



## CATERING LUNCH MENUS

Lunch Buffets  
Plated Lunch



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 prep fee applies to all food and beverage. Prices and availability subject to change. Mar 22*

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

## LUNCH BUFFETS

*includes freshly brewed iced tea, coffee and gourmet hot tea selections | 20 guest minimum | one hour service*

### DELI | \$25

*select up to three sandwiches*

#### Roast Beef

*Provolone, Horseradish Aioli, Lettuce,  
Tomato, French Bread*

#### Honey Baked Ham

*Swiss, Dijon Aioli, Lettuce, Tomato, Brioche Bun*

#### Chicken Caesar Wrap

*Caesar Dressing, Romaine Lettuce,  
Shaved Parmigiano-Reggiano, Flour Tortilla*

#### Caprese

*Vine-Ripened Tomato, Fresh Mozzarella,  
Fresh Basil, Balsamic Vinaigrette, French Bread*

#### Roasted Turkey Club

*Applewood Smoked Bacon, Basil Aioli,  
Whole Grain Bread*

#### Pesto Chicken Breast

*Smoked Mozzarella, Tomato, Pretzel Roll*

#### Truffled Chicken Salad

*Green Leaf Lettuce, Tomato, Pretzel Roll*

#### Grilled Vegetable

*Portobello Mushroom, Zucchini,  
Roasted Red Peppers, Baby Arugula,  
Fresh Mozzarella, French Bread*

#### Southwestern Steak Wrap | add \$3

*Grilled Flank Steak, Sautéed Peppers, Caramelized Onions,  
Chihuahua Cheese, Chipotle Vinaigrette, Flour Tortilla*

### SIDE OPTIONS

**Holy Cow!® Potato Chips**

*Select two additional options*

**Yukon Gold Potato Salad**

**Fresh Seasonal Fruit Salad**

**Creamy Cole Slaw**

**Corn and Black Bean Salad**

**Toasted Quinoa Salad with Grilled Vegetables**

**Mixed Baby Greens with Carrots, Radishes, Grape Tomatoes, Cucumber and Balsamic Vinaigrette**

### DESSERT

**Freshly Baked Assorted Cookies**

**Fudge Walnut Brownies**

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## LUNCH BUFFETS CONT.

*includes freshly brewed coffee and gourmet hot tea selections | 20 guest minimum | one hour service*

### TAILGATE | \$27

*choose three mini sandwiches or sliders*

#### Holy Cow!® Sliders

*Candied Applewood Smoked Bacon, Smoked Gouda,  
Harry's Steak Sauce, Brioche Roll*

#### Chicago Style Hot Dogs

*Tomatoes, Onions, Sport Peppers, Pickle Spears,  
Relish, Celery Salt, Mustard*

#### Buffalo Chicken Slider

*Cole Slaw, Bleu Cheese Dressing, Brioche Roll*

#### Short Rib Italian Beef

*Provolone, Giardiniera, Au Jus, Italian Roll*

#### Turkey Burger Slider

*Avocado Mash, Swiss, Spicy Aioli,  
Red Onion, Brioche Roll*

#### Grilled Vegetable Panini

*Portobello Mushroom, Grilled Zucchini, Roasted Red  
Pepper, Pesto Aioli, Ciabatta*

*Harry's Chili with Chopped Onions, Cheddar Cheese, Sour Cream and Oyster Crackers  
Chopped Mixed Greens with Avocado, Scallions, Tomatoes, Gorgonzola and Sweet Herb Vinaigrette  
Holy Cow!® Potato Chips  
Freshly Baked Assorted Cookies  
Fudge Walnut Brownies*

### ALL AMERICAN | \$30

*Hearts of Romaine Salad with Pecans, Roasted Corn, Cucumber and Poppy Seed Buttermilk Dressing  
Slow Roasted BBQ Pulled Pork Sliders with Crispy Onion Strings  
Double Dipped Buttermilk Fried Chicken Breasts  
Four Cheese Macaroni and Cheese  
Creamy Cole Slaw  
Bakery Fresh Rolls with Whipped Butter  
Assorted Mini Pies*

### ITALIAN | \$32

*Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano  
Italian Sausage and Peppers  
Pan Sautéed Chicken Piccata with Capers, Lemon and Fresh Herbs  
Rigatoni Alla Vodka with Mascarpone Cheese and Shaved Parmigiano-Reggiano  
Green Beans with Lemon Oil and Lemon Zest  
Bakery Fresh Rolls with Whipped Butter  
Mini Tiramisu Squares and Nutella Mousse Cups*

### STEAKHOUSE | \$38

*Iceberg Wedge with Applewood Smoked Bacon, Roma Tomatoes, Crumbled Gorgonzola and Bleu Cheese Dressing  
Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano  
London Broil with Bordelaise  
Chicken Breast Vesuvio with Quartered Potatoes and Sweet Peas  
Roasted Garlic Mashed Potatoes  
Green Beans with Garlic Butter  
Bakery Fresh Rolls with Whipped Butter  
Eli's Cheesecake Bites and Chocolate Mousse Cups*

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# PLATED LUNCH

*20 guest minimum*

## PLATED LUNCH I | \$32

### SALAD

*select one | includes bakery fresh rolls with whipped butter*

Caesar Salad

*Garlic Croutons and Shaved Parmigiano-Reggiano*

Mixed Baby Greens

*Carrots, Radishes, Grape Tomatoes, Cucumber and Balsamic Vinaigrette*

### ENTRÉE

*select up to three*

Italian Sausage and Peppers

*Quartered Potatoes*

Chicken Vesuvio

*Quartered Potatoes and Sweet Peas*

Pan Roasted White Fish Oreganata

*Toasted Garlic, Lemon and Fresh Oregano and Spinach with Garlic and Oil, Olive Oil, Whipped Potatoes*

Rigatoni Alla Vodka with Mascarpone and Parmigiano-Reggiano

### DESSERT

*includes freshly brewed iced tea, coffee and gourmet hot tea selections*

Harry's Tiramisu

*Whipped Cream, Chocolate Shavings, Chocolate Sauce*

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## PLATED LUNCH II | \$40

### SALAD

*select one includes bakery fresh rolls with whipped butter*

Mixed Baby Greens with Carrots, Radishes, Grape Tomatoes, Cucumber and Balsamic Vinaigrette  
Baby Field Greens with Sliced Apples, Candied Walnuts, Crumbled Gorgonzola and Honey Balsamic Vinaigrette  
Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano

### ENTRÉE

*select up to three*

Pan Roasted Salmon with Diced Tomatoes, Basil and Balsamic Glaze  
Herb Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter  
Eggplant Parmigiana  
6oz Filet Mignon with Red Wine Demi-Glace | add \$10

### ACCOMPANIMENTS

*select two*

Roasted Market Vegetables with Green Beans, Baby Carrots, Grape Tomatoes, Asparagus  
Green Beans with Lemon Oil and Lemon Zest  
Charred Broccoli with Grilled Scallions, Vinegar Peppers and Fried Capers  
Roasted Garlic Mashed Potatoes  
Herb Roasted Yukon Gold Potatoes with Garlic Butter

### DESSERT

*select one | includes freshly brewed iced tea, coffee and gourmet hot tea selections*

Harry's Tiramisu with Whipped Cream, Chocolate Shavings, Chocolate Sauce  
Key Lime Pie with Whipped Cream  
Flourless Chocolate Truffle Cake with Raspberry Coulis and Whipped Cream

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