Salad with Crumbled Bleu Cheese Dressing
- Caesar Salad with Shaved Parmigiano-Reggiano
- Arugula, Hearts of Palm, Avocado and Shaved Pecorino Romano with Lemon and Olive Oil

ENTRÉES

select up to three

Italian Favorites

- Chicken Vesuvio | **\$43**
- Chicken Parmigiana | **\$42**
- Chicken Marsala | **\$42**
- Chicken Piccata | **\$42**
- Herb Crusted Breast of Chicken with Gorgonzola and Lemon Chive Butter | **\$42**
 - Roasted Vegetable Risotto | **\$36**
- Fresh Penne with Pesto, Sun-Dried Tomatoes, Asparagus and Mushrooms | **\$37**
 - Fresh Rigatoni with Vodka Sauce | **\$37**

Steaks and Chops

Harry Caray's serves signature prime steaks selected from the finest corn-fed, Midwestern beef graded USDA prime. Meats are aged 3 to 4 weeks to ensure the most flavorful, juicy and tender cuts.

- 9oz Filet Mignon | **\$52**
- 13oz Filet Mignon | **\$57**
- 15oz Bone-In Filet | **\$67**
- 16oz New York Strip Steak | **\$62**
- 16oz Harry's New York Strip Steak, Peppercorn Style | **\$64**
- 16oz Prime Rib of Beef with Horseradish Cream | **\$54**
- Lamb Chops Oreganato, Three 6oz Double Cut Chops | **market**
- Pork Chops with Applesauce, Three 6oz Chops | **\$46**
- Pork Chops, Italian Style, Three 6oz Chops | **\$49**

Current sales tax and 20% gratuity applies to all food and beverage. Prices and availability subject to change. 0508



PLATED DINNERS

continued

Seafood

- Grilled Salmon Fillet with Dill Butter | **\$49**
- Peppercorn Crusted Yellowfin Tuna with Braised Swiss Chard and Blood Orange Reduction | **\$52**
- Macadamia Nut Crusted Grouper with Saffron Rum Butter | **\$46**
- Jumbo Lump Crab Stuffed Prawns with Lemon Butter | **\$46**
- Broiled Cold Water Australian Rock Lobster Tail | **market**

Combination Entrées

- Filet Mignon & Herb Crusted Breast of Chicken with Gorgonzola and Lemon Chive Butter | **\$58**
- Filet Mignon & Grilled Salmon Fillet with Dill Butter | **\$60**
- Filet Mignon & Jumbo Lump Crab Stuffed Prawns with Lemon Butter | **\$60**
- Filet Mignon & Cold Water Australian Rock Lobster Tail | **market**

POTATO

select one

- Vesuvio Potatoes
- Garlic Mashed Potatoes
- Parmigiano-Reggiano Scalloped Potatoes
- Herb Roasted New Potatoes with Garlic Butter

VEGETABLE

select one

- Creamed Corn
- Green Beans with Lemon Oil and Lemon Zest
- Baby Carrots with Brown Sugar Butter
- Creamed Spinach

DESSERT

includes freshly brewed coffee and gourmet hot tea selections | select one

- Tiramisu with Chocolate Shavings and Chocolate Sauce
- Flourless Chocolate Truffle Cake with Raspberry Sauce
- Fresh Key Lime Pie Topped with Whipped Cream
- Strawberry Shortcake Napoleon
- New York Style Cheesecake with Strawberry Sauce
- Eli's Turtle Trio Cheesecake with Caramel Sauce
- White Chocolate Mousse with Fresh Sliced Strawberries
- Chocolate Molten Cake with Raspberry Coulis | **add \$2**
- Baseball Dessert with Chocolate Cake and Chocolate Mousse Filling Covered in White Chocolate | **add \$2**

Italian Cheese Course

- Parmigiano-Reggiano, Fontina, Pecorino Romano, Gorgonzola,
Brandy Soaked Apricots, Bourbon Soaked Figs, Sliced Pears, Caramelized Walnuts and Balsamic Glaze
ADD \$4

Current sales tax and 20% gratuity applies to all food and beverage. Prices and availability subject to change. 0508



BAR OPTIONS

\$75 bartender fee, per bartender | one bartender per 100 guests

HOSTED BAR

host will be charged based on consumption according to the prices shown

Call Brands	\$7.50
Premium Brands	\$8.50
Super Premium Brands	\$9.50
Domestic Beers	\$5.00
Imported and Premium Beers	\$6.00
House Wines	\$7.00
Soft Drinks	\$2.75
Sparkling or Bottled Water	\$3.25
Juices	\$3.50

CASH BAR

guests purchase their own beverages at the prices shown above, plus tax

PACKAGE BARS

prices are per guest | two hour minimum applies

Domestic and Imported Beer, Wine and Soda

Two Hours	\$25
Three Hours	\$30
Four Hours	\$36

Call Brands*

Two Hours	\$26
Three Hours	\$32
Four Hours	\$42

Premium Brands*

Two Hours	\$30
Three Hours	\$38
Four Hours	\$50

Super Premium Brands*

Two Hours	\$34
Three Hours	\$42
Four Hours	\$54

**includes domestic and imported beer, wine and soda*

Current sales tax and 20% gratuity applies to all food and beverage. Prices and availability subject to change. 0508



BAR OPTIONS

continued

BRAND SELECTIONS

Beer

Domestic | Budweiser, Bud Light
Imported | Amstel Light, Heineken, Sam Adams
Non-Alcoholic | O'Doul's

Call

Stolichnaya Vodka
Bacardi Rum
Beefeater Gin
Cuervo Gold Tequila
Jim Beam Bourbon
Seagram's 7 American Whiskey
Dewar's White Label Scotch

Premium

Belvedere Vodka
Myers's Jamaican Rum
Bombay Gin
Jose Cuervo Gold 1800 Tequila
Jack Daniel's Tennessee Whiskey
Maker's Mark Bourbon
Canadian Club Whiskey
Chivas Regal Scotch

Super Premium

Grey Goose Vodka
10 Cane Rum
Bombay Sapphire Gin
Sauza Tres Generaciones Anejo Tequila
Knob Creek Bourbon
Glenlivet 12 Year Scotch
Seagram's V.O. Canadian Whiskey
Courvoisier VS Cognac
Grand Marnier Liqueur
Godiva Liqueur

Current sales tax and 20% gratuity applies to all food and beverage. Prices and availability subject to change. 0508