

CATCH35

SEAFOOD & PREMIUM STEAKS

Private Events

Looking for a place to host your next business gathering or private event celebration? We have you covered here at Catch 35! Our private party space can hold up to 30 people for your next special event. Customizable luncheon and dinner menus with premium steak and seasonal seafood options are available. Our set menus are sure to please everyone's palate! Our menus are ever changing and focus on the freshest ingredients.

Menus & pricing are subject to change per availability

Contact Rosy Gonzales, at Rgonzales@tasteamerica.net or 630-717-3500 to get more information or book your group today!

CATCH35

SEAFOOD & PREMIUM STEAKS

Catch 35 PRIVATE PARTIES

3 - COURSE LUNCH SHARING MENU

\$37 PER PERSON

Price does not include beverages, sales tax or gratuity

STARTERS

Choose 2 for the table to share

Caesar Salad – Cup of Shrimp Bisque - House Salad - Sriracha Shrimp (add 4) - Coconut Shrimp (add 4)

Chopped Salad (add 3) - Crispy Calamari (add 4) - Bacon Wrapped Scallops (add 5)

ENTREES

*Choose 2 for the table to share

(All protein is 4oz. per piece)*

Crispy Lemon Chicken - Atlantic Salmon - Braised Short Ribs – Lake Superior Whitefish

Seared Sashimi Yellowfin Tuna (add 10) - Filet Mignon Medallions (add 6)

SIDES

Choose 2 for the table to share

Whipped Potatoes - Sautéed Spinach - Cilantro Lime Rice - French Fries - Crispy Brussels sprouts (add 2)

DESSERTS

Choose 2 for guest to select one

Seasonal Cheesecake - Key Lime Pie - Flourless Lava Cake (add 5)

CATCH35

SEAFOOD & PREMIUM STEAKS

Catch 35 PRIVATE PARTIES

3 - COURSE LUNCH PLATED MENU

\$37 PER PERSON

Price does not include beverages, sales tax or gratuity

SOUP or SALAD

choose 2 for the guests to select 1

Caesar Salad - House Salad - Cup of Shrimp Bisque - Chopped Salad (add 3)

ENTREES

choose 4 for the guest to select 1

Atlantic Salmon - Crispy Lemon Chicken - Braised Short Ribs - Lake Superior Whitefish

4oz Seared Sashimi Yellowfin Tuna (add 10) - 4oz Filet Mignon Medallions (add 6)

Georges Bank Scallop & Short Rib Hash (add 6)

SIDES

choose 2 for the table to share

Whipped Potatoes - Sautéed Spinach - Cilantro White Rice - French Fries

Crispy Brussels Sprouts (add 2)

DESSERTS

Choose 2 so the guest to select one

Seasonal Cheesecake - Key Lime Pie - Flourless Chocolate Lava Cake (add 5)

CATCH35

SEAFOOD & PREMIUM STEAKS

Catch 35 PRIVATE PARTIES

3 - COURSE DINNER PLATED MENU

\$60 PER PERSON

Price does not include beverages, sales tax or gratuity

SOUP or SALAD

choose 2 for the guests to select 1

Caesar Salad - House Salad - Cup of Shrimp Bisque - Chopped Salad (add 3)

ENTREES

choose 3 for the guest to select 1

Crispy Lemon Chicken - Atlantic Salmon - Braised Short Ribs

Lake Superior Whitefish - 4oz Filet Mignon Medallions -

Georges Bank Scallops & Short Rib Hash (add 10) - Chilean Sea Bass (add 12)

SIDES

choose 2 for the table to share

Whipped Potatoes - Sautéed Spinach - Cilantro White Rice - French Fries - Crispy Brussels Sprouts (add 2)

DESSERTS

Choose 2 so the guest to select one

Seasonal Cheesecake - Key Lime Pie - Flourless Chocolate Lava Cake (add 5)

CATCH35

SEAFOOD & PREMIUM STEAKS

Catch 35 PRIVATE PARTIES

4 - COURSE DINNER PLATED MENU

\$75 PER PERSON

Price does not include beverages, sales tax or gratuity

APPETIZERS

choose 2 for the table to share

Crispy Calamari - Mini Maryland Crab Cakes - Bacon Wrapped Scallops (add 5) - Coconut Shrimp (add 4) - Sriracha Shrimp (add 4)

SOUP or SALAD

Choose 2 for the guest to select one

Cup of Shrimp Bisque - Caesar Salad - House Salad - Chopped Salad (add 3)

ENTREES

choose 3 for the guest to select 1

Crispy Lemon Chicken - Atlantic Salmon - Braised Short Ribs

4oz Filet Mignon Medallions - Seared Tuna Steak (add 12)

Lake Superior Whitefish - Chilean Sea Bass (add 12)

SIDES

choose 2 for the table to share

Whipped Potatoes - Sautéed Spinach - Cilantro White Rice - French Fries - Crispy Brussels Sprouts (add 2)

DESSERTS

Choose 2 for the guest to select one

Seasonal Cheesecake - Key Lime Pie – Flourless Chocolate Lava Cake (add 5)

CATCH35

SEAFOOD & PREMIUM STEAKS

Catch 35 PRIVATE PARTIES

3 - COURSE DINNER SHARING MENU

\$65 PER PERSON

Price does not include beverages, sales tax or gratuity

STARTERS

Choose 2 for the quest to select one

Cup of Shrimp Bisque - Caesar Salad - House Salad – Chopped Salad (add 3)

ENTREES

*choose 3 for the table to share

(* All protein is 4oz per piece)

Crispy Lemon Chicken - Atlantic Salmon - Braised Short Ribs

Filet Mignon Medallions - Lake Superior Whitefish – Seared Tuna Sashimi (add 10)

SIDES

choose 2 for the table to share

Whipped Potatoes - Sautéed Spinach - Cilantro White Rice - French Fries - Crispy Brussels Sprouts (add 2)

DESSERTS

Choose 2 for the quest to select one

Seasonal Cheesecake - Key Lime Pie - Flourless Chocolate Lava Cake (add 5)

CATCH³⁵

SEAFOOD & PREMIUM STEAKS

Catch 35 PRIVATE PARTIES

4 - COURSE DINNER SHARING MENU

\$80 PER PERSON

Price does not include beverages, sales tax or gratuity

APPETIZERS

choose 2 for the table to share

Crispy Calamari - Mini Maryland Crab Cakes - Bacon Wrapped Scallops (add 5) - Coconut Shrimp (add 4) - Sriracha Shrimp (add 4)

SOUP or SALAD

Choose 2 for the guest to select one

Cup of Shrimp Bisque - Caesar Salad - House Salad – Chopped Salad (add 3)

ENTREES

**choose 3 for the table to share*

(All protein is 4oz per piece)*

Crispy Lemon Chicken - Atlantic Salmon - Braised Short Ribs

Lake Superior Whitefish - Filet Mignon Medallions – Seared Tuna Sashimi (add 10)

SIDES

choose 2 for the table to share

Whipped Potatoes - Sautéed Spinach - Cilantro White Rice - French Fries - Crispy Brussels Sprouts (add 2)

DESSERTS

Choose 2 so the guest to select one

Seasonal Cheesecake - Key Lime Pie - Flourless Chocolate Lava Cake (add 5)

CATCH³⁵

SEAFOOD & PREMIUM STEAKS

RECEPTION MENU

SHRIMP COCKTAIL PLATTER

\$55 (serves 6)

Dozen chilled shrimp cocktail served on ice

CHILLED SEAFOOD PLATTER

\$120 per tower (serves 6)

12 Oysters on the ½ shell - Shrimp Cocktail - Sesame Seared Sashimi Yellowfin Tuna – 4oz Lobster Tail

CHILLED SEAFOOD TOWER

\$255 per tower (serves 6)

12 oysters on the ½ shell – Shrimp Cocktail – 4oz Lobster Tail – King Crab Legs

CHEESE & FRUIT PLATTER

\$85 per platter (serves 6)

Assortment of cheeses and sliced fruit on a medium tray

VEGETABLE PLATTER

\$65 per platter (serves 6)

Assortment of vegetables on a medium tray with dressing for dipping

APPETIZERS

**priced per dozen*

Oysters on the 1/2 Half Shell 47 - Mini Crab Cakes 57

Caprese Skewers 24 - Chicken Satay Skewers 28 - Szechwan Scallops 60

Coconut Shrimp 45 - Fish Tacos 36 - Steak Tacos 42

SLIDERS

Nashville Chicken or cheeseburger 45

Crispy Crab Cakes or bacon wrapped Scallops 60

DESSERTS

\$30 per dozen

Assorted Mini Desserts

Key Lime Tarts - Mini Brownies - Mini Cheesecake - Mini 7 Layer Bars

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 \$40.00

Call Beer, Wine & Liquor

2 hours \$40.00

3 hours \$50.00

Premium Beer, Wine & Liquor

2 hours \$45.00

3 hours \$55.00

Call Liquor: Absolut, Beefeater, Bacardi, Captain Morgan, Dewar's, Jim Beam

Call Beer: Miller Lite, Coors Lite, Corona, Heineken, Modelo, Heineken Zero

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 5 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:

Sunday-Thursday \$500

Friday & Saturday: \$5,000

Lunch Rates:

Monday-Friday \$250

TAX & GRATUITITY

A 9.75% tax, and an agreed upon 20% gratuity will be added to final bill.

ADDITONAL SERVICES

Catch 35 can provide audio/visual equipment and screen.
We offer complimentary Wi-Fi to keep you connected to the web.

Guest Amenities at Catch 35 Naperville

- ❑ **Customizable luncheon and dinner menus** with premium steak and seasonal seafood options are available. Our set course menus are sure to please everyone's palate! Our menus are ever changing and focus on the freshest ingredients.
- ❑ **Garage parking** located next to Catch 35 Naperville on Van Buren St.
- ❑ Catch 35's private party space can **hold up to 30 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 Wi-Fi** for your entire business meeting needs.