

CATCH35

SEAFOOD & PREMIUM STEAKS

Thank you for considering Catch 35 Chicago for your special event. Enclosed you will find general information about our restaurant, important group dining information, and menu selections.

Please let me know how I can be of any assistance in planning your event. I look forward to working with you.

Sincerely,

Aaron Cooper
General Manager & Events Coordinator

GENERAL INFORMATION

WHAT

A Chicago institution since 1990, featuring premium steaks & seafood, the restaurant has a beautiful Art Deco dining room with a display kitchen.

WHERE

Leo Burnett Building
35 W. Wacker Dr.
Chicago, IL 60601

CONTACT

P • 312-346-3500 | F • 312-346-3534

WEBSITE

www.catch35.com

EXECUTIVE CHEF

Eddie Sweeney

PARENT COMPANY

Taste America Restaurant Group, Inc.

HOURS

Lunch • 11:30 A.M. – 2:00 P.M. • Monday – Friday
Lite Fare/Bar • 2:00 P.M. – 5:00 P.M. • Monday – Friday
Dinner • 5:00 P.M. – 9:30 P.M. • Monday – Thursday
• 5:00 P.M. – 10:00 P.M. • Friday & Saturday
• 4:00 P.M. – 9:00 P.M. • Sunday

VALET PARKING

\$12 per vehicle, dinner only, beginning at 5:00 P.M.

GROUP DINING / PRIVATE ROOMS

We can accommodate 10-250 guests, however our private rooms hold groups of 6-16 in one or both adjoining rooms at two separate tables.

GROUP DINING INFORMATION

SELECTIONS

Please review the menu selections and menu packages, and choose which one interests you. We can accommodate any allergy or dietary restrictions.

CONTRACT

We will create a contract for your event with your specifics. After your approval, please sign the contract & fax the forms back to us.

GUARANTEE

The guaranteed number of guests attending your function must be confirmed no less than three days before your event. This will be the number of guests that you are contractually guaranteeing. The charges will be based on the average food & beverage cost per person.

PRICES

Please be advised that due to the fluctuation of food & beverage cost, the prices are subject to change.

GRATUITY

A service charge is suggested for all private functions, up to 20% depending on group size.

PAYMENT

Final payment is due at the completion of the event. Credit card authorization forms will be offered if needed.

AUDIO • VISUAL

Basic equipment can be set up if needed, with advanced notice.

DECORATIONS

We will provide votive candles for all tables. Floral centerpieces can be arranged at an extra cost.

MENU

A customized menu will be provided at no extra cost.

MENU SELECTIONS

STARTERS

- Blue Hill Bay Mussels • \$12
 - *Garlic, white wine, butter or Thai lemongrass broth, jalapeño sauce*
- Sriracha Buffalo Shrimp • \$14
 - *Asian style buffalo sauce, wasabi ranch*
- Point Judith Calamari • \$14
 - *Flash fried, tofu satay, tartar, cocktail sauce*
- Beef Tenderloin Sliders • \$12
 - *Blue cheese, crispy leeks, horseradish*
- Shrimp Cocktail • \$16
 - *Cocktail sauce, lemon*
- Jumbo Maryland Style Crab Cake • \$15
 - *Caramelized onions & peppers, remoulade sauce*
- Szechwan Scallops • \$16
 - *Scallions, peppers, shiitake mushrooms, chive potsticker*
- Yellowfin Tuna Sashimi • \$14
 - *Sesame seared, wasabi, pickled ginger, soy*
- Dozen Oysters on the Half Shell • \$34
 - *Chef's selection*
- 1 ¼ lb. Chilled Alaskan King Crab Legs • \$62
 - *Drawn butter*

SOUP & SALAD

- Shrimp & Crab Bisque • \$5
- New England Clam Chowder • \$5
- Mixed Greens Salad • \$7
 - *Roma tomatoes, carrots, tomato basil vinaigrette*
- Caesar Salad • \$7
 - *Asiago cheese, parmesan crouton*
- Martha's Vineyard Salad • \$8
 - *Blue cheese, raspberries, pine nuts, red onion, raspberry dressing*
- Chopped Kale Salad • \$8
 - *Dates, feta cheese, crispy chickpeas, lemon vinaigrette*
- Salt Roasted Beets • \$8
 - *Goat cheese mousse, crushed pistachios, balsamic vinaigrette*

MAIN COURSE CATERGORIES

FISH

- Crispy Guinness Fish & Chips • \$23
 - *Yukon gold French fries, coleslaw, tartar sauce, malt vinegar*
- Lake Superior Whitefish • \$24
 - *Dijon crust, lemon beurre blanc*
- Atlantic Salmon • \$24
 - *Grilled – cucumbers, shallots, lemon dill*
 - *Blackened – sweet chili sauce*
- Yellowfin Tuna
 - *Hawaiian style – avocado, scallions, soy, macadamia nuts, spicy mayo • \$25*
 - *Sashimi style – seared sesame crust, wasabi, ginger, soy • \$29*
- Block Island Swordfish
 - *Pan roasted – panko, avocado relish, cilantro, King Crab • \$36*
 - *Blackened – chipotle onions, Florida shrimp, goat cheese crema • \$30*
- Chilean Sea Bass • \$36
 - *Hawaiian ginger scallion sauce*

SHELLFISH

- Shrimp Lo Mein • \$23
 - *Onions, peppers, scallions, carrots, snap peas, tofu, edamame*
- Shrimp Phad Thai • \$23
 - *Rice noodles, bean sprouts, chili, egg, tofu, peanuts, lime*
- Fried Shrimp Platter • \$23
 - *Yukon gold French fries, coleslaw, cocktail sauce*
- Jumbo Maryland Style Crab Cakes • \$32
 - *Caramelized onions & peppers, remoulade sauce*
- George's Bank Scallops • \$29
 - *Braised shortrib hash, watercress, caper aioli*

MAIN COURSE CATERGORIES

CRAB & LOBSTER

- Twin Atlantic Cold Water Lobster Tails • \$62
 - *Grilled or butter poached – drawn butter, truffle aioli*
- Alaskan King Crab Legs • \$62
 - *Drawn butter*
- Atlantic Cold Water Lobster Tail & Filet Mignon • \$62
 - *Drawn butter, truffle aioli, veal demi-glace*
- Alaskan King Crab Leg & Filet Mignon • \$62
 - *Drawn butter, veal demi-glace*
- Atlantic Cold Water Lobster Tail & Alaskan King Crab Legs • \$62
 - *Drawn butter, truffle aioli*

FROM THE FARM

- Lo Mein • \$19
 - *Veggies & tofu or chicken – onions, peppers, carrots, snap peas, tofu, edamame*
- Phad Thai • \$19
 - *Veggies & tofu or chicken – rice noodles, chili, egg, tofu, peanuts, lime*
- Filet Mignon Medallions • \$28
 - *Herb butter or blue cheese, veal demi-glace*
- Filet Mignon
 - *6 oz. • \$34*
 - *10 oz. \$39*
 - *Mashed potatoes, creamed spinach, veal demi-glace*
- Bone-In Ribeye • \$45
 - *18 oz. – creamed spinach, mashed potatoes, veal demi-glace*

DESSERT COURSE

- Cheesecake • \$7
- Key Lime Pie • \$7
- Flourless Chocolate Lava Cake • \$7
- Sticky Toffee Pudding Cake • \$7
- Carrot Cake Bread Pudding • \$7
- Pecan Pie • \$7
- Fresh Seasonal Fruit • \$7

WINE

May be pre-selected in advance from the wine list.

COFFEE & TEA

Freshly ground brewed coffee, & assorted teas will be served at \$2.95 per person.

**All charges are based upon selection & consumption.*

***Prices are subject to change without notice. Tax & gratuity are not included.*

Full menu available at www.catch35.com

MENU PACKAGE #1

Estimated price per person prior to tax & gratuity: \$50

FIRST COURSE

served family style

POINT JUDITH CALAMARI

flash fried, tofu satay, tartar, cocktail sauce

BEEF TENDERLOIN SLIDERS

blue cheese, crispy leeks, horseradish

SRIRACHA BUFFALO SHRIMP

Asian style buffalo sauce, wasabi ranch

SECOND COURSE

guests choose one on site

NEW ENGLAND CLAM CHOWDER

SHRIMP & CRAB BISQUE

MIXED GREENS

roma tomatoes, carrots, tomato basil vinaigrette

CAESAR

parmesan crouton

THIRD COURSE

guests choose one on site

SHRIMP PHAD THAI

rice noodles, bean sprouts, chili, egg, tofu, peanuts, lime

LAKE SUPERIOR WHITEFISH

Dijon crust, lemon beurre blanc

GRILLED ATLANTIC SALMON

cucumbers, shallots, lemon dill

FILET MIGNON MEDALLIONS

herb butter or blue cheese, veal demi-glace

DESSERT

guests choose one on site

CHEESECAKE

seasonal

FLOURLESS CHOCOLATE LAVA CAKE

chocolate hazelnut center, Frangelico crème anglaise, raspberry sauce, crushed hazelnuts

KEY LIME PIE

graham cracker crust filled with light key lime custard, topped with whipped cream

MENU PACKAGE #2

Estimated price per person prior to tax & gratuity: \$54

FIRST COURSE

guests choose one on site

NEW ENGLAND CLAM CHOWDER

SHRIMP & CRAB BISQUE

SECOND COURSE

guests choose one on site

MARTHA'S VINEYARD SALAD

blue cheese, raspberries, pine nuts, red onion, raspberry dressing

SALT ROASTED BEETS

goat cheese mousse, crushed pistachios, balsamic vinaigrette

THIRD COURSE

guests choose one on site

JUMBO MARYLAND STYLE CRAB CAKES

caramelized onions & peppers, remoulade sauce

YELLOWFIN TUNA SASHIMI

seared sesame crust, wasabi, ginger, soy

CHILEAN SEA BASS

Hawaiian ginger scallion sauce

10 OZ. FILET MIGNON

mashed potatoes, creamed spinach, veal demi-glace

DESSERT

guests choose one on site

STICKY TOFFEE PUDDING CAKE

butter caramel sauce, vanilla bean ice cream

FLOURLESS CHOCOLATE LAVA CAKE

chocolate hazelnut center, Frangelico crème anglaise, raspberry sauce, crushed hazelnuts

KEY LIME PIE

graham cracker crust filled with key lime custard, topped with whipped cream

MENU PACKAGE #3

Estimated price per person prior to tax & gratuity: \$63

FIRST COURSE

served family style

JUMBO MARYLAND STYLE CRAB CAKE

caramelized onions & peppers, remoulade sauce

SZECHWAN SCALLOPS

scallions, peppers, shiitake mushrooms, chive potsticker

YELLOWFIN TUNA SASHIMI

sesame seared, wasabi, pickled ginger, soy

SECOND COURSE

guests choose one on site

NEW ENGLAND CLAM CHOWDER

SHRIMP & CRAB BISQUE

MARTHA'S VINEYARD SALAD

blue cheese, raspberries, pine nuts, red onion, raspberry dressing

SALT ROASTED BEETS

goat cheese mousse, crushed pistachios, balsamic vinaigrette

THIRD COURSE

guests choose one on site

GEORGE'S BANK SCALLOPS

braised shortrib hash, watercress, caper aioli

BLACKENED BLOCK ISLAND SWORDFISH

chipotle onions, Florida shrimp, goat cheese crema

CHILEAN SEA BASS

Hawaiian ginger scallion sauce

10 OZ. FILET MIGNON

mashed potatoes, creamed spinach, veal demi-glace

18 OZ. BONE-IN RIBEYE

creamed spinach, mashed potatoes, veal demi-glace

DESSERT

guests choose one on site

DEEP DISH PECAN PIE

all butter crust, caramel sauce, vanilla bean ice cream

STICKY TOFFEE PUDDING CAKE

butter caramel sauce, vanilla bean ice cream

KEY LIME PIE

graham cracker crust filled with light key lime custard, topped with whipped cream

MENU PACKAGE #4

Estimated price per person prior to tax & gratuity: \$70

FIRST COURSE

served family style

JUMBO MARYLAND STYLE CRAB CAKE

caramelized onions & peppers, remoulade sauce

SZECHWAN SCALLOPS

scallions, peppers, shiitake mushrooms, chive potsticker

YELLOWFIN TUNA SASHIMI

sesame seared, wasabi, pickled ginger, soy

SECOND COURSE

guests choose one on site

NEW ENGLAND CLAM CHOWDER

SHRIMP & CRAB BISQUE

THIRD COURSE

guests choose one on site

SALT ROASTED BEET SALAD

goat cheese mousse, crushed pistachios, balsamic vinaigrette

CHOPPED KALE SALAD

dates, feta cheese, crispy chickpeas, lemon vinaigrette

FOURTH COURSE

guests choose one on site

GEORGE'S BANK SCALLOPS

braised shortrib hash, watercress, caper aioli

BLOCK ISLAND SWORDFISH

pan roasted – panko, avocado relish, cilantro, King Crab

CHILEAN SEA BASS

Hawaiian ginger scallion sauce

10 OZ. FILET MIGNON

mashed potatoes, creamed spinach, veal demi-glace

18 OZ. BONE-IN RIBEYE

cream spinach, mashed potatoes, veal demi-glace

DESSERT

guests choose one on site

CHEESECAKE

seasonal

FLOURLESS CHOCOLATE LAVA CAKE

chocolate hazelnut center, Frangelico crème anglaise, raspberry sauce, crushed hazelnuts

KEY LIME PIE

graham cracker crust filled with light key lime custard, topped with whipped cream

MENU PACKAGE #5

Estimated price per person prior to tax & gratuity: \$77

FIRST COURSE

served family style

JUMBO MARYLAND STYLE CRAB CAKE

caramelized onions & peppers, remoulade sauce

SZECHWAN SCALLOPS

scallions, peppers, shiitake mushrooms, chive potsticker

YELLOWFIN TUNA SASHIMI

sesame seared, wasabi, pickled ginger, soy

SECOND COURSE

guests choose one on site

NEW ENGLAND CLAM CHOWDER

SHRIMP & CRAB BISQUE

THIRD COURSE

guests choose one on site

SALT ROASTED BEETS

goat cheese mousse, crushed pistachios, balsamic vinaigrette

CHOPPED KALE SALAD

dates, feta cheese, crispy chickpeas, lemon vinaigrette

FOURTH COURSE

guests choose one on site

CHILEAN SEA BASS

Hawaiian ginger scallion sauce

PAN ROASTED BLOCK ISLAND SWORDFISH

panko, avocado relish, cilantro, King Crab

10 OZ. FILET MIGNON

mashed potatoes, creamed spinach, veal demi-glace

18 OZ. BONE-IN RIBEYE

creamd spinach, mashed potatoes, veal demi-glace

ALASKAN KING CRAB LEGS

drawn butter

TWIN ATLANTIC COLD WATER LOBSTER TAILS

grilled or butter poached – drawn butter, truffle aioli

DESSERT

guests choose one on site

PECAN PIE

deep dish style – all butter crust, caramel sauce, vanilla bean ice cream

FLOURLESS CHOCOLATE LAVA CAKE

chocolate hazelnut center, Frangelico crème anglaise, raspberry sauce, crushed hazelnuts

KEY LIME PIE

graham cracker crust filled with key lime custard, topped with whipped cream