

CATCH35

SEAFOOD & PREMIUM STEAKS

Private Events

Looking for a place to host your next business gathering or private party celebration? We have you covered here at Catch 35! Our private party space can hold up to 40 people for your next special event. Customizable luncheon and dinner menus with premium steak and seasonal seafood options are available. Our 3 course set menus are sure to please everyone's palate! Our menus are ever-changing and focus on the freshest ingredients we can get our hands on.

Contact Kati Forman, at kforman@tasteamerica.net or 630-717-3500 to get more information or book your group today!

-Luncheon menus-
Family Style or Buffet Menu

\$25 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

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,
Jasmine Rice, Cajun Rice, Rosemary Red Potatoes, Shrimp Risotto, Bacon
Fingerling Potatoes

Plated 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

roma tomatoes, carrots, tomato basil vinaigrette

Shrimp & Crab Bisque

scallions and parsley

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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

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

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Third Course

Seasonal dessert selection

Coffee, teas and sodas included

-Dinner menus-

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

PAD 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

maître 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 BRULEE

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 LEGS

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

Maître 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

APPETIZERS

Per order (serves 2-4) ppl

Yellowfin Tuna Sashimi 16

Sesame crust, ginger, wasabi, soy sauce

Jumbo Maryland Crab Cake 17

Caramelized onions & peppers, remoulade sauce

Szechwan Scallops 16

Scallions, peppers, shitake mushrooms, chive potsticker

Florida Shrimp Cocktail 17

Cocktail sauce, lemon

Point Judith Calamari 16

Flash fried, tofu satay, crushed peanuts, tartar & cocktail sauce

Spicy Roasted Octopus 16

Thai chili sauce, greek yogurt, fresh herbs

Beef Tenderloin Sliders 16

Blue cheese, horseradish aioli, crispy onions

Coconut Shrimp 16

Thai peanut sauce, Asian slaw, sweet chili sauce

Oyster Rockefeller 16

Bacon, cream of spinach, asiago cheese

Mussels 16

-White wine, garlic, butter

-Thai lemongrass broth, jalapeno sauce

Menus & pricing are subject to change per availability

Beverage Packages

*All bar packages include coffee, teas and sodas.
Shots are not allowed with bar packages. Prices are per person.*

Call Beer and Wine

2 hours \$22.00

3 hours \$31.00

4 hours \$38.00

Premium Beer and Wine

2 hours \$28.00

3 hours \$40.00

4 hours \$50.00

Call Beer, Wine & Liquor

2 hours \$30.00

3 hours \$43.00

4 hours \$54.00

Premium Beer, Wine & Liquor

2 hours \$36.00

3 hours \$52.00

4 hours \$64.00

Call Liquor: Absolut, Beefeater, Bacardi, Captain Morgan, Dewars, Jim Beam

Call Beer: Miller Lite, Bud Light, Budweiser, Amstel Light, Corona, Heineken, Modelo,
Buckler N/A

Premium Liquor: Grey Goose, Tanqueray, Bacardi, Captain Morgan, Crown Royal,
Makers Mark, Jameson

Premium Beer: All Call Beer + Selection of Imported and Craft Beer

Please see event coordinator for current wine selection

=====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 3 business days 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.

The following food/beverage minimums must be met to reserve our private space.

Evening Rates:

Monday-Wednesday \$500

Thursday \$750

Friday \$2500

Saturday \$3500

Sunday \$1000

Lunch Rates:

Monday-Saturday \$500

Sunday \$1500

TAX & GRATUITITY

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).

Guest Amenities at Catch 35 Naperville

- ❑ **Customizable luncheon and dinner menus** with premium steak and seasonal seafood options are available. Our 3 course set menus are sure to please everyone's palate! Our menus are ever-changing and focus on the freshest ingredients we can get our hands on.
- ❑ **Garage parking** located next to Catch 35 Naperville on Van Buren St. **Valet parking** available after 5 pm.
- ❑ Catch 35's private party space can **hold up to 40 people** for you next special event. Customizable luncheon and dinner menus with premium steak and seasonal seafood options.
- ❑ Catch 35 Naperville is located on the corner of Washington and Van Buren St. a few blocks from Naperville's Riverwalk and in the heart of Downtown Naperville.
- ❑ **Wireless microphone, projector and screen, and free Wifi** for your entire business meeting needs.

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