

# CATCH35

SEAFOOD & PREMIUM STEAKS

*Private Events  
Dinner Menu*

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## WASHINGTON MENU

*\$35 per guest*

*Guest to choose one item from each of the following courses*

### FIRST COURSE

SHRIMP & CRAB BISQUE

MIXED GREENS

roma tomatoes, carrots, tomato basil vinaigrette

CAESAR

parmesan crouton

### SECOND COURSE

PHAD THAI

chicken or veggies & tofu

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

MILANESE STYLE LAKE SUPERIOR WHITEFISH

parmesan panko crust, yuzu beurre blanc, pickled onions, baby arugula

GRILLED ATLANTIC SALMON

cucumbers, shallots, lemon dill

5 OZ. FILET MIGNON

mashed potatoes, creamed spinach, veal demi-glace

CRISPY GUINNESS FISH & CHIPS

french fries, coleslaw, tartar sauce, malt vinegar, lemon

### THIRD COURSE

CHEESECAKE

seasonal selection

KEY LIME PIE

graham cracker crust filled with light key lime custard, topped with whipped cream

*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

#### MARTHA'S VINEYARD SALAD

blue cheese, raspberries, pine nuts, red onion, raspberry dressing

#### SALT ROASTED BEETS SALAD

goat cheese mousse, crushed pistachios, balsamic vinaigrette

#### ORGANIC BABY LETTUCE & MAYTAG BLUE CHEESE SALAD

spiced walnuts, sliced pear, tomato basil vinaigrette

#### SHRIMP & CRAB BISQUE

### SECOND COURSE

#### BLACKENED BLOCK ISLAND SWORDFISH

bacon roasted potatoes, cilantro pesto

#### CHILEAN SEA BASS

Hawaiian ginger scallion sauce

#### JUMBO MARYLAND STYLE CRAB CAKES

caramelized onions & peppers, remoulade sauce

#### 10 OZ. FILET MIGNON

mashed potatoes, creamed spinach, veal demi-glace

#### YELLOWFIN TUNA SASHIMI

seared sesame crust, wasabi, pickled ginger, soy sauce

#### 16 OZ. DRY AGED PRIME RIBEYE

creamed spinach, mashed potatoes, veal demi-glace

### THIRD COURSE

#### STICKY TOFFEE PUDDING CAKE

butter caramel sauce, vanilla bean ice cream

#### CRÈME BRULEE

rich white chocolate custard, caramelized brown sugar

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## SKYLINE MENU

*\$75 per guest*

*Guests to choose one from each of the following courses*

### FIRST COURSE

SHRIMP & CRAB BISQUE

MARTHA'S VINEYARD SALAD

blue cheese, raspberries, pine nuts, red onion, raspberry dressing

CHOPPED KALE SALAD

dates, feta cheese, crispy chickpeas, lemon vinaigrette

### SECOND COURSE

CHILEAN SEA BASS

Hawaiian ginger scallion sauce

ALASKAN KING CRAB LEGS

drawn butter

16 OZ. DRY AGED PRIME RIBEYE

creamed spinach, mashed potatoes, veal demi-glace

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

SHRIMP SURF & TURF

filet mignon medallions, Florida white shrimp

### 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

CARROT CAKE BREAD PUDDING

butter toasted with caramelized pineapple, oatmeal cookie crust, & cream cheese mousse

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