

CATCH35

SEAFOOD & PREMIUM STEAKS

*Private Events
Luncheon Menu*

Contact:
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Prix Fixe Plated Luncheon Menu

\$25 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

Shrimp & Crab Bisque

scallions and parsley

Blue Hill Bay Mussels

lemongrass or garlic butter

Florida Shrimp Ceviche

avocado, onion, cilantro, pepper, tortilla chips

Sriracha Buffalo Shrimp

wasabi ranch and Asian style buffalo sauce

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Second Course

Grilled Atlantic Salmon

shallots, cucumber, lemon dill sauce

Yellowfin Tuna Poke

avocado, scallions, soy, macadamia nuts, spicy mayo

Filet Mignon Medallions

herb butter or blue cheese and veal demi-glace

Grilled Australian Lamb Chops

blue cheese mashed potatoes, creamed spinach

Lake Superior Whitefish Milanese

parmesan, panko, lemon beurre blanc, pickled onions

Georges Bank Cod

prosciutto wrapped, blue crab, asparagus, peas, lemon aioli

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

Family Style Luncheon Menu

\$23 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

sundried tomato crouton

Martha's Vineyard Salad

raspberries, pine nuts, blue cheese, raspberry vinaigrette

Roasted Beet Salad

pistachios, arugula

Field Greens Salad

tomato basil vinaigrette

Entrees

Lemon Chicken

panko crusted, capers, lemon cream sauce

Grilled Chicken

avocado tomato salsa

Atlantic Salmon

shallots, cucumbers, lemon dill sauce

Costa Rican Tilapia

crab crusted, poached leeks, celery root

Lake Superior Whitefish

crispy panko, arugula, lemon beurre blanc

Crispy Cod

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

veal demi-glace

Braised Short Ribs

carrots, onion, au jus

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