DROP OFF CATERING

Award-winning food delivered straight to your door.

DELIVERY OR PICK UP

We would be happy to deliver your order directly to you. A delivery fee and minimum order applies. All orders include disposable plates, napkins, flatware and serving utensils. Orders must be placed no later than 24 hours prior to delivery (some orders may require 48 hours notice). We would be happy to create a custom menu for you to meet your event needs, please contact us at holycow@harrycarays.com or call the location of your choice listed below.

CHICAGO 312.828.0966 | LOMBARD 630.953.3400 | ROSEMONT 847.699.1200 | HARRYCARAYS.COM
Morning Favorites

BUFFETS
PRICED PER PERSON | MINIMUM 10 GUESTS

CONTINENTAL | $9.95
Banana Bread and Blueberry Bread
Freshly Baked Assorted Breakfast Pastries
Everything Bagels and Plain Bagels with Whipped Cream Cheese, Fruit Preserves and Whipped Butter
Sliced Seasonal Fresh Fruit

CLASSIC BREAKFAST | $15.95
Scrambled Eggs
Thick Cut Brioche French Toast with Warm Maple Syrup
Choice of Applewood Smoked Bacon or Breakfast Sausage
O’Brien Potatoes
Seasonal Sliced Fruit Display
Banana Bread and Blueberry Bread
Plain Bagels and Everything Bagels
Whipped Cream Cheese, Fruit Preserves, Whipped Butter

PLATTERS
PRICED PER PLATTER

FRESHLY ASSORTED BREAKFAST BREADS & PASTRIES $34 | $55 | $70

THICK CUT BROIOCHE FRENCH TOAST $34 | $55 | $70
Served with Warm Maple Syrup

SLICED SEASONAL FRESH FRUIT & BERRIES $36 | $63 | $80

SMOKED SALMON DISPLAY $45 | $68 | $90
Served with Tomato, Red Onion and Capers

SCRAMBLED EGGS $34 | $55 | $70

O’BRIEN POTATOES $30 | $45 | $60

EVERYTHING & PLAIN BAGELS
Served with Whipped Butter and Cream Cheese
ONE DOZEN $34 | TWO DOZEN $63 | THREE DOZEN $92

PLAIN OR VANILLA YOGURT PARFAIT
Served with Granola and Fresh Berries
$5.95 EA | 8 GUEST MINIMUM

OVERNIGHT OATS
Rolled Oats, Almond Milk, Vanilla, Berries
$5.95 EA | 8 GUEST MINIMUM

BREAKFAST SANDWICH
English Muffin with Scrambled Eggs, Cheddar Cheese
Choice of Sausage, Applewood Smoked Bacon or Ham
$6.95 EA | 8 GUEST MINIMUM

BEVERAGES

BOTTLED FRUIT JUICES | $3.50 EA
Cranberry, Apple, Orange

AQUAFINA, SAN PELLIGRINO | $3.00 EA

FRESHLY BREWED COFFEE | $21.00 PER GALLON
Serves 10-12 | Regular or Decaffeinated

GOURMET HOT TEA SELECTIONS | $19.00 PER GALLON
Serves 10-12 | Cream, Sweeteners, Honey

CANNED PEPSI, DIET PEPSI AND SIERRA MIST | $2.50 EA

BOTTLED ICED TEA | $3.50 EA

Disposable heating kit (chafing dishes with two sterno) can be purchased for $7 each.

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VG | VEGETARIAN. CURRENT SALES TAX APPLIES TO ALL FOOD AND BEVERAGE. 3% SERVICE CHARGE. PRICES AND AVAILABILITY SUBJECT TO CHANGE. AUG-20
**Sandwiches & Salads**

**Sandwiches & Wraps**

**Boxes**
- Meals presented in individual boxes.
- **Sandwiches**: Choice of three, minimum 4 per type of sandwich.
- **Salads**: Minimum 5 per type of salad.

<table>
<thead>
<tr>
<th>Type</th>
<th>Small 8-10 People</th>
<th>Medium 14-16 People</th>
<th>Large 18-20 People</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prices</td>
<td>$14.95</td>
<td>$180</td>
<td>$240</td>
</tr>
</tbody>
</table>

**Sandwiches & Wraps**
- Boxes served with Holy Cow® potato chips and a freshly baked chocolate chip cookie.

<table>
<thead>
<tr>
<th>Wraps</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Caprese</strong></td>
<td>Vine-Ripened Tomato, Fresh Mozzarella, Fresh Basil, Balsamic Vinaigrette, Baguette</td>
</tr>
<tr>
<td><strong>Roast Beef</strong></td>
<td>Provolone, Horseradish Aioli, Lettuce, Tomato, Baguette</td>
</tr>
<tr>
<td><strong>Truffled Chicken Salad</strong></td>
<td>Green Leaf Lettuce, Tomato, Baguette</td>
</tr>
<tr>
<td><strong>Roast Turkey Club</strong></td>
<td>Applewood Smoked Bacon, Basil Aioli, Whole Grain Bread</td>
</tr>
<tr>
<td><strong>Honey Baked Ham</strong></td>
<td>Swiss, Dijon Aioli, Lettuce, Tomato, Kaiser Roll</td>
</tr>
<tr>
<td><strong>Corned Beef</strong></td>
<td>Swiss, Pommery Mustard, Light Rye</td>
</tr>
</tbody>
</table>

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<tr>
<th>Wraps</th>
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<tbody>
<tr>
<td><strong>Chicken Caesar Wrap</strong></td>
<td>Caesar Dressing, Romaine Lettuce, Shaved Parmigiano-Reggiano, Flour Tortilla</td>
</tr>
<tr>
<td><strong>Vegetable Wrap</strong></td>
<td>Hummus, Cucumbers, Shredded Carrots, Roasted Red Pepper, Whole Wheat Tortilla</td>
</tr>
<tr>
<td><strong>Buffalo Chicken Wrap</strong></td>
<td>Shredded Carrots, Green Onions, Tomato, Lettuce, Crumbled Blue Cheese, Ranch Dressing, Flour Tortilla</td>
</tr>
<tr>
<td><strong>Southwestern Steak Wrap</strong></td>
<td>Grilled Flank Steak, Sautéed Peppers, Caramelized Onions, Chihuahua Cheese, Chipotle Vinaigrette, Flour Tortilla</td>
</tr>
</tbody>
</table>

**Salads**
- Boxes served with a bakery fresh roll and a freshly baked chocolate chip cookie.

<table>
<thead>
<tr>
<th>Salad</th>
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<tr>
<td><strong>Chopped Chicken</strong></td>
<td>Mixed Greens, Avocado, Scallions, Tomatoes, Crispy Pancetta, Gorgonzola, Sweet Herb Vinaigrette</td>
</tr>
<tr>
<td><strong>Kale</strong></td>
<td>Tuscan Kale, Apples, Currants, Garbanzo Beans, Toasted Pine Nuts, Lemon Basil Vinaigrette</td>
</tr>
<tr>
<td><strong>Cobb</strong></td>
<td>Chopped Greens, Applewood Smoked Bacon, Grape Tomatoes, Avocado, Sliced Egg, Gorgonzola, Citrus Poppyseed Dressing</td>
</tr>
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</table>

**Side Dishes**
- Add one side to any box for $4.95 or order by the bowl.

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<tr>
<td>Prices</td>
<td>$34</td>
<td>$49</td>
<td>$64</td>
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**Meals**
- Present in individual boxes.

- **V6 Caprese**: Vine-Ripened Tomato, Fresh Mozzarella, Fresh Basil, Balsamic Vinaigrette, Baguette
- **Roast Beef**: Provolone, Horseradish Aioli, Lettuce, Tomato, Baguette
- **Truffled Chicken Salad**: Green Leaf Lettuce, Tomato, Baguette
- **Roast Turkey Club**: Applewood Smoked Bacon, Basil Aioli, Whole Grain Bread
- **Honey Baked Ham**: Swiss, Dijon Aioli, Lettuce, Tomato, Kaiser Roll
- **Corned Beef**: Swiss, Pommery Mustard, Light Rye

- **Chicken Caesar Wrap**: Caesar Dressing, Romaine Lettuce, Shaved Parmigiano-Reggiano, Flour Tortilla
- **Vegetable Wrap**: Hummus, Cucumbers, Shredded Carrots, Roasted Red Pepper, Whole Wheat Tortilla
- **Buffalo Chicken Wrap**: Shredded Carrots, Green Onions, Tomato, Lettuce, Crumbled Blue Cheese, Ranch Dressing, Flour Tortilla
- **Southwestern Steak Wrap**: Grilled Flank Steak, Sautéed Peppers, Caramelized Onions, Chihuahua Cheese, Chipotle Vinaigrette, Flour Tortilla

- **Chopped Chicken**: Mixed Greens, Avocado, Scallions, Tomatoes, Crispy Pancetta, Gorgonzola, Sweet Herb Vinaigrette
- **Kale**: Tuscan Kale, Apples, Currants, Garbanzo Beans, Toasted Pine Nuts, Lemon Basil Vinaigrette
- **Cobb**: Chopped Greens, Applewood Smoked Bacon, Grape Tomatoes, Avocado, Sliced Egg, Gorgonzola, Citrus Poppyseed Dressing

**Prices and Availability**: Subject to change. Current sales tax applies to all food and beverage. Service charge. Prices and availability subject to change.
BALL PARK | $15.95
MINIMUM 10 GUESTS
Char-Grilled Hamburgers
Kosher All-Beef Hot Dogs
Beyond® Burgers I add $3
Creamy Cole Slaw
Holy Cow!® Potato Chips
Cheddar and Swiss Cheeses, Lettuce, Tomato, Onion, Relish, Pickles

ITALIAN FAVORITES | $17.95
MINIMUM 10 GUESTS
Caesar Salad
Harry’s Chicken Vesuvio with Sweet Green Peas and Quartered Potatoes
Rigatoni alla Vodka with Mascarpone Cheese and Shaved Parmigiano-Reggiano
Italian Sausage and Peppers I add $5
Fresh Rolls with Whipped Butter

TEX MEX | $16.95
MINIMUM 20 GUESTS
BUILD YOUR OWN FAJITAS
Cumin-Lime Marinated Chicken, Sautéed Bell Peppers and Onions, Flour Tortillas
Cumin-Lime Marinated Skirt Steak I add $4.00
Mexican Rice with Green Peas, Tomatoes
Southwest Black Beans
Pico de Gallo, Queso Fresco, Lettuce, Tomatoes, Sour Cream
Chips and Guacamole I add $3.00

MEDITERRANEAN | $18.95
MINIMUM 20 GUESTS
Grilled Chicken Kabobs with Peppers and Onions
Grilled Tenderloin of Beef Kabobs with Peppers and Onions I add $5
Greek Salad with Romaine, Feta, Tomato, Red Onion, Cucumber, Red Wine Vinaigrette
Roasted Vegetable Couscous
Hummus and Grilled Pita
Tzatziki Sauce

SOUTHERN COMFORT | $19.95
MINIMUM 20 GUESTS
Hearts of Romaine with Pecans, Roasted Corn, Cucumber and Poppyseed Buttermilk Dressing
Slow Roasted BBQ Pulled Pork Sliders with Crispy Onion Strings on Pretzel Roll
Buttermilk Double Dipped Fried Chicken Breasts
Four Cheese Macaroni and Cheese

Disposable heating kit (chafing dishes with two sterno) can be purchased for $7 each.
Hors d’Oeuvres & Snacks

Bites
Prices are per dozen

- Warm Soft Pretzel Bites $25
  Beer Cheese Fondu

- Three Cheese Quesadillas $25
  Tomatillo Salsa

- Caprese Skewers $26
  Cherry Tomato, Fresh Mozzarella, Fresh Basil, Pesto, Balsamic Reduction

- Harry’s Tomato Bruschetta $26
  Shaved Parmigiano-Reggiano

- Harry’s Chicken Vesuvio Skewers $30
  Extra Virgin Olive Oil, White Wine, Fresh Herbs

- Buffalo Chicken Skewers $30
  Panko Crusted, Blue Cheese or Ranch

- Jumbo Lump Crab Cakes $48
  Caper Remoulade

Displays

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- Holy Cow!® Potato Chips $20 | $35 | $45
  Add Buffalo Blue Cheese Fondu | $3
  Add French Onion Dip | $3

- Tortilla Chips and Salsa $20 | $35 | $45

- Tortilla Chips and Guacamole $35 | $63 | $70

- Hummus $28 | $49 | $63
  Cucumbers, Carrots, Celery, Grilled Herb Pita

- Grilled Balsamic Marinated Vegetables $36 | $63 | $81
  Zucchini, Eggplant, Red Peppers, Portabella Mushrooms

- Seasonal Fresh Fruit and Berries $35 | $63 | $70

- Baked Jumbo Lump Crab and Brie Dip $48 | $84 | $108
  Garlic Crostini

- Spinach and Artichoke Dip $30 | $45 | $60
  Rosemary Flatbread and Garlic Crostini

- Domestic Cheese $36 | $63 | $81
  Tillamook Cheddar, Baby Swiss, Smoked Gouda Cheeses, Assorted Breads and Crackers, Fresh Seasonal Fruit

- Artisanal Cheese $48 | $84 | $108
  Fontina, Parmigiano-Reggiano, Brie, Galbani Dolcelatte Gorgonzola and Caciocavalla Ragusano Cheeses, Dried Apricots, Candied Walnuts, Fig Compote, Assorted Breads and Crackers

- Antipasto $64 | $94 | $125
  Genoa Salami, Soppressata, Bresaola, Prosciutto di Parma, Speck Alto Adige, Salamini, Galbani Dolcelatte Gorgonzola, Pecorino Toscano and Caciocavalla Ragusano Cheeses, Roman Artichokes, Prosciutto and Provolone Stuffed Cherry Peppers, Cernignola Olives, Assorted Breads and Crackers

Disposable heating kit (chafing dishes with two sterno) can be purchased for $7 each.
Dessert

FRESHLY BAKED COOKIES $24
Chocolate Chip Cookie, M&M Cookie, Sugar Cookie, Oatmeal, Peanut Butter

ASSORTED DESSERT BARS $26

ELI’S ASSORTED CHEESECAKE BITES $36

CHOCOLATE DIPPED STRAWBERRIES $36

HOMEMADE FUDGE BROWNIES $24

CHOCOLATE DIPPED RICE KRISPIE TREATS $24

MINI TIRAMISU $26

KEY LIME PIE $45
10 slices per order

Bottled Fruit Juices

BOTTLED FRUIT JUICES | $3.50 EA
Cranberry, Apple, Orange

AQUAFINA, SAN PELLIGRINO | $3.00 EA

FRESHLY BREWED COFFEE | $21.00 PER GALLON
Serves 10-12 | Regular or Decaffeinated

GOURMET HOT TEA SELECTIONS | $19.00 PER GALLON
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BOTTLED ICED TEA | $3.50 EA