

★ ★ CHICAGO ★ ★  
SPORTS MUSEUM

HARRY CARAY'S  
7TH INNING STRETCH

## CATERING DINNER MENUS



# HORS D'OEUVRES

prices are per piece / minimum of 20 pieces/item

## TIER I / \$2

### **harry's tomato bruschetta**

parmigiano-reggiano / crostini

### **caprese skewers**

grape tomatoes / fresh mozzarella /  
fresh basil / pesto / balsamic reduction

### **toasted four cheese ravioli**

marinara

### **three cheese quesadillas**

fire roasted salsa

### **prosciutto wrapped asparagus**

gorgonzola / balsamic glaze

### **chicken vesuvio skewers**

extra virgin olive oil / white wine / fresh  
herbs

### **candied bacon bites**

apple watercress salad

### **fontina arancini**

saffron risotto / spiced tomato sauce

### **buffalo chicken skewers**

panko crusted / blue cheese or ranch

### **tequila lime marinated chicken**

tortilla chips

### **tempura chicken lollipops**

sweet chili sauce / scallions

### **soft pretzel bites**

warm beer cheese sauce

### **macaroni and cheese bites**

tillamook cheddar / smoked gouda /  
pepper jack / housemade jalapeño  
ketchup

### **bacon wrapped medjool dates**

balsamic glaze / toasted almond

### **mini kobe corn dogs**

spicy mustard

### **meatballs**

slow cooked tomato sauce /  
parmigiano-reggiano / basil

### **blt bites**

candied bacon / grape tomato / shredded  
lettuce basil aioli / brioche toast

### **truffled deviled eggs**

shaved truffle / chives

## **TIER II / \$3**

### **watermelon and feta skewers**

fresh basil / balsamic glaze / extra virgin olive oil / cracked black pepper

### **chicken and waffle cone**

buttermilk fried chicken / maple drizzle

### **arancini carne**

saffron risotto / prosciutto / speck / provolone / fontina fonduta

### **candied bacon deviled eggs**

apple watercress salad

### **slow roasted bbq pulled pork**

crispy onion strings / brioche toast / chimichurri marinated skirt steak / pico de gallo / tortilla chip

### **sliced beef tenderloin**

caramelized onions / aged balsamic / bleu cheese phyllo cup

### **steak quesadillas**

fire roasted salsa

### **chicken quesadillas**

fire roasted salsa

### **rock shrimp ceviche**

avocado / fresh lime / tortilla crisp

### **popcorn shrimp**

chili lime dipping sauce / horseradish cocktail sauce

### **braised beef short rib empanada**

caramelized onions / chimichurri

### **bbq brisket bites**

crispy onion strings / pickled carrots and cucumbers / pretzel crostini

### **candied bacon mac 'n cheese bites**

white cheddar / housemade jalapeño ketchup

## **TIER III / \$4**

### **beef tenderloin skewers**

peppercorn crusted / bordelaise

### **thai style beef satay skewers**

chopped peanuts / cilantro

### **mini short rib italian beef sandwiches**

sweet peppers / hot giardiniera / hoagie roll

### **jumbo lump crab cakes**

mustard horseradish aioli

### **holy cow!® sliders**

candied applewood smoked bacon / aged gouda / harry's steak sauce / brioche bun

### **tipsy turkey slider**

red wine pickled onions / drunken goat cheese / arugula pesto / heirloom tomato jam / brioche bun

### **ahi tuna tartare cone**

wasabi caviar / candied soy / green onion / sesame seeds

### **mini chicago style kobe hot dogs**

tomato / onion / sport pepper / pickle spear / relish / celery salt / mustard

### **mini shrimp tacos**

soy glazed cabbage / avocado / pico de gallo / crispy corn shell

### **mini pork al pastor tacos**

grilled pineapple salsa / caramelized onion / crispy corn shell

### **crab louis deviled eggs**

jumbo lump crab / avocado / grape tomato / radish

### **jumbo shrimp scampi skewers / M.P.**

toasted garlic

### **jumbo shrimp cocktail / M.P.**

horseradish cocktail sauce

### **bacon wrapped sea scallops / M.P.**

# HORS D'OEUVRES DISPLAYS

each serves 50 guests

## **domestic cheese / \$150**

tillamook cheddar / baby swiss / smoked gouda / assorted breads and crackers /  
garnished with fresh seasonal fruit

## **artisanal cheese / \$250**

fontina / parmigiano-reggiano / brie / galbani dolcelatte gorgonzola / dried apricots /  
candied walnuts / fig compote / assorted breads and crackers

## **seasonal fruit / \$220**

fresh berries / melon / grapes / pineapple / honey yogurt dip

## **grilled balsamic marinated vegetables / \$200**

zucchini, eggplant, red peppers, portabella

## **vegetable crudité / \$150**

carrots / celery / broccoli / purple cauliflower / zucchini / baby bell peppers / grape tomatoes /  
sriracha ranch and bleu cheese dressings

## **hummus / \$150**

baby carrots / cucumbers / celery / radishes / extra virgin olive oil / pita

## **spinach and artichoke dip / \$150**

rosemary flatbread / garlic crostini

## **antipasto / \$300**

genoa salami / soppressata / prosciutto di parma / salami / galbani dolcelatte gorgonzola /  
pecorino toscano / assorted breads and crackers

## **harry's calamari / \$200**

horseradish cocktail sauce

## **mini short rib italian beef sandwiches / \$200**

provolone / giardiniera / au jus / parmesan romano / toasted baguette

## **holy cow!® potato chips / \$2 per guest**

housemade / kettle cooked

# STATIONS & DISPLAYS

may be added to enhance a buffet or hors d'oeuvres package / \$100 fee per chef may apply

## CARVING STATIONS

chef carved / served with assorted dinner rolls

serves 15-20 guests:

**whole tenderloin of beef** / horseradish cream / \$250

**togarashi seared tuna loin** / candied soy glaze / wakame seaweed salad / wasabi aioli / \$300

**whole mustard maple glazed salmon** / \$150

serves 20-25 guests:

**apple and sage stuffed pork loin** / apple cider demi-glace / \$145

**oven baked turkey breast** / shallot sage gravy / \$135

## GRAND ANTIPASTO DISPLAY / \$10

genoa salami / soppressata / prosciutto di parma / salami / galbani dolcelatte gorgonzola / pecorino toscano / roman artichokes / prosciutto and provolone stuffed cherry peppers / cerignola olives / grilled marinated vegetables / olive oil and sea salt focaccia / rosemary flatbread / asiago flatbread / bruschetta with diced roma tomatoes and caponata

## RISOTTO ACTION STATION / \$11

chef attended / served with assorted italian breads / select two

**forest mushrooms** / baby spinach / truffle oil / parmigiano-reggiano

**butternut squash** / sage

**brussels sprouts** / pancetta / sun dried tomato

**beef short rib** / caramelized onion / gorgonzola / add \$2

**jumbo lump crab** / asparagus / grape tomatoes / add \$4

## SLIDER DISPLAY / \$12

select three mini burgers

**holy cow!**<sup>®</sup> / candied applewood smoked bacon / aged gouda / harry's steak sauce / brioche bun

**heater** / pepper jack / jalapeños / chipotle aioli / crispy onions / brioche bun

**classic** / sharp american cheese / red onion / lettuce / tomato / harry's special sauce / pickles / brioche bun

**turkey** / roasted tomato / smoked mozzarella / baby spinach / red wine vinaigrette / wheat bun

**veggie** / goat cheese / kalamata olive spread / baby arugula / wheat bun

## HOLY COW!<sup>®</sup> POTATO CHIP BAR / \$8

harry caray's signature homemade kettle cooked chips / select three

french onion dip / sharp cheddar fondue / sweet chili aioli / spinach artichoke dip /

truffle fontina fonduta

## FRENCH FRY BAR / \$8

served with regular french fries and sweet potato fries / select three

harry's beef chili / beer cheese / jalapeño ketchup / roasted garlic aioli / chipotle ranch

## **MASHED POTATO BAR / \$9**

### **choice of idaho potatoes or sweet potatoes**

select five toppings

sour cream / whipped butter / crumbled gorgonzola / shredded cheddar / chives / caramelized onions /  
crispy onion strings /

sautéed wild mushrooms / applewood smoked bacon / roasted garlic / horseradish / brown sugar / mini  
marshmallows / candied pecans

## **MAC 'N CHEESE STATION / \$11**

chef attended / served with cavatappi noodles / select two

**applewood smoked bacon** / peas / mushrooms / smoked cheddar

**spinach & artichoke** / smoked cheddar

**grilled chicken** / chipotle green onions / fire roasted tomatoes / chihuahua cheese

**beef short rib** / cauliflower / caramelized onions / horseradish beer cheese

**jumbo lump crab** / corn / baby spinach / fines herbes / sharp white cheddar / add \$5

## **TACO STATION / \$12**

chef attended / select two

**chimichurri marinated chicken**

**pork al pastor**

**grilled peppers**

**grilled flank steak** / add \$2

**tequila lime shrimp** / add \$3

housemade guacamole / pico de gallo / queso fresco / salsa roja / shredded cabbage / pickled jalapeños,  
carrots and onions / sour cream / flour tortillas / corn tortillas / tortilla chips

## **FLATBREAD DISPLAY / \$10**

**caesar** / provolone / mozzarella / shredded romaine / red onion / grape tomatoes / parmigiano-  
reggiano

**thai chicken** / spicy peanut sauce / pickled carrots / radishes / jalapeño / cilantro / sriracha cream

**fig and prosciutto** / goat cheese / dried figs / baby arugula

**key west pink shrimp** / roasted corn / black beans / pico de gallo / avocado cream

## **PIZZA DISPLAY / \$10**

**four cheese** / mozzarella / fontina / provolone / monterey jack

**vegetable** / spinach / portobello mushroom / grape tomatoes / ricotta / mozzarella / provolone

**margherita** / fresh mozzarella / vine ripened tomato / basil / tomato sauce

double play / double pepperoni / double italian sausage / double provolone / double mozzarella /  
tomato sauce

## **PASTA STATION / \$10**

chef attended / select two

**rigatoni alla vodka** / plum tomatoes / shallots / mascarpone cheese

**penne marinara** / asparagus / mushrooms

**cavatappi with italian sausage** / field mushrooms / spinach / red onion / porcini cream /  
parmigiano-reggiano

**orrechiette with grilled chicken** / arugula / pine nuts / lemon and garlic infused olive oil

## **ASIAN NOODLE STATION / \$11**

chef attended / served in a chinese takeout box with chop sticks / toppings include chili flakes, cilantro, crushed peanuts  
select two

**pad thai** / bean sprouts / peanuts / chili peppers / garlic / fresh lime / pad thai sauce

**jasmine fried rice** / sweet peas / carrots / corn / charred green onions / egg

**ramen** / carrot / shitake mushrooms / napa cabbage / ginger

**soba** / snow peas / carrots / ginger / garlic / cilantro / sesame seeds / fresh lime / peanut sauce

choice of protein for each noodle selection

**grilled chicken**

**tofu**

**grilled steak** / add \$2

**grilled shrimp** / add \$3

## **RAW BAR / M.P.**

alaskan king crab legs / jumbo shrimp cocktail / blue point oysters on the half shell /  
cold steamed mussels / fresh lemons / cocktail sauce / horseradish / tabasco

## **ACCOMPANIMENTS** serves 50 guests

**rigatoni alla vodka / \$200**

mascarpone / parmigiano-reggiano

**macaroni & cheese / \$200**

monterey jack / cheddar / smoked gouda

**roasted beet and carrot quinoa / \$200**

toasted quinoa / roasted beets / breakfast radishes / baby carrots / tomato miso vinaigrette

**caesar salad / \$200**

romaine / garlic croutons / parmigiano-reggiano

**mixed baby greens salad / \$150**

carrots / radish / grape tomatoes / cucumber / balsamic vinaigrette

**chopped blt salad / \$200**

iceberg / vine ripened tomatoes / applewood smoked bacon / crispy onion strings / chives /  
bleu cheese dressing

**roasted market vegetables / \$200**

green beans / baby carrots / grape tomatoes / asparagus

**roasted garlic mashed potatoes / \$200**

**roasted yukon gold potatoes / \$200**

garlic butter

**roasted brussels sprouts / \$250**

pancetta

# COCKTAIL RECEPTION PACKAGES

minimum of 20 guests / based on 10 pieces/guest

## GAME DAY FAVORITES / \$25

**holy cow! potato chips**

**soft pretzel bites** / beer cheese sauce

**macaroni and cheese bites** / tillamook cheddar / smoked gouda / pepper jack /  
roasted jalapeño ketchup

**mini kobe corn dogs** / spicy mustard

**cheeseburger sliders** / sharp american cheese / red onion / lettuce / tomato / harry's special sauce /  
pickles / brioche bun

**four cheese** / mozzarella / fontina / provolone / monterey jack

## A TASTE OF ITALY / \$30

**antipasto display** / genoa salami / soppressata / prosciutto di parma / salami /  
galbani dolcelatte gorgonzola / pecorino toscano / assorted breads and crackers

**harry's tomato bruschetta** / parmigiano-reggiano / crostini

**prosciutto wrapped asparagus** / gorgonzola / balsamic glaze

**chicken vesuvio skewers** / extra virgin olive oil / white wine / fresh herbs

**shrimp scampi skewers** / toasted garlic

**beef carpaccio** / arugula / lemon / parmigiano-reggiano / extra virgin olive oil /  
cracked black pepper / crostini

**arancini carne** / saffron risotto / prosciutto / speck / provolone / fontina fonduta

## AN EVENING SOIREE / \$39

**artisanal cheese display** / fontina / parmigiano-reggiano / brie / galbani dolcelatte gorgonzola /  
dried apricots / candied walnuts / fig compote / assorted breads and crackers

**harry's calamari** / horseradish cocktail sauce

**caprese skewers** / grape tomatoes / fresh mozzarella / fresh basil / pesto / balsamic reduction

**tuna crudo** / capers / lemon / chives / saffron aioli / toast

**tempura chicken lollipops** / sweet chili sauce / scallions

**sliced beef tenderloin** / caramelized onions / aged balsamic / bleu cheese / phyllo cup

**jumbo lump crab cakes** / mustard horseradish aioli



# DINNER DISPLAYS

20 guest minimum / one and one half hour service  
includes bakery fresh rolls, whipped butter, freshly colectivo brewed coffee and risi hot tea

## TAILGATE PARTY / \$40

**holy cow!® potato chips**  
**soft pretzel bites** / beer cheese sauce  
**spinach and artichoke dip** / rosemary flatbread / garlic crostini  
**mixed baby greens salad** / carrots / radishes / grape tomatoes cucumbers / balsamic vinaigrette  
**mini chicago style hot dogs** / tomato / onion / sport pepper / pickle spear / relish / celery salt mustard  
**holy cow!® sliders** / candied applewood smoked bacon / aged gouda / harry's steak sauce / brioche bun  
**buffalo chicken wings** / ranch dressing / bleu cheese dressing / celery / carrots  
**fudge brownies & assorted cookies**

## SOUTHERN COMFORT / \$45

**hearts of romaine** / pecans / roasted corn / cucumber / poppy seed buttermilk dressing  
**slow roasted BBQ pulled pork sliders** / crispy onion strings  
**double dipped buttermilk fried chicken macaroni 'n cheese**  
**carolina vinegar slaw**  
**buttermilk biscuits** / whipped butter  
**mini apple pies / mini pecan pies / fudge brownies**

## ALL AMERICAN / \$46

select two entrees  
**bbq breast of chicken** / bourbon glazed  
**apple and sage stuffed pork loin** / apple cider demi-glace  
**pan roasted salmon** / mustard maple glaze served with  
**santa fe salad** / mixed greens / corn / black beans / tomato / green onion / avocado / queso fresco / chipotle ranch dressing  
**olive oil whipped potatoes**  
**roasted market fresh vegetables**  
**fudge brownies & assorted cookies**

## ITALIAN FAVORITES / \$54

select two entrees  
**flat iron steak** / herb marinade  
**chicken vesuvio** / quartered potatoes / sweet green peas  
**grilled salmon** / oven roasted grape tomatoes / fresh basil  
**caesar salad** / romaine / garlic croutons / parmigiano-reggiano  
**caprese skewers** / grape tomatoes / fresh mozzarella / fresh basil / pesto / balsamic reduction  
**rigatoni alla vodka** / mascarpone / parmigiano-reggiano  
**roasted market fresh vegetables**  
**nutella mousse tarts / mini tiramisu**  
**lemon tartlets**

## STEAKHOUSE CLASSICS / \$62

select two entrees  
**new york strip steak** / red wine demi-glace  
**pan roasted salmon** / mustard maple glaze  
**herb gorgonzola crusted chicken breast** / lemon chive butter  
**chopped blt salad** / iceberg / applewood smoked bacon / vine-ripened tomato / chives / crispy onion strings / bleu cheese dressing  
**mixed baby greens salad** / carrots / radishes / grape tomatoes / cucumbers / balsamic vinaigrette  
**roasted garlic mashed potatoes**  
**brussels sprouts** / pancetta  
**key lime tartlets / eli's cheesecake bites / chocolate mousse cups**

# PLATED DINNERS

## DINNER I / \$49

**SALAD** select one / includes bakery fresh rolls with whipped butter

**caesar** / romaine / garlic croutons / parmigiano-reggiano

**mixed baby greens** / carrots / radish / grape tomatoes / cucumber / balsamic vinaigrette

**ENTRÉE** guest choice

**harry's chicken vesuvio** / quartered potatoes / sweet peas / garlic / white wine

**parmesan crusted tilapia** / olive oil whipped potatoes / grilled asparagus / lemon butter

**rigatoni alla vodka** / mascarpone / parmigiano-reggiano

**DESSERT** includes freshly brewed coffee and rishi hot tea

**eli's turtle cheesecake** / caramel / chocolate / pecans / whipped cream / chocolate ganache

## DINNER II / \$61

**SALAD** select one / includes bakery fresh rolls with whipped butter

**baby spinach** / strawberries / blueberries / slivered almonds / maytag bleu cheese / citrus mustard vinaigrette

**mixed baby greens** / carrots / radish / grape tomatoes / cucumber / balsamic vinaigrette

**arugula salad** / avocado / dates / marcona almonds / shaved pecorino / lemon olive oil

**ENTRÉE** select three / guest choice

**pan roasted chicken picatta** / lemon caper sauce

**tuscan skirt steak** / baby arugula / olive oil / rosemary, lemon

**14 oz duroc pork chop** / apple cider demi glace

**pan seared whitefish** / potato hash / caramelized onions / haricots verts / citrus beurre blanc

**ACCOMPANIMENTS** select two

**roasted market fresh vegetables** / baby carrots / grape tomatoes / asparagus / green beans

**haricots verts** / roasted shallots / olive oil

**roasted brussels sprouts** / pancetta

**olive oil whipped potatoes**

**herb roasted yukon gold potatoes** / garlic butter

**DESSERT** select one / includes freshly brewed coffee and rishi hot tea

**individual key lime pie** / citrus meringue

**eli's turtle cheesecake** / caramel / chocolate / pecans / whipped cream / chocolate ganache

## DINNER III / \$69

**HORS D'OEUVRES** select three / butler passed

**fire roasted vegetable bruschetta** / fresh basil / balsamic reduction / crostini

**chicken vesuvio skewers** / extra virgin olive oil / white wine / fresh herbs

**seared tenderloin of beef** / horseradish cream / micro greens / crostini

**bacon wrapped medjool dates** / toasted almond / balsamic glaze

**tempura chicken lollipops** / sweet chili sauce / scallions

**truffled deviled eggs** / shaved truffle / chives

**SALAD** select one / includes bakery fresh rolls with whipped butter

**chopped blt** / iceberg / vine ripened tomato / bleu cheese / chives / crispy onions strings

**caesar** / romaine / garlic croutons / parmigiano-reggiano

**mixed baby greens** / carrots / radish / grape tomatoes / cucumber / balsamic vinaigrette

**ENTRÉE** select three / guest choice

**pan roasted salmon** / mustard maple glaze

**herb gorgonzola crusted chicken breast** / lemon chive butter

**rigatoni vodka** / mascarpone / parmigiano-reggiano

**8oz filet mignon** / red wine demi-glace /

**ACCOMPANIMENTS** select two

**roasted market fresh vegetables** / baby carrots / grape tomatoes / asparagus / green beans

**haricots verts** / roasted shallots / olive oil

**olive oil whipped potatoes**

**herb roasted yukon gold potatoes** / garlic butter

**DESSERT** select one / includes freshly brewed coffee and rishi hot tea

**eli's turtle cheesecake** / caramel / chocolate / pecans / whipped cream / chocolate ganache

**assorted mini cupcakes** / served family style

## DINNER IV / \$87

**HORS D'OEUVRES** butler passed

**jumbo lump crab cakes** / mustard horseradish aioli

**beef tenderloin skewers** / peppercorn crust / bordelaise

**tempura sweet potato lollipops** / candied soy sauce

**SALAD** select one / includes bakery fresh rolls with whipped butter

**baby field greens** / grilled asparagus / dried cranberries / goat cheese / candied pecans /

balsamic vinaigrette

**chopped blt** / iceberg / vine ripened tomatoes / bleu cheese / chives / crispy onions strings /

bleu cheese dressing

**caesar** / romaine / garlic croutons / parmigiano-reggiano

**mixed baby greens** / carrots / radish / grape tomatoes / cucumber / balsamic vinaigrette

**ENTRÉE** select three / guest choice

**12oz prime new york strip** / red wine demi-glace

**surf & turf** / 6oz filet mignon with red wine demi-glace / jumbo lump crab stuffed colossal shrimp with lemon butter

**chilean sea bass** / ginger soy glaze

**8oz filet mignon** / red wine demi-glace

**pan roasted salmon** / mustard maple glaze

**stuffed french cut breast of chicken** / roasted garlic / sage / parmigiano-reggiano

**orecchiette with garlic and oil** / baby arugula / roasted tomatoes / parmigiano-reggiano

**ACCOMPANIMENTS** select two

**roasted brussels sprouts** / pancetta

**roasted market fresh vegetables / baby carrots**

**grilled asparagus**

**herb roasted yukon gold potatoes** / garlic butter

**olive oil whipped potatoes**

**charred broccoli** / grilled scallions / peppadew peppers / fried capers

**DESSERT** select one / Includes freshly brewed coffee and rishi hot tea

**individual key lime pie** / citrus meringue

**eli's turtle cheesecake** / caramel / chocolate / pecans / whipped cream / chocolate ganache

# DESSERTS

may be added to enhance a buffet, plated dinner or hors d'oeuvres package / \$100 fee per chef may apply

## **COOKIE AND BROWNIE DISPLAY / \$5**

freshly baked chocolate chip cookies / sugar cookies / oatmeal raisin cookies / fudge brownies

## **CLASSIC DESSERTS BAR / \$9**

fudge brownies / lemon bars / mini cupcakes / eli's cheesecakes bites / nutella mousse cups / chocolate mousse cups

## **SWEET TABLE / \$14**

cookie bites / raspberry oatmeal squares / turtle brownies / fruit tarts / eli's cheesecake bites / mini cupcakes /  
chocolate mousse cups with fresh raspberries / nutella mousse cups with fresh blackberries

## **ICE CREAM STATION / \$10**

chef attended / select six toppings

### **homer's homemade vanilla bean and chocolate ice cream**

chocolate sauce / caramel sauce / chopped nuts / multi-colored sprinkles / m&ms / chocolate chips / peanut butter chips butterscotch chips / brownie chunks / strawberries / maraschino cherries / bananas / whipped cream / keepsake chicago cubs or white sox helmet / add \$2

## **MINI MILK SHAKES / \$8**

select two / butler passed / served in mini milk jugs with old fashioned fountain straws

**maple bacon** / butter pecan ice cream / maple syrup / candied bacon / candied pecans

**banana nutella** / banana ice cream / nutella / caramelized banana / shaved chocolate / chopped hazelnuts

**salted caramel** / salted caramel ice cream / sea salt / caramel / mini malted milk balls / sugar crystals

**strawberries & cream** / vanilla bean ice cream / fresh strawberries

**make your shakes boozy / add \$2**

## **CHURRO BAR / \$9**

warm traditional churros / caramel & chocolate sauces / chocolate chips / sprinkles / mini marshmallows

## **GOURMET COTTON CANDY STATION / \$11**

100 guest minimum / includes a spinner for two hours / select two flavors

classic / apple pie / blue raspberry / cinnamon apple / chocolate / coconut / espresso / lemon-coconut / lemongrass / mango-peach / mexican hot chocolate / peppermint candy cane / pumpkin spice / root beer float / strawberry banana / vanilla-sage / vanilla / watermelon / tabasco watermelon

premium / add \$1 per flavor

cajun / elderflower / ginger pineapple / green tea / jalapeno cornbread / maple / maple bacon (vegan) / margarita / mojito / pina colada / pineapple / salted caramel / white truffle