



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. Aug-22

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

Holy Cow!® Potato Chip Crusted 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

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

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

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

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

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

Sautéed Wild Mushrooms
Balsamic Glaze, Phyllo Cup

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 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

Toasted Meat Ravioli
Marinara Sauce

Arancini Carne
*Saffron Risotto, Prosciutto, Speck, Provolone,
Fontina Fonduta*

Candied Bacon Deviled Eggs
Waffle Bites, 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 | \$3/PIECE

Grilled Cheese Shooters

Tomato Bisque

Chimichurri Marinated Skirt Steak

Pico de Gallo, Tortilla Chip

Steak Quesadillas

Fire Roasted Salsa

Seared Tenderloin of Beef

Horseradish Cream, Watercress, Crostini

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*

Duck Confit

Green Apple, Brie, Fig Jam, Pretzel Crostini

Rock Shrimp Ceviche

Avocado, Fresh Lime, Tortilla Cup

TIER III | \$4/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

*Chive Crème Fraîche, Red Wine Pickled Onions, Toasted
Brioche*

Togarashi Seared Ahi Tuna

Candied Soy Sauce, Avocado Mousse, Wonton Crisp

Tuna Crudo

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

Pommery Mustard Crab Salad

Snipped Chives, Sesame Cone

Crab Louis Deviled Eggs

Jumbo Lump 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

Jumbo Lump Crab Cakes

Remoulade Sauce

Lamb Lollipops

Oreganata

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

Baked Brie in Puffed Pastry | \$125

Mango Chutney, French Bread

Baked Crab and Brie Dip | \$280

Jumbo Lump Crab, Garlic Crostini

Marinated Roasted Red Bell Peppers | \$175

Fresh Mozzarella, Fresh Basil, Assorted Flatbread

Whole Poached Salmon | \$185 (serves 15-20)

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

Harry's Calamari | \$200

Horseradish Cocktail Sauce

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MINIS

minimum 25 pieces per piece | 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 | \$4.50
Provolone, Sun Dried Tomato Pesto, Arugula

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

Turkey Panini | \$3
Sliced Apple, Brie, Cranberry Aioli

Caprese Panini | \$3
*Vine Ripened Tomato, Fresh Mozzarella,
Fresh Basil, Balsamic Emulsion*

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

Buffalo Chicken | \$3
Coleslaw, Bleu 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*

Chicago Style Mini Hot Dogs | \$3
*Tomatoes, Onions, Sport Peppers, Pickle Spears,
Relish, Celery Salt, Mustard*

Mini Short Rib Italian Beef Sandwiches | \$3
*Provolone, Giardiniera, Au Jus,
Toasted Italian Bread*

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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:

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 | \$350

Togarashi Seared Tuna Loin with Candied Soy Glaze, Wakame Seaweed Salad and Wasabi Aioli | \$300

Mustard Maple Glazed Salmon | add \$150

PASTA ACTION STATION | \$10

chef attended | bakery fresh rolls | select two

Rigatoni with Roma 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 | \$2

RISOTTO ACTION STATION | \$11

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 | \$1

Tenderloin of Beef, Caramelized Onion and Gorgonzola | \$3

Rock Shrimp, Pesto and Heirloom Tomato Relish | \$2

GRAND ANTIPASTO DISPLAY | \$15

Genoa Salami, Soppressata, 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, 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 | 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 coffee and gourmet hot tea selections*

CLASSIC DESSERTS DISPLAY | \$9

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

SWEET TABLE | \$14

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 | \$9

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

GELATO BAR | \$9

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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