

HARRY CARAY'S TAVERN

★ BBQ & Local Craft Beer ★

HOLIDAY BUFFET

\$52.95/GUEST

PASSED HORS D'OEUVRES / Select Three

Prosciutto Wrapped Asparagus with Gorgonzola and Balsamic Glaze
Creamy Burrata with Roasted Beets, Radishes, Sea Salt and EVOO on Crostini
Fried Pickle Chips with Buttermilk Ranch
Jalapeño Hushpuppies with Buttermilk Ranch
Smoked Beef Brisket with Memphis BBQ Sauce on Brioche
Grilled Cheese Shooters with Tomato Bisque

BUFFET

Caesar Salad with Housemade Croutons and Shaved Parmigiano-Reggiano
Mixed Greens with Granny Smith Apples, Pears, Walnuts,
Gorgonzola and Apple Cider Vinaigrette
Pulled Pork with Harry's Sweet & Tangy BBQ Sauce
Pecan and Cranberry Crusted Breast of Chicken with Maple Bourbon Butter
Bacon Mac n' Cheese
BBQ Baked Beans with Smoked Pork
Green Bean Casserole with Varietal Mushrooms and Crispy Onions
Mini Apple and Pecan Pies

CARVING STATIONS / House Smoked Meats

Chef carved and served with assorted dinner rolls. Serves 20-25 guests.

Turkey Breast with Shallot Sage Gravy / add \$135
Whole Honey Baked Ham with Chipotle Maple Glaze / add \$135
Apple and Sage Stuffed Pork Loin with Apple Cider Demi-Glaze / add \$145

Prices do not include sales tax, 3% event preparation fee or gratuity.