



# PRIVATE EVENTS LUNCH 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 providing you with cutting edge cuisine while being mindful of the 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 & Private dining for 80 guests**
- **Elegant main dining room**
- **Spacious lounge with 14 flat screen TV's**
- **20 local craft 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,

**Eric Padilla**  
*Group Sales Manager*  
The Catch Restaurant, Anaheim

To view up-coming special events and menus please visit us at [catchanaheim.com](http://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 steamed clams. Accompanied with cocktail sauce and fresh lemon wedges - \$15pp  
Add Maine lobster or snow crab legs - Market Price

### BRUSCHETTA

Fresh chopped tomato, basil, olives, roasted garlic, shaved parmesan cheese and ciabatta toast - \$4pp

### GRILLED CHICKEN SATAY

with Thai peanut sauce - \$4pp

### ASIAN BEEF SKEWERS

Garnished with sesame seeds and green onions - \$4pp

### 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 - \$4pp

### \*THE CATCH SLIDERS

Mini burgers grilled and served on brioche buns with remoulade sauce, caramelized red onion and cheese - \$5pp

### CRAB STUFFED MUSHROOMS

drizzled with lemon butter - \$5pp

### \*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 - \$7pp

### 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 - \$7pp

### \*COCONUT PRAWNS

with black bean dragon sauce - \$5pp

### \*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 - \$5pp

### HUMMUS CRUDITE

fresh vegetables and grilled artisan bread served with tapenade, hummus and ranch - \$4pp

*\*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*

# PLATED LUNCH MENU

*The CATCH has partnered with Santa Monica Seafood to offer us all our current and future enjoyment of fine ocean food.*

## STARTERS

*Please select one starter  
(Minimum order of 25 guests)*

## 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 and crème fraiche

## FRESH SALADS

### CLASSIC CAESAR

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

### ORGANIC SIMPLE GREEN SALAD

Mixed baby field greens with spun carrots, grape tomatoes and fresh baked crouton 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, herb vinaigrette and creamy blue cheese dressing

*\*Indicates an additional \$3.00 per person*

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# PLATED LUNCHEON MENU

## ENTREES

### MENU OPTION #1 - \$20.99 per person

*Parties of 50 or more select one entree  
Parties of 35 or more please select two entrees  
Parties less than 35 please select three entrees*

#### **CLASSIC CATCH BURGER**

Covered with Tillamook cheddar cheese and garnished with sweet red onion, vine ripe tomato, remoulade and lettuce. Served with garlic and parley fries

#### **B.L.A.T.T**

Applewood smoked bacon, lettuce, avocado, sliced roasted turkey and vine-ripe tomato on squaw bread with green goddess dressing. Accompanied with garlic and parsley fries

#### **BBQ PULLED PORK SANDWICH**

Slow-cooked pork shoulder slathered with Lillie's Q Smoky BBQ sauce, crispy pickled vegetables and house-made slaw. Served with garlic and parsley fries

#### **HARVEST TURKEY BURGER**

Lean ground Jenny-O turkey mixed with capers, lemon juice, Dijon mustard and shallots. Served on a toasted sesame potato bun with pesto aioli, onion sprouts, vine-ripe tomato, sliced avocado & Tillamook cheddar. Accompanied with garlic and parley fries

#### **CHICKEN CAESAR**

Charbroiled chicken, crisp romaine and freshly baked croutons with grated Pecorino Romano cheese

#### **AHI TUNA BURGER**

Ground ruby red ahi tuna tossed with Asian aromatics and a touch of sesame oil. Grilled and served on a toasted double glazed brioche bun with Asian slaw, pickled ginger and onions. Served with garlic and parley fries

### MENU OPTION #2 - \$27.99 per person

*Parties of 50 or more select one entree  
Parties of 35 or more please select two entrees*

#### **VERACRUZ CHOPPED SALAD**

Grilled sweet chili marinated jumbo shrimp, sweet mango, grilled corn, avocado, tomato, crispy tortillas and Cotija cheese with a roasted poblano pecan vinaigrette

#### **COBB SALAD**

Grilled chicken breast, applewood smoked bacon, avocado, vine-ripened tomato, chopped hard boiled egg and blue cheese crumbles with shredded iceberg lettuce. Tossed in blue cheese and herb vinaigrette dressing

#### **MEDITERRANEAN CHICKEN KABOB**

Herb marinated shrimp, served with rice pilaf and seasonal vegetables

#### **SHRIMP CARBONARA PASTA**

Spring peas, baby spinach, oven roasted tomatoes, tossed with bacon garlic cream sauce and linguini pasta. Garnished with grilled cibatta bread topped with pecorino Romano cheese

#### **RED WINE BRAISED BEEF SHORT RIBS**

Red skinned mashed potatoes, seasonal vegetables and red wine braising jus

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# PLATED LUNCHEON MENU

## ENTREES

### **MENU OPTION #3 - \$41.99 per person**

*Parties of 50 or more select one entree*

*Parties of 35 or more please select two entrees*

*Parties less than 35 please select three entrees*

#### **PAN-SEARED ATLANTIC SALMON**

Served over chipotle-carrot purée, seasonal greens, shaved fennel, edamame and finished with citrus gastrique

#### **SHRIMP AND ANSON MILLS GRITS**

Smoked spice-rubbed shrimp with corn, asparagus, Fresno chili peppers and fried green tomato croutons

#### **USDA 8 OZ. PRIME TOP SIRLOIN**

Accompanied with red skinned mashed potatoes and seasonal vegetables  
\*UPGRADE TO PRIME FILET \$20.00

#### **SHRIMP CARBONARA PASTA**

Linguini pasta tossed in lobster garlic cream sauce with fresh peas, baby spinach, oven roasted tomatoes, crisp bacon and Romano cheese

#### **GRILLED FREE RANGE CHICKEN BREAST**

Served with sautéed kale, roasted fingerling potatoes, bacon lardons, roasted carrots, cippolini onions and natural jus

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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

## **\*RED VELVET CUPCAKES**

Classic Southern style buttermilk red velvet cake baked to order, iced with cream cheese Vanilla frosting topped with mixed berries and toasted pecans

*\*Indicates additional \$2.00*

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