

★ ★ CHICAGO ★ ★
SPORTS MUSEUM

HARRY CARAY'S
7TH INNING STRETCH
RESTAURANT & SPORTS BAR



CATERING MENU
DINNER

HORS D'OEUVRES

Prices are per piece / Minimum of 20 pieces per item

TIER I \$3

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 / Bleu Cheese or Ranch

TEQUILA LIME MARINATED CHICKEN Tortilla Chips

TEMPURA CHICKEN LOLLIPOPS Sweet Chili Sauce / Scallions

SOFT PRETZEL BITES Warm Beer Cheese Sauce

MACARONI & CHEESE BITES Tillamook Cheddar / Smoked Gouda / Pepper Jack / Housemade Jalapeño Ketchup

BACON WRAPPED MEDJOL 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 \$4

WATERMELON & FETA SKEWERS Fresh Basil / Balsamic Glaze / Extra Virgin Olive Oil / Cracked Black Pepper

CHICKEN & 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 & Cucumbers / Pretzel Crostini

CANDIED BACON MAC N' CHEESE BITES White Cheddar / Housemade Jalapeño Ketchup

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HORS D'OEUVRES CONT.

Prices are per piece / Minimum of 20 pieces per item

TIER III \$5

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 SLIDERS Red Wine Pickled Onions / Drunken Goat Cheese / Arugula Pesto / Heirloom Tomato Jam / Brioche Bun

AHI TUNA TARTARE CONE Wasabi Caviar / Candied Soy Dressing / 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 Tortilla Shell

MINI PORK AL PASTOR TACOS Grilled Pineapple Salsa / Caramelized Onion / Crispy Corn Tortilla Shell

CRAB LOUIS DEVEILED EGGS Jumbo Lump Crab / Avocado / Grape Tomato / Radish

JUMBO SHRIMP SCAMPI SKEWERS MARKET PRICE Toasted Garlic

JUMBO SHRIMP COCKTAIL MARKET PRICE Horseradish Cocktail Sauce

BACON WRAPPED SEA SCALLOPS MARKET PRICE

HORS D'OEUVRE DISPLAYS

Each serves 50 guests

DOMESTIC CHEESE \$175 Tillamook Cheddar / Baby Swiss / Smoked Gouda / Assorted Bread & Crackers / Garnished with Fresh Seasonal Fruit

ARTISANAL CHEESE \$250 Fontina / Parmigiano-Reggiano / Brie / Galbani Dolcelatte Gorgonzola / Dried Apricots / Candied Walnuts / Fig Compote / Assorted Bread & Crackers

SEASONAL FRUIT \$250 Fresh Berries / Melon / Grapes / Pineapple / Honey Yogurt Dip

GRILLED BALSAMIC MARINATED VEGETABLES \$200 Zucchini / Eggplant / Red Peppers / Portobello Mushrooms

VEGETABLE CRUDITÉS \$175 Carrots / Celery / Broccoli / Purple Cauliflower / Zucchini / Baby Bell Peppers / Grape Tomatoes / Sriracha Ranch Dressing / Bleu Cheese Dressing

HUMMUS \$175 Baby Carrots / Cucumbers / Celery / Radishes / Extra Virgin Olive Oil / Pita

SPINACH & ARTICHOKE DIP \$175 Rosemary Flatbread / Garlic Crostini

ANTIPASTO \$300 Genoa Salami / Soppressata / Prosciutto di Parma / Salamini / Galbani Dolcelatte Gorgonzola / Pecorino Toscano / Assorted Bread & Crackers

HARRY'S CALAMARI \$250 Horseradish Cocktail Sauce

MINI SHORT RIB ITALIAN BEEF SANDWICHES \$200 Provolone / Giardiniera / Au Jus / Parmesan Romano / Toasted Baguette

HOLY COW!® POTATO CHIPS \$3/GUEST Housemade / Kettle-Cooked

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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 \$275 Horseradish Cream

TOGARASHI SEARED TUNA LOIN \$300 Candied Soy Glaze / Wakame Seaweed Salad / Wasabi Aioli

WHOLE MUSTARD MAPLE GLAZED SALMON \$200

Serves 20-25 guests

APPLE & SAGE STUFFED PORK LOIN \$165 Apple Cider Demi-Glace

OVEN BAKED TURKEY BREAST \$150 Shallot Sage Gravy

GRAND ANTIPASTO DISPLAY \$10

Genoa Salami / Soppressata / Prosciutto di Parma / Salamini / Galbani Dolcelatte Gorgonzola / Pecorino Toscano / Roman Artichokes / Prosciutto & Provolone Stuffed Cherry Peppers / Cerignola Olives / Grilled Marinated Vegetables / Olive Oil & Sea Salt Focaccia / Rosemary Flatbread / Asiago Flatbread / Bruschetta with Diced Roma Tomatoes & Caponata

RISOTTO ACTION STATION \$12 | *Chef Attended / Served with Assorted Italian Bread*

Select Two

FOREST MUSHROOMS Baby Spinach / Truffle Oil / Parmigiano-Reggiano

BUTTERNUT SQUASH Sage

BRUSSELS SPROUTS Pancetta / Sun Dried Tomato

BEEF SHORT RIB / ADD \$2 Caramelized Onion / Gorgonzola

JUMBO LUMP CRAB / ADD \$4 Asparagus / Grape Tomatoes

SLIDER DISPLAY \$13

Select Three

HOLY COW!® BURGER Candied Applewood Smoked Bacon / Aged Gouda Cheese / 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 BURGER Roasted Tomato / Smoked Mozzarella / Baby Spinach / Red Wine Vinaigrette / Brioche Bun

VEGGIE BURGER Goat Cheese / Kalamata Olive Spread / Baby Arugula / Wheat Bun

HOLY COW!® 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

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STATIONS & DISPLAYS CONT.

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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 \$12 | *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 / ADD \$5 Corn / Baby Spinach / Fines Herbes / Sharp White Cheddar

TACO STATION \$13 | *Chef Attended*

Housemade Guacamole / Pico de Gallo / Queso Fresco / Salsa Roja / Shredded Cabbage / Sour Cream / Pickled Jalapeños, Carrots & Onions / Flour Tortillas / Corn Tortillas / Tortilla Chips

Select Two

CHIMICHURRI MARINATED CHICKEN

PORK AL PASTOR

GRILLED PEPPERS

GRILLED FLANK STEAK / ADD \$2

TEQUILA LIME SHRIMP / ADD \$3

FLATBREAD DISPLAY \$12

CAESAR Provolone / Mozzarella / Shredded Romaine / Red Onion / Grape Tomatoes / Parmigiano-Reggiano

THAI CHICKEN Spicy Peanut Sauce / Pickled Carrots / Radishes / Jalapeño / Cilantro / Sriracha Cream

FIG & PROSCIUTTO Goat Cheese / Dried Figs / Baby Arugula

KEY WEST PINK SHRIMP Roasted Corn / Black Beans / Pico de Gallo / Avocado Cream

PIZZA DISPLAY \$12

MARGHERITA Vine-Ripened Tomato / Fresh Mozzarella / Fresh Basil / Tomato Sauce

DOUBLE PLAY Double Pepperoni / Double Italian Sausage / Double Mozzarella / Double Provolone / Tomato Sauce

VEGETABLE Spinach / Portobello Mushroom / Grape Tomato / Ricotta / Mozzarella / Provolone / Tomato Sauce

FOUR CHEESE Mozzarella / Fontina / Provolone / Monterey Jack / 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 / Prosciutto Cream / Parmigiano-Reggiano

ORECCHIETTE WITH GRILLED CHICKEN Arugula / Pine Nuts / Lemon & Garlic Infused Olive Oil

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ASIAN NOODLE STATION \$13 | *Chef Attended / Served in a Chinese Takeout Box with Chop Sticks*

Toppings include Chili Flakes, Cilantro, and 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 MARKET PRICE

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 \$225 Mascarpone / Parmigiano-Reggiano

MACARONI & CHEESE \$225 Monterey Jack / Cheddar / Smoked Gouda

ROASTED BEET & CARROT QUINOA \$200 Toasted Quinoa / Roasted Beets / Breakfast Radishes / Baby Carrots / Tomato Miso Vinaigrette

CAESAR SALAD \$200 Romaine Lettuce / Garlic Croutons / Parmigiano-Reggiano

MIXED BABY GREENS SALAD \$200 Carrots / Radish / Grape Tomatoes / Cucumber / Balsamic Vinaigrette

CHOPPED BLT SALAD \$225 Iceberg Lettuce / Vine Ripened Tomatoes / Applewood Smoked Bacon / Crispy Onions Strings / Chives / Bleu Cheese Dressing

ROASTED MARKET VEGETABLES \$225 Green Beans / Baby Carrots / Grape Tomatoes / Asparagus

ROASTED GARLIC MASHED POTATOES \$200

ROASTED YUKON GOLD POTATOES \$200 Garlic Butter

ROASTED BRUSSELS SPROUTS \$250 Pancetta

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COCKTAIL RECEPTION PACKAGES

Minimum 20 Guests / Pricing based on 10 pieces per guest

GAME DAY FAVORITES \$29

HOLY COW!® POTATO CHIPS

SOFT PRETZEL BITES Warm Beer Cheese Sauce

MACARONI N' 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 PIZZA Mozzarella / Fontina / Provolone / Monterey Jack / Tomato Sauce

A TASTE OF ITALY \$34

ANTIPASTO DISPLAY Genoa Salami / Soppressata / Prosciutto di Parma / Salamini / Galbani Dolcelatte Gorgonzola / Pecorino Toscano / Assorted Breads & 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 SOIRÉE \$43

ARTISANAL CHEESE DISPLAY Fontina / Parmigiano-Reggiano / Brie / Galbani Dolcelatte Gorgonzola / Dried Apricots / Candied Walnuts / Fig Compote / Assorted Breads & 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 / Scallions

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

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DINNER DISPLAYS

Minimum 20 Guests / One and one half hour service

Includes Bakery Fresh Rolls, Whipped Butter, Freshly Brewed Colectivo Coffee and Rishi Hot Tea

TAILGATE PARTY \$40

HOLY COW!® POTATO CHIPS

SOFT PRETZEL BITES Warm Beer Cheese Sauce

SPINACH 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 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 Entrées*

BBQ BREAST OF CHICKEN Bourbon Glazed

APPLE & 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 Entrées*

FLAT IRON STEAK Herb Marinade

CHICKEN VESUVIO Quartered Potatoes / Sweet Green Peas

GRILLED SALMON Over Roasted Grape Tomatoes / Fresh Basil

served with

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 Entrées*

NEW YORK STRIP STEAK Red Wine Demi-Glace

PAN ROASTED SALMON Mustard Maple Glaze

HERB GORGONZOLA CRUSTED CHICKEN BREAST Lemon Chive Butter

served with

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

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PLATED DINNERS

DINNER I \$54

SALAD | *Select One*

CAESAR SALAD Romaine / Garlic Croutons / Parmigiano-Reggiano

MIXED BABY GREENS SALAD Carrots / Radishes / Grape Tomatoes / Cucumbers / Balsamic Vinaigrette

Includes Bakery Fresh Rolls with Whipped Butter

ENTRÉE | *Guest's Choice*

HARRY'S CHICKEN VESUVIO Romaine / Garlic Croutons / Parmigiano-Reggiano

PARMESAN CRUSTED TILAPIA Olive Oil Whipped Potatoes / Grilled Asparagus / Lemon Butter

RIGATONI ALLA VODKA Mascarpone / Parmigiano-Reggiano

DESSERT

ELI'S TURTLE CHEESECAKE Caramel / Chocolate / Pecans / Whipped Cream / Chocolate Ganache

Includes Freshly Brewed Colectivo Coffee and Rishi Hot Tea

DINNER II \$61

SALAD | *Select One*

CAESAR SALAD Romaine / Garlic Croutons / Parmigiano-Reggiano

MIXED BABY GREENS SALAD Carrots / Radishes / Grape Tomatoes / Cucumbers / Balsamic Vinaigrette

ARUGULA SALAD Avocado / Dates / Marcona Almonds / Shaved Pecorino / Lemon Olive Oil

Includes Bakery Fresh Rolls with Whipped Butter

ENTRÉE | *Select Three / Guest's Choice*

PAN ROASTED CHICKEN PICATTA Lemon Caper Sauce

TUSCAN SKIRT STEAK Baby Arugula / Olive Oil / Rosemary / Lemon

14OZ DUROC PORK CHOP Apple Cider Demi-Glace

PAN SEARED WHITE FISH 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 SPROUT Pancetta

OLIVE OIL WHIPPED POTATOES

HERB ROASTED YUKON GOLD POTATOES Garlic Butter

DESSERT | *Select One*

INDIVIDUAL KEY LIME PIE Citrus Meringue

ELI'S TURTLE CHEESECAKE Caramel / Chocolate / Pecans / Whipped Cream / Chocolate Ganache

Includes Freshly Brewed Colectivo Coffee and Rishi Hot Tea

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PLATED DINNERS CONT.

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 MEDJOO DATES Toasted Almond / Balsamic Glaze
TEMPURA CHICKEN LOLLIPOPS Sweet Chili Sauce / Scallions
TRUFFLED DEVEILED EGGS Shaved Truffle / Chives

SALAD | *Select One*

CAESAR SALAD Romaine / Garlic Croutons / Parmigiano-Reggiano
MIXED BABY GREENS SALAD Carrots / Radishes / Grape Tomatoes / Cucumbers / Balsamic Vinaigrette
CHOPPED BLT Iceberg / Applewood Smoked Bacon / Vine-Ripened Tomato / Chives / Crispy Onion Strings / Bleu Cheese Dressing

Includes Bakery Fresh Rolls with Whipped Butter

ENTRÉE | *Select Three / Guest's Choice*

PAN ROASTED SALMON Mustard Maple Glaze
HERB GORGONZOLA CRUSTED CHICKEN BREAST Lemon Chive Butter
RIGATONI ALLA 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*

ELI'S TURTLE CHEESECAKE Caramel / Chocolate / Pecans / Whipped Cream / Chocolate Ganache
ASSORTED MINI CUPCAKES Served Family-Style

Includes Freshly Brewed Colectivo Coffee and Rishi Hot Tea

PLATED DINNERS CONT.

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*

BABY FIELD GREENS Grilled Asparagus / Dried Cranberries / Goat Cheese / Candied Pecans / Balsamic Vinaigrette
CAESAR SALAD Romaine / Garlic Croutons / Parmigiano-Reggiano
MIXED BABY GREENS SALAD Carrots / Radishes / Grape Tomatoes / Cucumbers / Balsamic Vinaigrette
CHOPPED BLT Iceberg / Applewood Smoked Bacon / Vine-Ripened Tomato / Chives / Crispy Onion Strings / Bleu Cheese Dressing

Includes Bakery Fresh Rolls with Whipped Butter

ENTRÉE | *Select Three / Guest's 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 & OIL Baby Arugula / Roasted Tomatoes / Parmigiano-Reggiano

ACCOMPANIMENTS | *Select Two*

ROASTED BRUSSELS SPROUTS Pancetta
ROASTED MARKET FRESH VEGETABLES Baby Carrots / Grape Tomatoes / Asparagus / Green Beans
GRILLED ASPARAGUS
HERB ROASTED YUKON GOLD POTATOES Garlic Butter
OLIVE OIL WHIPPED POTATOES
CHARRED BROCCOLI Grilled Scallions / Peppadew Peppers / Fried Capers

DESSERT | *Select One*

ELI'S TURTLE CHEESECAKE Caramel / Chocolate / Pecans / Whipped Cream / Chocolate Ganache
INDIVIDUAL KEY LIME PIE Citrus Meringue

Includes Freshly Brewed Colectivo Coffee and Rishi Hot Tea

DESSERTS

May be added to enhance a Buffet, Plated Dinner, or Hors D'Oeuvres Package / \$100 fee per chef may apply

COOKIE & BROWNIE DISPLAY \$5

Freshly Baked Chocolate Chip Cookies / Sugar Cookies / Oatmeal Raisin Cookies / Fudge Brownies

CLASSIC DESSERT BAR \$9

Fudge Brownies / Lemon Bars / Mini Cupcakes / Eli's Cheesecake Bites / Nutella Mousse Cups / Chocolate Mousse Cups

SWEETS 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 \$12 | *Chef Attended*

HOMER'S HOMEMADE VANILLA BEAN ICE CREAM
HOMER'S HOMEMADE CHOCOLATE ICE CREAM

Select Six Toppings

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 BOWL / ADD \$2

MINI MILKSHAKES \$10 | *Butler Passed / Served in Mini Milk Jugs with Old Fashioned Fountain Straws*

Select Two

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 Sauce / Chocolate Sauce / 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 FLAVORS / ADD \$1 PER FLAVOR

Cajun / Elderflower / Ginger Pineapple / Green Tea / Jalapeño Cornbread / Maple Bacon (Vegan) / Margarita / Mojito / Piña Colada / Pineapple / Salted Caramel / White Truffle

Prices are per guest unless otherwise indicated. Current sales tax and 3% service charge applies to all food and beverage. Prices and availability are subject to change. Aug-23

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