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.
## Harry’s Favorites Cocktail Party | $29

**20 guest minimum** | **Choose 6** | **includes Holy Cow® Potato Chips**

based on 1.5 pieces of each item per guest (9 total pieces per guest)

<table>
<thead>
<tr>
<th>Harry’s Tomato Bruschetta</th>
<th>Chicken and Waffles Cone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shaved Parmigiano-Reggiano</td>
<td>Buttermilk Fried Chicken, Maple Drizzle</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Caprese Skewers</th>
<th>Seared Tenderloin of Beef</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cherry Tomato, Fresh Mozzarella, Fresh Basil, Pesto, Balsamic Reduction</td>
<td>Horseradish Cream, Micro Greens, Crostini</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Creamy Burrata</th>
<th>Beef Tenderloin Skewers</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Beets, Radishes, Sea Salt, Extra Virgin Olive Oil, Crostini</td>
<td>Peppercorn Crust, Bordelaise</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Quinoa Cakes</th>
<th>Holy Cow!® Burger Sliders</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Red Pepper Coulis</td>
<td>Candied Applewood Smoked Bacon, Aged Gouda, Harry’s Steak Sauce</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Baked Goat Cheese</th>
<th>Toasted Meat Ravioli</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plum Compote, Phyllo Cup</td>
<td>Marinara Sauce</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Toasted Cheese Ravioli</th>
<th>Steak Quesadillas</th>
</tr>
</thead>
<tbody>
<tr>
<td>Marinara Sauce</td>
<td>Fire Roasted Salsa</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Holy Cow!® Potato Chip Crusted Mac ‘n Cheese Bites</th>
<th>Slow Cooked Meatball</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Jalapeño Ketchup</td>
<td>Tomato Sauce, Parmigiano-Reggiano, Basil</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Stuffed Mushrooms</th>
<th>Grilled Italian Sausage and Peppers Skewers</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spinach, Parmesan Cheese, Balsamic Glaze</td>
<td>Green and Red Bell Peppers</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>(can be made vegan)</th>
<th>Rock Shrimp Ceviche</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Chicken Vesuvio Skewers</th>
<th>Jumbo Lump Crab Cakes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garlic and White Wine Sauce</td>
<td>Mustard Horseradish Aioli</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Tempura Chicken Lollipops</th>
<th>Roasted Sea Scallops</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet Chili Sauce, Scallions</td>
<td>Wrapped with Applewood Smoked Bacon</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Chicken Quesadillas</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Salsa Roja</td>
<td></td>
</tr>
</tbody>
</table>

---

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-19
Bites
minimum order 20 pieces/item

TIER I | $2/PIECE

Fontina Arancini
Saffron Risotto, Spiced Tomato Sauce

Quinoa Cakes
Roasted Red Pepper Coulis

Harry’s Tomato Bruschetta
Shaved Parmigiano-Reggiano

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

Caprese Skewers
Cherry Tomato, Fresh Mozzarella, Fresh Basil, Pesto,
Balsamic Reduction

Fire Roasted Vegetable Bruschetta
Fresh Basil, Balsamic Reduction, Crostini, Goat Cheese

Truffled Deviled Eggs
Shaved Truffle, Chives

Port Wine Mission Fig Compote
Warm Brie, Phyllo Cup

Three Cheese Quesadillas
Tomatillo Salsa

Toasted Cheese Ravioli
Marinara Sauce

Holy Cow!® Potato Chip Crusted Mac ‘n Cheese Bites
Roasted Jalapeño Ketchup

Sautéed Wild Mushrooms
Balsamic Glaze, Phyllo Cup

Stuffed Mushrooms
Spinach, Parmesan Cheese, Balsamic Glaze
(can be made vegan)

Chicken Vesuvio Skewers
Garlic and White Wine Sauce

Tempura Chicken Lollipops
Sweet Chili Sauce, Scallions

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

Truffled Chicken Salad
Fines Herbes, Tomato, Parmigiano-Reggiano, Crostini

Chicken Quesadillas
Salsa Roja

Buffalo Chicken Skewers
Panko Crusted, Blue Cheese or Ranch

Chicken and Waffles Cone
Buttermilk Fried Chicken, Maple Drizzle

Roasted Pork Loin
Orange Marmalade, Pretzel Crostini

Bacon Wrapped Medjool Dates
Toasted Almonds, Balsamic Glaze

Toasted Meat Ravioli
Marinara Sauce

Arancini Carne
Saffron Risotto, Prosciutto, Speck, Provolone,
Fontina Fonduta

Candied Bacon Deviled Eggs
Waffle Bits, Maple Syrup

Miniature Corn Dogs
Spicy Mustard

Grilled Italian Sausage and Peppers Skewers
Green and Red Bell Peppers

Slow Cooked Meatball
Tomato Sauce, Parmigiano-Reggiano, Basil
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-19
DISPLAYS

*each serves 50 guests*

**Domestic Cheeses** | $150
---
*Tillamook Cheddar, Baby Swiss, Smoked Gouda, Assorted Breads and Crackers,*
*Garnished with Grapes, Strawberries, Smoked Almonds*

**Artisanal Cheeses** | $250
---
*Fontina, Parmigiano-Reggiano, Brie, Galbani Dolcelatte Gorgonzola and Cacciocavalla Ragusano Cheeses,*
*Dried Apricots, Candied Walnuts, Fig Compote, Assorted Breads and Crackers*

**Seasonal Fresh Fruits** | $220
---
*Fresh Berries, Melon, Grapes, Pineapple*

**Vegetable Crudité** | $150
---
*Carrots, Celery, Broccoli, Purple Cauliflower, Yellow Squash, Baby Bell Peppers,*
*Grape Tomatoes, Ranch and Bleu Cheese Dressings*

**Antipasto** | $300
---
*Italian Cheeses and Meats, Roman Artichokes, Provolone Stuffed Cherry Peppers, Cerignola Olives,*
*Assorted Breads and Crackers*

**Grilled Balsamic Marinated Vegetables** | $175
---
*Zucchini, Eggplant, Red Peppers, Portabella*

**Spinach and Artichoke Dip** | $125
---
*Rosemary Flatbread, Garlic Crostini*

**Hummus** | $125
---
*Grilled Pita Triangles and Carrots, Celery, Cucumber*

**Assorted Wraps** | $175
---
*Chicken Caesar, Southwest Steak, Grilled Vegetable*

**Baked Brie in Puffed Pastry** | $125
---
*Mango Chutney, French Bread*

**Baked Crab and Brie Dip** | $200
---
*Jumbo Lump Crab, Garlic Crostini*

**Marinated Roasted Red Bell Peppers** | $175
---
*Fresh Mozzarella, Fresh Basil, Assorted Flatbread*

**Whole Poached Salmon** | $185 (serves 15-20)
---
*Capers, Red Onions, Cucumber, Dill Crème Fraîche*

**Harry’s Calamari** | $200
---
*Horseradish Cocktail Sauce*
MINIS

minimum 25 pieces per piece | prices are per piece | served on brioche buns unless otherwise indicated

Holy Cow!® Burgers | $3.50
*Candied Applewood Smoked Bacon, Aged Gouda, Harry’s Steak Sauce*

Cheeseburger | $3
*American Cheese, Caramelized Onions*

Tallgrass Burgers | $4.50
*Provolone, Sun Dried Tomato Pesto, Arugula*

Turkey Burger | $3
*Avocado Mash, Swiss, Spicy Aioli, Red Onion*

Turkey Panini | $3
*Sliced Apple, Brie, Cranberry Aioli*

Caprese Panini | $3
*Vine Ripened Tomato, Fresh Mozzarella, Fresh Basil, Balsamic Emulsion*

Grilled Chicken Breast | $3.50
*Pesto, Smoked Mozzarella, Baby Spinach, Red Wine Vinaigrette*

Buffalo Chicken | $3
*Coleslaw, Blue Cheese Dressing, Brioche Roll*

Slow Roasted BBQ Pulled Pork | $3.50
*Crispy Onion Strings*

Filet Sliders | $5.50
*Horseradish Cream, Grilled Onions, Applewood Smoked Bacon, Arugula on Pretzel Rolls*

Chicago Style Mini Hotdogs | $3
*Tomatoes, Onions, Sport Peppers, Pickle Spears, Relish, Celery Salt, Mustard*

Mini Short Rib Italian Beef Sandwiches | $3
*Provolone, Giardinera, Au Jus, Toasted Italian Bread*
SPECIALTY STATIONS

20 guest minimum | may be added to enhance a buffet or hors d’oeuvres package | $100 fee per chef may apply

CARVING STATION

*chef carved | served with assorted dinner rolls*

serves 20-25 guests:

Honey Baked Ham with Chipotle Maple Glaze | $135
Apple and Sage Stuffed Pork Loin with Apple Cider Demi-Glace | $145
Oven Baked Turkey Breast with Shallot Sage Gravy | $135

serves 15-20 guests:

Whole Tenderloin of Beef with Horseradish Cream | $250
Togarashi Seared Tuna Loin with Candied Soy Glaze, Wakame Seaweed Salad and Wasabi Aioli | $300
Mustard Maple Glazed Salmon | add $150

PASTA ACTION STATION | $10

*chef attended | served with assorted Italian breads | select two*

Rigatoni with Roma Tomatoes, Shallots, Mascarpone Cheese and Vodka Sauce
Penne with Asparagus, Mushrooms and Marinara
Tortellini and Alfredo Sauce with Shaved Parmigiano-Reggiano
Cavatappi with Grilled Chicken, Arugula, Pine Nuts, Lemon and Garlic Infused Olive Oil
Spinach Fusilli with Italian Sausage, Roma Tomatoes, Basil and Spicy Tomato Cream
Linguine with Littleneck Clams, White Wine, Garlic and Extra Virgin Olive Oil | $2

RISOTTO ACTION STATION | $11

*chef attended | served with assorted Italian breads | select two*

Wild Mushroom and Parmigiano-Reggiano
Butternut Squash and Sage
Asparagus, Sun Dried Tomato and Champagne
Italian Sausage, Fennel and Leek
Truffles and Asiago Cheese | $1
Tenderloin of Beef, Caramelized Onion and Gorgonzola | $2
Rock Shrimp, Pesto and Heirloom Tomato Relish | $2

GRAND ANTIPASTO DISPLAY | $10

Genoa Salami, Soppressata, Prosciutto di Parma, Speck Alto Adige, Salamini
Galbani Dolcelatte Gorgonzola, Pecorino Toscano and Caciocavalla Ragusano Cheeses
Roman Artichokes, Prosciutto and Provolone Stuffed Cherry Peppers, Cerignola Olives
Grilled Marinated Vegetables
Freshly Baked Tuscan Breads, Rosemary Flatbread
Bruschetta Display with Diced Roma Tomatoes, Olive Tapenade, Caponata

RAW BAR | add M.P.

presented over ice with fresh lemons, cocktail sauce, horseradish and Tabasco
Alaskan King Crab Legs
Colossal Shrimp Cocktail
Blue Point Oysters on the Half Shell
Cold Steamed Mussels

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-19
SPECIALTY STATIONS CONT.

20 guest minimum | may be added to enhance a buffet or hors d’oeuvre package | $100 fee per chef may apply

MASHED POTATO BAR | add $9
*Idaho and sweet potatoes | select eight toppings*
Sour Cream, Whipped Butter, Honey Butter, Crumbled Gorgonzola, Shaved Parmigiano-Reggiano, Shredded Cheddar, Chives, Caramelized Onions, Buttermilk Onion Strings, Sautéed Wild Mushrooms, Applewood Smoked Bacon, Roasted Garlic, Fresh Horseradish, Brown Sugar, Miniature Marshmallows, Candied Walnuts

TACO STATION | add $12
*select two*
Chimichurri Marinated Chicken
Pork al Pastor
Grilled Peppers
Grilled Flank Steak | add $2
Tequila Lime Marinated Shrimp | add $3

*served with*
Housemade Guacamole, Pico de Gallo, Queso Fresco, Salsa Roja, Shredded Cabbage, Pickled Jalapeños, Carrots and Onions, Sour Cream, Chipotle Ranch, Flour Tortillas, Corn Tortillas, Tortilla Chips

MAC ‘N CHEESE BAR | add $11
*chef attended | served with cavatappi noodles | select two*
Applewood Smoked Bacon, Peas, Mushrooms and Smoked Cheddar
Spinach, Artichoke and Smoked Cheddar
Grilled Chicken, Chipotle Green Onions, Fire Roasted Tomatoes and Chihuahua Cheese
Beef Short Rib, Caramelized Onions, Roasted Cauliflower and Horseradish Beer Cheese Fondue
Maine Lobster, Corn, Baby Spinach, Fines Herbes and Sharp White Cheddar | add $5

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-19
DESSERTS

20 guest minimum | may be added to enhance a buffet or hors d’oeuvre package | $100 fee per chef may apply
includes freshly brewed colectivo coffee and gourmet hot tea selections

CLASSIC DESSERTS DISPLAY | $9
- Fudge Brownies
- Lemon Bars
- Mini Cupcakes
- Eli’s Cheesecakes Bites
- Nutella Mousse Cups
- Chocolate Mousse Cups

SWEET TABLE | $14
- Assorted Cookies
- Raspberry Oatmeal Squares
- Turtle Brownies
- Fruit Tarts
- Eli’s Cheesecake Bites
- Chocolate Mousse Cups with Fresh Raspberries
- Nutella Mousse Cups with Fresh Blackberries
- Mini Tiramisu

BANANAS FOSTER ACTION STATION | $9
chef attended
- Caramelized Bananas,
- Rum and Banana Liqueur, Vanilla Bean Ice Cream

GELATO BAR | $9
server attended
- Vanilla Bean and Chocolate Gelato, Chocolate and Caramel Sauces, Chopped Nuts,
- Multi-Colored Sprinkles, Chocolate, Peanut Butter, Butterscotch Chips,
- Brownie Chunks, Fresh Strawberries, Cherries and Bananas

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-19

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