



## 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**

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## 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**

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## 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**

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## 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**

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## 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**

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## 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**

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## 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**

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## 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**

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

### 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	<b>\$25</b>
Three Hours	<b>\$30</b>
Four Hours	<b>\$36</b>

#### Call Brands\*

Two Hours	<b>\$26</b>
Three Hours	<b>\$32</b>
Four Hours	<b>\$42</b>

#### Premium Brands\*

Two Hours	<b>\$30</b>
Three Hours	<b>\$38</b>
Four Hours	<b>\$50</b>

#### Super Premium Brands\*

Two Hours	<b>\$34</b>
Three Hours	<b>\$42</b>
Four Hours	<b>\$54</b>

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

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## **BAR OPTIONS**

*continued*

### **BRAND SELECTIONS**

#### **Beer**

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

#### **Call**

Absolut 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

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