

# 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](http://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 Lunch 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, oven roasted tomatoes, herb vinaigrette

#### THE "WEDGIE" + 3.00

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

#### CLASSIC CAESAR

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

#### NEW ENGLAND CLAM CHOWDER

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

#### MAINE LOBSTER BISQUE

Chives, crème fraîche, brandy

### Second Course

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

#### MENU OPTION #1 23.99

##### CLASSIC CATCH BURGER

White & gold American cheese, caramelized onions, lettuce, tomato, remoulade

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

Pecanwood smoked bacon, lettuce, avocado, sliced roasted turkey, vine-ripened tomato, multigrain bread, green goddess dressing

##### CHICKEN CAESAR SALAD

Charbroiled chicken, crisp romaine, classic Caesar dressing, fresh baked croutons, Pecorino Romano

##### BBQ PULLED PORK SANDWICH

Slow-cooked pork shoulder, Lillie's Q Smokey BBQ sauce, toasted brioche bun

##### BIG RAPP'S CALIFORNIA CHICKEN SANDWICH

Grilled chicken breast, Tillamook cheddar cheese, oven-roasted tomatoes, arugula, sweet red onions, green goddess dressing

#### MENU OPTION #2 28.99

##### VERACRUZ CHOPPED SALAD

Marinated grilled salmon, shredded iceberg lettuce, avocado, tomatoes, mango, crispy tortillas, grilled corn, Cotija cheese, poblano vinaigrette

##### MEDITERRANEAN CHICKEN SKEWERS

Garlic & herb marinated chicken, orzo & feta salad, arugula, pickled red onions, green goddess dressing

##### RED WINE BRAISED SHORT RIBS

Accompanied by red skinned mashed potatoes, seasonal vegetables, red wine braising jus

##### COBB SALAD

Grilled chicken breast, pecanwood smoked bacon, avocado, vine-ripened tomato, chopped hard boiled egg, Maytag blue cheese crumbles, blue cheese dressing, herb vinaigrette



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 Lunch Packages

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

### MENU OPTION #3 42.99

#### GRILLED ATLANTIC SALMON

Accompanied by red skinned mashed potatoes, roasted Brussels sprouts

#### USDA 8-OZ PRIME TOP SIRLOIN

Accompanied by red skinned mashed potatoes & seasonal vegetables

#### GRILLED FREE RANGE CHICKEN BREAST

Accompanied by red skinned mashed potatoes & seasonal vegetables

#### USDA 8-OZ PRIME FILET MIGNON + 20.00

Accompanied by red skinned mashed potatoes, seasonal vegetables

### MENU OPTION #4 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 & finished with a sweet soy

#### COQ AU VIN

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

#### SHRIMP CARBONARA PASTA

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

### MENU OPTION #5 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

Private Dining



# Prix-Fixe Three Course Menu

## Plated Lunch Packages

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

### 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

### 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



# 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

