CATCH 35

SEAFOOD & PREMIUM STEAKS

Banquet Menus

Dinner Plated Menus

Lunch Plated Menus

Family Style Menus

Work-a-holic's Lunch Buffet

Breakfast Buffet

Contact: Christian Ruiz

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(312)346-3500

Catch35.com

LAKEFRONT DINNER MENU

$37 per guest
Guests to choose one item from each of the following courses

FIRST COURSE

SHRIMP AND CRAB BISQUE

A PROPER FRENCH SALAD
Butter lettuce, tomato, herbs,
crispy parsnip, haricot vert, french dressing

CAESAR
Parmesan crouton

SECOND COURSE

LEMON CHICKEN
Panko crusted, capers, lemon beurre blanc

MILANESE STYLE LAKE SUPERIOR WHITEFISH
Parmesan panko crust, pickled onions,
baby arugula, yuzu beurre blanc

GRILLED ATLANTIC SALMON
Cucumbers, shallots, lemon dill

FILET MEDALLIONS
Maître d'hotel butter, roasted red potatoes,
creamed spinach, roasted garlic

TUNA POKE BOWL
Edamame, scallions, carrots, mango, radish,
cucumber, seaweed, soy, chili aioli

THIRD COURSE

KEY LIME PIE
Graham cracker crust, key lime custard,
topped with whipped cream

CHEESECAKE
Seasonal selection

Pricing is subject to 11.5% state tax & customer agreed gratuity • Menus are subject to change per availability

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RIVERWALK DINNER MENU

$55 per guest
Guests to choose one item from each of the following courses

FIRST COURSE

SHRIMP AND CRAB BISQUE

A PROPER FRENCH SALAD

Butter lettuce, tomato, herbs, crispy parsnip, haricot vert, french dressing

CLASSIC CAESAR SALAD

Romaine, sun-dried tomato, parmesan crouton, caesar dressing

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, bourbon butter

YELLOWFIN TUNA SASHIMI

Sesame seared, wasabi, pickled ginger, soy sauce

6 OZ FILET MIGNON

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

SHRIMP SURF & TURF

Filet mignon medallions, Florida white shrimp, maître d'hôtel butter

THIRD COURSE

STICKY TOFFEE PUDDING CAKE

Butter caramel sauce, vanilla bean ice cream

CRÈME BRULÉE

Rich white chocolate custard, brown sugar

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SKYLINE DINNER MENU

$75 per guest
Guests to choose one item from each of the following courses

FIRST COURSE

SHRIMP AND CRAB BISQUE

A PROPER FRENCH SALAD
Butter lettuce, tomato, herbs, crispy parsnip, haricot vert, french dressing

SALT ROASTED BEETS SALAD
Whipped goat cheese, crushed pistachios, balsamic vinaigrette

SECOND COURSE

CHILEAN SEA BASS
Hawaiian ginger scallion sauce

ALASKAN KING CRAB LEGS
Drawn butter

GEORGES BANK HADDOCK
Roasted butternut squash, sweet potato hash, bourbon butter

TWIN COLD WATER LOBSTER TAILS
Grilled or butter poached-drawn butter, truffle aioli

SHRIMP SURF & TURF
Filet mignon medallions, Florida white shrimp, maître d'hôtel butter

NEW YORK STRIP
14 oz - Maitre d' hotel butter, creamed spinach, grilled balsamic cherry tomatoes

THIRD COURSE

FLOURLESS CHOCOLATE LAVA CAKE
Chocolate hazelnut center, Frangelico crème anglaise, raspberry sauce, crushed hazelnuts

CARROT CAKE BREAD PUDDING
Toasted caramelized pineapple, oatmeal cookie crust, cream cheese mousee

Family Style Dinner Menu

$37 PER GUEST
Choose one soup or salad, three entrees, two sides

SOUP OR SALAD

CAESAR
Parmesan crouton

ROASTED BEET SALAD
Whipped goat cheese, pistachios, balsamic vinaigrette

MIXED GREENS
Carrot ginger dressing, tomatoes, carrots, crispy onions

SHRIMP AND CRAB BISQUE

ENTREES

LEMON CHICKEN
Panko crusted, capers, lemon beurre blanc

GRILLED ATLANTIC SALMON
Cucumbers, shallots, lemon dill sauce

GRILLED YELLOWFIN TUNA
Demi pepper corn sauce

HOUSE MADE TAGLIATELLE
Lump crab, Chinese broccoli, chili butter

HORSERADISH CRUSTED FILET MEDALLIONS
Steakhouse creamed spinach, grilled balsamic cherry tomatoes

FLORIDA SHRIMP
Fried w/ fries & cocktail sauce OR
Scampi style w/ housemade tagliatelle

SIDES

French green beans
almondine, Sautéed spinach,
Thyme butter carrots,
Jasmine rice, Rosemary red potatoes,
Horseradish mashed potatoes

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Family Style Lunch Menu

$28 PER GUEST

Choose one soup or salad, three entrees, two sides

SOUP OR SALAD

CAESAR
Parmesan crouton

ROASTED BEET SALAD
Whipped goat cheese, pistachios, balsamic vinaigrette

MIXED GREENS
Carrot ginger dressing, tomatoes, carrots, crispy onions

SHRIMP AND CRAB BISQUE

ENTREES

PAD THAI
Chicken or Veggie, rice noodle, chili, egg, peanut, tofu, lime

ATLANTIC SALMON
Shallots, cucumbers, lemon dill sauce

LAKE SUPERIOR WHITEFISH
Crispy panko, arugula,yuzu beurre blanc

THREE CHEESE RAVIOLI
Sweet peas, tomato, chardonnay crème

LHA RESERVE SKIRT STEAK
Southwest marinade with crispy onions

FISH & CHIPS
Tartar sauce & lemon

SIDES

French green beans
almondine, Sautéed spinach,
Thyme butter carrots,
Jasmine rice, Rosemary red potatoes,
Horseradish mashed potatoes

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CATCH 35

SEAFOOD AND PREMIUM STEAKS

LUNCH MENU PLATED

$28 per guest

Guests to choose one item from each of the following courses

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Christian Ruiz

CRUIZ@TASTEAMERICA.NET

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FIRST COURSE

CAESAR SALAD
Sun dried tomato crouton

MIXED GREENS
Roma tomatoes, carrots, tomato basil vinaigrette

SHRIMP AND CRAB BISQUE

SECOND COURSE

SIGNATURE SMALL DISHES

GRILLED ATLANTIC SALMON
Shallots, cucumber, lemon dill sauce

FILET MIGNON MEDALLIONS
Maitre d'hotel butter

LAKE SUPERIOR WHITEFISH
Parmesan, panko, lemon beurre blanc, pickled onions

GEORGES BANK HADDOCK
Pea risotto, panko crusted, lemon bacon vinaigrette

LEMON CHICKEN
Panko crusted, capers, lemon beurre blanc

THIRD COURSE

CHEESECAKE
Seasonal

KEY LIME PIE
Graham cracker crust filled with light key lime custard, topped with whipped cream

WORK-A-HOLICS LUNCH BUFFET

$18.95

Choose 1 salad & 3 sandwiches

Buffet includes homemade potato chips, cookies & Big Shoulders coffee, teas and sodas

SALADS

MIXED GREEN
Tomatoes, cucumbers, carrots, red onions, alfalfa sprouts, romaine & iceberg lettuce

CLASSIC CAESAR
Romaine lettuce, croutons, parmesan & asiago cheese, caesar dressing

FRESH FRUIT SALAD
Seasonal fresh fruit

PETITE SANDWICHES

MARINATED CHICKEN
Baby lettuce, tomato, ranch, mini ciabatta

VEGGIE
Guacamole, tomatoes, carrots, cucumbers, Kalamata olives, lettuce, Monterey jack, Dijon Aioli, whole grain toast

TURKEY CLUB
Oven roasted turkey, applewood smoked bacon, tomato, mayo, mini whole grain roll

CAPRESE
Tomato, fresh mozzarella, basil pesto, sundried tomato focaccia

HAM & SWISS
Honey ham, Swiss cheese, mini croissant

BEEF TENDERLOIN SLIDERS
Blue cheese, horseradish aioli, crispy onions, Hawaiian bun

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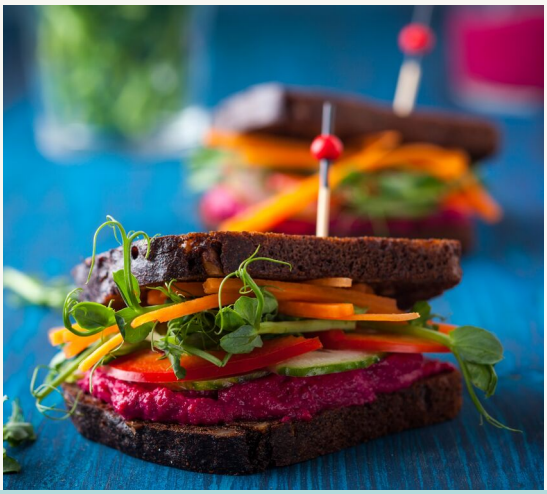

Breakfast Buffet

ALL BUFFETS INCLUDE
ASSORTED JUICES, HOT TEA,
BIG SHOULDERS COFFEE

CONTINENTAL
$10.95/PP

Freshly Sliced fruit
Assorted bagels
Croissants
Homemade muffins

PREMIUM
$14.95/PP

Scrambled eggs
Bacon
Breakfast potatoes
Freshly sliced fruit
Homemade muffins
Assorted bagels
Croissants

ADD ONS:
SELECT ONE OF OUR DELICIOUS BUFFET OPTIONS AND ELEVATE YOUR CHOICE WITH THE FOLLOWING

Mini frittatas +$2
French toast, fresh berries +$2
Fruit & yogurt parfaits +$2
Chilaquiles +$2
Eggs +$2

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SEAFOOD & PREMIUM STEAKS

Guest Amenities at Catch 35 Chicago

- Catch 35 offers Live Jazz in our lounge every Tues-Sat from 6-9pm featuring the Eric Hochberg Trio and special musical guests.
- Valet parking is located in front of Catch 35
  Note: **Free Valet available –** Show your theatre ticket for that day's performance to your server and the cost of valet will be deducted from your guest check.
- Our dinner menu begins at 4pm and we offer a Prix Fixe menu 3 courses for $37-includes soup or salad, a selection of 5 popular entrees and any dessert on the menu.
- Monday-Friday starting at 11:30 a.m., Catch 35's lunch menu features ramen, Maine lobster rolls, crispy seafood platters, and seasonal entrée salads.
- Catch 35's newly renovated interior features an open kitchen and our signature display case with all of the daily fresh seafood offerings.
- Follow us on Facebook @catch35chicago, Twitter @CatchThirtyFive, and Instagram @catch_35 for current events, specials, and promotions.
- Please refer your guests to our website www.catch35.com
  to view our photo gallery, Blog-What's Cookin, and seasonal menus.

Please contact us with any questions!

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