



CATERING BREAKFAST & BRUNCH MENUS

Breakfast Buffet

Brunch

Plated Breakfast



Harry Caray's Italian Steakhouse in Chicago, Rosemont and Lombard offers 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. Aug-21

HARRY CARAY'S ITALIAN STEAKHOUSE | RIVER NORTH, LOMBARD, ROSEMONT | 773.HOLY.COW | harrycarays.com

BREAKFAST AND BRUNCH

All menus require a 20 guest minimum unless otherwise specified | includes fresh orange juice, cranberry juice, freshly brewed coffee and gourmet hot tea selections

PLATED BREAKFAST | \$18

select two

Scrambled Eggs

O'Brien Potatoes, Choice of Applewood Smoked Bacon or Breakfast Sausage, Toast

Thick Cut Brioche French Toast

*O'Brien Potatoes, Choice of Applewood Smoked Bacon or Breakfast Sausage,
Whipped Butter, Powdered Sugar, Warm Maple Syrup*

Buttermilk Pancakes with Fresh Berries

*O'Brien Potatoes, Choice of Applewood Smoked Bacon or Breakfast Sausage,
Whipped Butter, Warm Maple Syrup*

Steak and Eggs | add \$12

Petit Filet Mignon, Béarnaise, Scrambled Eggs, O'Brien Potatoes, Toast

CONTINENTAL BUFFET | \$17

Seasonal Sliced Fruit Display

Plain and Vanilla Yogurt with Granola and Fresh Berries

Freshly Baked Assorted Breakfast Pastries

Plain Bagels and Everything Bagels

Whipped Cream Cheese, Fruit Preserves, Whipped 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 | \$25

Scrambled Eggs

Thick Cut Brioche French Toast with Warm Maple Syrup

Applewood Smoked Bacon and Breakfast Sausage

O'Brien Potatoes

Seasonal Sliced Fruit Display

Plain and Vanilla Yogurt with Granola and Fresh Berries

Freshly Baked Assorted Breakfast Pastries

Plain Bagels and Everything Bagels

Whipped Cream Cheese, Fruit Preserves, Whipped Butter

Smoked Salmon Display | add \$6

Capers, Tomatoes, Cucumbers, Red Onions, Chopped Egg

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BRUNCH BUFFET | \$35

30 guest minimum

Omelet Station (*chef fee applies*)

Thick Cut Brioche French Toast with Warm Maple Syrup

Applewood Smoked Bacon and Breakfast Sausage

Scrambled Eggs

O'Brien Potatoes

Seasonal Sliced Fruit and Cheese Display

Breakfast Breads, Bagels and Pastries with Whipped Cream Cheese, Fruit Preserves, Whipped Butter

Mixed Baby Greens with Carrots, Radishes, Grape Tomatoes, Cucumber and Balsamic Vinaigrette

Chicken Breast Vesuvio with Quartered Potatoes and Sweet Peas

Rigatoni Alla Vodka with Mascarpone Cheese and Shaved Parmigiano-Reggiano

Mini Pastries

CHEF-ATTENDED STATIONS

\$100 per chef fee applies

Omelet Station | add \$9

Mozzarella, Cheddar and American Cheeses,
Mushrooms, Green Peppers, Tomatoes, Onions,
Broccoli, Ham, Sausage

Belgian Waffle Station | add \$9

Sautéed Apples, Fresh Strawberries, Toasted Pecans,
Chocolate Chips, Caramel and Chocolate Sauces, Whipped
Cream, Powdered Sugar, Maple Syrup, Whipped Butter

CARVING STATION

chef carved | served with dinner rolls

serves 20-25 guests:

Honey Baked Ham with Chipotle Maple Glaze | \$135

Apple and Sage Stuffed Pork Loin with Apple Cider Demi-Glace | \$145

Oven Baked Turkey Breast with Shallot Sage Gravy | \$135

serves 15-20 guests:

Whole Tenderloin of Beef with Horseradish Cream | \$350

Togarashi Seared Tuna Loin with Candied Soy Glaze, Wakame Seaweed Salad and Wasabi Aioli | \$300

Mustard Maple Glazed Salmon | add \$150

BRUNCH COCKTAILS

Mimosas | \$10

Harry's Signature Bloody Mary | \$13

Bloody Mary Bar | \$22

Applewood Smoked Bacon, Pepper Jack Cheese, Smoked Cheddar, Pepperoncini,

Pickle Spears, Celery Sticks, Lemon Wedges, Lime Wedges, Celery Salt,

Fresh Horseradish, Worcestershire Sauce, Tabasco

Shrimp | add \$4

Bar Service

2 hours

Mimosas, Champagne, Harry's Signature Bloody Mary's, Domestic Beer and House Wine | add \$20

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