WEDDINGS

by Harry Caray’s

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. The attached menus are intended as a starting point for your planning process and can be modified to meet your specific style and theme. 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. We look forward to working with you to bring your wedding dreams to life.
Facilities

Harry Caray’s Ballroom can accommodate up to 350 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.

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 Package**

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.

- Personalized, Private Tasting
- Five and a Half Hour Reception
- Four Hour Deluxe Brand Bar
- Butler Passed Hors d’Oeuvres
- Champagne Toast

**Four-Course Dinner including Soup, Salad, Entrée, Accompaniments and Dessert**
- Unlimited House Wine Service During Dinner
- Custom Designed Wedding Cake
- Collectivo Coffee Service

- Personalized Menus at Each Guest Place Setting
- Floor Length Ivory or Black 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 $86 per guest

*Wedding clients receive 10% off a shower, rehearsal dinner or post-wedding brunch at any Harry Caray's location, the Chicago Sports Museum or Harry Caray’s Catering & Events.*

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*Based on availability.
Butler Passed Hors d’Oeuvres

select four

**VEGETARIAN**

Harry’s Tomato Bruschetta
*Parmigiano-Reggiano, Crostini*

Fire Roasted Vegetable Bruschetta
*Fresh Basil, Balsamic Reduction, Crostini*

Quinoa Cakes
*Roasted Red Pepper Coulis*

Macaroni and Cheese Bites
*Wisconsin Smoked Cheddar*

Three Cheese Quesadillas
*Tomatillo Salsa*

Caprese Skewers
*Cherry Tomato, Fresh Mozzarella, Fresh Basil, Pesto, Balsamic Reduction*

Crispy Vegetable Spring Rolls
*Peanut Soy Chili Sauce*

Port Wine Mission Fig Compote
*Gorgonzola Dolcelatte, Phyllo Cup*

Toasted Four Cheese Ravioli
*Marinara*

Creamy Burrata
*Roasted Beets, Radishes, Sea Salt, Extra Virgin Olive Oil, Crostini*

Sautéed Wild Mushrooms
*Balsamic Glaze, Phyllo Cup*

Stuffed Mushrooms
*Spinach, Parmesan Cheese, Balsamic Glaze*

**POULTRY, BEEF, PORK & LAMB**

Chicken Vesuvio Skewers
*Extra Virgin Olive Oil, White Wine and Fresh Herbs*

Chicken Saltimbocca
*Prosciutto, Provolone, Sage, Balsamic Reduction, Crostini*

Tempura Chicken Lollipops
*Sweet Chili Sauce, Scallions*

Chicken and Waffle Cone
*Buttermilk Fried Chicken, Maple Drizzle*

Seared Tenderloin of Beef
*Horseradish Cream, Micro Greens, Crostini*

Chimichurri Marinated Skirt Steak
*Pico de Gallo, Tortilla Chip*

Toasted Italian Sausage Ravioli
*Marinara*

Roasted Pork Loin
*Orange Cilantro Compote, Crostini*

Grilled Italian Sausage and Peppers Skewers

Slow Cooked Meatball
*Tomato Sauce, Parmigiano-Reggiano, Basil*

Candied Bacon Deviled Eggs
*Waffle Bits, Maple Syrup*

Candied Bacon Mac & Cheese Bites
*White Cheddar, Roasted Jalapeño Ketchup*

Candied Bacon Bites
*Apple Watercress Salad*

Bacon Wrapped Medjool Dates
*Applewood Smoked Bacon*

Prosciutto Wrapped Asparagus
*Gorgonzola, Balsamic Glaze*

Colorado Lamb Lollipops | M.P.
*Spicy Apricot Chutney*
SEAFOOD

Rock Shrimp Ceviche | add $1
Avocado, Fresh Lime, Tortilla Cup

Togarashi Seared Ahi Tuna | add $2
Candied Soy Sauce, Avocado Mousse, Wonton Crisp

Salmon Tartare | add $2
Lemon Oil, Fresh Dill,
Crème Fraîche, Sesame Cone

Smoked Salmon | add $2
Crème Fraîche, Orange Zest, Rosemary Flatbread

Jumbo Lump Crab Cakes | add $2
Mustard Horseradish Aioli

Crab Louis Deviled Eggs | add $2
Jumbo Lump Crab, Avocado,
Grape Tomato, Radish

Bacon Wrapped Sea Scallops | add $2
Applewood Smoked Bacon

Jumbo Shrimp Cocktail | add $2
Horseradish Cocktail Sauce
Soup Course

*select one*

- Tomato Bisque
  - *Gorgonzola Crostini*

- Roasted Corn Bisque
  - *Scallions and Crispy Corn Kernels*

- Minestrone
  - *Pesto Crostini*

- Italian Wedding Soup
  - *Crispy Kale*

- Roasted Red Pepper Bisque
  - *Fried Basil*

- Potato Leek
  - *Pancetta*

- Roasted Wild Mushroom Bisque
  - *Truffled Micro Greens*

- Lobster Bisque | add $3.50
  - *Candied Lemon Crème Fraîche*

Salad Course

*select one | includes assorted rolls and whipped butter*

- Baby Field Greens
  - *Grilled Asparagus, Dried Cranberries, Candied Pecans, Balsamic Vinaigrette*

- Mixed Baby Greens
  - *Carrots, Radishes, Grape Tomatoes, Cucumber, Balsamic Vinaigrette*

- Caesar Salad | add $2.00
  - *Garlic Croutons and Shaved Parmigiano-Reggiano*

- Baby Spinach | add $2.00
  - *Strawberries, Blueberries, Slivered Almonds, Maytag Bleu Cheese, Citrus Mustard Vinaigrette*

- Prosseco Poached Pear | add $3.00
  - *Baby Field Greens, Smoked Almonds, Maytag Bleu Cheese, Huckleberry Vinaigrette*

- Baby Arugula | add $2.00
  - *Avocado, Dates, Marcona Almonds, Shaved Pecorino, Lemon Olive Oil*

- Caprese (seasonal) | add $3.00
  - *Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil, Extra Virgin Olive Oil, Balsamic Vinegar*

- Tuscan Kale | add $2.00
  - *Apples, Currants, Toasted Pine Nuts, Pecorino, Lemon Basil Vinaigrette*

- Roasted Beets | add $3.00
  - *Baby Spinach, Pistachio Crusted Goat Cheese Truffles, Pickled Shallots, Candied Walnuts, Champagne Mustard Vinaigrette*
Intermezzo
select one

Champagne, Passion Fruit, Lemon or Mango Sorbet | add $3

Entrée Course
select up to three

POULTRY

Chicken Vesuvio | $86
Quartered Potatoes, Sweet Green Peas

Pan Roasted Chicken Piccata | $88
Lemon Caper Sauce

Gorgonzola Crusted Breast of Chicken | $88
Lemon Chive Butter

Stuffed French Cut Chicken Breast | $92
Toasted Sage, Garlic, Parmigiano-Reggiano, Aged Balsamic Tarragon Reduction

Pecan Crusted Breast of Chicken | $88
Maple Bourbon Butter

Chicken Saltimbocca | $92
Prosciutto, Provolone and Sage with Sage Butter Sauce and Balsamic Drizzle

STEAKS AND CHOPS

8oz Filet Mignon | $102
Red Wine Demi-Glace

8oz Crusted Filet Mignon | $105
Horseradish or Gorgonzola Crust

12oz New York Strip Steak | $109
Truffle Butter

Chianti Braised Beef Short Ribs | $92
Parmigiano-Reggiano

14oz Duroc Pork Chop | $95
Apple Cider Demi-Glace
**SEAFOOD**

Pan Roasted White Fish Oregano | $88  
*Toasted Garlic, Lemon and Fresh Oregano*

Citrus Grilled Salmon | $92  
*Calabrian Chile Oil*

Jumbo Lump Crab Cakes | $100  
*Horseradish Mustard Aioli*

Jumbo Lump Crab Stuffed Shrimp | $99  
*Lemon Butter*

Parmesan Crusted Lemon Sole | $95  
*Brown Butter*

Pistachio Crusted Tilapia | $88  
*Citrus Beurre Blanc*

Seared Yellowfin Tuna | $102  
*Togarashi Crusted Sushi Grade Tuna, Candied Sesame Soy Glaze*

Chilean Sea Bass | $105  
*Fennel Marmalade*

Prosciutto Wrapped Sea Scallops | $97  
*Lemon Beurre Blanc*

Halibut (seasonal) | $105  
*Grapefruit Citronette*

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**MIXED GRILLS**

Filet Mignon and Chicken | $102
*Petite Filet with Red Wine Demi-Glace & Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter*

Salmon and Chicken | $92
*Grilled Salmon Fillet & Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter*

Filet Mignon and Salmon | $104
*Petite Filet with Red Wine Demi-Glace & Maple Mustard Glazed Salmon*

Filet Mignon and Shrimp | $108
*Petite Filet with Red Wine Demi-Glace & Jumbo Lump Crab Stuffed Shrimp with Lemon Butter*

Filet Mignon and Crab | $108
*Petite Filet with Red Wine Demi-Glace & Jumbo Lump Crab Cake with Horseradish Mustard Aioli*

**VEGETARIAN**

Grilled Polenta | $86
*Green Lentils, Baby Spinach and Toasted Pistachio Vinaigrette*

Vegetable Couscous | $86
*Braised Fresh Artichoke, Forest Mushrooms, Acqua Pazza*

Quinoa Cake | $88
*Roasted Vegetable Timbale, Roasted Corn Purée, Micro Greens*

Fire Roasted Vegetable Risotto | $86
*Roasted Zucchini, Yellow Squash, Bell Peppers, Wild Mushrooms, Pecorino Romano, Parmigiano-Reggiano, Fried Spinach, Roasted Red Pepper Coulis*

Rigatoni with Vodka Sauce | $86
*Mascarpone Cheese, Shaved Parmigiano-Reggiano*

**Accompaniments**

*select two*

Roasted Garlic Mashed Potatoes  
Gorgonzola Mashed Potatoes  
Bacon Cheddar Mashed Potatoes  
Parmigiano-Reggiano Scalloped Potatoes  
Roasted New Potatoes with Rosemary and Garlic Butter  
Roasted Fingerling Potatoes with Garlic Butter  
Green Beans with Lemon Oil

Grilled Asparagus Spears  
Sautéed Wild Mushrooms  
Roasted Brussels Sprouts with Pancetta  
Roasted Market Fresh Vegetables  
Charred Broccoli with Grilled Scallions, Peppadew Peppers and Fried Capers
**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 Collectivo Coffee and Gourmet Hot Tea Selections

**Dessert Stations**

Classic Desserts Display | add $9
- Fudge Brownies
- Lemon Bars
- Mini Cupcakes
- Eli’s Cheesecakes Bites
- Nutella Mousse Cups
- Chocolate Mousse Cups

Sweet Table | add $14
- Cookie Bites
- Raspberry Oatmeal Squares
- Turtle Brownies
- Fruit Tarts
- Eli’s Cheesecake Bites
- Chocolate Mousse Cups with Fresh Raspberries
- Nutella Mousse Cups with Fresh Blackberries
- Mini Tiramisu

Crêpe Station | add $7
select two | $100 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

Bananas Foster Station | add $9
$100 fee chef fee applies
- Sliced Bananas caramelized with Butter and Brown Sugar, deglazed with Rum and Banana Liqueur and served over Vanilla Bean Ice Cream

**GELATO BAR | $9**
$100 fee chef fee applies
- Vanilla Bean and Chocolate Gelato, Chocolate and Caramel Sauces, Chopped Nuts
- Multi-Colored Sprinkles, Chocolate, Peanut Butter and Butterscotch Chips

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Harry Caray’s Italian Steakhouse | 70 Yorktown Shopping Center | Lombard, IL 60148 | T. 630.953.3400 | harrycarays.com
Late Night
Minimum 75 guests

PIZZA BAR | $9 per guest
select two

Four Cheese
Mozzarella, Fontina, Provolone, Monterey Jack

BBQ Chicken
BBq Sauce, Red Onion, Cilantro,
Monterey Jack, Smoked Gouda

Margherita
Fresh Mozzarella, Vine Ripened Tomato, Basil, Tomato Sauce

Double Play
Double Pepperoni, Double Italian Sausage,
Double Mozzarella, Double Provolone

MINI SANDWICHES | $10 per guest
select up to 3

Chicago Style Hot Dogs
Tomatoes, Onions, Sport Peppers, Pickle Spears, Relish, Celery Salt, Mustard

Italian Beef Sandwiches
Sautéed Sweet Peppers, Giardiniera

Buffalo Chicken Sandwiches
Blue Cheese Dressing

Cheeseburgers
American Cheese and Caramelized Onions

Mini Pretzels
Warm Soft Pretzel Bites with Beer Cheese Fondue

Slow Roasted BBQ Pulled Pork Sandwiches
Crispy Onion Strings

Caprese Paninis
Vine Ripened Tomato, Fresh Mozzarella, Fresh Basil,
Balsamic Emulsion

STREET TACO STATION | $11 per guest
select two

Chimichurri Marinated Chicken
Pork Al Pastor
Charred Vegetables
Grilled Flank Steak | add $2
Tequila Lime Shrimp | add $3

served with pico de gallo, queso fresco, salsa roja, sour cream
**Beverage Service**

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

**WINE**

*select one red and one white*

Canyon Road Merlot, Pinot Noir, Cabernet Sauvignon, Chardonnay or Pinot Grigio

Premium Wines | add $5

*select one red and one white from the following page*

**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 Collectivo Coffee

**BRAND SELECTIONS**

**BEER**

Domestic | Budweiser, Bud Light, Miller Lite,
Premium and Craft | Goose Island 312, Deschutes Fresh Squeezed IPA,
Lagunitas Little Sumpin’ Sumpin, Modelo Especial, Angry Orchard
Non-Alcoholic | O’Doul’s

**LIQUOR**

Absolut Vodka
Effen Vodka
Beefeater Dry Gin
Bacardi Silver Rum
Captain Morgan Spiced Rum
Horntos Blanco Tequila

Dewar’s White Label Scotch
Jameson Whiskey
Seagram’s 7 Whiskey
Jack Daniel’s Whiskey
Jim Beam White Label Bourbon

**PREMIUM** | add $7

Ketel One Vodka
Tito’s Vodka
Sipsmith Gin
Bombay Sapphire Gin
Bacardi Silver Rum
Bacardi Black Rum
Olmeca Altos Plata Tequila

Johnnie Walker Black Label Scotch
Chivas Regal 12 Scotch
Jack Daniel's Whiskey
Crown Royal Whisky
Maker’s Mark Bourbon
Chambord

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PREMIUM WINES

BENVOLIO PINOT GRIGIO
Friuli Grave region of Italy, translates to “Well Wisher” 100% Pinot Grigio
Vibrant & fresh on the palate. Nice acidity with flavors of peach, citrus, and floral notes
Food Pairings: Salads, grilled vegetables, caprese, pesto chicken

KENDALL-JACKSON VINTNERS RESERVE ROSE
75% Pinot Noir, 23% Syrah, 2% Grenache
A gorgeous hue of pale pink, jumps out of the glass with crisp grapefruit, strawberry and white floral notes. Aromas of fresh cut watermelon, hibiscus, and apricot
Food Pairings: Fish, goat cheese

KENDALL-JACKSON SAUVIGNON BLANC
Sourced from Jackson Estate Vineyard in Lake County, Mendocino, Sonoma, and Santa Barbara
93% Sauvignon Blanc, 5% Semillon, 2% Viognier (blended to add layers and texture)
Bright acidity with flavors of lemongrass, ripe melon, pineapple, and grapefruit
Food Pairings: Salads, bruschetta, calamari, raw bar

KENDALL-JACKSON CHARDONNAY
Vintners Reserve 100% Chardonnay
Tropical fruit flavors, pineapple, mango, papaya, citrus, with vanilla and honey (not very oaky)
Food Pairings: Chicken Vesuvio, carving station turkey, pork lion, crab stuffed shrimp, grilled halibut

CAMBRIA KATHERINE’S CHARDONNAY
77% Sonoma County 23% Santa Barbara County 100% Chardonnay
Pink grapefruit, tangerine, pineapple, white peach, citrus blossom, and apple favors are balanced by subtly oak spice and bright acid.
Food Pairings: Cracked crab with drawn butter

LA CREMA MONTEREY PINOT NOIR
Monterey 100% Pinot Noir
Aromas of black plum, cherry, rhubarb and hints of earth, Red plum, raspberry and blood orange are underpinned by distinctive Riverstone. Plush and textured with juicy balanced acidity.
Food Pairings: Filet Mignon, London Broil, pastas with hearty sauces

MURPHY-GOEDE RED BLEND
97% Merlot, 3% Cabernet, California appellation
Black cherry, blueberry, blackberry, toasty oak, mild tannins
Food Pairings: Filet Mignon, London Broil, pastas with hearty sauces

MURPHY-GOEDE CABERNET
86% Cabernet, 10% Petit Verdot, 4% Merlot (blended for softness and silky texture)
Dark berries, cassis, chocolate, and rich tannins
Food Pairings: New York strip, Rib Eye, Lamb Chops, Oreganato