

# CATCH35

SEAFOOD & PREMIUM STEAKS

## *Luncheon Menu*

Contact:  
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## Family Style Luncheon Menu

\$23 per guest

*Choose one salad, three entrees and two sides.*

*Coffee, teas and sodas included.*

*Add Chef's seasonal dessert selection for \$3 per guest*

### Salads

#### Caesar Salad

parmesan crouton

#### Martha's Vineyard Salad

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

#### Roasted Beet Salad

whipped goat cheese, crushed pistachios, balsamic vinaigrette

#### Mixed Greens Salad

roma tomatoes, carrots, tomato basil vinaigrette

### Entrees

#### Lemon Chicken

panko crusted, capers, lemon cream sauce

#### Grilled Chicken

avocado tomato salsa

#### Atlantic Salmon

shallots, cucumbers, lemon dill sauce

#### Costa Rican Tilapia

crab crusted, poached leeks, celery root

#### Lake Superior Whitefish

crispy panko, arugula, yuzu beurre blanc

#### Crispy Georges Bank Haddock

tartar sauce, lemon

#### Fried Shrimp

cocktail sauce, lemon

#### Shrimp Linguine

mushroom, red pepper, peas, white wine

#### Three Cheese Ravioli

sweet peas, asparagus, tomato, Chardonnay  
cream sauce

#### Filet Mignon Medallions

maître d'hotel butter

#### Braised Short Ribs

carrots, onion, au jus

### Sides

French Green Beans Almondine, Creamed Spinach, Sautéed Spinach,  
Roasted Brussels Sprouts, Grilled Asparagus, Thyme Butter Carrots,  
Jasmine Rice, Cajun Rice, Rosemary Red Potatoes,  
Shrimp Risotto, Bacon Fingerling Potatoes

## Prix Fixe Plated Luncheon Menu

*\$25 per guest*

*Guests to choose one item from each of the following courses*

### First Course

*signature small dish starters*

#### Caesar Salad

sun dried tomato crouton

#### Shrimp & Crab Bisque

scallions and parsley

#### Blue Hill Bay Mussels

lemongrass or garlic butter

#### Yellowfin Tuna Sashimi

sesame crust, ginger, wasabi, soy sauce

#### Sriracha Buffalo Shrimp

wasabi ranch and Asian style buffalo sauce

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### Second Course

#### Grilled Atlantic Salmon

shallots, cucumber, lemon dill sauce

#### Yellowfin Tuna Poke

ginger, chili, nori, avocado, macadamia nuts, soy sauce

#### Filet Mignon Medallions

maître d'hotel butter

#### Grilled Australian Lamb Chops

blue cheese mashed potatoes, creamed spinach

#### Lake Superior Whitefish Milanese

parmesan, panko, lemon beurre blanc, pickled onions

#### Georges Bank Haddock

pan sautéed, dijon crusted, yuzu beurre blanc

#### Three Cheese Ravioli

sweet peas, asparagus, tomato Chardonnay cream sauce

#### Lemon Chicken

panko crusted, capers, lemon beurre blanc

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### Third Course

Seasonal dessert selection

*Coffee, teas and sodas included*

## Petite Sandwich and Sweet Menu

*\$17 per guest*

### Savory Petite Sandwiches

*Choose three:*

#### **Smoked Salmon**

dill aioli, dark rye crostini

#### **Honey Glazed Ham**

puff pastry, swiss cheese

#### **Chicken Salad**

toasted almonds, rosemary biscuit

#### **Egg Salad**

baby lettuce, brioche

#### **Cucumber Classic**

tomato aioli, soft cocktail rye

#### **Yellowfin Tuna Salad**

peppers, croissant

### Petite Sweets

*Choose two:*

#### **Key Lime Tarts**

whipped cream, raspberry coulis

#### **Chocolate Cupcakes**

vanilla custard, coffee cream

#### **Banana Truffles**

caramel sauce, walnuts

#### **Carrot Cake Minis**

cream cheese icing, pecans

#### **Chocolate Dipped Strawberries**

white chocolate drizzle

#### **Lemon Pistachio Whoopie Pies**

cream filling

**Menu includes:**

Assorted homemade scones, English double cream, fresh fruit preserves,  
hot tea assortment, Intelligentsia coffee, honey, sugar and lemons