



## CATERING BREAKFAST & BRUNCH MENUS

Breakfast Buffet  
Brunch  
Plated Breakfast



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*

**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 colectivo 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

Banana Bread and Blueberry Bread

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

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*

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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 or Breakfast Sausage

O'Brien Potatoes

Seasonal Sliced Fruit and Cheese Display

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

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

Chicken 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 assorted 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 | \$250

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 | \$10

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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