

## WEDDINGS

Harry's offers menu options for every aspect of your wedding—engagement luncheon, rehearsal dinner, reception and brunch. The Plated Reception Menu options provided on the following pages are intended as a starting point for your planning process and can be modified to meet your specific style and theme. We are pleased to assist with every aspect of the wedding planning process—from flowers and entertainment to wedding favors and day planner services. Please ask your catering sales manager for details.

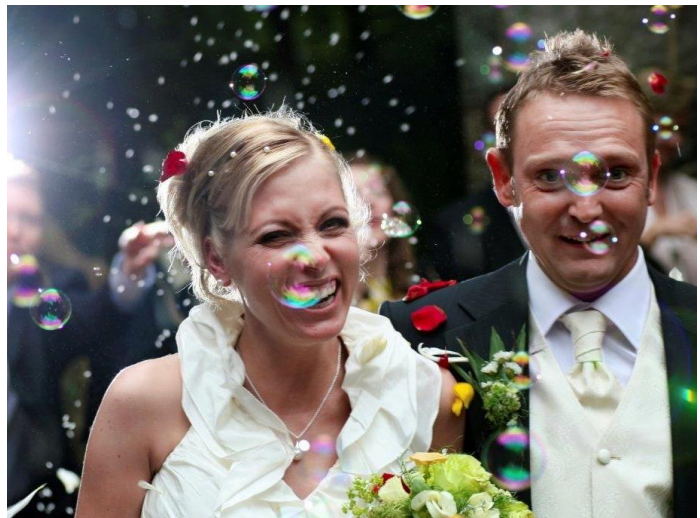
We look forward to working with you to bring your wedding dreams to life.

### WEDDING RECEPTION MENU

Prices are per guest unless otherwise noted and are listed in the entrée section. Based on a minimum of 75 guests

Four Hour Call Brand Bar  
Champagne Toast  
Butler Passed Hors d'Oeuvres  
3-Course Plated Dinner including Salad, Entrée,  
and Accompaniments  
Custom Designed Wedding Cake as Dessert  
Freshly Brewed Coffee and Tea Service  
Personalized Menus at Each Guest Place Setting  
Floor Length White Table Linens and Napkins  
Votive Candles  
Tasting for up to Four Guests

**Starting at \$111 per guest**



# BUTLER PASSED HORS D'OEUVRES

select three

## **harry's tomato bruschetta**

parmigiano-reggiano / crostini

## **fire roasted vegetable bruschetta**

fresh basil / balsamic reduction / goat cheese /  
crostini

## **caprese skewers**

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

## **toasted four cheese ravioli**

marinara

## **three cheese quesadillas**

tomatillo 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

## **chicken quesadillas**

mango salsa

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

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

white cheddar / housemade jalapeño ketchup

## **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

# UPGRADED HORS D'OEUVRES

may be substituted for the additional per piece prices indicated below

## TIER 2 | add \$1

### watermelon and feta skewers

fresh basil / balsamic glaze / evoo / 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

### bbq brisket bites

crispy onion strings / pickled carrots and cucumbers / pretzel crostini

### sliced beef tenderloin

caramelized onions / aged balsamic / bleu cheese / phyllo cup

### rock shrimp ceviche

avocado / fresh lime / tortilla crisp

### popcorn shrimp

chili lime dipping sauce / horseradish cocktail sauce

### steak quesadillas

fire roasted salsa

### bacon wrapped sea scallops

applewood smoked bacon

### braised beef short rib empanada

caramelized onions / chimichurri

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## TIER 3 | add \$2

### 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 shrimp cocktail

horseradish cocktail sauce

### 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

### salmon tartare

lemon oil / fresh dill / crème fraîche / sesame cone

### smoked salmon

chive crème fraîche and orange zest / rosemary flatbread

### jumbo shrimp scampi skewers

toasted garlic

### 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

## SOUP COURSE

select one / may be added for \$5/guest

**tomato bisque**  
gorgonzola crostini

**roasted corn bisque**  
scallions / crispy corn kernels

**minestrone**  
pesto crostini

**traditional gazpacho**  
avocado

**cream of asparagus**  
tomato relish

**roasted wild mushroom bisque**  
truffled micro greens

**lobster bisque / add \$3.50**  
candied lemon crème fraiche

**italian wedding**  
crispy tuscan kale

## SALAD COURSE

select one / includes bakery fresh bread and whipped butter

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

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

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

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

**caprese / add \$2 (seasonal)**  
heirloom tomatoes / fresh mozzarella / fresh basil / extra virgin olive oil / balsamic vinegar

**tuscan kale / add \$2**  
apples / currants / toasted pine nuts / pecorino / lemon basil vinaigrette

**roasted beets / add \$2**  
baby spinach / pistachio crusted goat cheese truffles / pickled shallots / candied walnuts / champagne mustard vinaigrette

## INTERMEZZO

select one / may be added for \$4/guest

**champagne / passion fruit / lemon / mango sorbet**

# ENTREE COURSE

select up to three

## POULTRY

**stuffed french cut chicken breast / \$115**  
toasted sage / garlic / parmigiano-reggiano /  
aged balsamic reduction

**pan roasted chicken piccata / \$111**  
lemon caper sauce

**gorgonzola crusted breast of chicken / \$111**  
lemon chive butter

**pecan crusted breast of chicken / \$111**  
maple bourbon butter

**chicken vesuvio / \$111\***  
quartered potatoes / sweet peas / white wine / garlic

## STEAKS AND CHOPS

**8oz filet mignon / \$125**  
red wine demi-glace

**8oz crusted filet mignon / \$128**  
horseradish or gorgonzola crust

**12oz new york strip steak / \$132**  
truffle butter

**tuscan skirt steak / \$122**  
baby arugula / olive oil / rosemary / lemon

**8oz ricketts family high plains bison filet / \$130**  
forest mushroom shallot sauce

**chianti braised beef short ribs / \$115**  
parmigiano-reggiano

**sliced pork tenderloin / \$118**  
porcini mushroom cream sauce

**14oz duroc pork chop / \$118**  
apple cider demi-glace

## SEAFOOD

**grilled salmon / \$115**  
maple mustard glaze

**jumbo lump crab cakes / \$122**  
horseradish mustard aioli

**jumbo lump crab stuffed shrimp / \$120**  
lemon butter

**parmesan crusted lemon sole / \$118**  
brown butter

**pistachio crusted tilapia / \$111**  
citrus beurre blanc

**seared yellowfin tuna / \$125**  
togarashi crusted sushi grade tuna /  
candied sesame soy glaze

**chilean sea bass / \$128**  
romesco sauce

**prosciutto wrapped sea scallops / \$120**  
lemon beurre blanc

**halibut (seasonal) / \$128**  
grapefruit citronette

**pan seared white fish / \$125**  
potato hash / caramelized onions / haricots verts /  
citrus beurre blanc

\*not served with accompaniments

## ENTREE COURSE CONT.

select up to three

### MIXED GRILLS

**filet mignon and chicken / \$125**

petite filet / red wine demi-glace / gorgonzola crusted breast of chicken / lemon chive butter

**salmon and chicken / \$115**

grilled salmon fillet / gorgonzola crusted breast of chicken / lemon chive butter

**filet mignon and salmon / \$127**

petite filet / red wine demi-glace / maple mustard glazed salmon

**filet mignon and shrimp / \$131**

petite filet / red wine demi-glace / jumbo lump crab stuffed shrimp / lemon butter

**filet mignon and crab / \$134**

petite filet / red wine demi-glace / jumbo lump crab cake / horseradish mustard aioli

### VEGETARIAN\*

**grilled polenta / \$110**

green lentils / baby spinach / toasted pistachio vinaigrette

**vegetable couscous / \$110**

braised fresh artichoke / forest mushrooms / acqua pazza

**quinoa cake / \$111**

roasted vegetable timbale / roasted corn purée / micro greens

**fire roasted vegetable risotto / \$110**

roasted zucchini / yellow squash / bell peppers / wild mushrooms / pecorino romano / parmigiano-reggiano / fried spinach / roasted red pepper coulis

**root vegetable gratin / \$111**

thai green curry / toasted lotus root / micro beet greens salad

**rigatoni with vodka sauce / \$110**

mascarpone cheese / shaved parmigiano-reggiano

\* not served with accompaniments

# ACCOMPANIMENTS

select two

roasted garlic mashed potatoes  
gorgonzola mashed potatoes  
bacon cheddar mashed potatoes  
parmigiano-reggiano scalloped potatoes  
roasted new potatoes / rosemary / garlic butter  
roasted fingerling potatoes / garlic butter  
mascarpone polenta  
olive oil whipped potatoes

toasted quinoa salad / roasted baby carrots /  
tomatoes  
haricots verts / shallots / olive oil  
grilled asparagus  
sautéed wild mushrooms  
roasted brussels sprouts / pancetta  
roasted market fresh vegetables  
roasted red and yellow peppers / balsamic jus

# WEDDING CAKE

Harry Caray's works with award-winning cake designers to offer a wide selection of wedding cake options made with the finest, freshest ingredients.

custom designed wedding cake  
freshly brewed coffee and gourmet hot tea selections

# DESSERT STATIONS

may be added for the per/guest prices indicated below

## 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

## BANANAS FOSTER ACTION STATION / \$9

chef attended

sliced bananas caramelized with butter and brown sugar / rum and banana liqueur / vanilla bean ice cream

## ICE CREAM STATION / \$8

chef attended / select six toppings

homer's homemade vanilla bean and chocolate ice cream

### 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 / add \$2

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

select two / butter 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 /

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

## **LATE NIGHT**

may be added for the prices indicated below

### **MINI SANDWICHES**

prices are per piece / minimum of 50 per order

#### **holy cow! sliders / \$4**

candied applewood smoked bacon / aged gouda /

harry's steak sauce / brioche bun

#### **chicago style kobe hot dogs / \$4**

tomato / onion / sport pepper / pickle spear /

relish / celery salt / mustard

#### **short rib italian beef sandwiches / \$4**

sautéed sweet peppers / hot giardiniera

#### **turkey burger / \$4**

roasted tomato / smoked mozzarella /

baby spinach / red wine vinaigrette / wheat bun

#### **slow roasted bbq pulled pork sandwiches / \$3**

crispy onion strings / pretzel bun

#### **tipsy burger / \$4**

red wine pickled onions / drunken goat cheese /

baby arugula / heirloom tomato jam / brioche bun

### **PIZZAS**

prices are per pizza / 12" thin crust

#### **bbq chicken / \$15**

bbq sauce / smoked gouda / monterey jack /

red onion / cilantro

#### **margherita / \$15**

fresh mozzarella / vine ripened tomatoes / fresh basil

#### **double play / \$16**

double pepperoni / double Italian sausage /

double mozzarella / double provolone



# BEVERAGE SERVICE

based on a four hour event / \$100 fee/per bartender

## WINE SERVICE

select one red and one white / four hour open bar  
house merlot / cabernet sauvignon / chardonnay / pinot grigio / sauvignon blanc  
*upgraded wines are available from harry caray's award-winning wine list  
which has been recognized by wine spectator with the "award of excellence" each year since 1989*

## CHAMPAGNE TOAST

flutes of house champagne / butler passed or served tableside

## CORDIAL BAR add \$9

one hour service  
courvoisier vs cognac / frangelico / kahlua / bailey's irish cream / grand marnier / amaretto di saronna /  
sambuca romana / b&b / godiva chocolate liqueur / freshly brewed coffee

## BRAND SELECTIONS

### BEER

select five

**domestic** / bud light / budweiser / miller lite / coors light  
import / amstel / corona / heineken

**craft** / deschutes fresh squeezed IPA / lagunitas little sumpin' belgium wheat / goose island 312 urban wheat / angry orchard apple crisp  
**non-alcoholic** / o'doul's

### CALL BRAND LIQUOR

skyy vodka  
absolut vodka  
bacardi rum

captain morgan spiced rum  
bombay dry gin  
cazadores blanco tequila

jim beam bourbon  
jack daniel's tennessee whiskey  
dewar's white label scotch

### PREMIUM BRAND LIQUOR add \$7

package includes premium wines  
select two vodkas

grey goose vodka\*  
ketel one vodka  
don julio reposado tequila\*

captain morgan spiced rum  
bacardi rum  
bombay sapphire gin\*

bulleit bourbon  
jack daniel's tennessee whiskey  
maker's mark whisky

johnnie walker black label scotch\*  
glenlivet single malt scotch\*  
bailey's irish cream

**\*super premium liquor. additional brands available.**