

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.

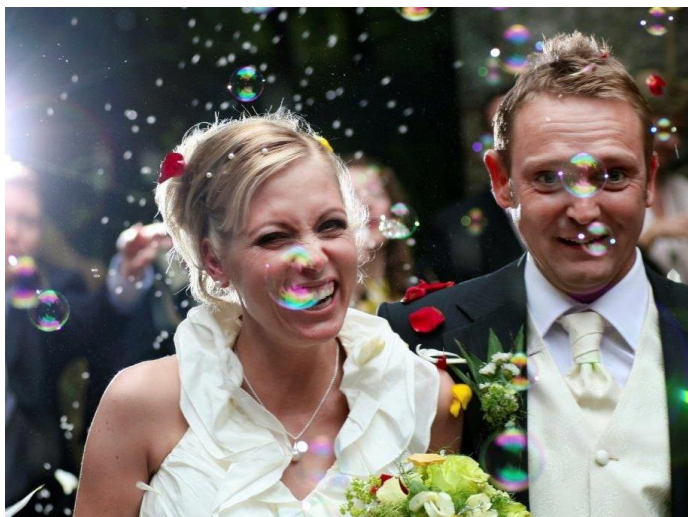
We look forward to working with you to bring your wedding dreams to life.

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 / crostini

caprese skewers

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

toasted four cheese ravioli

marinara

quinoa cakes

roasted red pepper coulis

three cheese quesadillas

tomatillo salsa

port wine mission fig compote

gorgonzola dolce/latte / phyllo cup

soft pretzel bites

beer and cheddar cheese sauce

mac 'n cheese bites

tillamook cheddar / smoked gouda / pepper jack / roasted jalapeno ketchup

tempura sweet potato lollipops

candied soy sauce

crispy vegetable spring rolls

peanut soy chili sauce

smoked panini bites

fontina / fresh basil / herbed ciabatta

chicken vesuvio skewers

extra virgin olive oil / white wine / fresh herbs

chicken quesadillas

mango salsa

tempura chicken lollipops

sweet chili sauce / scallions

tequila lime marinated chicken

tortilla chips

prosciutto wrapped asparagus

gorgonzola / balsamic glaze

candied bacon deviled eggs

waffle bits / maple syrup

candied bacon mac 'n cheese bites

white cheddar / housemade jalapeno ketchup

bacon wrapped medjool dates

applewood smoked bacon

mini kobe corn dogs

spicy mustard

meatballs

slow cooked tomato sauce

steak quesadillas

fire roasted salsa

harry's calamari

horseradish cocktail sauce

prices are per guest unless otherwise indicated. current sales tax and 3% service charge applies to all food and beverage. prices and availability subject to change. 915

page 2

Water Tower Place, Level 7 | 835 North Michigan Avenue | Chicago, IL 60611 | 312.631.2001 | chicagosportsmuseum.com

UPGRADED HORS D'OEUVRES

may be substituted for the additional per piece prices indicated below

TIER 1 / \$1

veggie burger sliders

goat cheese / kalamata olive spread /
arugula / wheat bun

butternut squash bisque shooter

crème fraiche / toasted hazelnuts

turkey burger

roasted tomato / smoked mozzarella /
spinach / red wine vinaigrette / wheat bun

toasted italian sausage ravioli

marinara

bacon wrapped sea scallops

applewood smoked bacon

bbq brisket bites

crispy onion strings / pickled carrots cucumbers /
pretzel crostini

slow roasted bbq pulled pork

crispy onion strings / brioche toast

braised beef short rib empanada

caramelized onions / chimichurri

beef carpaccio

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

seared tenderloin of beef

horseradish cream / micro greens / crostini

beef tenderloin skewers

peppercorn crusted / bordelaise

holy cow! sliders

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

salmon tartare

chive cream cheese / red onion / capers /
lemon zest / crostini

rock shrimp ceviche

avocado / fresh lime / tortilla crisp

crab louis deviled eggs

jumbo lump crab / avocado / grape tomato / radish

TIER 2 / \$2

thai style beef satay skewers

chopped peanuts / cilantro

tipsy burger

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

mini short rib italian beef sandwiches

sweet peppers / hot giardiniera / hoagie roll

mini chicago style hot dogs

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

togarashi seared ahi tuna

candied soy sauce / avocado mousse / wonton crisp

ahi tuna tartare cone

candied soy / green onion / wasabi caviar /
sesame seeds

tuna crudo

sushi grade tuna / capers / lemon / chives /
saffron aioli / toast

smoked salmon cone

lemon oil / fresh dill / crème fraiche / sesame seeds

jumbo shrimp cocktail

horseradish cocktail sauce

jumbo lump crab cakes

mustard horseradish aioli

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 bundle
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

classic desserts display / \$9
freshly baked chocolate chip and sugar cookies
housemade fudge brownies
miniature cannoli
miniature tiramisu
assorted cheesecakes

french macarons / \$3 per piece
assorted french macarons served family style at each
guest table / colors and flavors can be customized to
wedding decor

sweet table / \$14
puff pastry custard napoleon
assorted petit fours
miniature crème brulee tarts
assorted miniature fruit tarts
assorted cheesecakes
chocolate dipped strawberries
chocolate mousse with fresh seasonal berries
fresh seasonal fruit

DESSERT STATIONS CONT.

chocolate fountain / \$10

50 guest minimum / select chocolate and five accompaniments

chocolate / white / dark / milk chocolate

accompaniments / strawberries / bananas / pineapple / graham crackers / pretzels / pound cake / marshmallows / cream puffs / rice krispy treats / angel food cake

bananas foster action station / \$7

chef attended

sliced bananas caramelized with butter and brown sugar /

rum and banana liqueur / vanilla bean ice cream

ice cream station / \$7

chef attended / select eight toppings

homer's homemade gourmet ice cream / vanilla bean and chocolate

toppings / chocolate sauce / caramel sauces / chopped nuts / multi-colored sprinkles / m&ms / chocolate chips / peanut butter chips / butterscotch chips / brownie chunks / strawberries / maraschino cherries / bananas / whipped cream

chicago cubs or white sox keepsake 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

banana nutella / banana ice cream / nutella / caramelized banana / shaved chocolate

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

strawberries and cream / vanilla bean ice cream / fresh strawberries

cookies and milk / \$7

butler passed / served with a shot of cold milk

mini donut holes / maple glaze / candied applewood smoked bacon

freshly baked sugar and chocolate chip cookies

housemade fudge brownies

churros bar / \$9

warm traditional churros served with assorted toppings

caramel and chocolate sauces / chocolate chips / sprinkles / mini marshmallows

gourmet cotton candy station / \$11

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

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 / \$3

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

chicago style kobe hot dogs / \$2

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

short rib italian beef sandwiches / \$3

sautéed sweet peppers / hot giardiniera

turkey burger / \$3

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 / \$13

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.

prices are per guest unless otherwise indicated. current sales tax and 3% service charge applies to all food and beverage. prices and availability subject to change. 915

page 10

Water Tower Place, Level 7 | 835 North Michigan Avenue | Chicago, IL 60611 | 312.631.2001 | chicagosportsmuseum.com