

CATCH 35 CHICAGO

35 W. Wacker Dr. Chicago, IL 60601



Thank you for considering Catch 35 Chicago for your event. If you have any questions, please contact me directly.

Krystle Kauhaus
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MENU PACKAGE #1

Estimated price per person prior to tax & gratuity: \$50

FIRST COURSE

served family style

POINT JUDITH CALAMARI

flash fried, tofu satay, tartar, cocktail sauce

BEEF TENDERLOIN SLIDERS

blue cheese, crispy leeks, horseradish

SRIRACHA BUFFALO SHRIMP

Asian style buffalo sauce, wasabi ranch

SECOND COURSE

guests choose one on site

SHRIMP & CRAB BISQUE

SEASONAL SOUP

MIXED GREENS

roma tomatoes, carrots, tomato basil vinaigrette

CAESAR

parmesan crouton

THIRD COURSE

guests choose one on site

PHAD THAI

chicken or veggies & tofu
rice noodles, bean sprouts, chili, egg, tofu, peanuts, lime

LAKE SUPERIOR WHITEFISH

Milanese style, parmesan, panko, yuzu beurre blanc, pickled onions, baby arugula, cherry tomatoes

CRISPY GUINNESS FISH & CHIPS

French fries, coleslaw, tartar sauce, malt vinegar

5 OZ. FILET MIGNON

mashed potatoes, creamed spinach, veal demi-glace

DESSERT

guests choose one on site

CHEESECAKE

seasonal

FLOURLESS CHOCOLATE LAVA CAKE

chocolate hazelnut center, Frangelico crème anglaise, raspberry sauce, crushed hazelnuts

KEY LIME PIE

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

MENU PACKAGE #2

Estimated price per person prior to tax & gratuity: \$52

FIRST COURSE

guests choose one on site

SEASONAL SOUP

SHRIMP & CRAB BISQUE

SECOND COURSE

guests choose one on site

MARTHA'S VINEYARD SALAD

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

SALT ROASTED BEETS

goat cheese mousse, crushed pistachios, balsamic vinaigrette

THIRD COURSE

guests choose one on site

BLACKENED BLOCK ISLAND SWORDFISH

chipotle onions, Florida shrimp, goat cheese crema

YELLOWFIN TUNA SASHIMI

seared sesame crust, wasabi, ginger, soy

JUMBO MARYLAND STYLE CRAB CAKES

caramelized onions & peppers, remoulade sauce

10 OZ. FILET MIGNON

mashed potatoes, creamed spinach, veal demi-glace

DESSERT

guests choose one on site

STICKY TOFFEE PUDDING CAKE

butter caramel sauce, vanilla bean ice cream

FLOURLESS CHOCOLATE LAVA CAKE

chocolate hazelnut center, Frangelico crème anglaise, raspberry sauce, crushed hazelnuts

KEY LIME PIE

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

MENU PACKAGE #3

Estimated price per person prior to tax & gratuity: \$64

FIRST COURSE

served family style

FRIED OYSTERS

sriracha aioli, grilled lime

SZECHWAN SCALLOPS

scallions, peppers, shiitake mushrooms, chive potsticker

YELLOWFIN TUNA SASHIMI

sesame seared, wasabi, pickled ginger, soy

SECOND COURSE

guests choose one on site

SEASONAL SOUP

SHRIMP & CRAB BISQUE

MARTHA'S VINEYARD SALAD

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

SALT ROASTED BEETS

goat cheese mousse, crushed pistachios, balsamic vinaigrette

THIRD COURSE

guests choose one on site

GEORGE'S BANK SCALLOPS

braised shortrib hash, watercress, caper aioli

JUMBO MARYLAND STYLE CRAB CAKES

caramelized onions & peppers, remoulade sauce

CHILEAN SEA BASS

Hawaiian ginger scallion sauce

10 OZ. FILET MIGNON

mashed potatoes, creamed spinach, veal demi-glace

18 OZ. DRY AGED PRIME RIBEYE

cream spinach, mashed potatoes, veal demi-glace

DESSERT

guests choose one on site

PECAN PIE

all butter crust, caramel sauce, vanilla bean ice cream

STICKY TOFFEE PUDDING CAKE

butter caramel sauce, vanilla bean ice cream

KEY LIME PIE

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

MENU PACKAGE #4

Estimated price per person prior to tax & gratuity: \$65

FIRST COURSE

served family style

JUMBO MARYLAND STYLE CRAB CAKE

caramelized onions & peppers, remoulade sauce

SZECHWAN SCALLOPS

scallions, peppers, shiitake mushrooms, chive potsticker

BEEF TENDERLOIN SLIDERS

blue cheese, crispy leeks, horseradish

SECOND COURSE

guests choose one on site

SEASONAL SOUP

SHRIMP & CRAB BISQUE

THIRD COURSE

guests choose one on site

ORGANIC BABY LETTUCE & MAYTAG BLUE CHEESE SALAD

spiced walnuts, sliced pear, tomato basil vinaigrette

CHOPPED KALE SALAD

dates, feta cheese, crispy chickpeas, lemon vinaigrette

FOURTH COURSE

guests choose one on site

YELLOWFIN TUNA SASHIMI

seared sesame crust, wasabi, ginger, soy sauce

SHRIMP SURF & TURF

filet mignon medallions, Florida white shrimp

CHILEAN SEA BASS

Hawaiian ginger scallion sauce

NEW ZEALAND LAMB CHOPS

blue cheese mashed potatoes, sautéed spinach, veal demi-glace

14 OZ. T-BONE HALIBUT

almondine style, browned butter, toasted almonds, tomatoes, capers

DESSERT

guests choose one on site

CHEESECAKE

seasonal

FLOURLESS CHOCOLATE LAVA CAKE

chocolate hazelnut center, Frangelico crème anglaise, raspberry sauce, crushed hazelnuts

KEY LIME PIE

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

MENU PACKAGE #5

Estimated price per person prior to tax & gratuity: \$79

FIRST COURSE

served family style

SRIRACHA BUFFALO SHRIMP

Asian style buffalo sauce, wasabi ranch

POINT JUDITH CALAMARI

flash fried, tofu satay, tartar & cocktail sauce

MAINE LOBSTER TACOS

flour tortillas, pico de gallo, sriracha aioli

SECOND COURSE

guests choose one on site

SEASONAL SOUP

SHRIMP & CRAB BISQUE

THIRD COURSE

guests choose one on site

MARTHA'S VINEYARD SALAD

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

ORGANIC BABY LETTUCE & MAYTAG BLUE CHEESE SALAD

spiced walnuts, sliced pear, tomato basil vinaigrette

FOURTH COURSE

guests choose one on site

CHILEAN SEA BASS

Hawaiian ginger scallion sauce

ALASKAN HALIBUT

almondine style, browned butter, toasted almonds, tomatoes, capers

10 OZ. FILET MIGNON

mashed potatoes, creamed spinach, veal demi-glace

GRILLED CHICKEN BREAST

dijon crust, lemon beurre blanc

ALASKAN KING CRAB LEGS

drawn butter

TWIN ATLANTIC COLD WATER LOBSTER TAILS

grilled or butter poached – drawn butter, truffle aioli

DESSERT

guests choose one on site

PECAN PIE

deep dish style – all butter crust, caramel sauce, vanilla bean ice cream

FLOURLESS CHOCOLATE LAVA CAKE

chocolate hazelnut center, Frangelico crème anglaise, raspberry sauce, crushed hazelnuts

KEY LIME PIE

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