



PRIVATE EVENTS DINNER 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,

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 - \$5pp

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 DINNER 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 DINNER MENU

ENTREES

*Parties of 50 or more select one entree
Parties of 40 or more please select two entrees
Parties less than 40 please select three entrees*

MENU OPTION #1 - \$41.99 per person

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

MENU OPTION #2 - \$49.99 per person

DRUNKEN MAHI MAHI

Lightly blackened and splashed with tequila, served over Mexican rice, black bean tostada, crab slaw, tomatillo-avocado salsa, pickled red onions and cotija cheese

PRIME TOP SIRLOIN AND SCAMPI

Grilled prime top sirloin on a bed of red skinned mashed potatoes and accompanied with seasonal vegetables and shrimp scampi.

PAN-ROASTED FREE RANGE CHICKEN

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

AHI TUNA

Sashimi-grade ahi tuna grilled and served over Anson Mills farro, sauteed dino kale, warm olive vinaigrette, navel oranges and toasted pine nuts

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PLATED DINNER MENU

ENTREES

*Parties of 50 or more select one entrees
Parties of 40 or more please select two entrees
Parties less than 40 please select three entrees*

MENU OPTION #3 - \$57.99 per person

LEGENDARY SEABASS

Our signature dish, served on a bed of fried basmati rice with crispy bay shrimp, ginger carrot puree, lemon butter and spicy sesame tomatoes

USDA PRIME RIBEYE

Accompanied with red skinned mashed potatoes and seasonal vegetables

USDA PRIME TOP SIRLOIN AND DAY BOAT SCALLOPS

Accompanied with seasonal vegetables and red skinned mashed potatoes

DAY BOAT SCALLOPS

Fresh, hand-harvested and pan seared golden brown. Served over roasted baby carrots, sweet corn puree, jalapeno-cilantro chimichurri and garnished with pea tendrils

USDA PRIME FILET MIGNON

Accompanied with red skinned mashed potatoes and seasonal vegetables

CREATE A SURF AND TURF

ADD OSCAR STYLE... \$15.99 PER ENTRÉE

ADD JUMBO LUMP CRAB... \$15.99 PER ENTRÉE

ADD A 8 OZ. LOBSTER TAIL...\$30.00 PER ENTRÉE

ADD 1 POUND OF ALASKAN KING CRAB LEGS...\$60.00 PER ENTRÉE

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PLATED DINNER MENU

MENU OPTION #4 - \$79.99 per person

STARTER

(Please select an upgraded salad of your choice)

Located on page 3

ENTREES

Parties of 50 or more select one entrees

Parties of 40 or more please select two entrees

Parties less than 40 please select three entrees

MAINE LOBSTER TAIL

16 ounce Maine lobster tail baked in garlic, butter and white wine.
Served with buttered asparagus and red skinned mashed potatoes

LEGENDARY SEABASS AND DAY BOAT SCALLOPS

Our Legendary Chilean Seabass on a bed of fried basmati rice with crispy bay shrimp, ginger carrot puree, lemon butter and 8 ounces of U-10 dayboat scallops

JUMBO ALASKAN KING CRAB LEGS

1.5 pounds of King Crab Legs served with buttered asparagus and red-skinned mashed potatoes. Accompanied with drawn butter
Add \$30.00

RIBEYE AND SHRIMP SCAMPI

Served with red skinned mashed potatoes and seasonal vegetables

DESSERT

CHEF'S SEASONAL DESSERT

Presentation by Executive Chef

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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 an additional \$2.00 per person*

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