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CATERING DINNER MENUS

Plated Dinners
Dinner Buffets
Cocktail Receptions

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.
PLATED DINNERS
20 guest minimum

PLATED DINNER I | $49

SALAD
includes bakery fresh rolls and whipped butter
Mixed Baby Greens with Carrots, Radishes, Grape Tomatoes, Cucumber and Balsamic Vinaigrette

ENTRÉE
select up to three
14oz Prime Pork Chop with Apple Cider Demi-Glace
Pan Roasted White Fish Oregano with Toasted Garlic, Lemon and Fresh Oregano
Chicken Vesuvio with Quartered Potatoes and Sweet Peas
Rigatoni Alla Vodka with Mascarpone and Parmigiano-Reggiano
8oz Filet Mignon with Red Wine Demi-Glaze | add $10

ACCOMPANIMENTS
select two
Roasted Garlic Mashed Potatoes
Green Beans with Lemon Oil

DESSERT
includes freshly brewed colectivo coffee and gourmet hot tea selections
Harry’s Tiramisu with Whipped Cream, Chocolate Shavings, Chocolate Sauce
PLATED DINNER II | $69

HORS D’OEUVRES
select three

Fire Roasted Vegetable Bruschetta
Fresh Basil, Balsamic Reduction, Crostini, Goat Cheese

Bacon Wrapped Medjool Dates
Toasted Almond, Balsamic Glaze

Grilled Italian Sausage and Peppers Skewers
Green and Red Peppers

Tempura Chicken Lollipops
Sweet Chili Sauce, Scallions

Sliced Beef Tenderloin
Caramelized Onions, Aged Balsamic, Blue Cheese, Phyllo Cup

Rock Shrimp Ceviche
Avocado, Fresh Lime, Tortilla Cup

Holy Cow!® Potato Chip Crusted Mac ‘n Cheese Bites
Roasted Jalapeño Ketchup

SALAD
select one | includes bakery fresh rolls with whipped butter

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

Tuscan Kale, Apples, Currants, Toasted Pine Nuts, Pecorino Toscano, and Lemon Basil Vinaigrette

Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano

ENTRÉE
select up to three

8oz Filet Mignon with Red Wine Demi-Glace

Mustard Maple Glazed Faroe Island Salmon

Shrimp Scampi with Fresh Linguini, Roma Tomatoes, Toasted Garlic, Calabrian Chiles, Basil, White Wine Butter Sauce

Lemon Sole with Parmesan Crust, Grape Tomatoes, Olives, Basil, Lemon Butter

14oz Prime Pork Chop with Apple Cider Demi-Glace

Herb Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter

Roasted Vegetable Risotto (can be made vegan)

ACCOMPANIMENTS
select two

Roasted Garlic Mashed Potatoes

Herb Roasted Yukon Gold Potatoes with Garlic Butter

Truffled Crispy Potatoes

Four Cheese Mac ‘n Cheese

Sweet Corn Bruléé

Garlicky Kale

Charred Broccoli with Grilled Scallions, Peppadew Peppers and Fried Capers

Roasted Market Vegetables with Green Beans, Baby Carrots, Grape Tomatoes, Asparagus

Green Beans with Lemon Oil

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

Eli’s Chicago Style Cheesecake with Strawberry Coulis

Key Lime Pie with Whipped Cream

Flourless Chocolate Truffle Cake with Raspberry Coulis and Whipped Cream

Harry’s Tiramisu with Whipped Cream, Chocolate Shavings, Chocolate Sauce

Assorted Mini Pastries | add $4

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PLATED DINNER III | $85

HORS D’OEUVRES
select three

Seared Tenderloin of Beef
Horseradish Cream, Watercress, Crostini

Coconut Crusted Shrimp
Sweet Chili Glaze

Quinoa Cakes
Roasted Red Pepper Coulis

Togarashi Seared Ahi Tuna
Candied Soy Sauce, Avocado Mousse, Wonton Crisp

Braised Beef Short Rib Empanadas
Potato, Caramelized Onions, Chimichurri

Roasted Pork Loin
Orange Marmalade, Pretzel Crostini

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

Holy Cow® Potato Chip Crusted Mac ‘n Cheese Bites
Roasted Jalapeño Ketchup

SALAD
select one | includes bakery fresh rolls with whipped butter

Baby Field Greens with Sliced Apples, Candied Walnuts, Crumbled Gorgonzola and Honey Balsamic Vinaigrette

Baby Spinach and Roasted Beets with Pistachio Crusted Goat Cheese Truffles, Pickled Shallots and Champagne Mustard Vinaigrette

Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano

ENTRÉE
select up to three

14oz USDA Prime, Wet Aged New York Strip Steak

Petite Filet Mignon with Red Wine Demi-Glace & Jumbo Lump Crab Stuffed Colossal Shrimp with Lemon Butter

12oz Filet Mignon with Red Wine Demi-Glace

Pan Roasted Chilean Sea Bass with Grapefruit Citronette

Mustard Maple Glazed Faroe Island Salmon

Lemon Sole with Parmesan Crust, Grape Tomatoes, Olives, Basil, Lemon Butter

Herb Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter

Arugula Pesto Campanelle (Vegan)

Cold Water Lobster Tail with Drawn Butter | add M.P.

ACCOMPANIMENTS
select two

Truffled Crispy Potatoes
Roasted Yukon Gold Potatoes with Garlic Butter
Roasted Market Fresh Vegetables
Roasted Brussels Sprouts with Pancetta
Grilled Asparagus
Charred Broccoli with Grilled Scallions, Peppadew Peppers and Fried Capers

Garlicky Kale
Sautéed Wild Mushrooms
Olive Oil Whipped Potatoes
Sweet Corn Brûléé
Four Cheese Mac ‘n Cheese

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

Key Lime Pie with Whipped Cream

Flourless Chocolate Truffle Cake with Raspberry Coulis and Whipped Cream

Eli’s Chicago Style Cheesecake with Strawberry Coulis

Harry’s Tiramisu with Whipped Cream, Chocolate Shavings, Chocolate Sauce

Warm Apple Crisp with Caramel Sauce

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PLATED DINNER IV | $105

HORS D’ŒUVRES
select three
Salmon Tartare
Lemon Oil, Fresh Dill, Crème Fraîche, Sesame Cone
Jumbo Shrimp Cocktail
Horseradish Cocktail Sauce
Seared Prime New York Strip
Tomato Jam, Pickled Shallots, Horseradish Cream, Pretzel Crostini
Jumbo Lump Crab Cakes
Mustard Horseradish Aioli
Arancini Carne
Saffron Risotto, Prosciutto, Speck, Provolone, Fontina Fonduta
Tuna Crudo
Sushi Grade Tuna, Capers, Lemon, Chives, Saffron Aioli, Focaccia
Tempura Chicken Lollipops
Sweet Chili Sauce, Scallions
Grilled Cheese Shooters
Tomato Bisque

SOUP
select one | includes bakery fresh rolls with whipped butter
Lobster Bisque with Lemon Crème Fraîche
Potato Leek with Pancetta
Tomato Bisque with Gorgonzola Crostini

SALAD
select one
Baby Field Greens with Sliced Apples, Candied Walnuts, Crumbled Gorgonzola and Honey Balsamic Vinaigrette
Baby Spinach and Roasted Beets with Pistachio Crusted Goat Cheese Truffles, Pickled Shallots and Champagne Mustard Vinaigrette
Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano

ENTRÉES
select up to three
18oz USDA Prime Dry Aged Bone-In Rib Eye
Two 6oz Double Cut Colorado Lamb Chops Oreganato
14oz USDA Prime Wet Aged New York Strip Steak
Surf & Turf: Petite Filet Mignon with Red Wine Demi-Glace & Jumbo Lump Crab Cake with Mustard Horseradish Aioli
12oz Filet Mignon with Béarnaise
Pan Roasted Chilean Sea Bass with Romesco Sauce
Mustard Maple Glazed Faroe Island Salmon
Herb Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter
Cold Water Lobster Tail, Drawn Butter | add M.P.
Roasted Vegetable Fregola (can be made vegan)

ACCOMPLANMENTS
select two
Garlicky Kale
Roasted Market Fresh Vegetables
Grilled Asparagus
Sautéed Wild Mushrooms
Truffled Crispy Potatoes
Roasted Yukon Gold Potatoes with Garlic Butter
Olive Oil Whipped Potatoes
Sweet Corn Brulée
Roasted Brussels Sprouts with Pancetta
Charred Broccoli with Scallions, Peppadew Peppers & Fried Capers

DESSERT
select one | includes freshly brewed colectivo coffee and gourmet hot tea selections
Salted Caramel Chocolate Tart with Fresh Seasonal Berries
Eli’s Chicago Style Cheesecake with Strawberry Coulis
Harry’s Tiramisu with Whipped Cream, Chocolate Shavings, Chocolate Sauce
Chef’s Selection of Seasonal Petit Fours and Macarons

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Harry Caray’s Corporate Executive Chef and Sommelier have created an incomparable six-course steak and wine tasting menu designed to answer the most commonly asked questions about ordering steak and wine. Dry Aged or Wet Aged? Grain Fed or Grass Fed? Bison or Beef? What wine with what steak? For each course, our Chef will compare and contrast the characteristics of two different steak options for your guests, and our wine expert will explain how the qualities of the meat influence the choice of wine. All guests are given detailed tasting notes to take home. This menu can be customized to meet the specific preferences of the group.

**RECEPTION COURSE**
Crab Louis Deviled Egg
Bacon Wrapped Medjool Dates
Creamy Burrata

*Wine Pairing: Kendall-Jackson Vintner’s Reserve—Chardonnay—California*

**SALAD**
*Tuscan Kale*
Apples, Currants, Toasted Pine Nuts, Pecorino Toscano, Lemon Basil Vinaigrette
*Wine Pairing: Matanzas Creek—Sauvignon Blanc—Sonoma County*

**FIRST STEAK COMPARISON**
*Bison vs. Beef*
Filet Mignon, Melted Leek Fondue, Forest Mushrooms, Fried Sage
*Wine Pairing: La Crema—Pinot Noir—Monterey*

**SECOND STEAK COMPARISON**
*Grain Fed vs. Grass Fed*
New York Strip, Honey Roasted Baby Carrots, Truffled Potato Pave
*Wine Pairing: Freemark Abbey—Merlot—Napa*

**THIRD STEAK COMPARISON**
*Dry Aged vs. Wet Aged*
Prime Rib Eye, Roasted Radishes, Arugula
*Wine Pairing: Stonestreet—Cabernet Sauvignon—Alexander Valley*

**DESSERT**
*Salted Caramel Chocolate Tart*
Sea Salt, Cardamom Crème
*Wine Pairing: Kendall Jackson—Late Harvest Chardonnay—Monterey*

*Wines subject to change.*
DINNER BUFFETS
20 guest minimum | one and one half hour service
includes bakery fresh rolls, whipped butter, freshly brewed colectivo coffee and gourmet hot tea selections

LITTLE ITALY | $44
select two entrées
Italian Sausage and Peppers
Chicken Vesuvio with Quartered Potatoes and Sweet Green Peas
Eggplant Parmigiana

served with
Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano
Rigatoni Alla Vodka with Mascarpone Cheese and Shaved Parmigiano-Reggiano
Roasted Market Vegetables with Green Beans, Baby Carrots, Grape Tomatoes, Asparagus
Roasted Garlic Mashed Potatoes
Nutella Mousse Cups, Mini Cupcakes, Lemon Squares

ITALIAN FAVORITES | $51
select two entrées
Marinated London Broil with Chianti Demi-Glace
Pan Roasted White Fish Oregano with Toasted Garlic, Lemon and Fresh Oregano
Pan Sautéed Chicken Picatta with Capers, Lemon and Fresh Herbs

served with
Chopped Mixed Greens with Avocado, Scallions, Tomatoes, Gorgonzola and Sweet Herb Vinaigrette
Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano
Rigatoni Alla Vodka with Mascarpone Cheese and Shaved Parmigiano-Reggiano
Roasted Market Vegetables with Green Beans, Baby Carrots, Grape Tomatoes, Asparagus
Herb Roasted Yukon Gold Potatoes with Garlic Butter
Mini Cannoli, Chocolate Mousse Cups, Mini Tiramisu

STEAKHOUSE CLASSICS | $58
select two entrées
Roasted New York Strip Steak with Red Wine Demi-Glace
Mustard Maple Glazed Faroe Island Salmon
Herb Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter

served with
Iceberg Wedge with Applewood Smoked Bacon, Roma Tomatoes, Crumbled Gorgonzola and Bleu Cheese Dressing
Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano
Cavatappi with Arugula, Pine Nuts, Lemon and Garlic Infused Olive Oil
Roasted Brussels Sprouts with Pancetta
Roasted Garlic Mashed Potatoes
Key Lime Tartlets, Eli’s Cheesecake Bites, Mini Cupcakes

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