



PRIVATE EVENTS BUFFET 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 & Private dining for 80 guests**
- **Elegant main dining room**
- **Spacious lounge with 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 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

LUNCH & DINNER BUFFETS

(Minimum 30 guests)

All Buffet Selections include: House brewed iced tea and coffee

LUNCH - \$ 36.99 PER PERSON

DINNER - \$ 48.99 PER PERSON

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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LUNCH & DINNER BUFFETS

ENTREES

*Please select two entrees
(any additional entrée please add \$ 5pp)*

DRUNKEN MAHI MAHI

Blackened Mahi Mahi with a splash of Tequila
and finished with tomatillo and avocado salsa and Cotija cheese

PAN SEARED ATLANTIC SALMON

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

FREE RANGE CHICKEN

Pan seared half of chicken finished with Madeira pan jus

***LEGENDARY SEABASS**

Our signature dish, served with crispy bay shrimp and
finished ginger carrot puree, lemon butter and spicy sesame tomatoes

***BURGUNDY BRAISED BEEF SHORTRIBS**

Finished with a burgundy braising jus and crispy onion straws

**Indicates an additional \$7.00 per person*

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LUNCH & DINNER BUFFETS

BUFFET ACCOMPANIMENTS

Please select two sides

Creamed Spinach | Sautéed Garlic Spinach | Red Skinned Mashed Potatoes
Garlic and Sherry Mushrooms | Asparagus & Béarnaise
Patatas Bravas | Gruyère Potato Gratin | Grilled Broccolini & Lemon Vinaigrette
Roasted Corn off the Cob | House-Cured Bacon with Crispy Brussels Sprouts
Peas, Carrots & Bacon

CARVING STATIONS

Any of the following carving stations can be added to your buffet

*** Chef Carving fee \$ 80.00*

ROAST PRIME RIB OF BEEF – served with au jus and creamy horseradish \$ 10pp
OVEN ROASTED TURKEY BREAST – accompanied with pan gravy and cranberry compote \$ 7pp
ROASTED PORK LOIN –served with grainy mustard ale sauce \$ 8pp
APPLEWOOD SMOKED HAM – served with maple pecan glaze \$ 7pp

DISPLAYED DESSERTS

(Minimum Order 25 guests each)

CHOCOLATE CAKE - \$3EA
NEW YORK CHEESECAKE - \$3EA
CHOCOLATE DIPPED STRAWBERRIES - \$3EA
FRESH FRUIT TARTLETES - \$3EA
TIRAMISU - \$3EA
RED VELVET CAKE - \$3EA
CRÈME BRULEE - \$3EA
WHITE AND DARK CHOCOLATE DIPPED BROWNIES - \$4EA

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