



## CATERING DINNER MENUS

Plated Dinners  
Dinner Buffets  
Cocktail Receptions



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. Jun 21*

# PLATED DINNERS

*20 guest minimum*

## PLATED DINNER I | \$55

### SALAD

*includes bakery fresh rolls and whipped butter*

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

### ENTRÉE

*select up to three*

14oz Prime Pork Chop with Apple Cider Demi-Glace  
Pan Roasted White Fish Oreganata with Toasted Garlic, Lemon and Fresh Oregano  
Chicken Breast Vesuvio with Quartered Potatoes and Sweet Peas  
Rigatoni Alla Vodka with Mascarpone and Parmigiano-Reggiano  
8oz Filet Mignon with Red Wine Demi-Glace | add \$12

### ACCOMPANIMENTS

*select two*

Roasted Garlic Mashed Potatoes  
Green Beans with Lemon Oil and Lemon Zest

### DESSERT

*includes freshly brewed coffee and gourmet hot tea selections*

Harry's Tiramisu with Whipped Cream, Chocolate Shavings, Chocolate Sauce

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## PLATED DINNER II | \$75

### HORS D'OEUVRES

*select three*

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

Bacon Wrapped Medjool Dates  
*Toasted Almond, Balsamic Glaze*

Grilled Italian Sausage and Peppers Skewers  
*Green and Red Peppers*

Tempura Chicken Lollipops  
*Sweet Chili Sauce, Scallions*

Sliced Beef Tenderloin  
*Caramelized Onions, Aged Balsamic, Bleu Cheese, Phyllo Cup*

Rock Shrimp Ceviche  
*Avocado, Fresh Lime, Tortilla Cup*

Holy Cow!® Potato Chip Crusted Mac 'n Cheese Bites  
*Roasted Jalapeño Ketchup*

### SALAD

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

Mixed Baby Greens with Carrots, Radishes, Grape Tomatoes, Cucumber and Balsamic Vinaigrette  
Tuscan Kale, Apples, Currants, Toasted Pine Nuts, Pecorino Toscano, and Lemon Basil Vinaigrette  
Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano

### ENTRÉE

*select up to three*

8oz Filet Mignon with Red Wine Demi-Glace

Pan Roasted Salmon with Diced Tomatoes, Basil and Balsamic Glaze  
Shrimp Scampi with Fresh Linguini, Roma Tomatoes, Toasted Garlic,  
Basil, and White Wine Butter Sauce

14oz Prime Pork Chop with Apple Cider Demi-Glace  
Chicken Marsala

Roasted Vegetable Risotto (can be made vegan)

### ACCOMPANIMENTS

*select two*

Roasted Garlic Mashed Potatoes

Herb Roasted Yukon Gold Potatoes with Garlic Butter

Truffled Crispy Potatoes

Four Cheese Mac 'n Cheese

Garlicky Spinach

Charred Broccoli with Grilled Scallions, Vinegar Peppers and Fried Capers

Roasted Market Vegetables with Green Beans, Baby Carrots, Grape Tomatoes, Asparagus  
Green Beans with Lemon Oil and Lemon Zest

### DESSERT

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

Eli's Chicago Style Cheesecake with Strawberry Coulis

Key Lime Pie with Whipped Cream

Flourless Chocolate Truffle Cake with Raspberry Coulis and Whipped Cream

Harry's Tiramisu with Whipped Cream, Chocolate Shavings, Chocolate Sauce

Assorted Mini Pastries | add \$4

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## PLATED DINNER III | \$90

### HORS D'OEUVRES

*select three*

Searced Tenderloin of Beef  
*Horseradish Cream, Watercress, Crostini*

Braised Beef Short Rib Empanadas  
*Potato, Caramelized Onions, Chimichurri*

Coconut Crusted Shrimp  
*Sweet Chili Glaze*

Roasted Pork Loin  
*Orange Marmalade, Pretzel Crostini*

Quinoa Cakes  
*Roasted Red Pepper Coulis*

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

Togarashi Seared Ahi Tuna  
*Candied Soy Sauce, Avocado Mousse, Wonton Crisp*

Holy Cow!® Potato Chip Crusted Mac 'n Cheese Bites  
*Roasted Jalapeño Ketchup*

### SALAD

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

Baby Field Greens with Sliced Apples, Candied Walnuts, Crumbled Gorgonzola and Honey Balsamic Vinaigrette  
Baby Spinach and Roasted Beets with Pistachio Crusted Goat Cheese Truffles, Pickled Shallots  
and Champagne Mustard Vinaigrette  
Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano

### ENTRÉE

*select up to three*

14oz USDA Prime, Wet Aged New York Strip Steak  
Petite Filet Mignon with Red Wine Demi-Glace & Jumbo Lump Crab Stuffed Colossal Shrimp with Lemon Butter  
12oz Filet Mignon with Red Wine Demi-Glace  
Pan Roasted Chilean Sea Bass with Grapefruit Citronette  
Mustard Maple Glazed Faroe Island Salmon  
Crab Cakes with Remoulade, Julienned Vegetables  
Herb Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter  
Arugula Pesto Campanelle (Vegan)  
Cold Water Lobster Tail with Drawn Butter | add M.P.

### ACCOMPANIMENTS

*select two*

Truffled Crispy Potatoes  
Herb Roasted Yukon Gold Potatoes with Garlic Butter  
Roasted Market Fresh Vegetables  
Crispy Brussels Sprouts with Honey Vinaigrette, Scallions,  
and Red Chili Flakes  
Charred Broccoli with Grilled Scallions, Vinegar Peppers and Fried Capers  
Grilled Asparagus  
Garlicky Spinach  
Sautéed Wild Mushrooms  
Olive Oil Whipped Potatoes  
Four Cheese Mac 'n Cheese

### DESSERT

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

Key Lime Pie with Whipped Cream  
Flourless Chocolate Truffle Cake with Raspberry Coulis and Whipped Cream  
Eli's Chicago Style Cheesecake with Strawberry Coulis  
Harry's Tiramisu with Whipped Cream, Chocolate Shavings, Chocolate Sauce  
Warm Apple Crisp with Caramel Sauce

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**PLATED DINNER IV | \$120**

**HORS D'OEUVRES**

*select three*

**Salmon Tartare**

*Lemon Oil and Lemon Zest, Fresh Dill, Crème Fraîche, Sesame Cone*

**Tempura Chicken Lollipops**

*Sweet Chili Sauce, Scallions*

**Jumbo Shrimp Cocktail**

*Horseradish Cocktail Sauce*

**Arancini Carne**

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

**Seared Prime New York Strip**

*Tomato Jam, Pickled Shallots, Horseradish Cream, Pretzel Crostini*

**Tuna Crudo**

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

**SOUP**

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

**Lobster Bisque with Lemon Crème Fraîche**

**Potato Leek with Pancetta**

**Tomato Bisque with Gorgonzola Crostini**

**SALAD**

*select one*

**Baby Field Greens with Sliced Apples, Candied Walnuts, Crumbled Gorgonzola and Honey Balsamic Vinaigrette**

**Baby Spinach and Roasted Beets with Pistachio Crusted Goat Cheese Truffles, Pickled Shallots**

**and Champagne Mustard Vinaigrette**

**Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano**

**ENTRÉES**

*select up to three*

**Two 6oz Double Cut Colorado Lamb Chops Oreganata**

**14oz USDA Prime Wet Aged New York Strip Steak**

**Surf & Turf: Petite Filet Mignon with Red Wine Demi-Glace & Jumbo Lump Crab Cake**

**with Remoulade Sauce**

**12oz Filet Mignon with Béarnaise**

**Pan Roasted Chilean Sea Bass with Romesco Sauce**

**Mustard Maple Glazed Faroe Island Salmon**

**Herb Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter**

**Cold Water Lobster Tail, Drawn Butter | add M.P.**

**Roasted Vegetable Fregola (can be made vegan)**

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## ACCOMPANIMENTS

*select two*

Garlicky Spinach  
Roasted Market Fresh Vegetables  
Grilled Asparagus  
Sautéed Wild Mushrooms  
Truffled Crispy Potatoes  
Herb Roasted Yukon Gold Potatoes with Garlic Butter  
Olive Oil Whipped Potatoes  
Crispy Brussels Sprouts with Honey Vinaigrette, Scallions and Red Chili Flakes  
Charred Broccoli with Scallions, Vinegar Peppers & Fried Capers

## DESSERT

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

Salted Caramel Chocolate Tart with Fresh Seasonal Berries  
Eli's Chicago Style Cheesecake with Strawberry Coulis  
Harry's Tiramisu with Whipped Cream, Chocolate Shavings, Chocolate Sauce  
Key Lime Pie with Whipped Cream  
Chef's Selection of Seasonal Petit Fours and Macarons

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**STEAK 101 | \$185**

*available for 20 to 50 guests*

Harry Caray's Corporate Executive Chef and Sommelier have created an incomparable six-course steak and wine tasting menu designed to answer the most commonly asked questions about ordering steak and wine. Dry Aged or Wet Aged? Grain Fed or Grass Fed? Bison or Beef? What wine with what steak? For each course, our Chef will compare and contrast the characteristics of two different steak options for your guests, and our wine expert will explain how the qualities of the meat influence the choice of wine. All guests are given detailed tasting notes to take home. This menu can be customized to meet the specific preferences of the group.

**RECEPTION COURSE**

Crab Louis Deviled Egg  
Bacon Wrapped Medjool Dates  
Creamy Burrata

*Wine Pairing: Kendall-Jackson Vintner's Reserve—Chardonnay—California*

**SALAD**

**Tuscan Kale**

*Apples, Currants, Toasted Pine Nuts, Pecorino Toscano, Lemon Basil Vinaigrette*

*Wine Pairing: Matanzas Creek—Sauvignon Blanc—Sonoma County*

**FIRST STEAK COMPARISON**

**Bison vs. Beef**

Filet Mignon, Melted Leek Fondue, Forest Mushrooms, Fried Sage

*Wine Pairing: La Crema—Pinot Noir—Monterey*

**SECOND STEAK COMPARISON**

**Grain Fed vs. Grass Fed**

New York Strip, Honey Roasted Baby Carrots, Truffled Potato Pave

*Wine Pairing: Freemark Abbey—Merlot—Napa*

**THIRD STEAK COMPARISON**

**Dry Aged vs. Wet Aged**

Prime Rib Eye, Roasted Radishes, Arugula

*Wine Pairing: Stonestreet—Cabernet Sauvignon—Alexander Valley*

**DESSERT**

**Salted Caramel Chocolate Tart**

Sea Salt, Cardamom Crème, Fresh Berries

*Wine Pairing: Kendall Jackson—Late Harvest Chardonnay—Monterey*

*Wines subject to change.*

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## DINNER BUFFETS

*20 guest minimum | one and one half hour service  
includes bakery fresh rolls, whipped butter, freshly brewed coffee and gourmet hot tea selections*

### LITTLE ITALY | \$49

*select two entrées*

Italian Sausage and Peppers  
Chicken Breast Vesuvio with Quartered Potatoes and Sweet Green Peas  
Eggplant Parmigiana

*served with*

Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano  
Rigatoni Alla Vodka with Mascarpone Cheese and Shaved Parmigiano-Reggiano  
Roasted Market Vegetables with Green Beans, Baby Carrots, Grape Tomatoes, Asparagus  
Roasted Garlic Mashed Potatoes  
Nutella Mousse Cups  
Cheesecake bites

### ITALIAN FAVORITES | \$56

*select two entrées*

Marinated London Broil with Chianti Demi-Glace  
Pan Roasted White Fish Oreganata with Toasted Garlic, Lemon and Fresh Oregano  
Pan Sautéed Chicken Breast Piccata with Capers, Lemon and Fresh Herbs

*served with*

Chopped Mixed Greens with Avocado, Scallions, Tomatoes, Gorgonzola and Sweet Herb Vinaigrette  
Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano  
Rigatoni Alla Vodka with Mascarpone Cheese and Shaved Parmigiano-Reggiano  
Roasted Market Vegetables with Green Beans, Baby Carrots, Grape Tomatoes, Asparagus  
Herb Roasted Yukon Gold Potatoes with Garlic Butter  
Mini Cannoli, Chocolate Mousse Cups, Mini Tiramisu

### STEAKHOUSE CLASSICS | \$72

*select two entrées*

Roasted New York Strip Steak with Red Wine Demi-Glace  
Mustard Maple Glazed Faroe Island Salmon  
Herb Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter

*served with*

Iceberg Wedge with Applewood Smoked Bacon, Roma Tomatoes, Crumbled Gorgonzola and Bleu Cheese Dressing  
Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano  
Rigatoni Alla Vodka  
Crispy Brussels Sprouts with Honey Vinaigrette, Scallions, Red Chili Flakes  
Roasted Garlic Mashed Potatoes  
Key Lime Tartlets, Eli's Cheesecake Bites, Mini Cupcakes

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## RECEPTION MENUS

Bites  
Displays  
Specialty Stations  
Desserts



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## 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 Bits, 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 Crudité | \$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 Crème 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

*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-21*

## 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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## CATERING BAR OPTIONS

Hosted Bar  
Cash Bar  
Bar Packages  
Brand Selections



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# BAR OPTIONS

*\$100 bartender fee, per bartender*

## HOSTED BAR

*host will be charged based on consumption according to the prices shown below*

Call Cocktails | \$11  
Premium Cocktails | \$12  
Super Premium Cocktails | \$13  
Martinis | add \$3/Drink  
Domestic Beer | \$6  
Craft Beer | \$7

Canyon Road Wines | \$9  
Premium Wines | \$12  
Soft Drinks | \$3  
Sparkling or Bottled Water | \$3.50  
Assorted Juices | \$3.50  
Red Bull | \$5

## CASH BAR

*guests purchase their own beverages at the prices shown above, plus tax*

## BAR PACKAGES

*prices are per guest | two hour minimum applies*

### Beer, Wine, and Soda Package

Two Hours \$25  
Three Hours \$31  
Four Hours \$37

### Call Package

*includes call liquor, house wine, beer and soda*

Two Hours \$30  
Three Hours \$37  
Four Hours \$42

### Premium Package

*includes premium liquor, premium wine, beer and soda*

Two Hours \$36  
Three Hours \$43  
Four Hours \$49

### Non-Alcoholic

*includes unlimited soft drinks, iced tea and juices*

Two Hours \$6  
Three Hours \$9

## SPARKLING WINE TOAST | add \$3

## BRAND SELECTIONS

*Please inquire for additional selections.*

### BEER

Budweiser  
Bud Light  
Miller Lite  
Lagunitas Little Sumpin' Sumpin'  
Angry Orchard Cider  
Deschutes Fresh Squeezed IPA  
Modelo Especial  
Sam Adam's Boston Lager  
White Claw Hard Seltzer\*

### CALL LIQUOR

*\*Included in Premium Package*

Absolut Vodka  
Effen Vodka  
Beekeeper Dry Gin  
Bacardi Silver Rum  
Captain Morgan Spiced Rum  
Hornitos Blanco Tequila  
Dewar's White Label Scotch  
Jameson Whiskey  
Seagram's 7 Whiskey  
Jack Daniel's Whiskey  
Jim Beam White Label Bourbon

### PREMIUM LIQUOR

Ketel One Vodka  
Tito's Vodka  
Sipsmith Gin  
Bombay Sapphire Gin  
Bacardi Silver Rum  
Bacardi Black Rum  
Olmeca Altos Plata Tequila  
Johnnie Walker Black Label Scotch  
Chivas Regal 12 Scotch  
Jack Daniel's Whiskey  
Crown Royal Whiskey  
Maker's Mark Bourbon  
Chambord

### SUPER PREMIUM LIQUOR

Grey Goose Vodka  
(Add to Call +\$4, Premium +\$2)  
Knob Creek Bourbon (on consumption)  
Remy VSOP (on consumption)

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# PREMIUM WINES

## BENVOLIO PINOT GRIGIO

Friuli Grave region of Italy, translates to “Well Wisher” *100 % Pinot Grigio*  
Vibrant & fresh on the palate. Nice acidity with flavors of peach, citrus, and floral notes

**Food Pairings:** Salads, grilled vegetables, caprese, pesto chicken

## KENDALL-JACKSON VINTNERS RESERVE ROSE

*A blend of Pinot Noir, Syrah and Grenache*

A gorgeous hue of pale pink, jumps out of the glass with crisp grapefruit, strawberry and white floral notes. Aromas of fresh cut watermelon, hibiscus, and apricot

**Food Pairings:** Salads, Chilled Seafood

## KENDALL-JACKSON SAUVIGNON BLANC

Sourced from Jackson Estate Vineyard in Lake County, Mendocino, Sonoma, and Santa Barbara

*Luscious honeysuckle, ripe pear, and fresh lemongrass intertwine in this medium-bodied Sauvignon Blanc. Hints of grapefruit, floral notes and crisp acidity balance this wine.*

**Food Pairings:** Salads, bruschetta, calamari, raw bar

## KENDALL-JACKSON CHARDONNAY

*Vintners Reserve 100% Chardonnay*

Tropical fruit flavors, pineapple, mango, papaya, citrus, with vanilla and honey (not very oaky)

**Food Pairings:** Chicken Vesuvio, carving station turkey, pork loin, crab stuffed shrimp, grilled halibut

## CAMBRIA KATHERINE'S CHARDONNAY

*100% Chardonnay, Certified Sustainable, Single Vineyard Estate Grown & Bottled*

Pink grapefruit, tangerine, pineapple, white peach, citrus blossom, and apple favors are balanced by subtly oak spice and bright acid.

**Food Pairings:** Cracked Crab with drawn butter, Whitefish, Lemon Sole

## LA CREMA MONTEREY PINOT NOIR

*Monterey 100% Pinot Noir*

Aromas of black plum, cherry, rhubarb and hints of earth, red plum, raspberry and blood orange are underpinned by distinctive Riverstone. Plush and textured with juicy balanced acidity.

**Food Pairings:** London Broil, Pork Chops, Salmon, pastas with hearty sauces

## MURPHY-GOODE MERLOT

Aromas and flavors of black cherry, blueberry, and blackberry tied together with just a kiss of vanilla and spice.

**Food Pairings:** Filet Mignon, and Lamb Chops

## MURPHY-GOODE CABERNET

*100% Cabernet*

Flavors and aromas of black cherry and a hint of licorice and finishes with notes of chocolate spice, and toasted oak.

**Food Pairings:** New York Strip, Rib Eye

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