

# 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:  
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## 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

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## 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

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=====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*

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