

MEMORABLE MITZVAHS

The Chicago Sports Museum and Harry Caray's 7th Inning Stretch will work with you to create a celebration that will delight your son or daughter, while respecting and honoring the traditions of the occasion. We offer a full range of menu items to fit any budget or theme and also regularly work with experienced Kosher caterers upon request. The following menu options are kid friendly, while the menu options available for adults can be found in our regular catering menus.

We can also provide a large selection of customizable giveaways. For something extra-special, we are pleased to arrange appearances by sports celebrities.



YOUNG ADULT MITZVAH PACKAGES

includes ceremonial challah / housemade holy cow!® potato chips / priced per young adult

PLATED EVENT / \$33

HORS D'OEUVRES

butler passed

mini potato pancakes / applesauce / sour cream

buffalo chicken skewers / ranch dressing

macaroni and cheese bites / tillamook cheddar / smoked gouda / pepper jack / roasted jalapeño ketchup

SALADS

select one / served with assorted bakery fresh rolls and whipped butter

caesar / garlic croutons / shaved parmigiano-reggiano

mixed baby greens / carrots / radish / grape tomatoes / cucumber / balsamic vinaigrette

ENTRÉES

select two for each plate

bbq breast of chicken

chicken parmigiana / marinara sauce

butter milk battered chicken fingers / ranch dressing / bbq sauce

classic sliders / sharp american cheese / red onion / lettuce / tomato / harry's special sauce / pickles / brioche bun

mini short rib italian beef sandwiches / provolone / giardiniera / au jus / parmesan romano / hoagie roll

vienna all beef hot dog / traditional toppings

grilled cheese sandwich / american cheese

four cheese pizza / mozzarella / fontina / provolone / monterey jack

margherita / fresh mozzarella / vine ripened tomato / basil / tomato sauce

buffalo chicken pizza / monterey jack / blue cheese / scallions

penne pasta / choice of butter or marinara sauce

ACCOMPANIMENTS

select one

french fries

mac 'n cheese / cavatappi / smoked gouda

garlic bread

sweet potato fries

corn on the cob

green beans

spaghetti marinara

BUFFET STYLE

one and one half hour service

LITTLE ITALY / \$33

served with bakery fresh rolls and whipped butter

caesar salad / romaine / garlic croutons / parmigiano-reggiano

select two pastas

rigatoni alla vodka / mascarpone / parmigiano-reggiano

mac 'n cheese / cavatappi / smoked gouda

baked ziti / chicken sausage / mozzarella / parmesan / tomato sauce

tortellini alfredo / shaved parmigiano-reggiano

select three pizzas

four cheese / mozzarella / fontina / provolone / monterey jack

buffalo chicken pizza / monterey jack / blue cheese / scallions

bbq chicken / bbq sauce / red onion / cilantro / monterey jack / smoked gouda

margherita / fresh mozzarella / vine ripened tomato / basil / tomato sauce

vegetable / spinach / portobello mushroom / grape tomato / ricotta / mozzarella / provolone

MVP PARTY / \$35

holy cow! potato chips

soft pretzel bites / beer cheese fondue

mini kobe corn dogs / tangy ketchup dipping sauce

mixed baby greens / carrots / radish / grape tomatoes / cucumber / balsamic vinaigrette

classic sliders / sharp american cheese / red onion / lettuce / tomato / harry's special sauce / pickles / brioche bun

buttermilk battered chicken fingers / ranch dressing / bbq sauce

french fries

AMERICAN CLASSICS / \$40

served with bakery fresh rolls and whipped butter

santa fe salad / mixed greens / corn / black beans / tomato / green onion / avocado / queso fresco / chipotle ranch dressing

classic sliders / sharp american cheese / red onion / lettuce / tomato / harry's special sauce / pickles / brioche bun

bbq glazed breast of chicken

mac 'n cheese / cavatappi / smoked gouda

olive oil whipped potatoes

roasted market fresh vegetables

SAMPLE STATIONED EVENT / \$54

see party enhancements section below for additional ideas

HORS D'OEUVRES

butler passed

tempura chicken lollipops / sweet chili sauce / scallions

mini kobe corn dogs / spicy mustard

SLIDER BAR

select three mini burgers

classic / sharp american cheese / red onion / lettuce / tomato / harry's special sauce / pickles / brioche bun

heater / pepper jack / jalapeños / chipotle aioli / crispy onions / brioche bun

turkey / roasted tomato / smoked mozzarella / baby spinach / red wine vinaigrette / brioche bun

veggie / goat cheese / kalamata olive spread / baby arugula / wheat bun

holy cow![®] / candied applewood smoked bacon / aged gouda / harry's steak sauce / brioche bun*

*can be prepared without bacon

MAC 'N CHEESE STATION

chef attended / \$100 chef fee applies / served with cavatappi noodles

sharp white cheddar / grilled chicken / mushroom / spinach / tomato

wisconsin smoked cheddar / peas / carrots / broccoli

PIZZA BAR

four cheese / mozzarella / fontina / provolone / monterey jack

buffalo chicken pizza / monterey jack / blue cheese / scallions

margherita / fresh mozzarella / vine ripened tomato / basil / tomato sauce

bbq chicken / bbq sauce / red onion / cilantro / monterey jack / smoked gouda

FRENCH FRY BAR

served with regular french fries and sweet potato fries / select three

harry's beef chili / beer cheese / jalapeño ketchup / roasted garlic aioli / bbq sauce / chipotle ranch

ICE CREAM STATION

chef attended / \$100 chef fee applies

homer's homemade gourmet ice cream / vanilla bean and chocolate

Toppings

select six

chocolate sauce / caramel sauce / chopped nuts / multi-colored sprinkles / m&ms / chocolate chips / peanut butter chips /

brownie chunks / strawberries / maraschino cherries / bananas / whipped cream

keepsake chicago cubs or white sox helmet / add \$2

DESSERTS

\$100 fee per attendant may apply / includes freshly brewed colectivo coffee and rishi hot tea

prices are per guest unless otherwise indicated. current sales tax and 3% service charge applies to all food and beverage. prices and availability subject to change. 0914

Water Tower Place, Level 7 | 835 North Michigan Avenue | Chicago, IL 60611 | 312.202.0500 | chicagosportsmuseum.com

COOKIE AND BROWNIE DISPLAY / \$5

freshly baked chocolate chip cookies / sugar cookies / oatmeal raisin cookies / fudge brownies

COOKIES AND MILK / \$5

butler passed

freshly baked sugar and chocolate chip cookies / served with a shot of cold milk and an old fashion fountain straw

CLASSIC DESSERTS BAR / \$9

chocolate chip cookies / sugar cookies / fudge brownies / miniature cannoli / miniature tiramisu / assorted cheesecakes / assorted miniature biscotti

SWEET TABLE / \$14

miniature tiramisu / puff pastry custard napoleon / assorted petit fours / miniature crème brûlée tarts / assorted miniature fruit tarts / assorted cheesecakes / chocolate dipped strawberries / chocolate mousse with fresh seasonal berries / fresh seasonal fruit

CHOCOLATE FOUNTAIN / \$12

50 guest minimum / select type of chocolate + five accompaniments

white chocolate / dark chocolate / milk chocolate

strawberries / bananas / pineapple / graham crackers / pretzels / pound cake / marshmallows / cream puffs / rice krispy treats / angel food cake

ICE CREAM STATION / \$10

chef attended

homer's homemade gourmet ice cream / vanilla bean and chocolate

Toppings

select six

chocolate sauce / caramel sauce / chopped nuts / multi-colored sprinkles / m&ms / chocolate chips / peanut butter chips / brownie chunks / strawberries / maraschino cherries / bananas / whipped cream
keepsake chicago cubs or white sox helmet / add \$2

MINI MILK SHAKES / \$8

select two / butler passed / served in mini milk jugs with old fashioned fountain straws

strawberries & cream / vanilla bean ice cream / fresh strawberries

chocolate / chocolate ice cream / brownie chunks

vanilla / vanilla bean ice cream / mini malted milk balls

DESSERTS, CONT.

CHURROS BAR / \$9

warm traditional churros served with assorted toppings
caramel & chocolate sauces / chocolate chips / sprinkles / mini marshmallows

GOURMET COTTON CANDY STATION / \$11

100 guest minimum / includes a spinner for two hours / select two flavors

classic / apple pie / blue raspberry / cinnamon apple / chocolate / coconut / espresso / lemon-coconut / lemongrass / mango-peach / Mexican hot chocolate / peppermint candy cane / pumpkin spice / root beer float / strawberry / strawberry banana / vanilla-sage / vanilla / watermelon / tabasco watermelon

PREMIUM FLAVORS (add \$1 per flavor)

cajun / elderflower / ginger pineapple / green tea / jalapeno cornbread / maple / maple bacon (vegan) / margarita / mojito / pina colada / pineapple / salted caramel / white truffle

KIDS DRINK PACKAGES

\$100 per bartender fee applies

UNLIMITED SODA AND JUICE / 3 hrs \$9 / 4 hrs \$11

pepsi / diet pepsi / sierra mist / ginger ale / assorted juices / lemonade

MOCKTAIL BAR / 2 hrs \$10 / 3 hrs \$12 / 4 hrs \$14

includes unlimited soda & juice / select two specialty cocktails below (may also be themed to match the Mitzvah)

electric blue lemonade / lemonade / cool blue gatorade / sierra mist / maraschino cherry / mocktail umbrella

rockin' shirley temple / sierra mist / grenadine / maraschino cherry / pop rock candy rim

virgin margarita on the rocks / sour mix / orange juice / sierra mist / lime wedge / salted rim

PARTY ENHANCEMENTS

may be added to enhance any package above

HORS D'OEUVRES

priced per piece

TIER I / \$2

toasted four cheese ravioli

marinara

tempura sweet potato lollipops

candied soy sauce

three cheese quesadillas

tomatillo salsa

mini potato pancakes

applesauce / sour cream

soft pretzel bites

beer cheese fondue

macaroni and cheese bites

tillamook cheddar / smoked gouda / pepper jack /
roasted jalapeño ketchup

fried mozzarella sticks

marinara

harry's tomato bruschetta

parmigiano-reggiano / crostini

caprese skewers

grape tomatoes / fresh mozzarella / fresh basil / pesto /
balsamic reduction

chicken vesuvio skewers

extra virgin olive oil / white wine / fresh herbs

buffalo chicken skewers

ranch dressing

tempura chicken lollipops

sweet chili sauce / scallions

crispy vegetable spring rolls

mini kobe corn dogs

spicy mustard

meatballs

slow cooked tomato sauce / parmigiano-reggiano / basil

four cheese pizza

mozzarella / fontina / provolone / monterey jack

TIER II / \$3

classic sliders

sharp american cheese / red onion / lettuce / tomato /
harry's special sauce / pickles / brioche bun

turkey burger sliders

roasted roma tomato / smoked mozzarella / spinach /
red wine vinaigrette / wheat bun

braised beef short rib empanada

caramelized onions / chimichurri

sliced beef tenderloin

caramelized onions / aged balsamic / bleu cheese / phyllo cup

steak quesadillas

fire roasted salsa

chicken quesadillas

mango salsa

TIER III / \$4

thai style beef satay skewers

chopped peanuts / cilantro

mini short rib italian beef sandwiches

provolone / giardiniera / au jus / parmesan romano / hoagie roll

mini chicago style kobe hot dogs

tomato / onion / sport pepper / pickle spear / relish /
celery salt / mustard

STATIONS

\$100 fee per chef may apply / priced per young adult

SLIDER BAR / \$12

select three mini burgers

classic / sharp american cheese / red onion / lettuce / tomato / harry's special sauce / pickles / brioche bun

heater / pepper jack / jalapeños / chipotle aioli / crispy onions / brioche bun

turkey / roasted tomato / smoked mozzarella / baby spinach / red wine vinaigrette / brioche bun

veggie / goat cheese / kalamata olive spread / baby arugula / wheat bun

holy cow![®] / candied applewood smoked bacon / aged gouda / harry's steak sauce / brioche bun*

*can be prepared without bacon

MASHED POTATO BAR / \$8

select five toppings / idaho potatoes or sweet potatoes / served in a martini glass

sour cream / whipped butter / crumbled gorgonzola / shredded cheddar / chives / caramelized onions / crispy onion strings /

sautéed wild mushrooms / roasted garlic / horseradish / brown sugar / mini marshmallows / candied pecans

CARVING STATIONS

chef carved / served with assorted dinner rolls / serves 20-25 guests unless otherwise indicated

whole tenderloin of beef / horseradish cream / serves 15-20 / \$250

whole roasted side of salmon / mustard maple glaze / roasted beet and carrot quinoa / tomato miso vinaigrette / serves 15-20 / \$125

oven baked turkey roast / shallot sage gravy / \$100

TACO STATION / \$12

chef attended

chimichurri marinated chicken and flank steak

housemade guacamole / pico de gallo / queso fresco / shredded cabbage / jalapeños / sour cream / chipotle ranch

hard shell corn tortillas / flour tortillas

MAC 'N CHEESE STATION / \$10

chef attended / served with cavatappi noodles

sharp white cheddar / chicken / mushrooms / spinach / tomato

wisconsin smoked cheddar / peas / carrots / broccoli

FRENCH FRY BAR / \$8

served with french fries and sweet potato fries

harry's beef chili / beer cheese / jalapeño ketchup / roasted garlic aioli / bbq sauce / chipotle ranch

HOLY COW! POTATO CHIP BAR / \$8

harry caray's signature housemade kettle cooked chips / select three

french onion dip / sharp cheddar fondue / sweet chili aioli / spinach artichoke dip / truffle fontina fonduta

STATIONS, CONT.

GRILLED CHEESE STATION / \$9

chef attended / served with tomato bisque / select two

classic american / american cheese

caprese / fresh mozzarella / tomato / basil

mac 'n cheese / cavatappi noodles / smoked gouda

PIZZA BAR / \$10

four cheese / mozzarella / fontina / provolone / monterey jack

buffalo chicken / monterey jack / blue cheese / scallions

cheeseburger / ground beef / cheddar cheese mix / tomato sauce

double play / double pepperoni / double italian sausage / double provolone / double mozzarella / tomato sauce

PASTA STATION / \$10

chef attended / select two / served with assorted italian breads

rigatoni alla vodka / plum tomatoes / shallots / mascarpone cheese

cavatappi marinara / asparagus / mushrooms

tortellini alfredo / shaved parmigiano-reggiano

rotini with grilled chicken / arugula / pine nuts / lemon and garlic infused olive oil

ASIAN NOODLE STATION / \$11

chef attended / served in chinese takeout box with chop sticks

select one to add to any dish

chicken / steak

select two dishes

pad thai / bean sprouts / peanuts / chili peppers / garlic / fresh lime / pad thai sauce

jasmine fried rice / sweet peas / carrots / corn / charred green onions / egg

ramen / carrot / shitake mushroom / napa cabbage / ginger

soba / snow peas / carrots / ginger / garlic / cilantro / sesame seeds / fresh lime / peanut sauce

LATE NIGHT SNACKS

all selections consist of 50 pieces / unless otherwise indicated

- holy cow!® sliders** / aged gouda / harry's steak sauce / brioche bun / \$150
- turkey burger sliders** / roasted roma tomato / smoked mozzarella / spinach / red wine vinaigrette / brioche bun / \$150
- soft pretzel bites** / beer cheese fondue / \$100
- mini kobe corn dogs** / spicy mustard / \$100
- four cheese pizza** / mozzarella / fontina / provolone / monterey jack / tomato sauce / \$100
- chocolate and vanilla mini milkshakes** / served in mini milk jugs with old fashion fountain straws / \$8/guest
- cookies and milk** / freshly baked sugar and chocolate chip cookies / served with a shot of cold milk / \$5/guest

PARTY FAVORS!

priced per item / additional items available from chicago sports museum store / ask your event planner about bulk discounts

- chicago sports museum tee shirt** / \$17.95
- chicago sports museum hat** / \$16.95
- harry face logo hat** / \$18.95
- harry caray face white tee** / \$22.95
- harry caray's mini baseball bat** / \$7.95
- jumbo harry glasses** / \$3.95
- chicago athlete oyo** / blackhawks / bears / cubs / white sox / various players / \$12.95
- pennants** / cubs / bulls / bears / hawks / \$9.95
- buttons** / blackhawks / bulls / cubs / sox / 7.99
- magnets** / blackhawks / bulls / bears / cubs / white sox / \$ 5.95
- cow lubie** / \$11.95
- chicago bears soft football** / \$7.95
- bears sticky football** / \$11.00
- chicago cubs or white sox soft baseball** / \$4.95
- chicago cubs stickers** / \$2.95
- chicago cubs or white sox temporary tattoos** / \$2.95
- patrick kane autographed memorabilia** / pucks / jerseys / hats / price ranges
- brandon marshall autographed football** / \$225

PREFERRED VENDORS

Our event planners are happy to assist you with audio visual equipment, flowers, linen, entertainment and any other needs you may have for your event. We work closely with a carefully vetted group of vendors, who we have selected for their commitment to quality and value. They include:

EVENT PLANNERS

Stephanie Fields
Audrey Gordon

BAKERY

Chicago Cake Pops
Cake Pop Girl
Vanille Patisserie

KOSHER MEALS

Shallots
Slice of Life

FLORIST

Juliet Tan Designs
Fragrant Design
The Flower Firm

DECOR

Kehoe Designs
Tablescapes

RENTAL EQUIPMENT

Classic Party Rental
Tablescapes

SOUND / AV / LIGHTING

Absolute
Sound Investments
Travis Sound Design

DJ

Hype Productions
iRock
Style Matters

CHAPERONES

Houston Protection Services

PARTY FAVORS

Chicago Sports Museum Store
Garrett's Popcorn

PARKING

Water Tower Place Valet \$16 (must be pre-arranged) or Self Park \$12 with private event validation (up to 5 hours)

CELEBRITY APPEARANCES

We are pleased to help you book major sports celebrities to participate in your event, such as Patrick Kane, Richard Dent or Team Mascots. Appearance fees vary.