

Weddings

by Harry Caray's



Pamela Luedeke Photography

Bring us your dreams...we'll bring them to life.

Harry Caray's combines one of the Western Suburbs largest and most elegant event venues with legendary, award-winning cuisine and impeccable service. Our team of experienced wedding planners will assist you with every aspect of your wedding—from menu selection to linens to flowers and beyond—to ensure that your wedding is flawless.

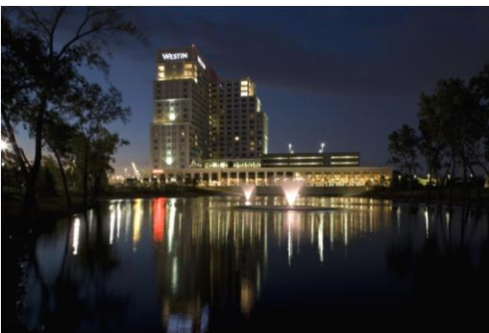
Facilities

Harry Caray's Ballroom can accommodate up to 400 guests for plated events. The ballroom can be divided with state-of-the-art retractable walls to create separate spaces for your ceremony and your reception. The entrance gallery with private bar provides guests with the perfect spot to gather before entering.



Floor to ceiling windows open onto an expansive terrace overlooking a beautiful pond and fountain. The tranquil setting provides the perfect romantic backdrop to your wedding, and in warmer weather is an ideal spot for cocktails and hors d'oeuvres.

Accommodations



Harry Caray's is located within the stylish and sophisticated Westin Hotel. Your out-of-town guests will enjoy the comfort and convenience of this beautiful hotel, and our wedding planners will connect you with a hotel representative who will coordinate all of your guest-room needs.

Wedding Menus

Harry's offers menu options for every aspect of your wedding—engagement luncheon, rehearsal dinner, reception and brunch.

The menus are intended as a starting point for your planning process and can be modified to meet your specific budget, style and theme. We are pleased to assist with every aspect of the wedding planning process—from flowers and entertainment to wedding favors and day planner services, we will ensure that your wedding is flawless. Please ask your catering sales manager for details.

If you host your wedding at Harry Caray's Lombard, we will be pleased to extend a discount for your pre- and post-wedding celebrations, including engagement party, shower, rehearsal dinner or brunch. Please ask your wedding planner for details.

We look forward to working with you to bring your wedding dreams to life.



Wedding Packages

Packages are based on a minimum of 75 guests. Base prices for plated weddings are shown in the entrée sections. All prices are per guest unless otherwise noted. All wedding packages include a personalized private tasting.

DELUXE PLATED WEDDING

Five and a Half Hour Reception
Four Hour Call Brand Bar
Champagne Toast
Four-Course Dinner including Soup, Salad, Entrée, Accompaniments and Dessert
Unlimited House Wine Service During Dinner
Custom Designed Wedding Cake
Starbucks Coffee Service
Personalized Menus at Each Guest Place Setting
Floor Length Ivory Table Linens and Napkins and Votive Candles
Complimentary Self Parking
Preferred Guest Room Rates at the Westin Lombard*
Complimentary Bridal Suite for Bride and Groom
starting at \$76 per guest

PREMIERE PLATED WEDDING

Five and a Half Hour Reception
Four Hour Premium Brand Bar
Butler Passed Hors d'Oeuvres
Champagne Toast
Five-Course Dinner including Soup, Salad, Intermezzo, Entrée, Accompaniments and Dessert
Unlimited House Wine Service During Dinner
Custom Designed Wedding Cake
Starbucks Coffee Service
Personalized Menus at Each Guest Place Setting
Floor Length Ivory Table Linens and Napkins and Votive Candles
Complimentary Self Parking
Preferred Guest Room Rates at the Westin Lombard*
Complimentary Bridal Suite for Bride and Groom
add \$15 per guest

RECEPTION-STYLE WEDDING

Choice of Hors d'Oeuvres, Stations, Displays and Bar Package
Custom Designed Wedding Cake
Starbucks Coffee Service
Floor Length Ivory Table Linens and Napkins and Votive Candles
Complimentary Self Parking
Preferred Guest Room Rates at the Westin Lombard*
Complimentary Bridal Suite for Bride and Groom
à la carte pricing

**Based on availability. Current sales tax and 20% gratuity applies to all food and beverage. Prices and availability subject to change. 0711*

Plated Wedding Menu

Butler Passed Hors d'Oeuvres

included with premiere package | select four

VEGETARIAN

Harry's Tomato Bruschetta with Shaved Parmigiano-Reggiano on Crostini
Roasted Wild Mushroom Bruschetta with Goat Cheese on Crostini
Fire Roasted Vegetable Bruschetta with Fresh Basil and Balsamic Reduction on Crostini
Risotto Cakes with Asparagus, Sun-Dried Tomatoes and Tomato Onion Relish
Panko Encrusted Macaroni and Cheese Bites with Smoked Mozzarella
Crispy Artichoke Hearts with Goat Cheese Mousse
Vegetable Spring Rolls with Plum Sauce
Phyllo Purses Stuffed with Fig and Mascarpone
Toasted Cheese Ravioli with Marinara Sauce
Baked Brie with Raspberry Compote and Almonds in Phyllo Cup
Blue Cheese Soufflé Tarts with Roasted Tomato Concassé and Micro Greens

MEAT

Chicken Saltimbocca with Prosciutto, Provolone, Sage and Balsamic Reduction on Crostini
Chicken Vesuvio Skewers with Extra Virgin Olive Oil, White Wine and Fresh Herbs
Panko Crusted Buffalo Chicken Skewers with Blue Cheese or Ranch Dipping Sauce
BBQ Brisket, Ranch Crispy Onion Strings and Pickled Carrots and Cucumbers on Crispy Pretzel Crostini
Toasted Meat Ravioli with Marinara Sauce
Seared Tenderloin of Beef, Horseradish Cream and Micro Greens on Parmesan Crisp | add \$1
Bison Flank Steak, Mustard Marinade and Chipotle Onion Marmalade on Crispy Pretzel Crostini | add \$1
Roasted Pork Loin and Orange Cilantro Compote on Crostini
Baked Italian Sausage Polenta with Wild Mushrooms, Ricotta Salata and Balsamic Glaze
Puff Pastry Wrapped Italian Sausage
Applewood Smoked Bacon and Fontina Cheese Panini Bites on Pesto Oil Infused Herbed Ciabatta
Medjool Date Wrapped with Applewood Smoked Bacon
Pork Belly and Mango Glaze on Wonton Crisps | add \$1
Colorado Lamb Lollipops with Jameson Gastrique | M.P.

SEAFOOD

Harry's Calamari with Horseradish Cocktail Sauce
Lemon Pepper Smoked Salmon, Pickled Ginger and Lemon Grass Ginger Essence on Crispy Egg Brioche | add \$2
Togarashi Seared Ahi Tuna, Candied Soy Sauce and Goat Cheese Avocado Mousse on Wonton Crisps | add \$2
Maine Lobster Salad on Crispy Buttered Brioche | add \$2
Colossal Shrimp with Cocktail Sauce | add \$2
Jumbo Lump Crab Cakes with Caper Rémoulade | add \$2
Crispy Almond Rock Shrimp with Roasted Fuji Apple, Cherry Risotto and Bourbon Vanilla Emulsion | add \$2
Blackened Sea Scallop with Vanilla Hazelnut Emulsion in Herb Custard Tarts | add \$2

Soup Course

select one

- Traditional Minestrone
- Yellow Tomato Bisque with Asiago Crostini
- Cream of Asparagus with Tomato Relish
- Butternut Squash with Fried Sage
- Cream of Wild Mushroom with Truffled Micro Greens
- Italian Wedding Soup
- New England Clam Chowder with Applewood Smoked Bacon
- Lobster Bisque with Lemon Crème Fraîche | add \$3

Salad Course

select one | includes bakery fresh bread and whipped butter

- Baby Field Greens, Cucumbers and Tomatoes with Red Wine Vinaigrette
- Dutchie's with Baby Field Greens, Granny Smith Apples, Pears, Candied Walnuts and Gorgonzola with Raspberry Dressing
- Caesar Salad with Housemade Garlic Croutons and Shaved Parmigiano-Reggiano
- Arugula, Hearts of Palm, Avocado and Shaved Pecorino Romano with Lemon and Olive Oil

Intermezzo

included with premiere package | select one

- Lemon, Champagne or Raspberry Sorbet

Entrée Course

select up to three

POULTRY

- Boneless Breast of Chicken Vesuvio with Quartered Potatoes and Sweet Green Peas | \$76
- Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter | \$77
- Chicken Milanese with Roasted Garlic Sauce | \$77
- French Cut Chicken Breast with Toasted Sage, Garlic, Parmigiano-Reggiano and Aged Balsamic Tarragon Reduction | \$81
- Chicken en Croûte with Pesto, Spinach, Sun Dried Tomatoes and Feta Cheese in Buttery Puff Pastry | \$79

STEAKS AND CHOPS

- 9oz Filet Mignon with Red Wine Demi-Glace | \$92
- 12oz Prime Rib of Beef au Jus with Horseradish Cream | \$90
- 12oz USDA Prime New York Strip Steak with Truffle Butter | \$99
- Pork Chops with Apple Cider Demi-Glace, Two 6oz Chops | \$85
- Colorado Lamb Chops Served Oreganato Style or with Jameson Gastrique, Two 6oz Chops | M.P.

SEAFOOD

- Horseradish and Mustard Crusted Atlantic Salmon with Citrus Butter | \$82
- Jumbo Lump Crab Stuffed Colossal Shrimp with Lemon Butter | \$87
- Parmesan Crusted Lemon Sole with Caper Berries and Brown Butter | \$85
- Pan Seared Tilapia with Pomegranate Butter | \$78
- Grilled Halibut with Roasted Tomato Shallot Butter | \$88
- Chilean Sea Bass with Mango Gastrique | \$95

MIXED GRILLS

- Grilled Atlantic Salmon Fillet & Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter | \$82
Petite Filet Mignon with Red Wine Demi-Glace & French Cut Chicken Breast with Toasted Sage, Garlic,
Parmigiano-Reggiano with Aged Balsamic Tarragon Reduction | \$92
Petite Filet Mignon with Red Wine Demi-Glace & Grilled Atlantic Salmon Fillet with Lemon Butter | \$94
Petite Filet Mignon with Red Wine Demi-Glace & Jumbo Lump Crab Stuffed Colossal Shrimp with Lemon Butter | \$98
Petite Filet Mignon with Red Wine Demi-Glace & Jumbo Lump Crab Cake with Caper Rémoulade | \$98
Petite Filet Mignon with Red-Wine Demi-Glace & 8oz Cold Water Rock Lobster Tail with Drawn Butter | M.P.

VEGETARIAN

- Grilled Vegetable Stack with Portobello Mushroom, Roasted Red Pepper, Yellow Squash, Zucchini and
Fresh Mozzarella, served with Roasted Potatoes and Balsamic Reduction | \$76
Penne Pasta with Sun-Dried Tomatoes, Asparagus and Mushrooms with Pesto Sauce | \$76
Crispy Herb Polenta with Wilted Spinach, Sautéed Wild Mushrooms and Marsala Cream | \$76
Wild Mushroom, Asparagus and Onion Tart Topped with Truffled Micro Greens and served with Grilled Asparagus | \$76

Accompaniments

select two

- Vesuvio Potatoes
Garlic Mashed Potatoes
Twice Baked Potato
Parmigiano-Reggiano Scalloped Potatoes
Roasted New Potatoes with Rosemary and Garlic Butter
Herb Roasted Fingerling Potatoes
Green Beans with Lemon Oil
Grilled Asparagus Spears
Sautéed Wild Mushrooms
Spinach with Garlic and Oil
Roasted Market Fresh Vegetables

Wedding Cake

*Harry Caray's works with award-winning cake designers to offer a wide selection of
wedding cake options made with the finest, freshest ingredients.*

- Custom Designed Wedding Cake
Freshly Brewed Starbucks Coffee and Gourmet Hot Tea Selections

Dessert Stations

- CLASSIC DESSERTS DISPLAY | add \$9
House Baked Chocolate Chip and Sugar Cookies
Fudge Brownies
Miniature Cannoli
Miniature Tiramisu
Assorted Cheesecakes
Assorted Miniature Biscotti

SWEET TABLE | add \$14
Miniature Tiramisu
Puff Pastry Custard Napoleon
Assorted Petit Fours
Miniature Crème Brûlée Tarts
Assorted Miniature Fruit Tarts
Assorted Cheesecakes
Chocolate Dipped Strawberries
Chocolate Mousse with Fresh Seasonal Berries
Fresh Seasonal Fruit

CRÊPE STATION | add \$7
select two | \$75 fee chef fee applies
Fresh Strawberries, Whipped Cream and Chocolate Sauce
Nutella, Sliced Bananas, Whipped Cream and Caramel Sauce
Lemon Curd, Raspberry Coulis, Whipped Cream and Powdered Sugar
Peanut Butter Mousse, Snicker's Crumbles, Whipped Cream and Chocolate and Caramel Sauces

CHOCOLATE FOUNTAIN | add \$11
White, Dark or Milk Chocolate
Whole Strawberries, Bananas, Sliced Fresh Fruit
Pretzels, Pound Cake, Marshmallows

BANANAS FOSTER STATION | add \$7
\$75 fee chef fee applies
Sliced Bananas Caramelized with Butter and Brown Sugar
Deglazed with Rum and Banana Liqueur
Served over Vanilla Bean Ice Cream

ICE CREAM STATION | add \$6
Vanilla Bean and Chocolate Ice Cream
Chocolate and Caramel Sauces
Chopped Nuts
Multi-Colored Sprinkles
Chocolate, Peanut Butter and Butterscotch Chips
Brownie Chunks
Fresh Strawberries, Cherries and Bananas
Whipped Cream

Late Night

all selections consist of 50 pieces

Mini Chicago Style Hot Dogs with Tomatoes, Onions, Sport Peppers, Pickle Spears, Relish, Celery Salt and Mustard | add \$150
Mini Italian Beef Sandwiches with Sautéed Sweet Peppers and Giardiniera | add \$150
Mini Buffalo Chicken Sandwiches with Blue Cheese Dressing | add \$150
Mini Cheeseburgers with American Cheese and Caramelized Onions | add \$150
Mini Slow Roasted BBQ Pulled Pork Sandwiches with Crispy Onion Strings | add \$175
Mini Applewood Smoked Bacon and Fontina Cheese Panini | add \$100

Beverage Service

Based on a four hour event | \$75 bartender fee, per bartender | one bartender per 100 guests

BRAND SELECTIONS

Beer

Domestic | Bud Light, Miller Lite

Imported and Premium | Amstel Light, Sam Adams, Corona, Goose Island 312

Non-Alcoholic | O'Doul's

Wine

select one red and one white

House Merlot, Cabernet Sauvignon, Chardonnay or Pinot Grigio

Upgraded wines are available from Harry Caray's award-winning wine list, which has been recognized by *Wine Spectator* with the "Award of Excellence" each year since 1989.

Call Liquor

Absolut Vodka

Bacardi Rum

Captain Morgan Spiced Rum

Beefeater Gin

Cuervo Gold Tequila

Jack Daniel's Tennessee Whiskey

Seagram's 7 American Whiskey

Dewar's White Label Scotch

Premium Liquor

Belvedere Vodka

Grey Goose Vodka

10 Cane Rum

Bacardi Rum

Bombay Sapphire Gin

Tanqueray Gin

Sauza Hornitos Tequila

Patron Silver Tequila

Jack Daniel's Tennessee Whiskey

Maker's Mark Bourbon

Chivas Regal Scotch

Johnny Walker Black Scotch

Bailey's Irish Cream

Additional Brands Available.

CHAMPAGNE TOAST

Flutes of House Champagne, Butler Passed or Served Tableside

CORDIAL BAR | add \$9

one hour service

Courvoisier VS Cognac, Frangelico, Kahlua, Bailey's Irish Cream, Grand Marnier, Amaretto di Saronna, Sambuca Romana, B&B, Godiva Chocolate Liqueur, Freshly Brewed Starbucks Coffee

Reception-Style Wedding Menu

Butler Passed Hors d'Oeuvres

VEGETARIAN

Harry's Tomato Bruschetta with Shaved Parmigiano-Reggiano on Crostini
Roasted Wild Mushroom Bruschetta with Goat Cheese on Crostini
Fire Roasted Vegetable Bruschetta with Fresh Basil and Balsamic Reduction on Crostini
Risotto Cakes with Asparagus, Sun-Dried Tomatoes and Tomato Onion Relish
Panko Encrusted Macaroni and Cheese Bites with Smoked Mozzarella
Crispy Artichoke Hearts with Goat Cheese Mousse
Vegetable Spring Rolls with Plum Sauce
Phyllo Purses Stuffed with Fig and Mascarpone
Toasted Cheese Ravioli with Marinara Sauce
Baked Brie with Raspberry Compote and Almonds in Phyllo Cup
Blue Cheese Soufflé Tarts with Roasted Tomato Concassé and Micro Greens

MEAT

Chicken Saltimbocca with Prosciutto, Provolone, Sage and Balsamic Reduction on Crostini
Chicken Vesuvio Skewers with Extra Virgin Olive Oil, White Wine and Fresh Herbs
Panko Crusted Buffalo Chicken Skewers with Blue Cheese or Ranch Dipping Sauce
BBQ Brisket, Ranch Crispy Onion Strings and Pickled Carrots and Cucumbers on Crispy Pretzel Crostini
Toasted Meat Ravioli with Marinara Sauce
Seared Tenderloin of Beef, Horseradish Cream and Micro Greens on Parmesan Crisp | add \$1
Bison Flank Steak, Mustard Marinade and Chipotle Onion Marmalade on Crispy Pretzel Crostini | add \$1
Roasted Pork Loin and Orange Cilantro Compote on Crostini
Baked Italian Sausage Polenta with Wild Mushrooms, Ricotta Salata and Balsamic Glaze
Puff Pastry Wrapped Italian Sausage
Applewood Smoked Bacon and Fontina Cheese Panini Bites on Pesto Oil Infused Herbed Ciabatta
Medjool Date Wrapped with Applewood Smoked Bacon
Pork Belly and Mango Glaze on Wonton Crisps | add \$1
Colorado Lamb Lollipops with Jameson Gastrique | M.P.

SEAFOOD

Harry's Calamari with Horseradish Cocktail Sauce
Lemon Pepper Smoked Salmon, Pickled Ginger and Lemon Grass Ginger Essence on Crispy Egg Brioche | add \$2
Togarashi Seared Ahi Tuna, Candied Soy Sauce and Goat Cheese Avocado Mousse on Wonton Crisps | add \$2
Maine Lobster Salad on Crispy Buttered Brioche | add \$2
Colossal Shrimp with Cocktail Sauce | add \$2
Jumbo Lump Crab Cakes with Caper Rémoulade | add \$2
Crispy Almond Rock Shrimp with Roasted Fuji Apple, Cherry Risotto and Bourbon Vanilla Emulsion | add \$2
Blackened Sea Scallop with Vanilla Hazelnut Emulsion in Herb Custard Tarts | add \$2

\$12 per guest | based on choice of four hors d'oeuvres with six pieces per guest

Hors d'Oeuvres Displays
each serves 50 guests | prices are per platter

Domestic Cheese Platter with Cheddar, Swiss and Sage Derby with Assorted Breads and Crackers,
Garnished with Fresh Seasonal Fruit | \$150

Artisanal Cheese Platter with Fontina, Parmigiano-Reggiano, Brie,
Galbani Dolcelatte Gorgonzola and Cacciocavalla Ragusano Cheeses with Dried Apricots,
Candied Walnuts, Fig Compote and Assorted Breads and Crackers | \$250

Platter of Seasonal Fresh Berries, Melon, Grapes, Pineapple | \$200

Crudit  of Carrots, Celery, Broccoli, Colored Cauliflower, Yellow Squash,
Baby Bell Peppers and Grape Tomatoes with Ranch and Bleu Cheese Dressings | \$150

Grilled Balsamic Marinated Vegetables | \$175

Marinated Roasted Red Bell Peppers with Fresh Mozzarella, Fresh Basil and Assorted Flatbread | \$175

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

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

Antipasto Display with Genoa Salami, Soppressata, Spicy Coppa, Prosciutto di Parma, Speck Alto Adige, Salamini,
Galbani Dolcelatte Gorgonzola, Pecorino Toscano and Cacciocavalla Ragusano Cheeses, Roman Artichokes,
Prosciutto, Provolone Stuffed Cherry Peppers, Cerignola Olives, Assorted Breads and Crackers | \$200

Baked Jumbo Lump Crab and Brie Dip with Garlic Crostini | \$175

Specialty Stations

\$75 fee per chef may apply | prices are per guest unless otherwise indicated | two hour service

CARVING STATIONS

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

Whole Tenderloin of Beef with Horseradish Cream | \$225

Whole Honey Baked Ham with Chipotle Maple Glaze | \$100

Apple and Sage Stuffed Pork Loin with Apple Cider Demi-Glace | \$140

Oven Baked Turkey Roast with Shallot Sage Gravy | \$100

VEGETABLES AND POTATOES | \$8

select two

Roasted Market Fresh Vegetables

Green Beans with Lemon Oil

Garlic Mashed Potatoes

Roasted New Potatoes with Rosemary and Garlic Butter

Herb Roasted Fingerling Potatoes

SALAD BAR | \$8

Iceberg and Baby Mixed Greens

Ranch, Balsamic, Raspberry Vinaigrette and Bleu Cheese Dressings

select seven toppings

Diced Ham, Julienne Turkey and Diced Grilled Chicken

Sliced Mushrooms, Tomato Wedges, Bermuda Onions, Garbanzo Beans,

Hearts of Palm, Cucumber Wheels and Hard Boiled Eggs

Garlic Croutons, Candied Walnuts, Chow Mein Noodles and Sun Flower Seeds

Crumbled Bleu Cheese, Shredded Swiss, Cheddar and Fresh Mozzarella Cheeses

PASTA STATION | \$8

chef prepared and served with assorted Italian breads | select two

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

Penne, Asparagus and Mushrooms with Marinara

Tortellini with Alfredo Sauce and Shaved Parmigiano-Reggiano

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

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

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

RISOTTO STATION | \$9

chef prepared and 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

Truffle and Asiago Cheese | add \$1

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

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

GRAND ANTIPASTO DISPLAY | \$10

Genoa Salami, Soppressata, Spicy Coppa, Prosciutto di Parma, Speck Alto Adige and Salamini
Galbani Dolcelatte Gorgonzola, Pecorino Toscano and Cacciocavalla Ragusano Cheeses
Roman Artichokes, Prosciutto and Provolone Stuffed Cherry Peppers and Cerignola Olives
Grilled Marinated Vegetables
Freshly Baked Tuscan Breads and Flatbread with Infused Olive Oils
Bruschetta Platter with Diced Roma Tomatoes, Olive Tapenade and Caponata

RAW BAR | M.P.

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
Blue Point Oysters on the Half Shell
Top Neck Clams
Cold Steamed Mussels

SLIDER BAR | \$9

served on brioche buns and pretzel rolls | includes bbq sauce, mustard, mayonnaise and ketchup

Burgers

select two

Sirloin, Wagyu, Tallgrass, Lamb, Turkey

Cheeses

select two

Cheddar, Swiss, American, Gorgonzola, Feta, Brie (add \$1)

Toppings

select six

Avocado, Alfalfa Sprouts, Caramelized Onions, Crispy Buttermilk Onion Strings, Pickle Chips,
Sautéed Wild Mushrooms, Pickled Onions, Heirloom Tomato Relish, Cucumbers, Cranberry Relish,
Roasted Red Peppers, Kalamata Olive Spread, Mint Tzatziki, Roasted Jalapeno Aioli, Horseradish Cream

MAC 'N CHEESE BAR | \$7

Sauces

select one

Truffle Cream, Wisconsin Smoked Cheddar, Quattro Formaggio

Toppings

select five

Caramelized Onions, Sweet Peas, Asparagus, Sun Dried Tomatoes, Wild Mushrooms, Roasted Red Peppers,
Applewood Smoked Bacon, Grilled Chicken, Crumbled Italian Sausage, Lobster (add \$2), Jumbo Lump Crab (add \$2)

MASHED POTATO BAR | \$6

Idaho potatoes 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

Dessert Course

prices are per guest

CUSTOM DESIGNED WEDDING CAKE | \$5

Harry Caray's works with award-winning cake designers to offer a wide selection of wedding cake options made with the finest, freshest ingredients.

COFFEE SERVICE | \$3

Freshly Brewed Starbucks Coffee and Gourmet Hot Tea Selections

CLASSIC DESSERTS DISPLAY | \$9

House Baked Chocolate Chip and Sugar Cookies
Fudge Brownies
Miniature Cannoli
Miniature Tiramisu
Assorted Cheesecakes
Assorted Miniature Biscotti

SWEET TABLE | \$14

Miniature Tiramisu
Puff Pastry Custard Napoleon
Assorted Petit Fours
Miniature Crème Brûlée Tarts
Assorted Miniature Fruit Tarts
Assorted Cheesecakes
Chocolate Dipped Strawberries
Chocolate Mousse with Fresh Seasonal Berries
Fresh Seasonal Fruit

CRÊPE STATION | \$7

select two | \$75 fee chef fee applies

Fresh Strawberries, Whipped Cream and Chocolate Sauce
Nutella, Sliced Bananas, Whipped Cream and Caramel Sauce
Lemon Curd, Raspberry Coulis, Whipped Cream and Powdered Sugar
Peanut Butter Mousse, Snicker's Crumbles, Whipped Cream and Chocolate and Caramel Sauces

CHOCOLATE FOUNTAIN | \$11

White, Dark or Milk Chocolate
Whole Strawberries, Bananas, Sliced Fresh Fruit
Pretzels, Pound Cake, Marshmallows

BANANAS FOSTER STATION | \$7

\$75 fee chef fee applies

Sliced Bananas Caramelized with Butter and Brown Sugar
Deglazed with Rum and Banana Liqueur
Served over Vanilla Bean Ice Cream

ICE CREAM STATION | \$6

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

Beverage Service

based on a four hour event | \$75 bartender fee, per bartender | one bartender per 100 guests

BAR PACKAGES

Call Liquor | \$41

includes beer, wine and call brands

Absolut Vodka	Beefeater Gin	Seagram's 7 American Whiskey
Bacardi Rum	Cuervo Gold Tequila	Dewar's White Label Scotch
Captain Morgan Spiced Rum	Jack Daniel's Tennessee Whiskey	

Premium Liquor | \$48

includes beer, wine and premium brands | additional brands available

Belvedere Vodka	Tanqueray Gin	Chivas Regal Scotch
Grey Goose Vodka	Sauza Hornitos Tequila	Johnny Walker Black Scotch
10 Cane Rum	Patron Silver Tequila	Bailey's Irish Cream
Bacardi Rum	Jack Daniel's Tennessee Whiskey	
Bombay Sapphire Gin	Maker's Mark Bourbon	

Beer

Domestic | Bud Light, Miller Lite
Imported and Premium | Amstel Light, Sam Adams, Corona, Goose Island 312
Non-Alcoholic | O'Doul's

Wine

select one red and one white

House Merlot, Cabernet Sauvignon, Chardonnay or Pinot Grigio
Upgraded wines are available from Harry Caray's award-winning wine list,
which has been recognized by *Wine Spectator* with the "Award of Excellence" each year since 1989.

CHAMPAGNE TOAST | add \$3

Flutes of House Champagne, Butler Passed or Served Tableside

CORDIAL BAR | add \$9

one hour service

Courvoisier VS Cognac, Frangelico, Kahlua, Bailey's Irish Cream, Grand Marnier, Amaretto di Saronna,
Sambuca Romana, B&B, Godiva Chocolate Liqueur, Freshly Brewed Starbucks Coffee