

CATCH35

SEAFOOD & PREMIUM STEAKS

*Private Events
Dinner Menu*

Contact:
Kelli Jones
612.385.8750
kjones@tasteamerica.net

WASHINGTON MENU

\$37 per guest

Guests to choose one item from each of the following courses

FIRST COURSE

SHRIMP & CRAB BISQUE

MIXED GREENS

roma tomatoes, carrots, tomato basil vinaigrette

CAESAR

parmesan crouton

SECOND COURSE

PHAD THAI

chicken or veggies & tofu

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

MILANESE STYLE LAKE SUPERIOR WHITEFISH

parmesan panko crust, pickled onions, baby arugula, yuzu beurre blanc

GRILLED ATLANTIC SALMON

cucumbers, shallots, lemon dill

6 OZ. FILET MIGNON

maître d'hotel butter, roasted red potatoes, creamed spinach

GEORGES BANK HADDOCK

sautéed, panko crust, shrimp risotto, cilantro pesto

THIRD COURSE

CHEESECAKE

seasonal selection

KEY LIME PIE

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

Menus & pricing are subject to change per availability

RIVERWALK MENU

\$55 per guest

Guests to choose one item from each of the following courses

FIRST COURSE

MARTHA'S VINEYARD SALAD

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

SALT ROASTED BEETS SALAD

whipped goat cheese, crushed pistachios, balsamic vinaigrette

ORGANIC BABY LETTUCE & BLUE CHEESE SALAD

spiced walnuts, sliced pear, tomato, tomato basil vinaigrette

SHRIMP & CRAB BISQUE

SECOND COURSE

CHILEAN SEA BASS

Hawaiian ginger scallion sauce

JUMBO MARYLAND STYLE CRAB CAKES

caramelized onions & peppers, remoulade sauce

ALASKAN HALIBUT

sauteed, sweet pea risotto, Nueske's bacon, lemon vinaigrette

YELLOWFIN TUNA SASHIMI

sesame seared, wasabi, pickled ginger, soy sauce

TWIN 6 OZ. FILET MIGNON

maître d'hotel butter, roasted red potatoes, creamed spinach

AUSTRALIAN LAMB CHOPS

maître d'hotel butter, roasted red potatoes, creamed spinach, roasted garlic

THIRD COURSE

COCONUT CAKE

caramelized pineapple, lime curd, vanilla sauce, toasted coconut

CRÈME BRULEE

rich white chocolate custard, caramelized brown sugar

FLOURLESS CHOCOLATE LAVA CAKE

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

Menus & pricing are subject to change per availability

SKYLINE MENU

\$75 per guest

Guests to choose one from each of the following courses

FIRST COURSE

MARTHA'S VINEYARD SALAD

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

SALT ROASTED BEETS SALAD

whipped goat cheese, crushed pistachios, balsamic vinaigrette

ORGANIC BABY LETTUCE & BLUE CHEESE SALAD

spiced walnuts, sliced pear, tomato, tomato basil vinaigrette

SHRIMP & CRAB BISQUE

SECOND COURSE

CHILEAN SEA BASS

Hawaiian ginger scallion sauce

ALASKAN KING CRAB LEGS

drawn butter

GEORGE'S BANK SCALLOPS

braised short rib hash, black pepper aioli, watercress

TWIN ATLANTIC COLD WATER LOBSTER TAILS

grilled or butter poached - drawn butter, truffle aioli

SHRIMP SURF & TURF

filet mignon medallions, Florida white shrimp

16 OZ DRY AGED PRIME BONE-IN NY STRIP

maitre d'hotel butter, roasted red potatoes, creamed spinach, roasted garlic

THIRD COURSE

KEY LIME PIE

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

FLOURLESS CHOCOLATE LAVA CAKE

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

CRÈME BRULEE

vanilla bean, caramelized sugar

Menus & pricing are subject to change per availability