



## RECEPTION MENUS

Bites  
Displays  
Specialty Stations  
Desserts



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. Sep-23*

HARRY CARAY'S ITALIAN STEAKHOUSE | RIVER NORTH, LOMBARD, ROSEMONT | 773.HOLY.COW | [harrycarays.com](http://harrycarays.com)

## HARRY'S FAVORITES COCKTAIL PARTY | \$35

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

includes Holy Cow® Potato Chips

select six

### Caprese Skewers

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

*Harry's Tomato Bruschetta  
Shaved Parmigiano-Reggiano*

### Creamy Burrata

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

### Whipped Cannellini Bean Crostini

*Whipped Cannellini Beans, Grape Tomatoes, Micro  
Greens, Balsamic Glaze, Garlic & Oil Crostini*

### Wild Mushroom Crostini

*Finely Chopped Wild Mushrooms, Truffle Oil,  
Balsamic Glaze, Garlic & Oil Crostini*

### Quinoa Cakes

*Roasted Red Pepper Coulis*

### Baked Goat Cheese

*Plum Compote, Phyllo Cup*

### Toasted Cheese Ravioli

*Marinara Sauce*

### Mac 'N Cheese Bites

*Roasted Jalapeño Ketchup*

### 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 Quesadillas

*Salsa Roja*

### Chicken and Waffles Lollipop

*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, Smoked Gouda,  
Harry's Steak Sauce*

### Toasted Meat Ravioli

*Marinara Sauce*

### Steak Quesadillas

*Fire Roasted Salsa*

### Slow Cooked Meatballs

*Tomato Sauce, Parmigiano-Reggiano, Basil*

### Grilled Italian Sausage and Peppers Skewers

*Green and Red Bell Peppers*

### Rock Shrimp Ceviche

*Avocado, Fresh Lime, Tortilla Cup*

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# BITES

minimum order 20 pieces/item

## TIER I | \$3/PIECE

Harry's Tomato Bruschetta  
*Shaved Parmigiano-Reggiano*

Fontina Arancini  
*Saffron Risotto, Spiced Tomato Sauce*

Quinoa Cakes  
*Roasted Red Pepper Coulis*

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

Whipped Cannellini Bean Crostini  
*Whipped Cannellini Beans, Grape Tomatoes,  
Micro Greens, Balsamic Glaze,  
Garlic & Oil Crostini*

Wild Mushroom Crostini  
*Finely Chopped Wild Mushrooms,  
Grape Tomatoes, Truffle Oil, Balsamic Glaze,  
Garlic & Oil Crostini*

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

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

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*

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

Tempura Chicken Lollipops  
*Sweet Chili Sauce, Scallions*

Chicken Vesuvio Skewers  
*Garlic and White Wine Sauce*

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, Ranch*

Chicken and Waffles Lollipop  
*Buttermilk Fried Chicken, Maple Drizzle*

Roasted Pork Loin  
*Orange Marmalade, Pretzel Crostini*

Bacon Wrapped Medjool Dates  
*Toasted Almond, Balsamic Glaze,  
Goat Cheese, Fresh Basil,  
Balsamic Reduction, Crostini*

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 Meatballs  
*Tomato Sauce, Parmigiano-Reggiano, Basil*

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## BITES CONT.

minimum order 20  
pieces/item

### TIER II | \$4/PIECE

Grilled Cheese Shooters  
*Tomato Bisque*

Chimichurri Marinated Skirt Steak  
*Pico de Gallo, Tortilla Chip*

Steak Quesadilla  
*Fire Roasted Salsa*

Braised Beef Short Rib Empanadas  
*Potato, Caramelized Onions,  
Chimichurri*

Beef Tenderloin Skewers  
*Peppercorn Crust, Bordelaise*

Sliced Beef Tenderloin  
*Caramelized Onions, Aged Balsamic,  
Bleu Cheese, Phyllo Cup*

Seared Tenderloin of Beef  
*Horseradish Cream, Watercress, Crostini*

Duck Confit  
*Green Apple, Brie, Fig Jam, Pretzel Crostini*

Rock Shrimp Ceviche  
*Avocado, Fresh Lime, Tortilla Cup*

### TIER III | \$6/PIECE

Seared Prime New York Strip  
*Tomato Jam, Pickled Shallots, Horseradish  
Cream, Pretzel Crostini*

Roasted Sea Scallops  
*Wrapped with Applewood Smoked  
Bacon*

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

Pastrami Cured Salmon  
*Red Wine Pickled Onions, Chive  
Crème Fraîche, Toasted Brioche*

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

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

Pommery Mustard Crab Salad  
*Snipped Chives, Sesame Cone*

Crab Louis Deviled Eggs  
*Crab, Avocado, Grape Tomato, Radish*

Coconut Crusted Shrimp  
*Sweet Chili Glaze*

Jumbo Shrimp Scampi Skewers  
*Toasted Garlic*

Jumbo Shrimp Cocktail  
*Horseradish Cocktail Sauce*

### TIER IV | MARKET PRICE

Crab Cakes Horseradish  
*Mustard Aioli*

Lamb Lollipops  
*Oreganata*

New England Style Lobster Rolls  
*House Baked Parker Roll*

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# DISPLAYS

*each serves 50 guests*

Domestic Cheeses | \$200

*Tillamook Cheddar, Baby Swiss, Smoked Gouda, Grapes,  
Strawberries, Smoked Almonds, Assorted Breads and Crackers*

Artisanal Cheeses | \$300

*Fontina, Parmigiano-Reggiano, Brie, Galbani Dolcelatte Gorgonzola, Cacciocavalla Ragusano  
Cheese, Dried Apricots, Candied Walnuts, Fig Compote, Assorted Breads and Crackers*

Seasonal Fresh Fruits | \$250

*Fresh Berries, Melon, Grapes, Pineapple*

Vegetable Crudit  | \$200

*Carrots, Celery, Broccoli, Purple Cauliflower, Yellow  
Squash, Baby Bell Peppers, Grape Tomatoes, Ranch Dressing*

Antipasto | \$350

*Italian Cheeses and Meats, Roman Artichokes, Cerignola  
Olives, Provolone Stuffed Cherry Peppers, Assorted Breads and Crackers*

Grilled Balsamic Marinated Vegetables | \$200

*Zucchini, Eggplant, Red Peppers, Portabella*

Hummus | \$125

*Grilled Pita Triangles and Carrots, Celery, Cucumber*

Baked Brie in Puffed Pastry | \$150

*Mango Chutney, French Bread*

Marinated Roasted Red Bell Peppers | \$175

*Fresh Mozzarella, Fresh Basil, Assorted Flatbread*

Spinach and Artichoke Dip | \$150

*Rosemary Flatbread, Garlic Crostini*

Assorted Wraps | \$250

*Chicken Caesar, Southwest Steak, Grilled Vegetable*

Baked Crab and Brie Dip | \$300

*Crab, Garlic Crostini*

Whole Poached Salmon (*serves 15-20*) | \$200

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

Harry's Calamari | \$250

*Horseradish Cocktail Sauce*

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Sep-23*

## MINIS

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

**Holy Cow!® Burgers | \$4**  
*Candied Applewood Smoked  
Bacon, Aged Gouda, Harry's Steak Sauce*

**Cheeseburger | \$3.50**  
*American Cheese, Caramelized Onions*

**Turkey Burger | \$4**  
*Avocado Mash, Swiss, Spicy Aioli, Red Onion*

**Caprese Panini | \$3.50**  
*Vine Ripened Tomato, Fresh Mozzarella,  
Fresh Basil, Balsamic Emulsion*

**Grilled Chicken Breast | \$4**  
*Pesto, Smoked Mozzarella, Baby  
Spinach, Red Wine Vinaigrette*

**Buffalo Chicken | \$4**  
*Coleslaw, Bleu Cheese Dressing*

**Slow Roasted BBQ Pulled Pork | \$4**  
*Crispy Onion Strings*

**Filet Sliders | \$6**  
*Horseradish Cream, Applewood Smoked Bacon,  
Grilled Onions, Arugula, Pretzel Rolls*

**Chicago Style Mini Hot Dogs | \$3.50**  
*Tomatoes, Onions, Sport Peppers, Pickle  
Spears, Relish, Celery Salt, Mustard,  
Hotdog Bun*

**Mini Short Rib Italian Beef Sandwiches | \$4**  
*Provolone, Giardiniera, Au Jus, Toasted Italian Bread*

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# SPECIALTY STATIONS

*20 guest minimum | \$100 fee per chef may apply  
may be added to enhance a buffet or hors d'oeuvres package or as an entree to replace a meal*

## CARVING STATION

*chef carved | served with assorted dinner rolls*

*serves 20-25 guests:*

Honey Baked Ham with Chipotle Maple Glaze | \$165  
Apple and Sage Stuffed Pork Loin with Apple Cider Demi-Glace | \$170  
Oven Baked Turkey Breast with Shallot Sage Gravy | \$165

*serves 15-20 guests:*

Whole Tenderloin of Beef with Horseradish Cream | \$430  
Togarashi Seared Tuna Loin with Candied Soy Glaze, Wakame Seaweed Salad and Wasabi Aioli | \$330  
Maple Mustard Glazed Salmon | \$180

## PASTA ACTION STATION | Enhancement \$15 / Entrée \$25

*chef attended | includes bakery fresh rolls*

*select two*

Rigatoni with Roma Tomatoes, Shallots, Mascarpone, and Vodka Sauce  
Penne with Asparagus, Mushrooms, and Marinara  
Tortellini with Alfredo Sauce and 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 | \$4

## RISOTTO ACTION STATION | Enhancement \$16 / Entrée \$26

*chef attended*

*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 | \$2  
Tenderloin of Beef, Caramelized Onion, and Gorgonzola | \$5  
Rock Shrimp, Pesto, and Heirloom Tomato Relish | \$5

## GRAND ANTIPASTO DISPLAY | add \$20

Genoa Salami, Soppressata, Prosciutto di Parma, Speck Alto Adige, Salami  
Galbani Dolcelatte Gorgonzola, Pecorino Toscano, Cacciocavalla Ragusano Cheese,  
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 | \$100 fee per chef may apply  
may be added to enhance a buffet or hors d'oeuvre package*

### MASHED POTATO BAR | Enhancement \$11 / Entrée \$18

*Idaho and Sweet Potatoes  
select eight toppings*

Sour Cream, Whipped Butter, Crumbled Gorgonzola, Shaved Parmigiano-Reggiano,  
Shredded Cheddar, Chives, Caramelized Onions, Crispy Onion Strings, Sautéed Wild Mushrooms,  
Applewood Smoked Bacon, Roasted Garlic, Fresh Horseradish, Brown Sugar,  
Miniature Marshmallows, Candied Walnuts

### MAC 'N CHEESE BAR | Enhancement \$14 / Entrée \$20

*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 \$7



## DESSERTS

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

### CLASSIC DESSERTS DISPLAY | \$10

Fudge Brownies  
Lemon Bars  
Mini Cupcakes  
Eli's Cheesecakes Bites  
Nutella Mousse Cups  
Chocolate Mousse Cups

### SWEET TABLE | \$15

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 | \$12

*chef attended*

Caramelized Bananas, Rum and Banana Liqueur, Vanilla Bean Ice Cream

### GELATO BAR | \$10

*server attended*

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

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