

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

Carrot ginger dressing, tomatoes, carrots, crispy onions

CAESAR

parmesan crouton

SECOND COURSE

PHAD THAI

chicken & tofu OR veggies & tofu

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, mashed 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

Served with bread, coffee, tea, soda (cappuccino, espresso, bottled water are not included)

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

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

maitre d'hôtel butter, mashed potatoes, creamed spinach

THIRD COURSE

KEY LIME PIE

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

CRÈME BRULÉE

rich white chocolate custard, caramelized brown sugar

FLOURLESS CHOCOLATE LAVA CAKE

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

Served with bread, coffee, tea, soda (cappuccino, espresso, bottled water are not included)

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

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

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

Served with bread, coffee, tea, soda (cappuccino, espresso, bottled water are not included)

Menus & pricing are subject to change per availability

=====Details=====

CONFIRMATION

A signed contract form and a major credit card are required to confirm a large party reservation or private function.

GUARANTEE

A final guaranteed guest count is required three business day prior to the event. This number is the minimum number you will be charged for on the day of the event.

MINIMUMS

*Food and Beverage minimums will apply to all parties utilizing a private room.
(See attached for minimums)*

TAX & GRATUITY

A 9.5% tax, and a 20% gratuity will be added to final bill.

ADDITONAL SERVICES

*Catch 35 can provide audio/visual equipment and screen.
We offer valet service on Tuesday thru Saturday additional fee of \$8.00 per car
(separate from final bill) will apply.
We offer complimentary Wi-Fi to keep you connected to the web.*

Each banquet event is provided complimentary white tablecloth & black linen napkins. Complimentary bread, coffee, tea, soda are included (cappuccino, espresso, bottled water are not included).

Menus & pricing are subject to change per availability