

# 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](mailto: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

romaine, sun-dried tomato parmesan crouton, Caesar dressing

#### Salt Roasted Beet Salad

crushed pistachios, whipped goat cheese, balsamic vinaigrette

#### A Proper French Salad

frisee & butter lettuce, herbs

### Entrees

#### Lemon Chicken

panko crusted, capers, lemon cream sauce

#### Grilled Chicken

avocado tomato salsa

#### Grilled Atlantic Salmon

sweet chili sauce

#### Lake Superior Whitefish

crispy panko, arugula, beurre blanc

#### Georges Bank Haddock

panko crust, sweet potatoes, oyster

mushrooms, bourbon butter

#### 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

### Sides

French Green Beans Almondine, Creamed Spinach, Sautéed Spinach,  
Roasted Brussels Sprouts, Thyme Butter Carrots, Jasmine Rice, Cajun Rice,  
Rosemary Red Potatoes, Shrimp Risotto

# 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

A Proper French Salad

frisee & butter lettuce, herbs, crispy parsnip, haricot vert, French dressing

Crème de la Crab

crab bisque, Key West shrimp, herb crema

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## Second Course

Blackened Atlantic Salmon

quinoa "fried rice", sweet chili sauce

Yellowfin Tuna Poke

Edamame, mango, radish, seaweed, soy, chili aioli

Filet Mignon Medallions

steakhouse creamed spinach, grilled balsamic cherry tomatoes

Lake Superior Whitefish Milanese

parmesan, panko, heirloom tomato salsa, beurre blanc

Georges Bank Haddock

panko crust, sweet potatoes, oyster mushrooms, 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

**CRÈME DE LA CRAB BISQUE**

**A PROPER FRENCH SALAD**

frisee & butter lettuce, herbs, crispy parsnip, haricot vert, French dressing

**CAESAR**

parmesan crouton

#### SECOND COURSE

**PAD THAI**

chicken & tofu OR veggies & tofu

tofu, rice noodles, bean sprouts, chili, egg, tofu, almonds, lime

**MILANESE STYLE LAKE SUPERIOR WHITEFISH**

parmesan panko crust, heirloom tomato salsa, baby arugula, beurre blanc

**BLACKENED ATLANTIC SALMON**

quinoa "fried rice", sweet chili sauce

**FILET MIGNON STEAK FRITES**

6 OZ, cabernet au jus, parmesan truffle fries

**GEORGES BANK HADDOCK**

panko crust, sweet potatoes, oyster mushrooms, 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

CRÈME DE LA CRAB BISQUE

A PROPER FRENCH SALAD

frisee & butter lettuce, herbs, crispy parsnip, haricot vert, French dressing

SALT ROASTED BEET SALAD

crushed pistachios, whipped goat cheese, balsamic vinaigrette

ICEBERG WEDGE

bacon, hard-boiled egg, grape tomatoes, everything spice, blue cheese dressing

## SECOND COURSE

CHILEAN SEA BASS

Hawaiian ginger scallion sauce

JUMBO MARYLAND STYLE CRAB CAKES

caramelized onions & peppers, remoulade sauce

GEORGES BANK HADDOCK

panko crust, sweet potatoes, oyster mushrooms, bourbon butter

YELLOWFIN TUNA SASHIMI

sesame seared, wasabi, pickled ginger, soy sauce

TWIN 6 OZ. FILET MIGNON STEAK FRITES

cabernet au jus, parmesan truffle French fries

## 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

CRÈME DE LA CRAB BISQUE

A PROPER FRENCH SALAD

frisee & butter lettuce, herbs, crispy parsnip, haricot vert, French dressing

SALT ROASTED BEET SALAD

crushed pistachios, whipped goat cheese, balsamic vinaigrette

ICEBERG WEDGE

bacon, hard-boiled egg, grape tomatoes, everything spice, blue cheese dressing

## SECOND COURSE

CHILEAN SEA BASS

Hawaiian ginger scallion sauce

ALASKAN RED KING CRAB

drawn butter, arugula salad, cheddar & chive biscuits

SCALLOP SURF & TURF

braised short rib hash, caper aioli

TWIN MAINE LOBSTER TAILS

grilled or butter poached - drawn butter, arugula salad, cheddar & chive biscuits

16 OZ PRIME BONE-IN RIBEYE

cabernet au jus, roasted oyster mushrooms, whipped potatoes

## 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, tartar & cocktail sauce

**Spicy Roasted Octopus 15**

Thai chili sauce, greek yogurt, fresh herbs

**Sriracha Shrimp 14**

Asian style buffalo sauce, Old Bay ranch, celery

**King Crab Pot 21**

Alaskan king crab nuggets, garlic butter, grilled crostini, lemon

**Duck & Shrimp Dumplings 12**

Steamed, lemongrass, ginger

**Roasted Bone Marrow 13**

Oyster mushrooms, watercress, grilled crostini

*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 \$30.00

3 hours \$35.00

4 hours \$40.00

## Premium Beer and Wine

2 hours \$32.00

3 hours \$40.00

4 hours \$50.00

## Call Beer, Wine & Liquor

2 hours \$35.00

3 hours \$43.00

4 hours \$54.00

## Premium Beer, Wine & Liquor

2 hours \$40.00

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 \$4000

Saturday \$4000

Sunday \$500

#### **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, and an 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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