

★ ★ 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 MEDJOO 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 DEVEILED 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 DEVEILED 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 / Procini 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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