



## **BREAKFAST BUFFET**

*prices are per guest | 20 guest minimum | buffets are refreshed for one hour*

### **THE CONTINENTAL**

Seasonal Sliced Fruit Tray  
Assorted Fruit Yogurts  
Bagels with Whipped Cream Cheese  
Assorted Breakfast Pastries and Coffee Cakes  
Fruit Preserves, Whipped Butter and Honey  
Fresh Orange, Fresh Grapefruit and Cranberry Juices  
Freshly Brewed Starbucks Coffee and Gourmet Hot Tea Selections  
**\$14**

### **HEALTHY START**

Whole Seasonal Fruit  
Sliced Mango, Pineapple, Papaya and Fresh Berries  
Cottage Cheese  
Whole Wheat Toast  
Fruit Preserves, Whipped Butter and Honey  
Granola with Soy and Skim Milk  
Raw Almonds  
Assorted Fruit Yogurts  
Fresh Orange, Fresh Grapefruit and Cranberry Juices  
Freshly Brewed Starbucks Coffee and Gourmet Hot Tea Selections  
**\$18**

### **FULL BREAKFAST**

Seasonal Sliced Fruit Tray  
Assorted Fruit Yogurts and Granola  
Traditional Breakfast Cereals with Skim and Whole Milk  
Steel Cut Oatmeal with Roasted Granny Smith Apples and Brown Cane Sugar  
Bagels with Whipped Cream Cheese  
Assorted Breakfast Pastries and Coffee Cakes  
Fruit Preserves, Whipped Butter and Honey  
Scrambled Eggs  
French Toast  
Applewood Smoked Bacon and Sausage Links  
Breakfast Potatoes  
Fresh Orange, Fresh Grapefruit and Cranberry Juices  
Freshly Brewed Starbucks Coffee and Gourmet Hot Tea Selections  
**\$21**

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## **PLATED BREAKFAST**

*prices are per guest | 20 guest minimum*

### **THE SCRAMBLE**

Farm Fresh Scrambled Eggs  
Applewood Smoked Bacon or Sausage Links  
Breakfast Potatoes  
Fresh Orange or Grapefruit Juice  
Miniature Muffins, Breakfast Breads, Fruit Preserves and Whipped Butter  
Freshly Brewed Starbucks Coffee and Gourmet Hot Tea Selections  
**\$15**

### **FRENCH TOAST**

Thick Cut French Toast  
Maple Syrup and Whipped Butter  
Applewood Smoked Bacon or Sausage Links  
Fresh Orange or Grapefruit Juice  
Miniature Muffins, Breakfast Breads, Fruit Preserves and Butter  
Freshly Brewed Starbucks Coffee and Gourmet Hot Tea Selections  
**\$15**

### **BENEDICT**

Poached Eggs with Canadian Bacon on English Muffin with Hollandaise  
Jumbo Lump Crab Cakes Benedict | **add \$5**  
Breakfast Potatoes  
Fresh Orange or Grapefruit Juice  
Miniature Muffins, Breakfast Breads, Fruit Preserves and Butter  
Freshly Brewed Starbucks Coffee and Gourmet Hot Tea Selections  
**\$17**

### **STEAK AND EGGS**

6 oz. Filet Mignon and Farm Fresh Scrambled Eggs  
Breakfast Potatoes  
Fresh Orange or Grapefruit Juice  
Miniature Muffins, Breakfast Breads, Fruit Preserves and Butter  
Freshly Brewed Starbucks Coffee and Gourmet Hot Tea Selections  
**\$27**



## BRUNCH BUFFET

*prices are per guest unless otherwise indicated | 30 guest minimum | two hour service*

Seasonal Sliced Fruit Tray with Yogurt Dipping Sauce  
International Cheese Display  
Assorted Bagels, Breakfast Pastries and Coffee Cakes  
Whipped Cream Cheese, Fruit Preserves, Whipped Butter and Honey  
Smoked Salmon, Capers, Tomatoes and Red Onions  
Farm Fresh Scrambled Eggs  
Applewood Smoked Bacon and Sausage Links  
Breakfast Potatoes  
Garden Mixed Greens with Balsamic Vinaigrette  
Chicken Vesuvio  
Rigatoni with Vodka Sauce  
Chef's Selection of Assorted Desserts  
Fresh Orange, Fresh Grapefruit and Cranberry Juices  
Freshly Brewed Starbucks Coffee and Gourmet Hot Tea Selections  
**\$26**

## BLOODY MARY BAR

*two hour package*

Harry's Signature Bloody Mary Mix  
Absolut, Absolut Peppar and Absolut Citron  
Bleu Cheese Stuffed Olives, Celery Stalks, Cocktail Onions, Salami,  
Lime Wedges, Pickle Spears and Celery Salt  
**add \$12**

## Chef-Attended Stations

*\$75 chef fee, per chef applies*

### OMELETTE STATION

Mozzarella, Cheddar, Swiss,  
Mushrooms, Green Peppers, Tomatoes, Onions,  
Broccoli, Ham and Italian Sausage  
**add \$6**

### BELGIAN WAFFLE STATION

Sautéed Apples and Peaches, Mixed Berries,  
Toasted Pecans, Whipped Cream, Powdered Sugar,  
Maple Syrup and Whipped Butter  
**add \$6**

## CARVING STATIONS

*served with assorted bakery fresh bread with whipped butter | serves 20-25 guests*

Whole Tenderloin of Beef with Horseradish Cream | **add \$225**  
Whole Honey Baked Ham with Pineapple Relish | **add \$80**  
Apple and Sage Stuffed Pork Loin with Apple Cider Demi-Glace | **add \$90**  
Whole Roasted Turkey Breast with Honey Mustard | **add \$80**

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## BOXED LUNCHES

*prices are per guest | 20 guest minimum*

### SANDWICHES

*select up to three*

Grilled Vegetables, Roma Tomatoes, Pesto and Fresh Mozzarella on Herb Ciabatta  
Vine-Ripened Tomatoes, Fresh Mozzarella, Fresh Basil, Extra Virgin Olive Oil and Balsamic Vinegar on French Bread  
Oven Roasted Turkey Breast and Gruyère on Herb Ciabatta  
Grilled Pesto Chicken Breast and Provolone on Tomato Focaccia  
Rosemary Chicken Salad Wrapped in Spinach Tortilla  
Honey Baked Ham and Swiss on Kaiser Roll  
Roast Beef and Cheddar on French Bread  
Tuna Salad Wrapped in Tomato Tortilla  
Smoked Salmon Club with Applewood Smoked Bacon and Lemon Caper Aioli on Multigrain Bread

Assorted Condiments  
Kosher Dill Pickle Spear  
Holy Cow! Potato Chips  
Roasted Vegetable Pasta Salad  
Fresh Fruit Salad  
Homemade Chocolate Chip Cookie

**\$18**

### SALADS

*select up to three*

Hearts of Palm, Tomatoes, Roasted Red Peppers, Onions, Garbanzo Beans, Fresh Mozzarella and Balsamic Vinaigrette  
Baby Greens, Granny Smith Apples, Pears, Candied Walnuts and Gorgonzola with Raspberry Dressing  
Grilled Chicken Caesar with Homemade Garlic Croutons and Shaved Parmigiano-Reggiano  
Chicken Pesto Pasta Salad with Hearts of Palm, Artichoke Hearts and Tri-Color Peppers  
Chopped Chicken, Avocado, Scallions, Tomatoes, Crispy Pancetta, Gorgonzola and Sweet Herb Vinaigrette  
Italian Meats, Hearts of Palm, Artichoke Hearts, Peppers, Green Beans, Provolone and Balsamic Vinaigrette  
Blackened Salmon Caesar with Jalapeño Polenta Croutons and Roasted Corn Salsa

Bakery Fresh Bread with Whipped Butter  
Fresh Fruit Salad  
Homemade Chocolate Chip Cookie

**\$18**

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## LUNCHEON BUFFET

*includes freshly Brewed Starbucks Coffee and gourmet hot tea selections  
prices are per guest | 20 guest minimum | buffets are refreshed for one hour*

### CORNER DELI

Garden Mixed Greens with Balsamic Vinaigrette  
Red Skin Potato Salad  
Holy Cow! Potato Chips

*assorted halved sandwiches:*

Roast Beef, Grilled Breast of Chicken, Roasted Turkey, Honey Baked Ham and Grilled Vegetables  
Assorted Condiments, Lettuce, Tomatoes, Onions and Pickles  
Homemade Fudge Brownies and Assorted Cookies

**\$22**

### BALL PARK

Harry's Chili with Chopped Onions, Cheddar, Sour Cream and Oyster Crackers  
Cole Slaw

Red Skin Potato Salad  
Holy Cow! Potato Chips

Kosher Hot Dogs  
Char-Grilled Hamburgers

Assorted Condiments, Cheese, Lettuce, Tomatoes, Onions, Relish and Pickles  
Homemade Fudge Brownies and Assorted Cookies

**\$24**

### LITTLE ITALY

Minestrone Soup

Caesar Salad with Shaved Parmigiano-Reggiano

Mostaccioli Marinara

Rotini Alfredo

Miniature Meatballs with Marinara

Italian Sausage and Peppers

Bakery Fresh Breads with Whipped Butter and Oyster Crackers

Chef's Selection of Assorted Desserts

**\$26**

### ITALIAN DELI

Panzanella Bread Salad with Plum Tomatoes

Roasted Vegetable Pasta Salad

Chilled, Sliced Pesto Breast of Chicken

Genoa Salami, Soppressata, Spicy Coppa, Prosciutto di Parma, Speck Alto Adige and Salamini

Chilled, Marinated Roasted Vegetables

Provolone, Asiago, Smoked Mozzarella, Lettuce, Tomatoes, Onions and Pickles

Oil & Vinegar, Garlic Aioli, Balsamic Vinaigrette and Italian Dressing

Assorted Italian Breads with Whipped Butter

Chef's Selection of Assorted Desserts

**\$27**

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## LUNCHEON BUFFET

*continued*

### SOUP & SALAD BAR

Minestrone  
New England Clam Chowder  
Tuscan White Bean and Italian Sausage Soup  
Iceberg and Baby Mixed Greens  
Ranch, Balsamic Vinaigrette and Creamy Garlic Dressings  
Diced Ham, Julienne Turkey and Crumbled Bacon  
Shredded Swiss, Cheddar and Fresh Mozzarella  
Sliced Mushrooms, Tomato Wedges, Bermuda Onions and Cucumber Wheels  
Sliced Hard Boiled Eggs, Garlic Croutons, Chow Mein Noodles and Sun Flower Seeds  
Bakery Fresh Breads with Whipped Butter and Oyster Crackers  
Chef's Selection of Assorted Desserts  
**\$22**

### STEAKHOUSE

Beefsteak Tomato and Onion Salad  
Chopped Salad with Avocado, Scallions, Tomatoes, Crispy Pancetta, Gorgonzola and Sweet Herb Vinaigrette  
Herb Crusted Breast of Chicken with Gorgonzola and Lemon Chive Butter  
London Broil with Mushroom Bordelaise  
Garlic Mashed Potatoes  
Creamed Corn  
Bakery Fresh Breads with Whipped Butter  
Chef's Selection of Assorted Desserts  
**\$32**

### HOLY MACKEREL!

New England Clam Chowder  
Baby Greens with Glazed Walnuts, Goat Cheese and Sherry Vinaigrette  
Poached Salmon with Dill Cream  
Parmesan Crusted Lemon Sole with Caper Berries and Brown Butter  
Macadamia Nut Crusted Breast of Chicken with Pineapple Salsa  
Long Grain Saffron Rice  
Green Beans with Lemon Oil and Lemon Zest  
Bakery Fresh Breads with Whipped Butter and Oyster Crackers  
Chef's Selection of Assorted Desserts  
**\$34**

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## **HOLY COW!® BURGER BAR**

*minimum 20 guests*

### **Burgers | select two**

**Sirloin Beef** Highest quality Midwestern corn-fed beef.

**Tallgrass Beef** “The healthiest, best tasting brand of grass-fed/grass-finished beef.

It comes from a rare genetic stock and is high in Omega- 3s and CLAs and low in saturated fat and cholesterol.”

Bill Kurtis, Legendary Newsmen and Owner of Tallgrass Beef.

**Wagyu Beef** Greg Norman’s signature Wagyu Beef from northern Australia.

This super-premium beef is known for its generous marbling and exceptional flavor.

**Turkey** Perfectly seasoned, free range turkey naturally low in fat.

**Salmon** Chopped farm-raised Atlantic salmon.

### **Bun | select two**

Egg, Kaiser, Pretzel, Whole Wheat

### **Cheeses | select two**

American, Cheddar, Gorgonzola, Swiss, Fresh Mozzarella

### **Toppings | select six**

Applewood Smoked Bacon, Avocado, Crispy Buttermilk Onion Strings, Giardiniera,

Roasted Red Peppers, Sautéed Onions, Sautéed Mushrooms, Lemon Caper Aioli,

Sweet Baby Ray’s BBQ Sauce

### **Sides | select three**

Mixed Greens Salad, Vinegar Slaw, Red Skin Potato Salad, Boston Baked Beans,

Holy Cow!® Potato Chips, Roasted Vegetable Pasta Salad, Steak Fries

### **Condiments**

Tomatoes, Lettuce, Onions, Ketchup, Mustard and Mayonnaise

**\$23 per guest**



## PLATED LUNCHEONS

*prices are per guest | entrée counts are required in advance for 50 or more guests*

### SOUP OR SALAD

*includes bakery fresh breads with whipped butter and oyster crackers | select one*

Garden Mixed Greens with Balsamic Vinaigrette  
Minestrone Soup  
Soup of the Day

### ENTRÉE

*includes freshly Brewed iced tea | select up to three*

Caesar Salad with Grilled Breast of Chicken and Homemade Garlic Croutons | **\$22**  
Chicken Vesuvio | **\$25**  
Chicken Marsala | **\$24**  
Chicken Parmigiana | **\$24**  
Chicken Limone | **\$24**  
Herb Crusted Breast of Chicken with Gorgonzola and Lemon Chive Butter | **\$24**  
Fresh Linguine with Grilled Chicken, Arugula and Pine Nuts in Lemon and Garlic Olive Oil | **\$22**  
Fresh Penne with Pesto, Sun-Dried Tomatoes, Asparagus and Mushrooms | **\$22**  
Fresh Rigatoni with Vodka Sauce and Shaved Parmigiano-Reggiano | **\$22**  
Baked Lasagne | **\$24**  
9oz Filet Mignon | **\$41**  
9oz Prime Rib of Beef with Horseradish Cream | **\$32**  
Macadamia Nut Crusted Grouper with Saffron Rum Butter | **\$35**  
Grilled Salmon Fillet with Dill Butter | **\$29**  
Parmesan Crusted Lemon Sole with Caper Berries and Brown Butter | **\$33**  
King Salmon Cakes with Walnuts, Apples and Dijon Aioli | **\$22**  
Grilled Rainbow Trout with Spicy Crawfish Butter | **\$28**

### 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 Starbucks Coffee and gourmet hot tea selections | select one*

Flourless Chocolate Truffle Cake with Chocolate Sauce  
Fresh Key Lime Pie Topped with Whipped Cream  
New York Style Cheesecake with Strawberry Sauce  
White Chocolate Mousse with Sliced Strawberries  
Tiramisu with Chocolate Shavings and Chocolate Sauce | **add \$2**  
Baseball Dessert with Chocolate Cake and Chocolate Mousse Covered in White Chocolate | **add \$4**

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## MEETING BREAKS

### MENU SELECTIONS

*served by the dozen*

- Assorted Muffins | **\$30**
- Pecan or Cinnamon Rolls | **\$32**
- Assorted Donuts and Pastries | **\$28**
- Bagels and Whipped Cream Cheese | **\$28**
- Smoked Salmon, Bagels, Whipped Cream Cheese, Sliced Tomatoes, Onions and Capers | **\$96**
- Whole Fruit Basket | **\$24**
- Seasonal Sliced Fruit Tray | serves 12 | **\$48**
- Assorted Fruit Yogurts | **\$36**
- Nutri-Grain Bars | **\$30**
- Granola Bars | **\$30**
- Packaged Nuts and Pretzels | **\$24**
- Warm Soft Pretzels with Yellow Mustard | **\$36**
- Holy Cow! Potato Chips | serves 12 | **\$24**
- Assorted Ice Cream and Fruit Bars | **\$48**
- Assorted Candy Bars | **\$30**
- Vanilla, Chocolate or Lemon Cupcakes | **\$28**
- Assorted Homemade Cookies | **\$30**
- Homemade Fudge Brownies | **\$30**

### BEVERAGES

- Soft Drinks | **\$2.75 each**
- Aquafina or Pellegrino | **\$3.25 each**
- Freshly Brewed Iced Tea | **\$8 per carafe**
- Lemonade | **\$10 per carafe**
- Fresh Orange, Fresh Grapefruit and Cranberry Juices | **\$15 per carafe**
- Assorted Bottled Snapple Beverages | **\$4.00 each**
- 2%, Skim or Chocolate Milk | **\$2.75 each**
- Freshly Brewed Starbucks Coffee, Regular and Decaffeinated | **\$40 per gallon**
- Gourmet Hot Tea Selections | **\$2.50 each**

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## **ALL DAY MEETING PACKAGE**

*available from 8:00am-5:00pm | includes paper, pens, water pitchers and glasses  
20 guest minimum*

### **CONTINENTAL BREAKFAST**

*one hour service*

Seasonal Sliced Fruit Tray  
Assorted Fruit Yogurts  
Bagels with Whipped Cream Cheese  
Assorted Breakfast Pastries and Coffee Cakes  
Fruit Preserves, Butter and Honey  
Fresh Orange, Fresh Grapefruit and Cranberry Juices  
Freshly Brewed Starbucks Coffee and Gourmet Hot Tea Selections

### **MID-MORNING BREAK**

Soft Drinks and Refresh of Coffee

### **LUNCH**

*includes iced tea and freshly brewed Starbucks Coffee  
select one | one hour service*

#### **Deli Sandwiches**

Garden Mixed Greens with Balsamic Vinaigrette  
Red Skin Potato Salad  
Holy Cow! Potato Chips

*assorted halved sandwiches:*

Roast Beef, Grilled Breast of Chicken, Roasted Turkey, Honey Baked Ham and Grilled Vegetables  
Assorted Condiments  
Lettuce, Tomatoes, Onions and Pickles  
Chef's Selection of Assorted Desserts

#### **Little Italy**

Minestrone Soup  
Caesar Salad with Shaved Parmigiano-Reggiano  
Mostaccioli Marinara  
Rotini Alfredo  
Miniature Meatballs with Marinara  
Italian Sausage and Peppers  
Bakery Fresh Breads with Whipped Butter and Oyster Crackers  
Chef's Selection of Assorted Desserts  
**add \$4 per guest**

### **AFTERNOON BREAK**

Soft Drinks and Freshly Brewed Iced Tea  
Homemade Fudge Brownies and Assorted Cookies

**\$44 per guest**

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## 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

Lobster Ravioli and Tri-Colored Bell Peppers with Tequila Lime Cream | **add \$3**

**\$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 Starbucks 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 Starbucks 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 Starbucks 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 | minimum of 30 guests | 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 Starbucks 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

### Entrees

*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**

## LITTLE ITALY

Caesar Salad with Shaved Parmigiano-Reggiano  
Mostaccioli Marinara  
Rotini Alfredo  
Chicken Parmigiana  
Miniature Meatballs with Marinara  
Italian Sausage and Peppers

**\$34**

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## **DINNER BUFFET**

*continued*

### **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**

### **HOLY MACKEREL!**

Baby Greens with Glazed Walnuts, Goat Cheese and Sherry Vinaigrette  
Caesar Salad with Homemade Garlic Croutons  
Poached Salmon with Dill Cream  
Parmesan Crusted Lemon Sole with Caper Berries and Brown Butter  
Macadamia Nut Crusted Chicken Breast with Pineapple Salsa  
Cheese Filled Spinach Tortellini with Green Apples, Gorgonzola Cream and Walnuts  
Long Grain Saffron Rice  
Green Beans with Lemon Oil and Lemon Zest  
Chef's Selection of Assorted Desserts  
**\$47**

### **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**
- Parmesan Crusted Lemon Sole with Caper Berries and Brown Butter | **\$42**
- Grilled Rainbow Trout with Spicy Crawfish Butter | **\$37**
- 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 Starbucks Coffee and gourmet hot tea selections | select one*

- Tiramisu with Chocolate Shavings and Chocolate Sauce
- Flourless Chocolate Truffle Cake with Chocolate 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**

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

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