CATERING LUNCH MENUS

Lunch Buffets
Plated Lunch

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.
LUNCH BUFFETS
includes freshly brewed iced tea, colectivo coffee and gourmet hot tea selections | 20 guest minimum | one hour service

DELI | $21
select up to three sandwiches

Roast Beef
Provolone, Horseradish Aioli, Lettuce, Tomato, French Bread

Honey Baked Ham
Swiss, Dijon Aioli, Lettuce, Tomato, Kaiser Roll

Chicken Caesar Wrap
Caesar Dressing, Romaine Lettuce, Shaved Parmigiano-Reggiano, Flour Tortilla

Caprese
Vine-Ripened Tomato, Fresh Mozzarella, Fresh Basil, Balsamic Vinaigrette, Ciabatta

Roasted Turkey Club
Applewood Smoked Bacon, Basil Aioli, Whole Grain Bread

Pesto Chicken Breast
Smoked Mozzarella, Tomato, Herb Ciabatta

Corned Beef
Swiss, Pommery Mustard, Light Rye

Truffled Chicken Salad
Green Leaf Lettuce, Tomato, Pretzel Torpedo Roll

Grilled Vegetable
Portobello Mushroom, Zucchini, Roasted Red Peppers, Baby Arugula, Fresh Mozzarella, Spicy Olive Salad, Herb Ciabatta

Southwestern Steak Wrap | add $1.50
Grilled Flank Steak, Sautéed Peppers, Caramelized Onions, Chihuahua Cheese, Chipotle Vinaigrette, Flour Tortilla

SIDE OPTIONS
Holy Cow!® Potato Chips
Select two additional options
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
Fudge Brownies

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-2019
**LUNCH BUFFETS CONT.**

*includes freshly brewed colectivo coffee and gourmet hot tea selections | 20 guest minimum | one hour service*

<table>
<thead>
<tr>
<th>TAILGATE</th>
<th>$24</th>
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<tbody>
<tr>
<td><strong>Holy Cow!® Sliders</strong></td>
<td><strong>Short Rib Italian Beef</strong></td>
</tr>
<tr>
<td>Candied Applewood Smoked Bacon, 5-Year Aged Gouda, Harry’s Steak Sauce, Brioche Roll</td>
<td>Provolone, Giardiniera, Ai Jus, Italian Roll</td>
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<tr>
<td>Chicago Style Hot Dogs</td>
<td>Turkey Burger Slider</td>
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<tr>
<td>Tomatoes, Onions, Sport Peppers, Pickle Spears, Relish, Celery Salt, Mustard</td>
<td>Avocado Mash, Swiss, Spicy Aioli, Red Onion, Whole Wheat Bun</td>
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<tr>
<td>Buffalo Chicken Slider</td>
<td>Grilled Vegetable Panini</td>
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<tr>
<td>Cole Slaw, Blue Cheese Dressing, Brioche Bun</td>
<td>Portobello Mushroom, Grilled Zucchini, Roasted Red Pepper, Pesto Aioli, Whole Wheat Ciabatta</td>
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</tbody>
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Harry’s Chili with Chopped Onions, Cheddar Cheese, Sour Cream and Oyster Crackers
Chopped Mixed Greens with Avocado, Scallions, Tomatoes, Gorgonzola and Sweet Herb Vinaigrette
Holy Cow!® Potato Chips
Freshly Baked Assorted Cookies
Fudge Brownies

<table>
<thead>
<tr>
<th>ALL AMERICAN</th>
<th>$28</th>
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<tbody>
<tr>
<td><strong>Hearts of Romaine Salad with Pecans, Roasted Corn, Cucumber and Poppy Seed Buttermilk Dressing</strong></td>
<td><strong>Slow Roasted BBQ Pulled Pork Sliders with Crispy Onion Strings</strong></td>
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<tr>
<td><strong>Double Dipped Buttermilk Fried Chicken Breasts</strong></td>
<td><strong>Four Cheese Macaroni and Cheese</strong></td>
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<tr>
<td><strong>Creamy Cole Slaw</strong></td>
<td><strong>Bakery Fresh Rolls with Whipped Butter</strong></td>
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<tr>
<td><strong>Bakery Fresh Rolls with Whipped Butter</strong></td>
<td><strong>Assorted Mini Pies</strong></td>
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<table>
<thead>
<tr>
<th>ITALIAN</th>
<th>$29</th>
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<tbody>
<tr>
<td><strong>Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano</strong></td>
<td><strong>Italian Sausage and Peppers</strong></td>
</tr>
<tr>
<td><strong>Pan Sautéd Chicken Picatta with Capers, Lemon and Fresh Herbs</strong></td>
<td><strong>Rigatoni Alla Vodka with Mascarpone Cheese and Shaved Parmigiano-Reggiano</strong></td>
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<tr>
<td><strong>Green Beans with Lemon Oil and Lemon Zest</strong></td>
<td><strong>Bakery Fresh Rolls with Whipped Butter</strong></td>
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<tr>
<td><strong>Mini Cannolis and Nutella Mousse Cups</strong></td>
<td><strong>Eli’s Cheesecake Bites and Chocolate Mousse Cups</strong></td>
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<tr>
<th>STEAKHOUSE</th>
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<tr>
<td><strong>Iceberg Wedge with Applewood Smoked Bacon, Roma Tomatoes, Crumbled Gorgonzola and Bleu Cheese Dressing</strong></td>
<td><strong>Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano</strong></td>
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<tr>
<td><strong>London Broil with Bordelaise</strong></td>
<td><strong>Chicken Vesuvio with Quartered Potatoes and Sweet Peas</strong></td>
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<tr>
<td><strong>Roasted Garlic Mashed Potatoes</strong></td>
<td><strong>Green Beans with Garlic Butter</strong></td>
</tr>
<tr>
<td><strong>Bakery Fresh Rolls with Whipped Butter</strong></td>
<td><strong>Eli’s Cheesecake Bites and Chocolate Mousse Cups</strong></td>
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PLATED LUNCH
20 guest minimum

PLATED LUNCH I | $29

SALAD
select one | includes bakery fresh rolls with whipped butter
Caesar Salad
Garlic Croutons and Shaved Parmigiano-Reggiano
Mixed Baby Greens
Carrots, Radishes, Grape Tomatoes, Cucumber and Balsamic Vinaigrette

ENTRÉE
select up to three
Beyond Burger
Basil Goat Cheese, Pickled Onions, Baby Arugula, Roasted Garlic Aioli,
Brioche Bun and Holy Cow!® Potato Chips
Italian Sausage and Peppers
Quartered Potatoes
Chicken Vesuvio
Quartered Potatoes and Sweet Peas
Pan Roasted White Fish Oregano
Toasted Garlic, Lemon and Fresh Oregano and Spinach with Garlic and Oil, Olive Oil Whipped Potatoes
Cavatappi
Arugula, Pine Nuts, Lemon, Garlic and Extra Virgin Olive Oil
Chicken Milanese
Arugula, Cucumbers, Shaved Fennel, Tomatoes, Red Onion, Red Wine Vinaigrette, Parmigiano Reggiano
Eggplant Napolean
Crispy Eggplant, Chopped Greens, Roasted Tomatoes, Arugula, Fresh Mozzarella,
Parmigiano-Reggiano, Balsamic Glaze, Red Wine Vinaigrette
Braised Short Rib Risotto
Blistered Tomatoes, Carrots, Fresh Herbs, Parmesan and Romano Cheese

DESSERT
includes freshly brewed iced tea, colectivo coffee and gourmet hot tea selections
Harry’s Tiramisu
Whipped Cream, Chocolate Shavings, Chocolate Sauce

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HARRY CARAY’S ITALIAN STEAKHOUSE | RIVER NORTH, LOMBARD, ROSEMONT | 773.HOLY.COW | harrycarays.com
PLATED LUNCH II | $35

SALAD  
select one | includes bakery fresh rolls with whipped butter
Mixed Baby Greens with Carrots, Radishes, Grape Tomatoes, Cucumber and Balsamic Vinaigrette
Baby Field Greens with Sliced Apples, Candied Walnuts, Crumbled Gorgonzola and Honey Balsamic Vinaigrette
Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano

ENTRÉE  
select up to three
Mustard Maple Glazed Faroe Island Salmon
Herb Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter
Grilled Polenta with Crimson Lentils, Baby Spinach and Toasted Pistachio Vinaigrette
6oz Filet Mignon with Red Wine Demi-Glace | add $8

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

DESSERT  
select one | includes freshly brewed iced tea, collectivo coffee and gourmet hot tea selections
Harry’s Tiramisu with Whipped Cream, Chocolate Shavings, Chocolate Sauce
Key Lime Pie with Whipped Cream
Flourless Chocolate Truffle Cake with Raspberry Coulis and Whipped Cream
Assorted Mini Pastries | add $4

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