

CATERING LUNCH MENUS

Lunch Buffets Plated Lunch



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.

LUNCH BUFFETS

20 Guest Minimum | One Hour Service Includes freshly brewed iced tea, coffee, and gourmet hot tea selections

DELI | \$30

Includes Holy Cow!® Potato Chips select up to three sandwiches and two sides

Roast Beef

Provolone, Horseradish Aioli, Lettuce, Tomato, French Bread

Truffled Chicken Salad Green Leaf Lettuce, Tomato, Pretzel Roll

Honey Baked Ham

 $Swiss,\,Dijon\,\,Aioli,\,Lettuce,\,Tomato,\,Brioche\,Bun$

Roasted Turkey Club

 $Applewood\ Smoked\ Bacon,\ Basil\ Aioli,\ Whole\ Grain\ Bread$

Chicken Caesar Wrap

Caesar Dressing, Romaine Lettuce, Shaved Parmigiano-Reggiano, Flour Tortilla Grilled Vegetable

 $Portobello\ Mushroom,\ Zucchini,$ $Roasted\ Red\ Peppers,\ Baby\ Arugula,$

Caprese

Vine-Ripened Tomato, Fresh Mozzarella, Fresh Basil, Balsamic Vinaigrette, French Bread Fresh Mozzarella, French Bread

Southwestern Steak Wrap | add \$3 Grilled Flank Steak, Caramelized Onions, Sautéed Peppers, Chihuahua Cheese,

Chipotle Vinaigrette, Flour Tortilla

Pesto Chicken Breast Smoked Mozzarella, Tomato, Pretzel Roll

zel Roll

SIDE OPTIONS

select two

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 and Fudge Brownies

TAILGATE | \$32

Choose three mini sandwiches or sliders

Holy Cow!® Sliders

Candied Applewood Smoked Bacon, Smoked Gouda, Harry's Steak Sauce, Brioche Roll

Chicago Style Hot Dogs

Tomatoes, Onions, Sport Peppers, Pickle Spears, Relish, Celery Salt, Mustard

Buffalo Chicken Sliders Cole Slaw, Bleu Cheese Dressing, Brioche Roll Short Rib Italian Beef Provolone, Giardiniera, Au Jus, Italian Roll

> Turkey Burger Sliders Avocado Mash, Swiss, Spicy Aioli, Red Onion, Brioche Roll

Grilled Vegetable Panini
Portobello Mushroom, Grilled Zucchini,
Roasted Red Peppers, Pesto Aioli, Ciabatta

 $served\ with$

Harry's Chili with Chopped Onions, Cheddar Cheese, Sour Cream, and Oyster Crackers Chopped Mixed Greens Salad with Avocado, Scallions, Tomatoes, Gorgonzola, and Sweet Herb Vinaigrette Holy Cow!® Potato Chips

Freshly Baked Assorted Cookies and Fudge Brownies

Prices are per guest unless otherwise indicated. Current sales tax and 3% event prep fee applies to all food and beverage. Prices and availability subject to change. Sep-23

LUNCH BUFFETS CONT.

20 Guest Minimum | One Hour Service Includes freshly brewed iced tea, coffee, and gourmet hot tea selections

ALL AMERICAN | \$36

Hearts of Romaine Salad with Pecans, Roasted Corn, Cucumber, and Poppy Seed Buttermilk Dressing
Slow Roasted BBQ Pulled Pork Sliders with Crispy Onion Strings
Double Dipped Buttermilk Fried Chicken Breasts
Four Cheese Macaroni and Cheese
Creamy Cole Slaw
Bakery Fresh Rolls with Whipped Butter
Freshly Baked Assorted Cookies and Fudge Brownies

ITALIAN | \$40

Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano
Italian Sausage and Peppers
Pan Sautéed Chicken Piccata with Capers, Lemon, and Fresh Herbs
Rigatoni Alla Vodka with Mascarpone and Shaved Parmigiano-Reggiano
Green Beans with Lemon Oil and Lemon Zest
Bakery Fresh Rolls with Whipped Butter
Mini Tiramisu Squares and Nutella Mousse Cups

STEAKHOUSE | \$45

Iceberg Wedge with Applewood Smoked Bacon, Roma Tomatoes, Crumbled Gorgonzola, and Bleu Cheese Dressing
Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano
London Broil with Bordelaise
Chicken Breast Vesuvio with Quartered Potatoes and Sweet Peas
Roasted Garlic Mashed Potatoes
Green Beans with Garlic Butter
Bakery Fresh Rolls with Whipped Butter
Eli's Cheesecake Bites and Chocolate Mousse Cups

PLATED LUNCH

20 Guest Minimum

Includes Bakery Fresh Rolls with Whipped Butter Dessert includes freshly brewed iced tea, coffee, and gourmet hot tea selections

PLATED LUNCH I | \$38

SALAD

select one

Caesar Salad with Garlic Croutons, and Shaved Parmigiano-Reggiano Mixed Baby Greens with Carrots, Radishes, Grape Tomatoes, Cucumber, and Balsamic Vinaigrette

ENTRÉE

select up to three

Italian Sausage and Peppers with Quartered Potatoes
Chicken Vesuvio with Quartered Potatoes and Sweet Peas
Pan Roasted Whitefish Oreganata with Toasted Garlic, Lemon, and Fresh Oregano
Rigatoni Alla Vodka with Mascarpone and Parmigiano-Reggiano

ACCOMPANIMENTS

Garlicky Spinach Olive Oil Whipped Potatoes

DESSERT

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

PLATED LUNCH II | \$45

SALAD

select one

Caesar Salad with Garlic Croutons, and Shaved Parmigiano-Reggiano
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

ENTRÉE

select up to three

 $Pan\ Roasted\ Maple\ Mustard\ Glazed\ Salmon$ Herb Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter Eggplant Parmigiana 60z Filet\ Mignon\ with\ Red\ Wine\ Demi-Glace\ |\ add\ \\$10

ACCOMPANIMENTS

select two

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

DESSERT

select one

Harry's Tiramisu with Whipped Cream, Chocolate Shavings, and Chocolate Sauce Key Lime Pie with Whipped Cream Flourless Chocolate Truffle Cake with Raspberry Coulis and Whipped Cream

*Groups of 50+ need to submit entree counts 5 days in advance

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