

Private Events

AND GENERAL INFORMATION

The Catch is pleased to be considered for all your private dining needs. From small luncheons, to important corporate dinners & everything in between, we would love to provide you with the first rate cuisine, beverages, service, & hospitality you deserve. As the Catch's group 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 Stadium Crossing & 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 led to 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, chops and hand-crafted draft beers.

We proudly offer:

- Event and Private dining for 5-300 guests
- Elegant main dining room
- Spacious lounge with 10 flat screen TV's
- Fire pit
- Award winning wine list
- Hand-Crafted Award-winning European Ales and Lagers
- Fine Cigar Selection
- 20 local brews on tap

Again, Thank you for considering The Catch.
Please do not hesitate to contact me should you have any questions,
or should you like a tour of our restaurant.

Sincerely,

Catherine Phan & Kimberly Herbert
Corporate Group Sales Managers



To view up-coming special events and menus
please visit us at catchanaheim.com.

Private Dining

Hors D'oeuvres Reception Menu

Price per person | Minimum order of 25

Private Dining

HUMMUS & VEGETABLE CRUDITE
Served with grilled artisan bread 5.49

YELLOWFIN TATAKI
Spicy cilantro lime vinaigrette 7.49

COLOSSAL SEAFOOD ON ICE
Jumbo shrimp, raw oysters, & steamed clams. Accompanied by The Catch house made cocktail sauce & fresh lemons 15.49

SPICY SHRIMP & SCALLOP CEVICHE
Vine-ripened tomato, cucumber, avocado, pickled red onion, amarillo chile, & cilantro. Served with tortilla chips 6.49

GRILLED CHICKEN SATAY
Thai peanut sauce 4.49

AHI POKE
Diced & tossed with sweet chili soy, cucumber, avocado, green onions. Topped with fried wonton strips 7.49

WARM CRAB & ARTICHOKE DIP
Blue crab, tender artichokes, spinach, four cheeses. Served au gratin with corn chips 5.49

CALAMARI FRITTI
House-made cocktail sauce 5.49

SEASONAL FRESH FRUIT & CHEESE
Gourmet crackers 7.49

WARM SOFT PRETZEL STICKS
Lightly sprinkled with Kosher salt, served with yellow & honey mustard dipping sauces 4.49

ASIAN BEEF SKEWERS
Sesame seeds, green onions 4.49

BUFFALO CHICKEN WINGS
Classic wing sauce, accompanied by blue cheese dipping sauce 4.49

BRUSCHETTA
Fresh chopped tomato, basil, shaved Parmesan, on toast points 4.49

TERIYAKI DRAGON ROLLS
Spicy black bean dragon sauce 4.49

COCONUT PRAWNS
Chili pineapple sauce 5.49

PETITE CRAB CAKES
Whole grain mustard 5.49

CHICKEN OR BEEF EMPANADAS
Stuffed with chicken or beef & chef selected cheeses 5.49

JUMBO SHRIMP COCKTAIL
The Catch house-made cocktail sauce 5.49

THE CATCH SLIDERS
Brioche bun, remoulade, caramelized red onions, cheddar cheese 5.49



Prix-Fixe Three Course Menu

Plated Dinner Packages

Includes Your Choice Of: Starter, Entrée and Dessert, The Catch Sourdough Rolls & Butter, Micro-Roasted Coffee, House-Brewed Iced Tea

First Course

35 or less please select 2 starters, more than 35 please select one starter

ORGANIC SIMPLE GREEN SALAD

Mixed field greens, roasted tomatoes, herb vinaigrette

THE "WEDGIE" + 3.00

Iceberg lettuce, Maytag blue cheese crumbles, oven roasted tomatoes, pickled red onion, pecanwood smoked bacon, hard boiled egg, herb vinaigrette, blue cheese dressing

CLASSIC CAESAR

Crisp romaine lettuce, fresh baked croutons, classic Caesar dressing, grated Pecorino Romano

NEW ENGLAND CLAM CHOWDER

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

MAINE LOBSTER BISQUE

Finished with brandy, crème fraîche, chives

Second Course

50 or more please select 1 entree, 35 or more please select 2 entrees, less than 35 please select 3 entrees

MENU OPTION #1 42.99

PAN SEARED ATLANTIC SALMON

Accompanied by red skinned mashed potatoes & roasted Brussels sprouts

USDA PRIME 8-OZ TOP SIRLOIN

Accompanied by red skinned mashed potatoes & seasonal vegetables

GRILLED FREE RANGE CHICKEN BREAST

Accompanied by red skinned mashed potatoes & seasonal vegetables

MENU OPTION #2 50.99

PRIME 8-OZ TOP SIRLOIN & SHRIMP SCAMPI

Accompanied by red skinned mashed potatoes & seasonal vegetables

PAN SEARED AHI TUNA

Togarashi dusted and pan seared Hawaiian Ahi Tuna, served over sticky rice and green beans tossed with cashews, yuzi aioli, and finished with a sweet soy

COQ AU VIN

Cabernet braised free range chicken, fingerling potatoes, cipollini onions, bacon lardons, roasted heriloom carrots

SHRIMP CARBONARA PASTA

Jumbo prawns, artichoke hearts, sundried tomatoes, fresh peas, garlic lobster cream sauce, fussili pasta

Private Dining



All prices subject to a 20% service charge & current sales tax
For use of Private Dining rooms we require a minimum of \$15 per person in food sales.

Prix-Fixe Three Course Menu

Plated Dinner Packages

Private Dining

MENU OPTION #3 60.99

LEGENDARY SEA BASS

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

USDA PRIME 16-OZ RIBEYE

Accompanied by red skinned mashed potatoes & seasonal vegetables

USDA PRIME 8-OZ TOP SIRLOIN & DAYBOAT SCALLOPS

Accompanied by red skinned mashed potatoes & seasonal vegetables

PAN SEARED DAYBOAT SCALLOPS

Anson Mills grits, broccoli greens, warm bacon vinaigrette, crispy shallots

USDA PRIME 8-OZ FILET MIGNON

Accompanied by red skinned mashed potatoes & seasonal vegetables

CREATE A SURF & TURF

ADD SHRIMP SCAMPI 15.99

5pc. shrimp sauteed with garlic herb butter

ADD JUMBO LUMP CRAB 15.99

Oscar style any steak entree

ADD SCALLOPS 22.99

3 U-10 scallops sauteed with garlic herb butter

ADD CRAB LEGS 60.00

1 lb. Alaskan King Crab legs

ADD MAINE LOBSTER TAIL 30.00

One 8oz. cold water Maine Lobster tail

CHEF'S CREATIONAL MENU 80.99

Includes Chef's Inspired Amuse Bouche, Starter, & Seasonal Dessert

16-OZ MAINE LOBSTER TAIL

CHILEAN SEA BASS & DAYBOAT SCALLOPS

RIBEYE & SHRIMP SCAMPI

JUMBO ALASKAN KING CRAB LEGS



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12/2016

Prix-Fixe Three Course Menu

Plated Dinner Packages

Third Course

Please select one dessert

CLASSIC CRÈME BRÛLÉE

Caramelized Tahitian vanilla bean custard with fresh seasonal berries

NEW YORK CHEESECAKE

Classic cream cheesecake, graham cracker crust, chocolate, & caramel sauce drizzle

SORBETTO MEDLEY

Chef selected assortment of fruit sorbets topped with fresh seasonal berries

CHOCOLATE DECADENCE CAKE

Miniature chocolate cake, chocolate mousse layers, chocolate ganache, fresh whipped chantilly cream

DUETTO + 3.00

Mini New York Cheesecake & Chocolate Decadence Cake

RED VELVET CUPCAKES + 3.00

Classic Southern style buttermilk red velvet, baked to order, iced with cream cheese vanilla frosting, mixed berries, toasted pecans

Private Dining



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Prix-Fixe Buffet

The Catch Buffet

Lunch \$37.99 / Dinner \$49.99

Includes Your Choice Of: Starter, Entrées and Dessert, CATCH Sourdough rolls & butter, Micro-Roasted Coffee, House-Brewed Iced Tea

Starter

Please select one salad

ORGANIC SIMPLE GREEN SALAD

Field greens, carrots, shaved vegetables, grape tomatoes, herb vinaigrette

CLASSIC CAESAR

Crisp romaine, classic Caesar dressing, freshly baked croutons, grated Pecorino Romano

THE "WEDGIE" + 3.00

Iceberg lettuce, Maytag blue cheese crumbles, oven roasted tomatoes, pickled red onion, Applewood smoked bacon, hard boiled egg, herb vinaigrette, blue cheese dressing

Entrees

Please select two entrees. Each additional entree + \$8.00

DRUNKEN MAHI MAHI

PAN SEARED ATLANTIC SALMON

FREE RANGE CHICKEN

LEGENDARY SEA BASS + 7.00

BURGUNDY BRAISED SHORT RIBS

Buffet Accompaniments

Please select two accompaniments. Each additional accompaniment + \$4.00

RED SKINNED MASHED POTATOES | GRUYERE POTATO GRATIN | SEASONAL MIXED VEGETABLES

HOUSE-CURED BACON & CRISPY BRUSSELS SPROUTS | GREEN BEANS & CASHEWS

Desserts

CHOCOLATE CAKE - \$3.00 EA

NEW YORK CHEESECAKE - \$3.00 EA

CHOCOLATE DIPPED STRAWBERRIES - \$3.00 EA

FRESH FRUIT TARTLETTES - \$3.00 EA

TIRAMISU - \$3.00 EA

RED VELVET CUPCAKE - \$3.00 EA

CREME BRULEE - \$3.00 EA

WHITE & DARK CHOCOLATE DIPPED BROWNIES - \$4.00 EA

