



PRIVATE EVENTS COMBINATION MENU

AND GENERAL INFORMATION

Thank you for considering The Catch for your private dining needs. Our capabilities vary from small luncheons, to important client dinners and all those special occasions in between. We love the opportunity to provide you with first-rate cuisine, beverages, service and the hospitality you deserve. As The Catch's special events sales manager, I would enjoy having the opportunity to assist you in planning an event that will far exceed your guests' expectations.

The Catch, originally located on State College Boulevard for over 30 years, now rests in its new home on the corner of Sportstown Drive & Katella Avenue. Owned by The Manzella family since 2002, the idea to venture into the restaurant business began with the family's passion for food and hospitality and subsequently opening the wildly successful TAPS Fish House & Brewery in 1999. Since the beginning, our goal has been to provide a premiere dining destination with extraordinary attention to classically prepared seafood, steaks, and chops. Along with our Hand-Crafted draft beer selections featuring the best breweries in Orange County, we are sure there is something for everyone.

We proudly offer:

- **Event and Private dining for 80 guests**
- **Elegant main dining room**
- **Spacious lounge with flat screen TV's**
- **20 local brews on tap**

Again, thank you for considering The Catch.
Please do not hesitate to contact me with any questions, or to request a tour of our restaurant.

Sincerely,

Amanda Johnson
Private Dining Manager
The Catch Restaurant, Anaheim

To view up-coming special events and menus please visit us at catchanaheim.com or [Facebook.com/thecatchrestaurant](https://www.facebook.com/thecatchrestaurant)

HORS D'OEUVRES

DISPLAYED HORS D'OEUVRES

(Minimum order of 25 guests)

FRESH GARDEN CRUDITE

Grilled fresh vegetables and marinated delicacies.
Served with our own Blue cheese dressing - \$6pp

COLOSSAL SEAFOOD ON ICE

Large shrimp, oysters on the half shell and Blackened Ahi Tuna Sashimi. Accompanied with cocktail sauce and fresh lemon wedges - \$14pp
Add Maine lobster or snow crab legs - Market Price

BRUSCHETTA

Fresh chopped tomato, basil, olives, roasted garlic, shaved parmesan cheese and ciabatta toast - \$4.50pp

GRILLED CHICKEN SATAY

with Thai peanut sauce - \$3.50pp

ASIAN BEEF SKEWERS

Garnished with sesame seeds and green onions
- \$3.50pp

TERIYAKI DRAGON ROLLS

Teriyaki marinated and grilled pork is mixed with shrimp and Asian vegetables, flash fried in a delicate spring roll wrapper and served with a spicy black bean dragon sauce - \$3.50pp

***THE CATCH SLIDERS**

Mini burgers grilled and served on brioche buns with remoulade sauce, caramelized red onion and cheese - \$4.50pp

CRAB STUFFED MUSHROOMS

drizzled with lemon butter - \$4.50pp

***CRAB CAKES**

with whole grain mustard aioli - \$5pp

WARM CRAB AND ARTICHOKE DIP

Blue crab, tender artichokes and spinach blended with four cheeses. Served au gratin with corn chips - \$5pp

BAY SCALLOP AND SHRIMP CEVICHE

Citrus marinated with minced onion, tomato, cilantro and jalapenos. Served with fresh avocado and tortilla chips - \$6pp

SEASONAL FRESH FRUIT AND CHEESE

Accompanied by seasonal fruits, Artisan cheeses and gourmet crackers - \$7pp

YELLOWFIN TATAKI

With a spicy Cilantro lime vinaigrette dusted with Togarashi and seared - \$5pp

AHI POKI

Sashimi grade ahi tuna tossed with sweet chili soy sauce, cucumber, avocado and green onion topped with a wonton garnish. Served on butter lettuce cups - \$4.50pp

***COCONUT PRAWNS**

with black bean dragon sauce - \$4.50pp

***CHICKEN OR BEEF EMPENADAS**

Stuffed with your choice of either chicken or beef with chef selected cheeses - \$5pp

*** JUMBO SHRIMP COCKTAIL**

with TAPS house-made cocktail sauce - \$4.50pp

HUMMUS CRUDITE

fresh vegetables and grilled artisan bread served with tapenade, hummus and ranch - \$4.50pp

**Indicates items can be traypassed. \$50.00 traypassing fee applies*

Our menu is seasonally driven; some items & preparations may change depending upon market availability

All prices subject to a 20% service charge and current sales tax

COMBINATION ENTREES

(For events of 50 or more guests)

All Entrees Include: Starter, entrée, dessert, house brewed iced tea and coffee

THE CATCH'S HOUSE MADE SOUP

NEW ENGLAND CLAM CHOWDER

Traditional white chowder of chopped clams, potatoes, leeks and finished with cream sherry

MAINE LOBSTER BISQUE

Creamy lobster bisque finished with Brandy & crème fraiche

FRESH SALADS

CLASSIC CAESAR

Crisp Romaine and fresh baked croutons topped with grated Grana Padano cheese.

THE CATCH SIMPLE SALAD

Salinas Valley organic greens with spun carrot and tomato wedge with herb vinaigrette dressing.

*"THE WEDGIE"

Slice of ice-cold crisp iceberg lettuce with Point Reyes blue cheese, grape tomatoes, applewood smoked bacon, red onion, fresh baked croutons and creamy blue cheese dressing

ENTREES

*All choice of combination Entrée to be accompanied by your choice of
Garlic mashed potatoes, basmati rice, roasted potatoes.*

CHICKEN BREAST AND SHRIMP

SCAMPI- \$42

Finished in a lemon beurre blanc

TOP SIRLOIN AND SHRIMP

SCAMPI - \$57

Finished in a lemon beurre blanc

CHICKEN BREAST AND SALMON- \$47

Basil Pesto grilled Salmon

TOP SIRLION AND SALMON- \$57

Basil Pesto grilled Salmon.

TOP SIRLOIN AND CHICKEN BREAST

- \$54

**Indicates an additional \$3.00 per person*

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PLATED DESSERTS

*Please select one dessert
(each additional dessert \$2.50 per person)*

CRÈME BRÛLÉE

Caramelized Tahitian vanilla bean custard with fresh seasonal berries

CHOCOLATE DECADENCE CAKE

Two layers of chocolate cake garnished with raspberry coulis and vanilla bean crème anglaise

FRESH FRUIT SORBETS

Chef selected assortment of fruit sorbets

NEW YORK CHEESECAKE

Sweetened cream cheese with Tahitian vanilla and graham cracker crust, served with fresh seasonal berries

***DUETTO**

New York style cheesecake and chocolate decadence cake

***TRIO OF DIVINITY**

New York style cheesecake, crème brulee, chocolate decadence cake

***CHOCOLATE SOUFLEES**

(Available for parties of 30 or less)
with chocolate sauce and fresh whipped cream

***RED VELVET CAKE**

(Available for guest of 30 or less)
Classic Southern style buttermilk red velvet cake baked to order, iced with cream cheese Vanilla frosting topped with mixed berries and toasted pecans

**Indicates an additional \$2.00 per person*

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