ALL DAY MEETINGS

Harry Caray’s Italian Steakhouse in Chicago, Rosemont and Lombard offer a wide range of distinctive private event spaces. Whatever your budget and style, our team of experienced planners will assist you with every detail – from menu selection to linens to entertainment and beyond – to ensure that your event is flawless.

All menus require a 20 guest minimum unless otherwise specified. Please let us know if you or your guests have any dietary restrictions. Many of our selections can be prepared gluten-free and vegan.

Prices are per guest unless otherwise indicated. Current sales tax and 3% event preparation fee applies to all food and beverage. Prices and availability subject to change. Apr-19
ALL DAY MEETING PACKAGE
All menus require a 20 guest minimum unless otherwise specified | available 8:00am-5:00pm

Prices start at $59
includes breakfast, mid-morning break, lunch and afternoon break, paper, pens, water pitchers and glasses

BREAKFAST
select one buffet package (starting price based on CONTINENTAL)
includes fresh orange juice, cranberry juice, freshly brewed colectivo coffee and gourmet hot tea

CONTINENTAL BUFFET
Seasonal Sliced Fruit Display
Plain and Vanilla Yogurt with Granola and Fresh Berries
Banana Bread and Blueberry Bread
Freshly Baked Assorted Breakfast Pastries
Plain Bagels and Everything Bagels
Whipped Cream Cheese, Fruit Preserves, Whipped Honey Butter
Breakfast Sandwich | add $5
English Muffin with Scrambled Eggs, Cheddar Cheese, Choice of Sausage, Applewood Smoked Bacon or Ham
Smoked Salmon Display | add $6
Capers, Tomatoes, Cucumbers, Red Onions, Chopped Egg

CLASSIC BUFFET | add $8
Scrambled Eggs
Thick Cut Brioche French Toast with Warm Maple Syrup
Choice of Applewood Smoked Bacon or Breakfast Sausage
O’Brien Potatoes
Seasonal Sliced Fruit Display
Plain and Vanilla Yogurt with Granola and Fresh Berries
Banana Bread and Blueberry Bread
Freshly Baked Assorted Breakfast Pastries
Plain Bagels and Everything Bagels
Whipped Cream Cheese, Fruit Preserves, Whipped Honey Butter
Smoked Salmon Display | add $6
Capers, Tomatoes, Cucumbers, Red Onions, Chopped Egg

MID-MORNING BREAK
soft drinks, freshly brewed colectivo coffee and gourmet hot tea
ALL DAY MEETING PACKAGE cont.

**LUNCH**
select one buffet package (starting price based on DELI BUFFET)
one hour service | includes soft drinks, freshly brewed colectivo coffee, gourmet hot tea and iced tea

**DELI BUFFET**
Includes Holy Cow!® Potato Chips | select three sandwiches

<table>
<thead>
<tr>
<th>Deli Sandwiches</th>
<th>Price Details</th>
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<tbody>
<tr>
<td>Roast Beef</td>
<td>Provolone, Horseradish Aioli, Lettuce,</td>
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<td></td>
<td>Tomato, French Bread</td>
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<tr>
<td>Honey Baked Ham</td>
<td>Swiss, Dijon Aioli, Lettuce, Tomato, Kaiser Roll</td>
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<tr>
<td>Chicken Caesar Wrap</td>
<td>Caesar Dressing, Romaine Lettuce,</td>
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<td>Shaved Parmigiano-Reggiano, Flour Tortilla</td>
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<td>Caprese</td>
<td>Vine-Ripened Tomato, Fresh Mozzarella,</td>
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<td>Fresh Basil, Balsamic Vinaigrette, Ciabatta</td>
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<tr>
<td>Roasted Turkey Club</td>
<td>Applewood Smoked Bacon, Basil Aioli,</td>
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<td></td>
<td>Whole Grain Bread</td>
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<tr>
<td>Pesto Chicken Breast</td>
<td>Smoked Mozzarella, Tomato, Herb Ciabatta</td>
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<tr>
<td>Corned Beef</td>
<td>Swiss, Pommery Mustard, Light Rye</td>
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<tr>
<td>Truffled Chicken Salad</td>
<td>Green Leaf Lettuce, Tomato, Pretzel Torpedo Roll</td>
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<tr>
<td>Grilled Vegetable</td>
<td>Portobello Mushroom, Zucchini,</td>
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<td></td>
<td>Roasted Red Peppers, Baby Arugula,</td>
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<td></td>
<td>Fresh Mozzarella, Spicy Olive Salad, Herb Ciabatta</td>
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<tr>
<td>Southwestern Steak Wrap</td>
<td>Grilled Flank Steak, Sautéed Peppers,</td>
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<td>Caramelized Onions, Chihuahua Cheese,</td>
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<td>Chipotle Vinaigrette, Flour Tortilla</td>
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**Side Options**
Select two

- Yukon Gold Potato Salad
- Fresh Seasonal Fruit Salad
- Creamy Cole Slaw
- Corn and Black Bean Salad
- Toasted Quinoa Salad with Grilled Vegetables
- Mixed Baby Greens with Carrots, Radishes, Grape Tomatoes, Cucumber and Balsamic Vinaigrette

**Dessert**
Freshly Baked Assorted Cookies and Fudge Brownies

**ITALIAN BUFFET** | add $8

- Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano
- Italian Sausage and Peppers
- Pan Sautéed Chicken Picatta with Capers, Lemon and Fresh Herbs
- Rigatoni Alla Vodka with Mascarpone Cheese and Shaved Parmigiano-Reggiano
- Green Beans with Lemon Oil and Lemon Zest
- Bakery Fresh Rolls with Whipped Butter
- Mini Cannolis and Nutella Mousse Cups

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ALL DAY MEETING PACKAGE CONT.

AFTERNOON BREAK
soft drinks, freshly brewed colectivo coffee and iced tea
warm soft pretzel bites with beer cheese fondu or dessert bars

ADDITIONAL SNACKS
  each order serves 12
Assorted Muffins | $30
Pecan or Cinnamon Rolls | $32
Assorted Breakfast Pastries | $28
Assorted Bagels with Whipped Cream Cheese | $28
Whole Fruit Basket | $24
Seasonal Sliced Fruit Display | $48
Domestic Cheese and Crackers Display | $36
Vegetable Crudité with Ranch Dressing | $36
Soft Pretzel Bites with Beer Cheese Fondue | $36
Hummus with Baby Carrots, Cucumbers, Radishes, Pita | $36
Spinach and Artichoke Dip, Rosemary Flatbread, Garlic Crostini | $50
Harry’s Tomato Bruschetta | $50
Truffled Deviled Eggs | $50
Assorted Fruit Yogurts | $36
Kind Bars | $36
Holy Cow!® Potato Chips | $24
Assorted Cookies | $30
Fudge Brownies | $30
Eli’s Cheesecake Bites | $54

ADDITIONAL BEVERAGES
  price per each unless otherwise indicated
Soft Drinks | $3 per can
Aquafina, San Pellegrino | $3.50 per bottle
Red Bull | $5 per can
Freshly Brewed Iced Tea | $8 per carafe (serves 8)
Lemonade | $10 per carafe (serves 8)
Fresh Orange Juice, Cranberry Juice | $15 per carafe (serves 8)
Skim, 2%, Chocolate Milk | $3 per pint
Freshly Brewed Regular and Decaffeinated Colectivo Coffee | $4 per gallon
Gourmet Hot Tea Selections | $4.00