



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.

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-18

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

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 Vodka with Mascarpone and Parmigiano-Reggiano

8oz Filet Mignon with Red Wine Demi-Glace | add \$10

ACCOMPANIMENTS

Roasted Garlic Mashed Potatoes

Green Beans with Lemon Oil

DESSERT

includes freshly brewed colectivo coffee and gourmet hot tea selections

Tiramisu with Espresso and Grand Marnier Soaked Ladyfingers,

Mascarpone Cheese, Whipped Cream, Chocolate Sauce, Powdered Sugar

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PLATED DINNER II | \$69

HORS D'OEUVRES

select three

Fire Roasted Vegetable Bruschetta
*Fresh Basil, Balsamic Reduction,
Crostini*

Chicken Vesuvio Skewers
Extra Virgin Olive Oil, White Wine, Fresh Herbs

Seared Tenderloin of Beef
Horseradish Cream, Micro Greens, Crostini

Bacon Wrapped Medjool Dates
Toasted Almond, Balsamic Glaze

Tempura Chicken Lollipops
Sweet Chili Sauce, Scallions

Truffled Deviled Eggs
Shaved Truffle, Chives

Mac 'n Cheese Bites
Wisconsin Smoked Cheddar, 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
Citrus Grilled Salmon with Calabrian Chile Oil
Shrimp Scampi with Fresh Linguini, Roma Tomatoes, Toasted Garlic, Calabrian Chiles,
Basil, White Wine Butter Sauce
14oz Prime Pork Chop with Apple Cider Demi-Glace
Herb Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter
Roasted Vegetable Risotto

ACCOMPANIMENTS

select two

Roasted Market Vegetables with Green Beans, Baby Carrots, Grape Tomatoes, Asparagus
Green Beans with Lemon Oil
Spinach with Garlic and Oil
Charred Broccoli with Grilled Scallions, Peppadew Peppers and Fried Capers
Roasted Garlic Mashed Potatoes
Herb Roasted New Potatoes with Garlic Butter

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
Tiramisu with Espresso and Grand Marnier Soaked Ladyfingers,
Mascarpone Cheese, Whipped Cream, Chocolate Sauce, Powdered Sugar

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PLATED DINNER III | \$85

HORS D'OEUVRES

select three

Beef Tenderloin Skewers
Peppercorn Crust, Bordelaise

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

Rock Shrimp Ceviche
Avocado, Fresh Lime, Tortilla Cup

Braised Beef Short Rib Empanadas
Potato, Caramelized Onions, Chimichurri

Chicken Saltimbocca
*Prosciutto, Provolone, Sage,
Balsamic Reduction, Crostini*

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

Quinoa Cakes
Roasted Red Pepper Coulis

Candied Bacon Mac 'n Cheese Bites
White Cheddar, 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
Grilled Halibut with Grapefruit Citronette (Seasonal)
Citrus Grilled Salmon with Calabrian Chile Oil
Herb Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter
Vegetable Couscous with Braised Fresh Artichoke, Forest Mushrooms and Acqua Pazza Sauce
Cold Water Lobster Tail with Drawn Butter | add M.P.

ACCOMPANIMENTS

select two

Roasted Market Fresh Vegetables
Grilled Asparagus
Roasted Brussels Sprouts with Pancetta
Charred Broccoli with Grilled Scallions, Peppadew Peppers and Fried Capers

Sautéed Wild Mushrooms
Roasted Yukon Gold Potatoes with Garlic Butter
Olive Oil Whipped Potatoes

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
Tiramisu with Espresso and Grand Marnier Soaked Ladyfingers,
Mascarpone Cheese, Whipped Cream, Chocolate Sauce, Powdered Sugar

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PLATED DINNER IV | \$105

HORS D'OEUVRES

select three

Lobster Medallions
Chive Lavash, Candied Lemon Peel

Jumbo Shrimp Cocktail
Horseradish Cocktail Sauce

Seared Prime New York Strip
Tomato Jam, Pickled Shallots, Horseradish Cream, Holy Cow! Potato Chip

Jumbo Lump Crab Cakes
Mustard Horseradish Aioli

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

Quinoa Cakes
Roasted Red Pepper Coulis

Tempura Chicken Lollipops
Sweet Chili Sauce, Scallions

Fontina Arancini
Saffron Risotto, Spiced Tomato Sauce

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 Caper Rémoulade

12oz Filet Mignon with Truffle Butter or Béarnaise

Pan Roasted Chilean Sea Bass with Romesco Sauce

Grilled Halibut with Grapefruit Citronette (Seasonal)

Citrus Grilled Salmon with Calabrian Chile Oil

Herb Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter

Burrata Stuffed Mezzaluna with Fava Beans, Grape Tomatoes, Peas, Caramelized Shallots, Pecorino Toscano

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

ACCOMPANIMENTS

select two

Roasted Market Fresh Vegetables

Grilled Asparagus

Sautéed Wild Mushrooms

Charred Broccoli with Scallions, Peppadew Peppers & Fried Capers

Roasted Brussels Sprouts with Pancetta

Roasted Yukon Gold Potatoes with Garlic Butter

Olive Oil Whipped Potatoes

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

Tiramisu with Espresso and Grand Marnier Soaked Ladyfingers,

Mascarpone Cheese, Whipped Cream, Chocolate Sauce, Powdered Sugar

Mini Desserts

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

STEAK 101 | \$165

available for 20 to 50 guests

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.

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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

Pan Roasted White Fish Oregano with Toasted Garlic, Lemon and Fresh Oregano

Eggplant Parmigiana

served with

Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano

Rigatoni 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

Citrus Grilled Salmon with Calabrian Chile Oil

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 Vodka with Mascarpone Cheese and Shaved Parmigiano-Reggiano

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

Rosemary Roasted Yukon Gold Potatoes

Mini Cannoli, Chocolate Mousse Cups, Mini Tiramisu

STEAKHOUSE CLASSICS | \$58

select two entrées

Roasted New York Strip Steak with Red Wine Demi-Glace

Citrus Grilled Salmon with Calabrian Chile Oil

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

Roasted Brussels Sprouts with Pancetta

Cavatappi with Arugula, Pine Nuts, Lemon and Garlic Olive Oil

Roasted Garlic Mashed Potatoes

Key Lime Tartlets, Eli's Cheesecake Bites, Mini Cupcakes

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