

CATCH35

SEAFOOD & PREMIUM STEAKS

Private Events Dinner Menu

Contact:
Lisa Zullo
630-717-3500
lzullo@tasteamerica.net

Menus & pricing are subject to change per availability

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'hôtel butter, roasted red potatoes, creamed spinach

GEORGES BANK HADDOCK

roasted butternut squash, sweet potato hash, and bourbon butter

THIRD COURSE

CHEESECAKE

seasonal selection

KEY LIME PIE

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

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RIVERWALK MENU

\$55 per guest

Guests to choose one item from each of the following courses

FIRST COURSE

SHRIMP & CRAB BISQUE

MARTHA'S VINEYARD SALAD

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

SALT ROASTED BEETS SALAD

whipped goat cheese, crushed pistachios, balsamic vinaigrette

ICEBERG WEDGE

nueske's bacon, hard boiled egg, grape tomatoes, everything spice, blue cheese dressing, dill

SECOND COURSE

CHILEAN SEA BASS

Hawaiian ginger scallion sauce

JUMBO MARYLAND STYLE CRAB CAKES

caramelized onions & peppers, remoulade sauce

GEORGES BANK HADDOCK

roasted butternut squash, sweet potato hash, and bourbon butter

YELLOWFIN TUNA SASHIMI

sesame seared, wasabi, pickled ginger, soy sauce

TWIN 6 OZ. FILET MIGNON

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

ALASKAN HALIBUT

sweet pea risotto, nueske's bacon, lemon vinaigrette

THIRD COURSE

KEY LIME PIE

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

CRÈME BRULEE

rich white chocolate custard, caramelized brown sugar

FLOURLESS CHOCOLATE LAVA CAKE

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

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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

ICEBERG WEDGE

nueske's bacon, hard boiled egg, grape tomatoes, everything spice, blue cheese dressing, dill

SHRIMP & CRAB BISQUE

SECOND COURSE

CHILEAN SEA BASS

Hawaiian ginger scallion sauce

ALASKAN KING CRAB LEG'S

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

16 OZ DRY AGED PRIME BONE-IN NY STRIP

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

ALASKAN T-BONE HALIBUT

maitre d 'hôtel 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

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