

Harry Caray's CATERING & EVENTS

SPECIALTY STATIONS

20 guest minimum | minimum of three stations per event unless a buffet has also been selected buffet



CARVING STATION

chef carved | served with assorted dinner rolls

serves 20-25 guests:

Whole Honey Baked Ham with Chipotle Maple Glaze

Apple and Sage Stuffed Pork Loin with Apple Cider Demi-Glace

Oven Baked Turkey Breast with Shallot Sage Gravy

serves 15-20 guests:

Whole Tenderloin of Beef with Horseradish Cream

Togarashi Seared Tuna Loin with Candied Soy Glaze, Wakame Seaweed Salad and Wasabi Aioli

Whole Mustard Maple Glazed Salmon

PASTA ACTION STATION

chef attended | served with assorted Italian breads | select two

Rigatoni with Plum 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

RISOTTO ACTION STATION

chef attended | served with assorted Italian breads | 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

Tenderloin of Beef, Caramelized Onion and Gorgonzola (upgrade)

Rock Shrimp, Pesto and Heirloom Tomato Relish (upgrade)

TACO STATION

select 2

Chimichurri Marinated Chicken

Grilled Flank Steak (upgrade)

Pork al Pastor

Grilled Peppers

Tequila Lime Marinated Shrimp

served with

Sliced Avocado, Pico de Gallo, Queso Fresco, Shredded Cabbage, Jalapeños, Sour Cream, Chipotle Ranch,

Flour Tortillas, Corn Tortillas, Tortilla Chips

Sides

Black Bean and Corn Salad

Mixed Greens with Roasted Corn, Grilled Asparagus, Avocado, Cilantro,

Queso Fresco and Citrus Vinaigrette

MAC 'N CHEESE BAR

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 (upgrade)

RAW BAR

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

DESSERTS

20 guest minimum

CLASSIC DESSERTS DISPLAY

Fudge Brownies

Lemon Bars

Mini Cupcakes

Eli's Cheesecakes Bites

Nutella Mousse Cups

Chocolate Mousse Cups

SWEET TABLE

Cookie Bites

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

chef attended

Caramelized Bananas,

Rum and Banana Liqueur, Vanilla Bean Ice Cream

GELATO BAR

chef attended

Vanilla Bean and Chocolate Gelato, Chocolate and Caramel Sauces, Chopped Nuts

Multi-Colored Sprinkles, Chocolate, Peanut Butter and Butterscotch Chips

Brownie Chunks, Fresh Strawberries, Cherries and Bananas

LATE NIGHT SNACKS

CHICAGO FAVORITES

Hot Dogs

*Poppyseed Bun, Tomato, Onion, Sport Pepper, Pickle Spear,
Relish, Celery Salt, Mustard*

Cheeseburger Sliders

American Cheese, Red Onion, Tomato, Lettuce

STREET TACOS

Grilled Steak, Grilled Chicken, Avocado, Queso Fresco, Onion, Cilantro,
Corn or Flour Tortilla

S'MORES BAR

Marshmallow, Graham Cracker, Chocolate, Strawberries, Reese's,

ICE CREAM BAR

Choice of Ice Cream

*Vanilla, Chocolate, Strawberry, Reese's Peanut Butter Cup, Mint Chip,
Oreo Cookie, Rocky Road*

Toppings

*Chocolate Sauce, Caramel Sauce, Oreos, Sprinkles, Gummie Bears,
Nuts, M&Ms, Cherries*

Ice Cream Sandwiches

Add Chocolate Chip Cookies