

Harry Caray's CATERING & EVENTS

RECEPTIONS



HARRY'S FAVORITES COCKTAIL PARTY

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

Caprese Skewers

Cherry Tomato, Fresh Mozzarella, Fresh Basil, Pesto, Balsamic Reduction

Harry's Tomato Bruschetta Shaved Parmigiano-Reggiano

Creamy Burrata

Roasted Beets, Radishes, Sea Salt, Extra Virgin Olive Oil, Crostini

Whipped Cannellini Bean Crostini Whipped Cannellini Beans, Grape Tomatoes, Micro Greens, Balsamic Glaze, Garlic & Oil Crostini

Wild Mushroom Crostini

Finely Chopped Wild Mushrooms, Truffle Oil, Balsamic Glaze, Garlic & Oil Crostini

Quinoa Cakes

Roasted Red Pepper Coulis

Baked Goat Cheese

Plum Compote, Phyllo Cup

Toasted Cheese Ravioli

Marinara Sauce

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

Rock Shrimp Ceviche

Avocado, Fresh Lime, Tortilla Cup

BITES

minimum order 20 pieces/item

TIER I | \$3/PIECE

Harry's Tomato Bruschetta
Shaved Parmigiano-Reggiano

Fontina Arancini
Saffron Risotto, Spiced Tomato Sauce

Quinoa Cakes
Roasted Red Pepper Coulis

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

Whipped Cannellini Bean Crostini
*Whipped Cannellini Beans, Grape Tomatoes, Micro
Greens, Balsamic Glaze, Garlic & Oil Crostini*

Wild Mushroom Crostini
*Finely Chopped Wild Mushrooms, Grape Tomatoes,
Truffle Oil, Balsamic Glaze, Garlic & Oil Crostini*

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

Fire Roasted Vegetable Bruschetta
*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

Tempura Chicken Lollipops
Sweet Chili Sauce, Scallions

Chicken Vesuvio Skewers
Garlic and White Wine Sauce

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,
Goat Cheese, Fresh Basil, Balsamic Reduction,
Crostini*

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

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 Crudité

*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 Crème 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

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

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

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

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-17