



CATERING BREAKFAST & BRUNCH MENUS

Breakfast Buffet

Brunch

Plated Breakfast



Harry Caray's Italian Steakhouse in Chicago, Rosemont and Lombard offer a wide range of distinctive private event spaces. Whatever your budget and style, our team of experienced planners will assist you with every detail – from menu selection to linens to entertainment and beyond – to ensure that your event is flawless.

All menus require a 20 guest minimum unless otherwise specified.
Please let us know if you or your guests have any dietary restrictions.
Many of our selections can be prepared gluten-free and vegan.

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. Sep-23

HARRY CARAY'S ITALIAN STEAKHOUSE | RIVER NORTH, LOMBARD, ROSEMONT | 773.HOLY.COW | harrycarays.com

BREAKFAST AND BRUNCH

*All menus require a 20 guest minimum unless otherwise specified
Includes fresh orange juice, cranberry juice, freshly brewed coffee and gourmet hot tea selections*

PLATED BREAKFAST | \$35

select two

Scrambled Eggs

O'Brien Potatoes, Choice of Applewood Smoked Bacon or Breakfast Sausage, Toast

Thick Cut Brioche French Toast

*O'Brien Potatoes, Choice of Applewood Smoked Bacon or Breakfast Sausage,
Whipped Butter, Powdered Sugar, Warm Maple Syrup*

Buttermilk Pancakes with Fresh Berries

*O'Brien Potatoes, Choice of Applewood Smoked Bacon or Breakfast Sausage,
Whipped Butter, Warm Maple Syrup*

Steak and Eggs | add \$12

Petit Filet Mignon, Béarnaise, Scrambled Eggs, O'Brien Potatoes, Toast

CONTINENTAL BUFFET | \$25

Seasonal Sliced Fruit Display

Plain and Vanilla Yogurt with Granola and Fresh Berries

Freshly Baked Assorted Breakfast Pastries

Sesame and Plain Bagels

Whipped Cream Cheese, Fruit Preserves, Whipped Butter and Honey

CLASSIC BUFFET | \$35

Scrambled Eggs

Thick Cut Brioche French Toast with Warm Maple Syrup

Choice of Applewood Smoked Bacon or Breakfast Sausage

O'Brien Potatoes

Seasonal Sliced Fruit Display

Plain and Vanilla Yogurt with Granola and Fresh Berries

Freshly Baked Assorted Breakfast Pastries

Sesame and Plain Bagels

Whipped Cream Cheese, Fruit Preserves, Whipped Butter and Honey

ADD TO ANY PACKAGE

Breakfast Sandwich | add \$10

*English Muffin with Scrambled Eggs, Cheddar Cheese,
Choice of Sausage, Applewood Smoked Bacon or Ham*

Smoked Salmon Display | add \$12

Capers, Tomatoes, Cucumbers, Red Onions, Chopped Egg

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BRUNCH BUFFET | \$45

30 guest minimum

Omelet Station (chef fee applies)

Thick Cut Brioche French Toast with Warm Maple Syrup

Applewood Smoked Bacon and Breakfast Sausage

Scrambled Eggs

O'Brien Potatoes

Seasonal Sliced Fruit and Cheese Display

Breakfast Breads, Bagels and Pastries with Whipped Cream Cheese, Fruit Preserves, Whipped Butter, Honey

Mixed Baby Greens with Carrots, Radishes, Grape Tomatoes, Cucumber, and Balsamic Vinaigrette

Chicken Vesuvio with Quartered Potatoes and Sweet Peas

Rigatoni Vodka with Mascarpone and Shaved Parmigiano-Reggiano

Freshly Baked Assorted Cookies & Fudge Brownies

CHEF-ATTENDED STATIONS

\$100 per chef fee applies

OMELET STATION | add \$12

Mozzarella, Cheddar, American Cheese,
Mushrooms, Green Peppers, Tomatoes,
Onions, Broccoli, Ham, Sausage

BELGIAN WAFFLE STATION | add \$12

Sautéed Apples, Fresh Strawberries, Toasted Pecans,
Chocolate Chips, Whipped Cream, Powdered Sugar,
Maple Syrup, Whipped Butter, Caramel & Chocolate Sauces

CARVING STATION

chef carved | includes assorted dinner rolls

serves 20-25 guests:

Whole Honey Baked Ham with Chipotle Maple Glaze | \$165

Apple and Sage Stuffed Pork Loin with Apple Cider Demi-Glace | \$170

Oven Baked Turkey Breast with Shallot Sage Gravy | \$165

serves 15-20 guests:

Whole Tenderloin of Beef with Horseradish Cream | \$430

Togarashi Seared Tuna Loin with Candied Soy Glaze, Wakame Seaweed Salad and Wasabi Aioli | \$330

Whole Maple Mustard Glazed Salmon | \$180

BRUNCH COCKTAILS

Mimosas | \$10

Harry's Signature Bloody Mary | \$15

Bloody Mary Bar | \$25

2 hour service

*Applewood Smoked Bacon, Pepper Jack Cheese, Smoked Cheddar, Pepperoncini, Pickle Spears, Celery Sticks,
Lemon Wedges, Lime Wedges, Celery Salt, Fresh Horseradish, Worcestershire Sauce, Tabasco*

Shrimp | add \$5

BRUNCH COCKTAIL PACKAGE | add \$30

2 hour service

Mimosas, Champagne, Harry's Signature Bloody Mary's, Domestic Beer and House Wine

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