



RECEPTION MENUS

Bites
Displays
Specialty Stations
Desserts



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-18

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

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)

Harry's Tomato Bruschetta
Shaved Parmigiano-Reggiano

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

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

Quinoa Cakes
Roasted Red Pepper Coulis

Baked Goat Cheese
Plum Compote, Phyllo Cup

Toasted Cheese Ravioli
Marinara Sauce

Macaroni and Cheese Bites
Wisconsin Smoked Cheddar

Chicken Vesuvio Skewers
Garlic and White Wine Sauce

Tempura Chicken Lollipops
Sweet Chili Sauce, Scallions

Chicken Quesadillas
Mango Salsa

Chicken and Waffles Cone
Buttermilk Fried Chicken, Maple Drizzle

Seared Tenderloin of Beef
Horseradish Cream, Micro Greens, Crostini

Beef Tenderloin Skewers
Peppercorn Crust, Bordelaise

Holy Cow! Burger Sliders
*Candied Applewood Smoked Bacon,
Aged Gouda, Harry's Steak Sauce*

Toasted Meat Ravioli
Marinara Sauce

Steak Quesadillas
Fire Roasted Salsa, Bleu Cheese Crumbles

Slow Cooked Meatball
Tomato Sauce, Parmigiano-Reggiano, Basil

Grilled Italian Sausage and Peppers Skewers

Rock Shrimp Ceviche
Avocado, Fresh Lime, Tortilla Crisp

Jumbo Lump Crab Cakes
Mustard Horseradish Aioli

Roasted Sea Scallops
Wrapped with Applewood Smoked Bacon

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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

Crispy Vegetable Spring Rolls
Peanut Soy Chili Sauce

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

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

Baked Brie
Raspberry Compote, Almonds, Phyllo Cup

Fire Roasted Vegetable Bruschetta
Fresh Basil, Balsamic Reduction

Truffled Deviled Eggs
Shaved Truffle, Chives

Port Wine Mission Fig Compote
Gorgonzola Dolcelatte, Phyllo Cup

Macaroni and Cheese Bites
Wisconsin Smoked Cheddar

Three Cheese Quesadillas
Tomatillo Salsa

Sautéed Wild Mushrooms
Balsamic Glaze, Phyllo Cup

Stuffed Mushrooms
Spinach, Parmesan Cheese, Balsamic Glaze

Baked Goat Cheese
Plum Compote, Phyllo Cup

Toasted Cheese Ravioli
Marinara Sauce

Chicken Vesuvio Skewers
Garlic and White Wine Sauce

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

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

Chicken Quesadillas
Mango Salsa

Buffalo Chicken Skewers
Panko Crusted, Blue Cheese or Ranch

Chicken and Waffles Cone
Buttermilk Fried Chicken, Maple Drizzle

Roasted Pork Loin
Orange Cilantro Compote, Crostini

Medjool Dates
Wrapped with Applewood Smoked Bacon

Candied Bacon Bites
Apple Watercress Salad

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

Slow Cooked Meatball
Tomato Sauce, Parmigiano-Reggiano, Basil

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BITES CONT.

minimum order 20 pieces/item

TIER II | \$3/PIECE

Grilled Cheese Shooters
Tomato Bisque

Chimichurri Marinated Skirt Steak
Pico de Gallo, Tortilla Chip

Steak Quesadillas
Fire Roasted Salsa, Bleu Cheese Crumbles

Seared Tenderloin of Beef
Horseradish Cream, Micro Greens, Crostini

Duck Confit

Green Apple, Brie, Fig Jam, Pretzel Crostini

Toasted Meat Ravioli
Marinara Sauce

Rock Shrimp Ceviche
Avocado, Fresh Lime, Tortilla Crisp

Coconut Crusted Shrimp
Chili Glaze

TIER III | \$4/PIECE

Tempura Chicken Lollipops
Sweet Chili Sauce, Scallions

Seared Prime New York Strip
*Tomato Jam, Pickled Shallots,
Horseradish Cream, Holy Cow Potato Chip*

Beef Tenderloin Skewers
Peppercorn Crust, Bordelaise

Thai Style Beef Satay Skewers
Chopped Peanuts, Cilantro

Roasted Sea Scallops
Wrapped with Applewood Smoked Bacon

Salmon Tartare
*Lemon Oil, Fresh Dill, Crème Fraîche,
Sesame Cone*

Smoked Salmon
*Chive Crème Fraîche and Orange Zest,
Rosemary Flatbread*

Jumbo Shrimp Scampi Skewers
Toasted Garlic

Jumbo Shrimp
Horseradish Cocktail Sauce

Coriander and Lemon Pepper Crusted Ahi Tuna
Wasabi Cream, Wonton Crisp

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

Tuna Crudo
*Sushi Grade Tuna, Capers, Lemon,
Chives, Saffron Aioli, Toast*

Crab and Mango Ceviche
Jumbo Lump Crab, Wonton Crisp

Crab Louis Deviled Eggs
Jumbo Lump Crab, Avocado, Grape Tomato, Radish

Jumbo Lump Crab Cakes
Mustard Horseradish Aioli

TIER IV | \$5/PIECE

Lobster Medallions
Chive Lavash, Candied Lemon Peel

Lamb Lollipops (Market Price)
Oreganato

Pommery Mustard Crab Salad
Snipped Chives, Sesame Cone

New England Style Lobster Rolls
House Baked Parker Roll

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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 Crudit  | \$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

Harry's Calamari (onsite only) | \$200

Horseradish Cocktail Sauce

Baked Crab and Brie Dip | \$200

Jumbo Lump Crab, Garlic Crostini

Marinated Roasted Red Bell Peppers | \$175

Fresh Mozzarella, Fresh Basil, Assorted Flatbread

Mini Short Rib Italian Beef Sandwiches | \$200

Provolone, Giardinera, Au Jus, Toasted Italian Bread

Baked Brie in Puffed Pastry | \$175

Mango Chutney, French Bread

Whole Poached Salmon | \$125 (serves 15-20)

Capers, Red Onions, Cucumber, Dill Cr me Fraiche

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SLIDERS

minimum 25 pieces per slider | 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
Provolone, Sun Dried Tomato Pesto, Arugula

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

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

Pulled Chicken | \$3
Carolina BBQ Sauce, Cabbage Slaw

Buffalo Chicken | \$3
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*

PANINIS

minimum 25 pieces per panini | prices are per piece

Grilled Vegetable | \$4.50
Goat Cheese, Sun Dried Tomato Aioli

Roast Beef | \$5
Blue Cheese Aioli

Caprese | \$4.50
Vine Ripened Tomato, Fresh Mozzarella, Fresh Basil, Balsamic Emulsion

Grilled Pesto Chicken Breast | \$4.50
Mediterranean Olive Relish

Turkey | \$4.50
Sliced Apple, Brie, Shallot Aioli

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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:*

Whole 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

Whole Mustard Maple Glazed Salmon | add \$150

PASTA ACTION STATION | \$10

chef attended | served with assorted Italian breads | select two

Rigatoni with Plum 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 | add \$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, Bresaola, Prosciutto di Parma, Speck Alto Adige, Salamini

Galbani Dolcelatte, Gorgonzola, Pecorino Toscano and Cacciocavalla 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

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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 \$13

select 2

Chimichurri Marinated Chicken

Grilled Flank Steak

Pork al Pastor

Grilled Peppers

Tequila Lime Marinated Shrimp (Add \$4)

served with

Sliced Avocado, Pico de Gallo, Queso Fresco, Shredded Cabbage, Jalapeños, Sour Cream, Chipotle Ranch, Flour Tortillas, Corn Tortillas, Tortilla Chips

Sides

Black Bean and Corn Salad

Mixed Greens with Roasted Corn, Grilled Asparagus, Avocado, Cilantro, Queso Fresco and Citrus Vinaigrette

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

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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

Cookie Bites
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

chef attended
Vanilla Bean and Chocolate Gelato, Chocolate and Caramel Sauces, Chopped Nuts
Multi-Colored Sprinkles, Chocolate, Peanut Butter and Butterscotch Chips
Brownie Chunks, Fresh Strawberries, Cherries and Bananas

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