

HARRY'S FAVORITES COCKTAIL PARTY | \$35

20 guest minimum | based on 1.5 pieces of each item per guest (9 total pieces per guest) | select 6

INCLUDES HOLY COW® POTATO CHIPS

WHIPPED CANNELLINI BEAN CROSTINI

Grape Tomatoes, Micro Greens, Balsamic Glaze,
Garlic & Oil Crostini

WILD MUSHROOM CROSTINI

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

HARRY'S TOMATO BRUSCHETTA

Shaved Parmigiano-Reggiano, Crostini

CAPRESE SKEWERS

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

CREAMY BURRATA

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

TOASTED CHEESE RAVIOLI

Marinara Sauce

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

WAFFLE CRUSTED CHICKEN LOLLIPOP

Buttermilk Fried Chicken, Maple Drizzle

SEARED TENDERLOIN OF BEEF

Horseradish Cream, Micro Greens, Crostini

BEEF TENDERLOIN SKEWERS

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

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. Nov-25

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

BITES

\$3/PIECE

minimum order 20 pieces/item

HARRY'S TOMATO BRUSCHETTA

Shaved Parmigiano-Reggiano, Crostini

FONTINA ARANCINI

Saffron Risotto, Spiced Tomato Sauce

CREAMY BURRATA

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

WHIPPED CANNELLINI BEAN CROSTINI

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

TOASTED CHEESE RAVIOLI

Marinara Sauce

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

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

BACON WRAPPED MEDJOO DATES

Balsamic Glaze

TOASTED MEAT RAVIOLI

Marinara Sauce

ARANCINI CARNE

Saffron Risotto, Prosciutto, Speck, Provolone, Fontina Fonduta

MINIATURE CORN DOGS

Spicy Mustard

GRILLED ITALIAN SAUSAGE AND PEPPERS SKEWERS

Green and Red Bell Peppers

SLOW COOKED MEATBALLS

Tomato Sauce, Parmigiano-Reggiano, Basil

CHIMICHURRI MARINATED SKIRT STEAK +\$1

Pico de Gallo, Tortilla Chip

STEAK QUESADILLA +\$1

Fire Roasted Salsa

BRAISED BEEF SHORT RIB EMPANADAS +\$1

Potato, Caramelized Onions, Chimichurri

BEEF TENDERLOIN SKEWERS +\$1

Bordelaise

SEARED TENDERLOIN OF BEEF +\$1

Horseradish Cream, Watercress, Crostini

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BITES CONT.

\$3/PIECE

minimum order 20 pieces/item

ROCK SHRIMP CEVICHE +\$1
Avocado, Fresh Lime, Tortilla Cup

ROASTED SEA SCALLOPS +\$3
Wrapped with Applewood Smoked Bacon

TOGARASHI SEARED AHI TUNA +\$3
Candied Soy Sauce, Avocado Mousse, Wonton Crisp

COCONUT CRUSTED SHRIMP +\$3
Sweet Chili Glaze

JUMBO SHRIMP SCAMPI SKEWERS +\$3
Toasted Garlic

JUMBO SHRIMP COCKTAIL +\$3
Horseradish Cocktail Sauce

CRAB CAKES M.P
Horseradish Mustard Aioli

LAMB LOLLIPOPS M.P
Oreganata

NEW ENGLAND STYLE LOBSTER ROLLS M.P
Parker House Roll

MINIS

\$4/PIECE

minimum 20 pieces | served on brioche buns unless otherwise indicated

HOLY COW!® BURGERS
Candied Applewood Smoked Bacon, Aged Gouda,
Harry's Steak Sauce

CHEESEBURGER SLIDERS
American Cheese, Caramelized Onions

TURKEY BURGER SLIDERS
Avocado Mash, Swiss, Spicy Aioli, Red Onion

MINI SHORT RIB ITALIAN BEEF SANDWICHES
Provolone, Giardiniera, Au Jus, Toasted Italian Bread

CHICAGO STYLE MINI HOT DOGS
Tomatoes, Onions, Sport Peppers, Pickle Spears,
Relish, Celery Salt, Mustard, Hotdog Bun

CAPRESE PANINI
Vine-Ripened Tomato, Fresh Mozzarella, Fresh Basil, Balsamic Emulsion

GRILLED CHICKEN BREAST
Pesto, Smoked Mozzarella, Baby Spinach,
Red Wine Vinaigrette

BUFFALO CHICKEN
Ranch Dressing

SLOW ROASTED BBQ PULLED PORK
Crispy Onion Strings

FILET SLIDERS +\$2
Horseradish Cream, Applewood Smoked Bacon,
Grilled Onions, Arugula, Pretzel Rolls

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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 CRUDITÉ | \$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, Portobello Mushrooms

HUMMUS | \$125

Grilled Pita Triangles and Carrots, Celery, Cucumber

SPINACH AND ARTICHOKE DIP | \$150

Rosemary Flatbread, Garlic Crostini

WHOLE POACHED SALMON (SERVES 15-20) | \$200

Capers, Red Onions, Cucumber, Dill Crème Fraiche

HARRY'S CALAMARI | \$250

Horseradish Cocktail Sauce

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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 Maple Glaze | \$165

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

Fusilli Alfredo with Grilled Chicken

Cavatappi with Italian Sausage, Roma Tomatoes, Basil, and Spicy Tomato Cream

MASHED POTATO BAR

enhancement \$11 / entrée \$18

Applewood Smoked Bacon, Sour Cream, Whipped Butter, Crumbled Gorgonzola,
Shaved Parmigiano-Reggiano, Shredded Cheddar, Chives, Caramelized Onions, Roasted Garlic

MAC & CHEESE BAR

enhancement \$14 / entrée \$20

chef attended | served with cavatappi noodles

Applewood Smoked Bacon, Grilled Chicken, Beef Short Rib (+2),
Mushrooms, Green Onions, Peas, Jalapeno, Broccoli, Roasted Garlic

RAW BAR

market price

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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DESSERTS

20 guest minimum | 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

Assorted Cookies

Key Lime Tartlets

Eli's Cheesecakes Bites

Chocolate Mousse Cups

Add Fresh Berries +5

GELATO BAR | \$10

\$100 SERVER FEE

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

Add Fresh Strawberries and Bananas | \$5

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