

CATCH35

SEAFOOD & PREMIUM STEAKS

Luncheon Menu

*Each Banquet Event Served With Complimentary
White Table Cloth & Black Linen Napkins
House Bread, Coffee, Tea & Soda
(Espresso, Cappuccino, Bottle Water Not Included)*

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

Family Style or Buffet Luncheon Menu

\$25 per guest

Choose one salad, three entrees and two sides.

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

Carrot ginger dressing, tomatoes, carrots, crispy onions

Entrees

Lemon Chicken

panko crusted, capers, lemon cream sauce

Grilled Chicken

avocado tomato salsa

Atlantic Salmon

shallots, cucumbers, lemon dill sauce

Lake Superior Whitefish

crispy panko, arugula, yuzu beurre blanc

Georges Bank Haddock

roasted butternut squash, sweet potato hash

Fish & Chips

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

maitre d'hotel butter

Sides

French Green Beans Almondine, Creamed Spinach, Sautéed Spinach,

Roasted Brussels Sprouts, Grilled Asparagus, Thyme Butter Carrots,

Coconut Rice, Cajun Rice, Rosemary Red Potatoes,

Shrimp Risotto, Bacon Fingerling Potatoes

Menus & pricing are subject to change per availability

Plated Luncheon Menu

\$28 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

Mixed Greens

Carrot ginger dressing, tomatoes, carrots, crispy onions

Shrimp & Crab Bisque

scallions and parsley



Second Course

Grilled Atlantic Salmon

shallots, cucumber, lemon dill sauce

Yellowfin Tuna Poke

Edamame, scallions, carrots, avocado, radish, cucumber, seaweed, soy, chili aioli

Filet Mignon Medallions

maître d'hotel butter, mashed potatoes, cream spinach, roasted garlic

Lake Superior Whitefish Milanese

parmesan, panko, lemon beurre blanc, pickled onions

Georges Bank Haddock

roasted butternut squash, sweet potato hash, and bourbon butter

Three Cheese Ravioli

sweet peas, asparagus, tomato Chardonnay cream sauce

Lemon Chicken

panko crusted, capers, lemon beurre blanc



Third Course

Seasonal dessert selection

Menus & pricing are subject to change per availability

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

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

ADDITIONAL SERVICES

*Catch 35 can provide audio/visual equipment and screen
We have valet service on Tuesday thru Saturday
for an additional fee \$7.00 per car (separate from final bill).
We offer complimentary Wi-Fi to keep you connected to the web*

*Each Banquet Event Served With Complimentary
White Table Cloth & Black Linen Napkins
House Bread, Coffee, Tea & Soda
(Espresso, Cappuccino, Bottle Water Not Included)*