

Harry Caray's CATERING & EVENTS

BUFFETS

All menus require a 20 guest minimum unless otherwise specified



CLASSIC BREAKFAST

Scrambled Eggs
Thick Cut Brioche French Toast with Warm Maple Syrup
Choice of Applewood Smoked Bacon or Breakfast Sausage
O'Brien Potatoes
Seasonal Sliced Fruit Display
Plain and Vanilla Yogurt with Granola and Fresh Berries
Banana Bread
Warm Cinnamon Rolls
Sesame and Plain Bagels with Whipped Cream Cheese, Fruit Preserves and Whipped Butter

BRUNCH

30 guest minimum

Omelet Station
*Mozzarella, Cheddar and American Cheeses, Mushrooms, Green Peppers,
Tomatoes, Onions, Broccoli, Ham, Sausage*
Thick Cut Brioche French Toast with Warm Maple Syrup
Applewood Smoked Bacon or Breakfast Sausage
O'Brien Potatoes
Seasonal Sliced Fruit and Cheese Display
Banana Bread
Warm Cinnamon Rolls
Sesame and Plain Bagels with Whipped Cream Cheese, Fruit Preserves and Whipped Butter
Mixed Baby Greens with Carrots, Radishes, Grape Tomatoes, Cucumber and Balsamic Vinaigrette
Chicken Vesuvio with Quartered Potatoes and Sweet Peas
Rigatoni Vodka with Mascarpone Cheese and Shaved Parmigiano-Reggiano
Mini Pastries

BRUNCH COCKTAILS

Mimosas

Harry's Signature Bloody Mary

Bloody Mary Bar

*Applewood Smoked Bacon, Shrimp (upgrade), Pepper Jack Cheese, Smoked Cheddar, Pepperoncini,
Pickle Spears, Celery Sticks, Lemon Wedges, Lime Wedges, Celery Salt,
Fresh Horseradish, Worcestershire Sauce, Tabasco*

ITALIAN FAVORITES

Caesar Salad
Italian Sausage & Peppers
Chicken Vesuvio with Quartered Potatoes and Sweet Peas
Mustard Mapled Glazed Grilled Salmon
Rigatoni alla Vodka
Bakery Fresh Rolls with Whipped Butter
Assorted Cookies and Fudge Brownies

BALLPARK

Char-Grilled Hamburgers
Cheddar, Swiss, Lettuce, Tomato, Onion, Pickles, Ketchup, Mustard, Egg Bun
Kosher All-Beef Hot Dogs
Onion, Relish, Pickles, Tomatoes, Bun
Black Bean Burgers
Cheddar, Swiss, Lettuce, Tomato, Onion, Pickles, Ketchup, Mustard, Egg Bun
Carolina Vinegar Cole Slaw
Holy Cow!® Potato Chips
Assorted Cookies and Fudge Brownies

SOUTHERN COMFORT

Hearts of Romaine with Pecans, Roasted Corn, Cucumber and Poppyseed Buttermilk Dressing
Slow Roasted BBQ Pulled Pork Sliders with Crispy Onion Strings on Pretzel Roll
Buttermilk Fried Chicken Breasts
Four Cheese Macaroni And Cheese
Carolina Style Vinegar Slaw
Homemade Biscuits with Whipped Butter and Honey
Mini Apple, Cherry and Pecan Pies

TEX MEX

Build Your Own Fajitas with Cumin-Lime Marinated Chicken,
Cumin-Lime Marinated Skirt Steak (upgrade), Sautéed Bell Peppers and Onions and Flour Tortillas
Santa Fe Salad with Mixed Greens, Corn, Black Beans, Tomato, Green Onion,
Avocado, Queso Fresco, Pico De Gallo and Chipotle Ranch
Mexican Rice
Southwest Black Beans
Pico de Gallo, Queso Fresco, Lettuce, Tomatoes, Sour Cream
Chips and Guacamole (upgrade)
Traditional Churros

MEDITERRANEAN

Grilled Chicken Kabobs with Peppers and Onions
Grilled Tenderloin Of Beef Kabobs with Peppers and Onions (upgrade)
Greek Salad with Feta, Tomato, Red Onion, Cucumber, Red Wine Vinaigrette
Roasted Vegetable Couscous
Hummus and Pita
Tzatziki Sauce
Assorted Cookies And Fudge Brownies

SUNDAY DINNER

Mixed Baby Greens with Carrots, Radishes, Grape Tomatoes, Cucumber, Balsamic Vinaigrette
Chicken Picatta with Capers, Lemon, Fresh Herbs
Whitefish Oreganto
Pork Tenderloin with Apple Cider Demi-Glace
Garlic Mashed Potatoes
Roasted Market Vegetables with Green Beans, Baby Carrots, Grape Tomatoes, Asparagus
Mini Apple and Cherry Pies

STEAKHOUSE CLASSICS

Iceberg Wedge with Applewood Smoked Bacon, Roma Tomatoes,
Crumbled Gorgonzola and Bleu Cheese Dressing
Caesar Salad
Bakery Fresh Rolls with Whipped Butter
Beef Tenderloin with Red Wine Demi-Glace
Herb Crusted Breast Of Chicken with Gorgonzola and Lemon Chive Butter
Mustard Mapled Glazed Grilled Salmon
Roasted Yukon Gold Potatoes with Garlic Butter
Roasted Market Vegetables with Green Beans, Baby Carrots, Grape Tomatoes, Asparagus
Assorted Miniature Pastries