



Harry's for the holidays!

Host your holiday party in one of Harry's distinctive private rooms decorated with lighted trees, wreaths and garlands, with Sinatra and Crosby crooning holiday favorites in the background. Tables are elegantly dressed with floor length linens and votive candles. Menus and décor can be customized to match your celebration.



*Current sales tax and 3% event preparation fee applies to all food and beverage.
Prices and availability subject to change*

RIVER NORTH, LOMBARD, ROSEMONT | 773.HOLY.COW | harrycarays.com

Harry's Holiday Luncheon

STARTERS

Caesar Salad with Homemade Garlic Croutons and Shaved Parmigiano-Reggiano
Baby Field Greens, Roasted Red and Golden Beets, Caramelized Onions, Goat Cheese,
Balsamic Reduction and White Truffle Oil
Endive, Granny Smith Apples, Walnuts and Gorgonzola with Sherry Vinaigrette
Butternut Squash Bisque with Micro Greens and Autumn Spiced Oil

ENTRÉES

Prosecco Risotto with Asparagus, Sun Dried Tomatoes, Shiitake Mushrooms, and Parmigiano Reggiano
Herb Roasted Turkey with Orange Cranberry Relish and Sherry Thyme Gravy
Roasted Chicken Breast with Toasted Sage, Garlic, Parmigiano-Reggiano and Aged Balsamic Tarragon Reduction
Granny Smith Apple Stuffed Pork Loin with Apple Cider Demi Glace
Maple Mustard Glazed Faroe Island Salmon
9oz Prime Rib of Beef Au Jus with Horseradish Cream | add \$10
8oz Filet Mignon with Red Wine Demi-Glace | add \$13
Rosemary Roasted Leg of Lamb with Shallot Cabernet Glaze | add \$15

ACCOMPANIMENTS

Sausage and Sage Stuffing
Cornbread Stuffing
Garlic Mashed Potatoes
Parmigiano-Reggiano Whipped Potatoes
Bourbon Mashed Sweet Potatoes
Roasted Market Fresh Vegetables
Maple Glazed Baby Carrots
Green Bean Casserole with Varietal Mushrooms
and Crispy Onions
Roasted Brussels Sprouts with Pancetta
Roasted Butternut Squash Purée

DESSERTS

Chocolate Bread Pudding with Whiskey Crème Anglaise
Warm Apple Crisp with Whipped Cream and Caramel Sauce
Pumpkin Pie with Spiced Rum Whipped Cream
Chocolate Bourbon Pecan Pie
Rhubarb and Cranberry Crisp

PLATED LUNCHEON

One Starter
Two Accompaniments
One Dessert
Choice of Three Entrées
\$38 per guest

BUFFET LUNCHEON

Two Starters
Two Accompaniments
Two Desserts
Two Entrées \$40 per guest
Three Entrées \$43 per guest

Harry's Holiday Dinner

HORS D'OEUVRES

select three

Bleu Cheese Soufflé Tarts with Balsamic Onions and Tomato Jam
Creamy Burrata with Roasted Beets, Radishes, Sea Salt, Extra Virgin Olive Oil on Crostini
Roasted Pork Loin with Orange Cilantro Compote on Crostini
Beef Tenderloin Skewers with Bourbon Gastrique
Jumbo Lump Crab Cakes with Caper Rémoulade
Applewood Smoked Bacon Wrapped Sea Scallops

SALADS

select one | includes bakery fresh bread with whipped butter

Baby Field Greens, Roasted Red and Golden Beets, Caramelized Onions, Goat Cheese,
Balsamic Reduction and White Truffle Oil
Endive, Granny Smith Apples, Walnuts and Gorgonzola with Sherry Vinaigrette
Caesar Salad with Homemade Garlic Croutons and Shaved Parmigiano-Reggiano

ENTRÉES

select up to three

8oz Filet Mignon with Red Wine Demi-Glace
12oz Prime Rib of Beef Au Jus with Horseradish Cream
Whitefish Oreganato
Horseradish and Maple Mustard Crusted Faroe Island Salmon with Citrus Butter
Pecan and Cranberry Crusted Breast of Chicken with Maple Bourbon Butter
Granny Smith Apple Stuffed Pork Loin with Apple Cider Demi-Glace
Butternut Squash Ravioli with Sage Brown Butter
Prosecco Risotto with Asparagus, Sun Dried Tomatoes, Shiitake Mushrooms, and Parmigiano Reggiano
Herb Roasted Turkey with Orange Cranberry Relish and Sherry Thyme Gravy

ACCOMPANIMENTS

select two

Sausage and Sage Stuffing	Maple Glazed Baby Carrots
Cornbread Stuffing	Green Bean Casserole with
Garlic Mashed Potatoes	Varietal Mushrooms and Crispy Onions
Parmigiano-Reggiano Whipped Potatoes	Roasted Brussels Sprouts with Pancetta
Bourbon Mashed Sweet Potatoes	Roasted Butternut Squash Purée
Roasted Market Fresh Vegetables	

DESSERTS

select one | includes freshly brewed coffee and gourmet hot tea selections

Chocolate Bread Pudding with Whiskey Crème Anglaise
Chocolate Bourbon Pecan Pie
Pumpkin Pie with Spiced Rum Whipped Cream
Warm Apple Crisp with Whipped Cream and Caramel Sauce
Rhubarb and Cranberry Crisp
Chef's Selection of Assorted Mini Pastries

\$75 per guest