

Harry Caray's CATERING & EVENTS

RECEPTIONS



HARRY'S FAVORITES COCKTAIL PARTY

20 guest minimum | Choose 6 | includes Holy Cow® Potato Chips

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

Macaroni and Cheese Bites
Wisconsin Smoked Cheddar

Chicken Vesuvio Skewers
Garlic and White Wine Sauce

Tempura Chicken Lollipops
Sweet Chili Sauce, Scallions

Chicken Quesadillas
Mango Salsa

Chicken and Waffles Cone
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,
Aged Gouda, Harry's Steak Sauce*

Toasted Meat Ravioli
Marinara Sauce

Steak Quesadillas
Fire Roasted Salsa, Bleu Cheese Crumbles

Slow Cooked Meatball
Tomato Sauce, Parmigiano-Reggiano, Basil

Grilled Italian Sausage and Peppers Skewers

Rock Shrimp Ceviche
Avocado, Fresh Lime, Tortilla Crisp

Jumbo Lump Crab Cakes
Mustard Horseradish Aioli

Roasted Sea Scallops
Wrapped with Applewood Smoked Bacon

BITES

minimum order 20 pieces/item

TIER I

Fontina Arancini
Saffron Risotto, Spiced Tomato Sauce

Quinoa Cakes
Roasted Red Pepper Coulis

Harry's Tomato Bruschetta
Shaved Parmigiano-Reggiano

Crispy Vegetable Spring Rolls
Peanut Soy Chili Sauce

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

Caprese Skewers
*Cherry Tomato, Fresh Mozzarella, Fresh Basil, Pesto,
Balsamic Reduction*

Baked Brie
Raspberry Compote, Almonds, Phyllo Cup

Fire Roasted Vegetable Bruschetta
Fresh Basil, Balsamic Reduction

Truffled Deviled Eggs
Shaved Truffle, Chives

Port Wine Mission Fig Compote
Gorgonzola Dolcelatte, Phyllo Cup

Macaroni and Cheese Bites
Wisconsin Smoked Cheddar

Three Cheese Quesadillas
Tomatillo Salsa

Sautéed Wild Mushrooms
Balsamic Glaze, Phyllo Cup

Stuffed Mushrooms
Spinach, Parmesan Cheese, Balsamic Glaze

Baked Goat Cheese
Plum Compote, Phyllo Cup

Toasted Cheese Ravioli
Marinara Sauce

Chicken Vesuvio Skewers
Garlic and White Wine Sauce

Chicken Saltimbocca
*Prosciutto, Provolone, Sage, Balsamic Reduction,
Crostini*

Truffled Chicken Salad
Fines Herbs, Tomato, Parmigiano-Reggiano, Crostini

Chicken Quesadillas
Mango Salsa

Buffalo Chicken Skewers
Panko Crusted, Blue Cheese or Ranch

Chicken and Waffles Cone
Buttermilk Fried Chicken, Maple Drizzle

Roasted Pork Loin
Orange Cilantro Compote, Crostini

Medjool Dates
Wrapped with Applewood Smoked Bacon

Candied Bacon Bites
Apple Watercress Salad

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

Slow Cooked Meatball
Tomato Sauce, Parmigiano-Reggiano, Basil

TIER II

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, Micro Greens, Crostini

Duck Confit
Green Apple, Brie, Fig Jam, Pretzel Crostini

Toasted Meat Ravioli
Marinara Sauce

Rock Shrimp Ceviche
Avocado, Fresh Lime, Tortilla Crisp

TIER III

Tempura Chicken Lollipops
Sweet Chili Sauce, Scallions

Seared Prime New York Strip
*Tomato Jam, Pickled Shallots,
Horseradish Cream, Holy Cow Potato Chip*

Beef Tenderloin Skewers
Peppercorn Crust, Bordelaise

Thai Style Beef Satay Skewers
Chopped Peanuts, Cilantro

Roasted Sea Scallops
Wrapped with Applewood Smoked Bacon

Salmon Tartare
*Lemon Oil, Fresh Dill, Crème Fraîche,
Sesame Cone*

Smoked Salmon
*Chive Crème Fraîche and Orange Zest,
Rosemary Flatbread*

Coconut Crusted Shrimp
Chili Glaze

Lobster Medallions
Chive Lavash, Candied Lemon Peel

Lamb Lollipops (Market Price)
Oreganato

Jumbo Shrimp Scampi Skewers
Toasted Garlic

Jumbo Shrimp
Horseradish Cocktail Sauce

Coriander and Lemon Pepper Crusted Ahi Tuna
Wasabi Cream, Wonton Crisp

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

Tuna Crudo
*Sushi Grade Tuna, Capers, Lemon,
Chives, Saffron Aioli, Toast*

Crab and Mango Ceviche
Jumbo Lump Crab, Wonton Crisp

Crab Louis Deviled Eggs
*Jumbo Lump Crab, Avocado, Grape Tomato,
Radish*

Jumbo Lump Crab Cakes
Mustard Horseradish Aioli

TIER IV

Pommery Mustard Crab Salad
Snipped Chives, Sesame Cone

New England Style Lobster Rolls
House Baked Parker Roll

DISPLAYS

each serves 25 guests

Domestic Cheeses

*Tillamook Cheddar, Baby Swiss, Smoked Gouda, Assorted Breads and Crackers,
Garnished with Grapes, Strawberries, Smoked Almonds*

Artisanal Cheeses

*Fontina, Parmigiano-Reggiano, Brie, Galbani Dolcelatte Gorgonzola and Cacciocavalla Ragusano Cheeses,
Dried Apricots, Candied Walnuts, Fig Compote, Assorted Breads and Crackers*

Seasonal Fresh Fruits

Fresh Berries, Melon, Grapes, Pineapple

Vegetable Crudit 

*Carrots, Celery, Broccoli, Purple Cauliflower, Yellow Squash, Baby Bell Peppers,
Grape Tomatoes, Ranch and Bleu Cheese Dressings*

Antipasto

*Italian Cheeses and Meats, Roman Artichokes, Provolone Stuffed Cherry Peppers, Cerignola Olives,
Assorted Breads and Crackers*

Grilled Balsamic Marinated Vegetables

Zucchini, Eggplant, Red Peppers, Portabella

Hummus

Grilled Pita Triangles and Carrots, Celery, Cucumber

Marinated Roasted Red Bell Peppers

Fresh Mozzarella, Fresh Basil, Assorted Flatbread

Baked Brie in Puffed Pastry

Mango Chutney, French Bread

Spinach and Artichoke Dip

Rosemary Flatbread, Garlic Crostini

Assorted Wraps

Chicken Caesar, Southwest Steak, Grilled Vegetable

Baked Crab and Brie Dip

Jumbo Lump Crab, Garlic Crostini

Mini Short Rib Italian Beef Sandwiches

Provolone, Giardinera, Au Jus, Toasted Italian Bread

Whole Poached Salmon | (serves 15-20)

Capers, Red Onions, Cucumber, Dill Cr me Fraiche

SLIDERS

minimum 25 pieces per slider | served on brioche buns unless otherwise indicated

Holy Cow! Burgers
*Candied Applewood Smoked Bacon,
Aged Gouda, Harry's Steak Sauce*

Cheeseburger
American Cheese, Caramelized Onions

Tallgrass Burgers
Provolone, Sun Dried Tomato Pesto, Arugula

Turkey Burger
Avocado Mash, Swiss, Spicy Aioli, Red Onion

Grilled Chicken Breast
*Pesto, Smoked Mozzarella, Baby Spinach,
Red Wine Vinaigrette*

Pulled Chicken
Carolina BBQ Sauce, Cabbage Slaw

Buffalo Chicken
Blue Cheese Dressing, Brioche Roll

Slow Roasted BBQ Pulled Pork
Crispy Onion Strings

Filet Sliders
Horseradish Cream, Grilled Onions, Applewood Smoked Bacon, Arugula on Pretzel Rolls

PANINIS

minimum 25 pieces per panini

Grilled Vegetable
Goat Cheese, Sun Dried Tomato Aioli

Roast Beef
Blue Cheese Aioli

Caprese
Vine Ripened Tomato, Fresh Mozzarella, Fresh Basil, Balsamic Emulsion

Grilled Pesto Chicken Breast
Mediterranean Olive Relish

Turkey
Sliced Apple, Brie, Shallot Aioli