

★ ★ CHICAGO ★ ★
SPORTS MUSEUM

HARRY CARAY'S
7TH INNING STRETCH

CATERING DINNER MENUS



HORS D'OEUVRES

prices are per piece / minimum of 20 pieces/item

TIER I / \$2

harry's tomato bruschetta

parmigiano-reggiano / crostini

fire roasted vegetable bruschetta

fresh basil / balsamic reduction / goat cheese / crostini

caprese skewers

grape tomatoes / fresh mozzarella /
fresh basil / pesto / balsamic reduction

toasted four cheese ravioli

marinara

three cheese quesadillas

tomatillo salsa

prosciutto wrapped asparagus

gorgonzola / balsamic glaze

chicken vesuvio skewers

extra virgin olive oil / white wine / fresh herbs

candied bacon bites

apple watercress salad

fontina arancini

saffron risotto / spiced tomato sauce

chicken quesadillas

mango salsa

buffalo chicken skewers

panko crusted / blue cheese or ranch

tequila lime marinated chicken

tortilla chips

tempura chicken lollipops

sweet chili sauce / scallions

soft pretzel bites

warm beer cheese sauce

macaroni and cheese bites

tillamook cheddar / smoked gouda / pepper jack /
housemade jalapeño ketchup

bacon wrapped medjool dates

balsamic glaze / toasted almond

candied bacon mac 'n cheese bites

white cheddar / housemade jalapeño ketchup

mini kobe corn dogs

spicy mustard

meatballs

slow cooked tomato sauce / parmigiano-reggiano /
basil

blt bites

candied bacon / grape tomato / shredded lettuce /
basil aioli / brioche toast

truffled deviled eggs

shaved truffle / chives

TIER II / \$3

watermelon and feta skewers

fresh basil / balsamic glaze / extra virgin olive oil / cracked black pepper

chicken and waffle cone

butter milk fried chicken / maple drizzle

arancini carne

saffron risotto / prosciutto / speck / provolone / fontina fonduta

candied bacon deviled eggs

apple watercress salad

slow roasted bbq pulled pork

crispy onion strings / brioche toast

chimichurri marinated skirt steak

pico de gallo / tortilla chip

sliced beef tenderloin

caramelized onions / aged balsamic / bleu cheese / phyllo cup

steak quesadillas

fire roasted salsa

rock shrimp ceviche

avocado / fresh lime / tortilla crisp

popcorn shrimp

chili lime dipping sauce / horseradish cocktail sauce

bacon wrapped sea scallops

applewood smoked bacon

braised beef short rib empanada

caramelized onions / chimichurri

bbq brisket bites

crispy onion strings / pickled carrots and cucumbers / pretzel crostini

TIER III / \$4

beef tenderloin skewers

peppercorn crusted / bordelaise

thai style beef satay skewers

chopped peanuts / cilantro

mini short rib italian beef sandwiches

sweet peppers / hot giardiniera / hoagie roll

jumbo shrimp cocktail

horseradish cocktail sauce

jumbo lump crab cakes

mustard horseradish aioli

holy cow!® sliders

candied applewood smoked bacon / aged gouda / harry's steak sauce / brioche bun

tipsy turkey slider

red wine pickled onions / drunken goat cheese / arugula pesto / heirloom tomato jam / brioche bun

ahi tuna tartare cone

wasabi caviar / candied soy / green onion / sesame seeds

salmon tartare

lemon oil / fresh dill / crème fraîche / sesame cone

smoked salmon

chive crème fraîche and orange zest / rosemary flatbread

jumbo shrimp scampi skewers

toasted garlic

mini chicago style kobe hot dogs

tomato / onion / sport pepper / pickle spear / relish / celery salt / mustard

mini shrimp tacos

soy glazed cabbage / avocado / pico de gallo / crispy corn shell

mini pork al pastor tacos

grilled pineapple salsa / caramelized onion / crispy corn shell

crab louis deviled eggs

jumbo lump crab / avocado / grape tomato / radish

HORS D'OEUVRES DISPLAYS

each serves 50 guests

domestic cheese / \$150

tillamook cheddar / baby swiss / smoked gouda / assorted breads and crackers / garnished with fresh seasonal fruit

artisanal cheese / \$250

fontina / parmigiano-reggiano / brie / galbani dolcelatte gorgonzola / dried apricots / candied walnuts / fig compote / assorted breads and crackers

seasonal fruit / \$220

fresh berries / melon / grapes / pineapple / honey yogurt dip

grilled balsamic marinated vegetables / \$200

zucchini, eggplant, red peppers, portabella

vegetable crudité / \$150

carrots / celery / broccoli / purple cauliflower / zucchini / baby bell peppers / grape tomatoes / sriracha ranch and bleu cheese dressings

hummus / \$150

baby carrots / cucumbers / celery / radishes / extra virgin olive oil / pita

spinach and artichoke dip / \$150

rosemary flatbread / garlic crostini

antipasto / \$300

genoa salami / soppressata / prosciutto di parma / salami / galbani dolcelatte gorgonzola / pecorino toscano / assorted breads and crackers

harry's calamari / \$200

horseradish cocktail sauce

mini short rib italian beef sandwiches / \$200

provolone / giardiniera / au jus / parmesan romano / toasted baguette

holy cow!® potato chips / \$2 per guest

housemade / kettle cooked

STATIONS & DISPLAYS

may be added to enhance a buffet or hors d'oeuvres package / \$100 fee per chef may apply

CARVING STATIONS

chef carved / served with assorted dinner rolls

serves 15-20 guests:

whole tenderloin of beef / horseradish cream / \$250

togarashi seared tuna loin / candied soy glaze / wakame seaweed salad / wasabi aioli / \$300

whole mustard maple glazed salmon / \$150

serves 20-25 guests:

whole honey baked ham / chipotle maple glaze / \$135

apple and sage stuffed pork loin / apple cider demi-glace / \$145

oven baked turkey breast / shallot sage gravy / \$135

GRAND ANTIPASTO DISPLAY / \$10

genoa salami / soppressata / prosciutto di parma / salamini / galbani dolcelatte gorgonzola / pecorino toscano / roman artichokes / prosciutto and provolone stuffed cherry peppers / cerignola olives / grilled marinated vegetables / olive oil and sea salt focaccia / rosemary flatbread / asiago flatbread / bruschetta with diced roma tomatoes and caponata

RISOTTO ACTION STATION / \$11

chef attended / served with assorted italian breads / select two

forest mushrooms / baby spinach / truffle oil / parmigiano-reggiano

butternut squash / sage

brussels sprouts / pancetta / sun dried tomato

beef short rib / caramelized onion / gorgonzola / add \$2

jumbo lump crab / asparagus / grape tomatoes / add \$4

SLIDER DISPLAY / \$11

select three mini burgers

holy cow!® / candied applewood smoked bacon / aged gouda / harry's steak sauce / brioche bun

tipsy turkey / red wine pickled onions / drunken goat cheese / arugula pesto / heirloom tomato jam / brioche bun

heater / pepper jack / jalapeños / chipotle aioli / crispy onions / brioche bun

classic / sharp american cheese / red onion / lettuce / tomato / harry's special sauce / pickles / brioche bun

turkey / roasted tomato / smoked mozzarella / baby spinach / red wine vinaigrette / wheat bun

veggie / goat cheese / kalamata olive spread / baby arugula / wheat bun

HOLY COW!® POTATO CHIP BAR / \$8

harry caray's signature homemade kettle cooked chips / select three

french onion dip / sharp cheddar fondue / sweet chili aioli / spinach artichoke dip / truffle fontina fonduta

FRENCH FRY BAR / \$8

served with regular french fries and sweet potato fries / select three

harry's beef chili / beer cheese / jalapeño ketchup / roasted garlic aioli / chipotle ranch

MASHED POTATO BAR / \$9

choice of idaho potatoes or sweet potatoes

select five toppings

sour cream / whipped butter / crumbled gorgonzola / shredded cheddar / chives / caramelized onions / crispy onion strings / sautéed wild mushrooms / applewood smoked bacon / roasted garlic / horseradish / brown sugar / mini marshmallows / candied pecans

MAC 'N CHEESE STATION / \$11

chef attended / served with cavatappi noodles / select two

applewood smoked bacon / peas / mushrooms / smoked cheddar

spinach & artichoke / smoked cheddar

grilled chicken / chipotle green onions / fire roasted tomatoes / chihuahua cheese

beef short rib / cauliflower / caramelized onions / horseradish beer cheese

maine lobster / corn / baby spinach / fines herbes / sharp white cheddar / add \$5

TACO STATION / \$12

chef attended / select two

chimichurri marinated chicken

pork al pastor

grilled peppers

grilled flank steak / add \$2

tequila lime shrimp / add \$3

served with

housemade guacamole / pico de gallo / queso fresco / salsa roja / shredded cabbage / pickled jalapeños, carrots and onions / sour cream / flour tortillas / corn tortillas / tortilla chips

FLATBREAD DISPLAY / \$10

caesar / provolone / mozzarella / shredded romaine / red onion / grape tomatoes / parmigiano-reggiano

thai chicken / spicy peanut sauce / pickled carrots / radishes / jalapeño / cilantro / sriracha cream

fig and prosciutto / goat cheese / dried figs / baby arugula

key west pink shrimp / roasted corn / black beans / pico de gallo / avocado cream

PIZZA DISPLAY / \$10

four cheese / mozzarella / fontina / provolone / monterey jack

vegetable / spinach / portobello mushroom / grape tomatoes / ricotta / mozzarella / provolone

margherita / fresh mozzarella / vine ripened tomato / basil / tomato sauce

bbq chicken / bbq sauce / red onion / cilantro / monterey jack / smoked gouda

PASTA STATION / \$10

chef attended / select two

rigatoni alla vodka / plum tomatoes / shallots / mascarpone cheese

penne marinara / asparagus / mushrooms

cavatappi with italian sausage / field mushrooms / spinach / red onion / porcini cream / parmigiano-reggiano

orecchiette with grilled chicken / arugula / pine nuts / lemon and garlic infused olive oil

ASIAN NOODLE STATION / \$11

chef attended / served in a chinese takeout box with chop sticks / toppings include chili flakes, cilantro, crushed peanuts
select two

pad thai / bean sprouts / peanuts / chili peppers / garlic / fresh lime / pad thai sauce

jasmine fried rice / sweet peas / carrots / corn / charred green onions / egg

ramen / carrot / shitake mushrooms / napa cabbage / ginger

soba / snow peas / carrots / ginger / garlic / cilantro / sesame seeds / fresh lime / peanut sauce

choice of protein for each noodle selection

grilled chicken

tofu

grilled steak / add \$2

grilled shrimp / add \$3

RAW BAR / M.P.

alaskan king crab legs / jumbo shrimp cocktail / blue point oysters on the half shell / cold steamed mussels /
fresh lemons / cocktail sauce / horseradish / tabasco

ACCOMPANIMENTS

serves 50 guests

roasted beet and carrot quinoa / \$200

toasted quinoa / roasted beets / breakfast radishes / baby carrots / tomato miso vinaigrette

caesar salad / \$200

romaine / garlic croutons / parmigiano-reggiano

mixed baby greens salad / \$150

carrots / radish / grape tomatoes / cucumber / balsamic vinaigrette

chopped blt salad / \$200

iceberg / vine ripened tomatoes / applewood smoked bacon / crispy onion strings / chives / bleu cheese dressing

roasted market vegetables / \$200

green beans / baby carrots / grape tomatoes / asparagus

roasted garlic mashed potatoes / \$200

roasted yukon gold potatoes / \$200

garlic butter

roasted brussels sprouts / \$250

pancetta

COCKTAIL RECEPTION PACKAGES

minimum of 20 guests / based on 10 pieces/guest

GAME DAY FAVORITES / \$22

holy cow! potato chips

soft pretzel bites / beer cheese sauce

macaroni and cheese bites / tillamook cheddar / smoked gouda / pepper jack / roasted jalapeño ketchup

mini kobe corn dogs / spicy mustard

cheeseburger sliders / sharp american cheese / red onion / lettuce / tomato / harry's special sauce / pickles / brioche bun

four cheese / mozzarella / fontina / provolone / monterey jack

A TASTE OF ITALY / \$30

antipasto display / genoa salami / soppressata / prosciutto di parma / salami / galbani dolcelatte gorgonzola / pecorino toscano / assorted breads and crackers

harry's tomato bruschetta / parmigiano-reggiano / crostini

prosciutto wrapped asparagus / gorgonzola / balsamic glaze

chicken vesuvio skewers / extra virgin olive oil / white wine / fresh herbs

jumbo shrimp scampi skewers / toasted garlic

beef carpaccio / arugula / lemon / parmigiano-reggiano / extra virgin olive oil / cracked black pepper / crostini

arancini carne / saffron risotto / prosciutto / speck / provolone / fontina fonduta

AN EVENING SOIREE / \$39

artisanal cheese display / fontina / parmigiano-reggiano / brie / galbani dolcelatte gorgonzola / dried apricots / candied walnuts / fig compote / assorted breads and crackers

harry's calamari / horseradish cocktail sauce

caprese skewers / grape tomatoes / fresh mozzarella / fresh basil / pesto / balsamic reduction

tuna crudo / capers / lemon / chives / saffron aioli / toast

tempura chicken lollipops / sweet chili sauce / scallions

sliced beef tenderloin / caramelized onions / aged balsamic / bleu cheese / phyllo cup

bacon wrapped scallops / applewood smoked bacon

DINNER DISPLAYS

20 guest minimum / one and one half hour service
includes bakery fresh rolls, whipped butter, freshly colectivo brewed coffee and rishi hot tea

TAILGATE PARTY / \$40

holy cow!® potato chips
soft pretzel bites / beer cheese sauce
spinach and artichoke dip / rosemary flatbread / garlic
crostini
mixed baby greens salad / carrots / radishes / grape
tomatoes
cucumbers / balsamic vinaigrette
mini chicago style kobe hot dogs / tomato / onion / sport
pepper / pickle spear / relish / celery salt mustard
holy cow!® sliders / candied applewood smoked bacon /
aged gouda / harry's steak sauce / brioche bun
buffalo chicken wings / ranch dressing /
bleu cheese dressing / celery / carrots
freshly baked fudge brownies & assorted cookies

SOUTHERN COMFORT / \$45

hearts of romaine / pecans / roasted corn / cucumber /
poppy seed buttermilk dressing
slow roasted BBQ pulled pork sliders / crispy onion strings
double dipped buttermilk fried chicken breast
macaroni 'n cheese
carolina vinegar slaw
buttermilk biscuits / whipped butter
mini apple pies / mini pecan pies /
freshly baked fudge brownies

ALL AMERICAN / \$46

select two entrees
bbq breast of chicken / bourbon glazed
apple and sage stuffed pork loin / apple cider demi-glaze
pan roasted salmon / mustard maple glaze
served with
santa fe salad / mixed greens / corn / black beans / tomato /
green onion / avocado / queso fresco / chipotle ranch dressing
olive oil whipped potatoes
roasted market fresh vegetables
freshly baked cookies and fudge brownies

ITALIAN FAVORITES / \$54

select two entrees
flat iron steak / herb marinade
chicken vesuvio / quartered potatoes / sweet green peas
grilled salmon / oven roasted grape tomatoes / fresh basil
served with
caesar salad / romaine / garlic croutons / parmigiano-reggiano
caprese skewers / grape tomatoes / fresh mozzarella
fresh basil / pesto / balsamic reduction
rigatoni alla vodka / mascarpone / parmigiano-reggiano
roasted market fresh vegetables
nutella mousse tarts
mini tiramisu
lemon tartlets

STEAKHOUSE CLASSICS / \$62

select two entrees
new york strip steak / red wine demi-glaze
pan roasted salmon / mustard maple glaze
herb gorgonzola crusted chicken breast / lemon chive
butter
served with
chopped blt salad / iceberg / applewood smoked bacon /
vine-ripened tomato / chives / crispy onion strings /
bleu cheese dressing
mixed baby greens salad / carrots / radishes / grape
tomatoes /
cucumbers / balsamic vinaigrette
roasted garlic mashed potatoes
brussels sprouts / pancetta
key lime tartlets / eli's cheesecake bites /
chocolate mousse cups

PLATED DINNERS

DINNER I / \$49

SALAD

select one / includes bakery fresh rolls with whipped butter

caesar / romaine / garlic croutons / parmigiano-reggiano

mixed baby greens / carrots / radish / grape tomatoes / cucumber / balsamic vinaigrette

ENTRÉE

guest choice

harry's chicken vesuvio / quartered potatoes / sweet peas / garlic / white wine

parmesan crusted tilapia / olive oil whipped potatoes / grilled asparagus / lemon butter

rigatoni alla vodka / mascarpone / parmigiano-reggiano

DESSERT

includes freshly brewed colectivo coffee and rishi hot tea

eli's turtle cheesecake / caramel / chocolate / pecans / whipped cream / chocolate ganache

DINNER II / \$61

SALAD

select one / includes bakery fresh rolls with whipped butter

baby spinach / strawberries / blueberries / slivered almonds / maytag bleu cheese / citrus mustard vinaigrette

mixed baby greens / carrots / radish / grape tomatoes / cucumber / balsamic vinaigrette

arugula salad / avocado / dates / marcona almonds / shaved pecorino / lemon olive oil

ENTRÉE

select three / guest choice

pan roasted chicken picatta / lemon caper sauce

tuscan skirt steak / baby arugula / olive oil / rosemary, lemon

14 oz duroc pork chop / apple cider demi glace

pan seared whitefish / potato hash / caramelized onions / haricots verts / citrus beurre blanc

ACCOMPANIMENTS

select two

roasted market fresh vegetables / baby carrots / grape tomatoes / asparagus / green beans

haricots verts / roasted shallots / olive oil

roasted brussels sprouts / pancetta

olive oil whipped potatoes

herb roasted yukon gold potatoes / garlic butter

DESSERT

select one / includes freshly brewed colectivo coffee and rishi hot tea

individual key lime pie / citrus meringue

eli's turtle cheesecake / caramel / chocolate / pecans / whipped cream / chocolate ganache

DINNER III / \$69

HORS D'OEUVRES

select three / butler passed

fire roasted vegetable bruschetta / fresh basil / balsamic reduction / crostini

chicken vesuvio skewers / extra virgin olive oil / white wine / fresh herbs

seared tenderloin of beef / horseradish cream / micro greens / crostini

bacon wrapped medjool dates / toasted almond / balsamic glaze

tempura chicken lollipops / sweet chili sauce / scallions

truffled deviled eggs / shaved truffle / chives

SALAD

select one / includes bakery fresh rolls with whipped butter

chopped blt / iceberg / vine ripened tomato / bleu cheese / chives / crispy onions strings

caesar / romaine / garlic croutons / parmigiano-reggiano

mixed baby greens / carrots / radish / grape tomatoes / cucumber / balsamic vinaigrette

ENTRÉE

select three / guest choice

pan roasted salmon / mustard maple glaze

herb gorgonzola crusted chicken breast / lemon chive butter

rigatoni vodka / mascarpone / parmigiano-reggiano

8oz filet mignon / red wine demi-glace /

ACCOMPANIMENTS

select two

roasted market fresh vegetables / baby carrots / grape tomatoes / asparagus / green beans

haricots verts / roasted shallots / olive oil

olive oil whipped potatoes

herb roasted yukon gold potatoes / garlic butter

DESSERT

select one / includes freshly brewed colectivo coffee and rishi hot tea

eli's turtle cheesecake / caramel / chocolate / pecans / whipped cream / chocolate ganache

assorted mini cupcakes / served family style

DINNER IV / \$87

HORS D'OEUVRES

butler passed

jumbo lump crab cakes / mustard horseradish aioli
beef tenderloin skewers / peppercorn crust / bordelaise
tempura sweet potato lollipops / candied soy sauce

SALAD

select one / includes bakery fresh rolls with whipped butter

baby field greens / grilled asparagus / dried cranberries / goat cheese / candied pecans / balsamic vinaigrette
chopped blt / iceberg / vine ripened tomatoes / bleu cheese / chives / crispy onions strings / bleu cheese dressing
caesar / romaine / garlic croutons / parmigiano-reggiano
mixed baby greens / carrots / radish / grape tomatoes / cucumber / balsamic vinaigrette

ENTRÉE

select three / guest choice

12oz prime new york strip / red wine demi-glace
surf & turf / 6oz filet mignon with red wine demi-glace / jumbo lump crab stuffed colossal shrimp with lemon butter
grilled halibut / grapefruit citronette (seasonal)
8oz filet mignon / red wine demi-glace
pan roasted salmon / mustard maple glaze
herb rubbed pork loin / red wine pickled onions / tomato jam
stuffed french cut breast of chicken / roasted garlic / sage / parmigiano-reggiano
orecchiette with garlic and oil / baby arugula / roasted tomatoes / parmigiano-reggiano

ACCOMPANIMENTS

select two

roasted brussels sprouts / pancetta
roasted market fresh vegetables / baby carrots...
grilled asparagus herb roasted yukon gold potatoes / garlic butter
olive oil whipped potatoes
charred broccoli / grilled scallions / peppadew pappers / fried capers

DESSERT

select one / Includes freshly brewed colectivo coffee and rishi hot tea

individual key lime pie / citrus meringue
eli's turtle cheesecake / caramel / chocolate / pecans / whipped cream / chocolate ganache

BEER DINNER / \$85

An exquisite five course menu paired with artisanal beers from local craft brewery, **Burnt City**. Each course will be introduced by our chef along with a brewer from **Burnt City** to explain the flavors and the pairing.

FIRST COURSE

antipasto display / italian meats and cheeses

fried chorizo deviled eggs / pickled radishes

two-headed boy / unfiltered pilsner, abv 5.1%

SECOND COURSE

heirloom asparagus and shrimp salad / grape tomato, gorgonzola, radish, onion, carrot, meyer lemon gastrique, aged balsamic, truffle shoe strings

balloon boy / wheat ale, abv 5%

THIRD COURSE

filet mignon / white chocolate mole, radish, escebache

face melter / hibiscus ipa, abv 7%

FOURTH COURSE

black duck / red beet puree, citrus segments, honey walnuts, fennel, watercress

harry caray's 30th anniversary brew / amber ale, abv 5%

FIFTH COURSE

preserved peach popsicle

illusionist / session ipa, abv 4.8%

Availability subject to change and seasonality.

DESSERTS

may be added to enhance a buffet, plated dinner or hors d'oeuvres package / \$100 fee per chef may apply

COOKIE AND BROWNIE DISPLAY / \$5

freshly baked chocolate chip cookies / sugar cookies / oatmeal raisin cookies / fudge brownies

CLASSIC DESSERTS BAR / \$9

fudge brownies / lemon bars / mini cupcakes / eli's cheesecakes bites / nutella mousse cups / chocolate mousse cups

SWEET TABLE / \$14

cookie bites / raspberry oatmeal squares / turtle brownies / fruit tarts / eli's cheesecake bites / mini cupcakes / chocolate mousse cups with fresh raspberries / nutella mousse cups with fresh blackberries

BANANAS FOSTER ACTION STATION / \$9

chef attended

sliced bananas caramelized with butter and brown sugar / rum and banana liqueur / vanilla bean ice cream

ICE CREAM STATION / \$8

chef attended / select six toppings

homer's homemade vanilla bean and chocolate ice cream

toppings

chocolate sauce / caramel sauce / chopped nuts / multi-colored sprinkles / m&ms / chocolate chips / peanut butter chips / butterscotch chips / brownie chunks / strawberries / maraschino cherries / bananas / whipped cream / keepsake chicago cubs or white sox helmet / add \$2

MINI MILK SHAKES / \$8

select two / butler passed / served in mini milk jugs with old fashioned fountain straws

maple bacon / butter pecan ice cream / maple syrup / candied bacon / candied pecans

banana nutella / banana ice cream / nutella / caramelized banana / shaved chocolate / chopped hazelnuts

salted caramel / salted caramel ice cream / sea salt / caramel / mini malted milk balls / sugar crystals

strawberries & cream / vanilla bean ice cream / fresh strawberries

make your shakes boozy / add \$2

CHURRO BAR / \$9

warm traditional churros / caramel & chocolate sauces / chocolate chips / sprinkles / mini marshmallows

GOURMET COTTON CANDY STATION / \$11

100 guest minimum / includes a spinner for two hours / select two flavors

classic / apple pie / blue raspberry / cinnamon apple / chocolate / coconut / espresso / lemon-coconut / lemongrass / mango-peach / mexican hot chocolate / peppermint candy cane / pumpkin spice / root beer float / strawberry / strawberry banana / vanilla-sage / vanilla / watermelon / tabasco watermelon

premium / add \$1 per flavor

cajun / elderflower / ginger pineapple / green tea / jalapeno cornbread / maple / maple bacon (vegan) /

margarita / mojito / pina colada / pineapple / salted caramel / white truffle