



Plated Dinners
Dinner Buffets
Cocktail Receptions



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. Jun 21

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 Oreganata with Toasted Garlic, Lemon and Fresh Oregano
Chicken Breast Vesuvio with Quartered Potatoes and Sweet Peas
Rigatoni Alla Vodka with Mascarpone and Parmigiano-Reggiano
8oz Filet Mignon with Red Wine Demi-Glace | add \$10

ACCOMPANIMENTS

select two

Roasted Garlic Mashed Potatoes
Green Beans with Lemon Oil and Lemon Zest

DESSERT

includes freshly brewed coffee and gourmet hot tea selections

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

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. Jun 21

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

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, Bleu 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

Pan Roasted Salmon with Diced Tomatoes, Basil and Balsamic Glaze
Shrimp Scampi with Fresh Linguini, Roma Tomatoes, Toasted Garlic,
Basil, and White Wine Butter Sauce

14oz Prime Pork Chop with Apple Cider Demi-Glace
Chicken Marsala

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

Garlicky Spinach

Charred Broccoli with Grilled Scallions, Vinegar Peppers and Fried Capers

Roasted Market Vegetables with Green Beans, Baby Carrots, Grape Tomatoes, Asparagus
Green Beans with Lemon Oil and Lemon Zest

DESSERT

select one | includes freshly brewed 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

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. Jun 21

PLATED DINNER III | \$85

HORS D'OEUVRES

select three

Seared Tenderloin of Beef
Horseradish Cream, Watercress, Crostini

Braised Beef Short Rib Empanadas
Potato, Caramelized Onions, Chimichurri

Coconut Crusted Shrimp
Sweet Chili Glaze

Roasted Pork Loin
Orange Marmalade, Pretzel Crostini

Quinoa Cakes
Roasted Red Pepper Coulis

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

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

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
Crab Cakes with Remoulade, Julienned Vegetables
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
Herb Roasted Yukon Gold Potatoes with Garlic Butter
Roasted Market Fresh Vegetables
Crispy Brussels Sprouts with Honey Vinaigrette, Scallions,
and Red Chili Flakes
Charred Broccoli with Grilled Scallions, Vinegar Peppers and Fried Capers
Grilled Asparagus
Garlicky Spinach
Sautéed Wild Mushrooms
Olive Oil Whipped Potatoes
Four Cheese Mac 'n Cheese

DESSERT

select one | includes freshly brewed 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

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. Jun 21

PLATED DINNER IV | \$105

HORS D'OEUVRES

select three

Salmon Tartare

Lemon Oil and Lemon Zest, Fresh Dill, Crème Fraîche, Sesame Cone

Tempura Chicken Lollipops

Sweet Chili Sauce, Scallions

Jumbo Shrimp Cocktail

Horseradish Cocktail Sauce

Arancini Carne

Saffron Risotto, Prosciutto, Speck, Provolone, Fontina Fonduta

Seared Prime New York Strip

Tomato Jam, Pickled Shallots, Horseradish Cream, Pretzel Crostini

Tuna Crudo

Sushi Grade Tuna, Capers, Lemon, Chives, Saffron Aioli, Focaccia

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

Two 6oz Double Cut Colorado Lamb Chops Oreganata

14oz USDA Prime Wet Aged New York Strip Steak

Surf & Turf: Petite Filet Mignon with Red Wine Demi-Glace & Jumbo Lump Crab Cake

with Remoulade Sauce

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)

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. Jun 21

ACCOMPANIMENTS

select two

Garlicky Spinach
Roasted Market Fresh Vegetables
Grilled Asparagus
Sautéed Wild Mushrooms
Truffled Crispy Potatoes
Herb Roasted Yukon Gold Potatoes with Garlic Butter
Olive Oil Whipped Potatoes
Crispy Brussels Sprouts with Honey Vinaigrette, Scallions and Red Chili Flakes
Charred Broccoli with Scallions, Vinegar Peppers & Fried Capers

DESSERT

select one | includes freshly brewed 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
Key Lime Pie with Whipped Cream
Chef's Selection of Seasonal Petit Fours and Macarons

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. Jun 21

STEAK 101 | \$185

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, Fresh Berries

Wine Pairing: Kendall Jackson—Late Harvest Chardonnay—Monterey

Wines subject to change.

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. Jun 21

DINNER BUFFETS

*20 guest minimum | one and one half hour service
includes bakery fresh rolls, whipped butter, freshly brewed coffee and gourmet hot tea selections*

LITTLE ITALY | \$44

select two entrées

Italian Sausage and Peppers
Chicken Breast 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
Cheesecake bites

ITALIAN FAVORITES | \$51

select two entrées

Marinated London Broil with Chianti Demi-Glace
Pan Roasted White Fish Oreganata with Toasted Garlic, Lemon and Fresh Oregano
Pan Sautéed Chicken Breast Piccata 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
Rigatoni Alla Vodka
Crispy Brussels Sprouts with Honey Vinaigrette, Scallions, Red Chili Flakes
Roasted Garlic Mashed Potatoes
Key Lime Tartlets, Eli's Cheesecake Bites, Mini Cupcakes

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