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-2019
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

- Grilled Italian Sausage and Peppers Skewers
  - Green and Red Peppers

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

- Bacon Wrapped Medjool Dates
  - Toasted Almond, Balsamic Glaze

- Tempura Chicken Lollipops
  - Sweet Chili Sauce, Scallions

- 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 Brulée

- 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, 16oz 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 Brulé
- 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’OEUVRES
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)

ACCOMPANIMENTS
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 Brûlée
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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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.
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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