

# *Weddings*

*by Harry Caray's*



*Treat your guests to a true taste of Chicago.*

Celebrate your wedding, rehearsal dinner, brunch or shower at Chicago's legendary Harry Caray's Italian Steakhouse. Our team of experienced event planners can assist you with every detail—from menu selections to linens to flowers and beyond—to ensure that your celebration is flawless.

Harry Caray's Italian Steakhouse | Mannheim & Higgins | Rosemont, IL  
T. 847.699.1200 | F. 847.699.0200 | [harrycarays.com](http://harrycarays.com)

## *Facilities*

Harry Caray's Italian Steakhouse in Rosemont is located minutes from the O'Hare International Airport, with complimentary shuttle service available.



Harry's offers three banquet rooms accommodating up to 225 guests. The rooms are bathed in natural light and decorated with large scale black and white photos of Wrigley Field.

The Dancing Harry Room, located within the restaurant accommodates up to 25 guests and features a charming series of photos of a tuxedoed Harry dancing.

The back of Harry's Bar can be sectioned off for smaller events, such as bachelor or bachelorette parties.



During the summer months, the covered outdoor patio is perfect for rehearsal dinners, brunches and small weddings of up to 75 guests. Harry Caray's also provides full-service catering for off-premise events.

## *Contact*

Catering Sales Manager

847.699.1200 | [holycow@harrycarays.com](mailto:holycow@harrycarays.com)



## Menus

Harry Caray's offers a wide variety of menu options that can be customized to fit your budget and style. All menus require a minimum of 75 guests. Unless otherwise specified, all prices are per guest.



### *Deluxe*

Five Hour Reception  
Four Hour Call Brand Bar  
Sparkling Wine Toast  
Four-Course Plated Dinner including:  
Appetizer, Salad, Entrée and Accompaniments and Dessert  
Unlimited House Wine Service During Dinner  
Custom Designed Wedding Cake  
Coffee Service  
Personalized Menus at Each Guest Place Setting  
Floor Length Ivory Table Linens and Napkins  
Votive Candles  
**\$108 per guest**

### *Premiere*

Five Hour Reception  
Four Hour Premium Brand Bar  
Sparkling Wine Toast  
Butler Passed Hors d'Oeuvres  
Four-Course Plated Dinner including:  
Appetizer, Salad, Entrée and Accompaniments and Dessert  
Unlimited House Wine Service During Dinner  
Custom Designed Wedding Cake  
Coffee Service  
Personalized Menus at Each Guest Place Setting  
Floor Length Ivory Table Linens and Napkins  
Votive Candles  
**\$128 per guest**

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

Harry Caray's Italian Steakhouse | Mannheim & Higgins | Rosemont, IL  
T. 847.699.1200 | F. 847.699.0200 | harrycarays.com

## *Butler Passed Hors d'Oeuvres*

*included with premiere package | select four*

### COLD

Harry's Bruschetta with Shaved Parmigiano-Reggiano  
Roasted Caponata and Shaved Pecorino Crostini  
Herbed Goat Cheese and Sun-Dried Tomato Crostini  
Caprese Salad Skewers  
Belgian Endive with Goat Cheese, Raspberry Compote and Walnut  
Grilled Chicken and Sun-Dried Tomato Relish on Focaccia  
Rosemary Chicken Salad on Brioche with Chives  
Prosciutto Wrapped Asparagus with Gorgonzola and Peppercorn Vinaigrette  
Roasted Pork Loin Crostini with Orange Cilantro Compote  
Fingerling Potatoes with Chive Sour Cream and American Sturgeon Caviar  
Smoked Salmon with Cream Cheese and Chives on Toast Points

### HOT

Caramelized Onions and Fontina Cheese on Rosemary Flatbread with Balsamic Glaze  
Baked Brie with Raspberry Compote and Almonds in Phyllo Cups  
Spinach and Parmesan Cheese Stuffed Mushrooms  
Asparagus and Sun-Dried Tomato Risotto Cakes with Tomato Onion Relish  
Toasted Cheese Ravioli with Marinara  
Goat Cheese and Plum Compote in Phyllo Cups  
Macaroni and Cheese Bites with Smoked Mozzarella  
Sautéed Wild Mushrooms in Puff Pastry Cups with Balsamic Glaze  
Mozzarella Marinara  
Chicken Vesuvio Skewers  
Toasted Meat Ravioli with Marinara  
Baked Polenta with Italian Sausage, Ricotta Salata and Wild Mushrooms with Balsamic Glaze  
Grilled Italian Sausage and Pepper Skewers  
Italian Meatballs with Marinara  
Puff Pastry Wrapped Italian Sausage  
Applewood Smoked Bacon Wrapped Medjool Dates  
Tomato, Leek, Bacon and Jack Cheese Tartlets

### ENHANCEMENTS

Seared Beef Tenderloin, Caramelized Onions, Balsamic and Bleu Cheese Filled Tortilla Cups | add \$1  
Tenderloin of Beef, Arugula and Horseradish Cream on Brioche | add \$1  
Peppercorn Crusted Beef Skewers with Bordelaise | add \$2  
Colossal Shrimp with Cocktail Sauce | add \$3  
Maine Lobster Salad on Brioche | add \$3  
Coriander and Lemon Pepper Crusted Seared Yellowfin Tuna on Flatbread with Avocado Cream | add \$2

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

Harry Caray's Italian Steakhouse | Mannheim & Higgins | Rosemont, IL  
T. 847.699.1200 | F. 847.699.0200 | [harrycarays.com](http://harrycarays.com)

## *Plated Dinner Service*

### PLATED APPETIZER

*select one*

Asparagus with Prosciutto, Gorgonzola and Peppercorn Vinaigrette  
Baked Polenta with Wild Mushrooms and Balsamic Glaze  
Grilled, Pesto Marinated Vegetable Stack with Crumbled Gorgonzola and Balsamic Vinaigrette  
Seared Muscovy Duck Breast with Goat Cheese and Red Onion Apricot Compote  
Coriander and Lemon Pepper Crusted Seared Yellowfin Tuna on Wonton Crisp with Wasabi Cream  
Colossal Shrimp Cocktail Trio  
Lump Crab and Shaved Coconut Risotto with Fresh Limes on a Bed of Watercress  
Jumbo Lump Crab Cake with Caper Rémoulade

### SOUP COURSE

*add \$4 | select one*

Traditional Minestrone  
Tomato Basil with Garlic Croutons  
Yellow Tomato Bisque with Parmesan Crostini  
Cream of Asparagus with Tomato Relish  
Potato Leek with Chives and Sour Cream  
Tuscan White Bean and Italian Sausage  
Chilled Gazpacho with Avocado

### SALAD COURSE

*select one | includes bakery fresh bread with whipped butter*

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

### INTERMEZZO

*included with premiere package | select one*

Champagne  
Passion Fruit  
Lemon  
Mango  
Key Lime

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

Harry Caray's Italian Steakhouse | Mannheim & Higgins | Rosemont, IL  
T. 847.699.1200 | F. 847.699.0200 | harrycarays.com

## ENTRÉE COURSE

*select up to three | entrée counts are required in advance*

### **Poultry**

Boneless Breast of Chicken Vesuvio with Quartered Potatoes and Sweet Green Peas  
Herb Crusted Breast of Chicken with Gorgonzola and Lemon Chive Butter  
Chicken Milanese with Roasted Garlic Sauce  
Honey Soy Glazed Boneless Breast of Chicken  
Grilled Breast of Chicken with Cabernet Reduction and Roasted Tomato Relish

### **Steaks and Chops**

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

9oz Center Cut Filet Mignon with Cabernet Reduction  
12oz Prime Rib of Beef au Jus with Horseradish Cream  
Center Cut Pork Chops with Applesauce, Two 6oz Chops  
12oz New York Strip Steak with Maître d' Butter | add \$10  
Lamb Chops with Mint Jelly, Two 6oz Chops | market

### **Seafood**

Grilled Salmon Fillet with Dill Butter  
Macadamia Nut Crusted Grouper with Saffron Rum Butter  
Jumbo Lump Crab Stuffed Colossal Shrimp Trio with Lemon Butter  
Parmesan Crusted Lemon Sole with Caper Berries and Brown Butter  
Jumbo Lump Crab Cakes with Caper Remoulade

### **Mixed Grills**

Grilled Breast of Chicken with Cabernet Reduction & Grilled Salmon Fillet with Lemon Butter  
Honey Soy Glazed Boneless Breast of Chicken & Sesame Grilled Jumbo Shrimp  
Filet Mignon & Herb Crusted Breast of Chicken with Gorgonzola and Lemon Chive Butter  
Filet Mignon & Grilled Salmon Fillet with Lemon Butter | add \$4  
Filet Mignon & Jumbo Lump Crab Stuffed Prawns with Lemon Butter | add \$4  
Filet Mignon & Jumbo Lump Crab Cake with Caper Rémoulade | add \$6  
Filet Mignon and Cold Water Australian Rock Lobster Tail | market

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

ACCOMPANIMENTS

*select two*

Vesuvio Potatoes

Garlic Mashed Potatoes

Parmigiano-Reggiano Scalloped Potatoes

Roasted New Potatoes with Rosemary and Garlic Butter

Steamed Green Beans with Lemon Oil

Grilled Asparagus Spears

Baby Carrots with Brown Sugar Butter

Creamed Spinach

DESSERT COURSE

Custom Designed 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.*

Freshly Brewed Coffee and Gourmet Hot Tea Selections

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

Harry Caray's Italian Steakhouse | Mannheim & Higgins | Rosemont, IL  
T. 847.699.1200 | F. 847.699.0200 | [harrycarays.com](http://harrycarays.com)

## *Beverage Service*

### **FOUR HOUR OPEN BAR**

Call or Premium Liquor  
Selected Wines by the Glass  
Imported and Domestic Beers  
Soft Drinks and Juices

#### **Call Brands**

*included with deluxe package*  
Absolut Vodka  
Bacardi Rum  
Beefeater Gin  
Cuervo Gold Tequila  
Jim Beam Bourbon  
Seagram's 7 American Whiskey  
Dewar's White Label Scotch

#### **Premium Brands**

*included with premiere package*  
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

### **SPARKLING WINE TOAST**

Flutes of Sparkling Wine, Butler Passed or Served Tableside

### **UNLIMITED DINNER WINE**

*select one red and one white*  
House Merlot, Cabernet Sauvignon, Chardonnay or Pinot Grigio

### **ENHANCED BEVERAGE SELECTIONS**

Selected 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. Please inquire about specialty drinks and martini bars.

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

Harry Caray's Italian Steakhouse | Mannheim & Higgins | Rosemont, IL  
T. 847.699.1200 | F. 847.699.0200 | [harrycarays.com](http://harrycarays.com)

## *Enhancements*

*may be used to enhance cocktail hour or dessert*

### 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 with Yogurt Dipping Sauce | \$200
- Fresh Garden Vegetable Crudit  with Ranch Dressing | \$150
- Chilled Grilled Asparagus with Hollandaise Aioli | \$125
- 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
- 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

### SPECIALTY STATIONS

*\$75 chef fee, per chef may apply*

#### **Carving Stations**

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

- Whole Tenderloin of Beef, Peppercorn Style | \$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 Soppressata, 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

### **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

Dark and White Chocolate Dipped Strawberries

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, Bananas and Pineapple Chunks

Pretzel Rods, Pound Cake, Marshmallows, Rice Krispie Treats and Lady Fingers

Freshly Brewed Coffee and Gourmet Hot Tea Selections

\$11

**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

**WEDDING PLANNING**

As a full service events company, Harry Caray's can manage any or all aspects 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 manager for details.