

# Catch Thirty-Five

Seafood & Premium Steaks

Thank you for considering Catch Thirty-Five, Chicago's premier Seafood and Premium Steak Restaurant, for your special event. Catch Thirty-Five offers you the freshest seafood and premium cuts of Midwestern corn feed beef in Chicago in a dramatic dining room setting. We have many options available to accommodate groups of 5 to 300 people, from a business luncheon to a cocktail & hors d'oeuvres reception to a holiday dinner. Here at Catch Thirty-Five, we can assist you in coordinating every detail of your event.

To ensure the highest quality possible, all items that we offer are made to order. We take great pride in serving the finest products with the highest attention to detail. You will receive an outstanding meal whether it is a dinner for five or for 100 guests. We can coordinate the timing of your dinner with your group's agenda to ensure an exceptional experience.

Enclosed you will find general information on Catch Thirty-Five and our pre-set menu selections. In addition to banquet menu selections, I have included a copy of our wine list and lunch, dinner and bar menus. If an item on those menus catches your eye, we can easily add it to your chosen banquet package. Additionally, we can provide vegetarian dishes for your guests.

Please let us know how we can be of any assistance in planning your event. We look forward to working with you.

## GENERAL INFORMATION

WHAT:	Catch Thirty-Five, a Chicago institution since 1990, features premium steaks and the best seafood from the oceans of the world. In addition to traditional preparations, many menu items feature a Thai influence inspired by the heritage of the founding chef partner. Catch Thirty-Five has a beautifully decorated Art Deco dining room with an oyster bar, display kitchen and changing photography exhibits.
WHERE:	Leo Burnett Building 35 West Wacker Drive Chicago, Illinois 60601
PHONE:	312.346.3500
FAX:	312.346.3534
WEBSITE:	<a href="http://WWW.CATCH35.COM">WWW.CATCH35.COM</a>
CHEF:	Chef Eak Prukpitikul, Chef Partner
PARENT COMPANY:	Taste America Restaurant Group, Inc.
ENTERTAINMENT:	Musicians perform in the piano bar Tuesday through Saturday.
HOURS:	Lunch: 11:30 a.m. to 2 p.m. weekdays Dinner: 5:00 p.m. to 9:30 p.m. Monday thru Thursday 5:00 p.m. to 10:00 p.m. Friday & Saturday 5:00 p.m. to 9:00 p.m. Sunday
VALET PARKING:	\$9 per vehicle nightly beginning at 5pm. Located @ 35 West Wacker Drive.
CAPACITY:	Total capacity – 274 guests Maximum number banquet – 85 guests Maximum number reception – 300 guests
PRIVATE ROOMS:	Groups of 6 to 16 guests

## PRIVATE DINING INFORMATION

**Selections:**

Please review the menu selections, choose the items that interest you and fax your list back to us.

**Contract:**

We will create a contract for your event with your specifics and fax it to you for your review. After your approval, please sign the contract, fill out our credit card authorization form, and fax the forms back to us.

**Deposit:**

A non-refundable deposit of \$50.00 per person is required to secure your reservation two weeks before the event date. We will fax to you a credit card authorization form for your event deposit.

**Guarantee:**

We need the guaranteed number of guests attending your function three days (72 hours) before your event. This will be the number of guests that you are contractually guaranteeing. If your attendance does not meet the guaranteed number, we will charge you the average food and beverage cost per person for each missing guest.

**Prices:**

Please be advised that due to the fluctuation in seafood prices and other products, prices are subject to change without notice (including beverages and alcohol).

**Gratuity:**

Gratuity of 18% will be added to all private functions from cocktail receptions to a sit down dinner.

**Payment:**

Final payment is due at the completion of the event. We accept all major credit cards.

**Menu:**

Catch Thirty-Five will provide a customized menu for your event at no extra charge.

## CATCH THIRTY-FIVE ACCOLADES

Here is a sampling of statements made about one of Chicago's most popular seafood restaurants:

There's a Catch-22 situation at Catch 35. The dilemma is the menu. The range of seafood choices is so deep and interesting that you get the feeling you should pull up a deck chair to aid further study. Variety, appeal, flavor—Catch 35 has quietly and steadfastly fashioned itself into one of the top seafood restaurants in Chicago.

Catch 35 is one of the classiest and most innovative seafood restaurants around. The stir-fried seafood dishes are especially interesting.

Pat Bruno, **Chicago Sun-Times**

Rated excellent since 1994.

**Zagat's Customer Survey**

Catch 35 earns a perfect 20 out of 20 rating.

Sherman Kaplan, **WBBM-AM**

Chicago's Catch 35 restaurant, a front-runner in Midwest seafood, mixes zesty Thai flavors into its eclectic menu.

Alicia Comstock Litwin, **Seafood Business**

Catch Thirty-Five's yellow-fin tuna is the best around.

Bill Rice, **Chicago Tribune**

Perhaps the best way to describe Catch 35 is simply "organic." The aquatic décor contributes to the restaurant's lively image. The food is absolutely delicious. It looks delicious; it tastes delicious. Catch 35 wishes to remain humbly graceful in its self-presentation and simply touts its cuisine as "fresh seafood from the oceans of planet Earth." Well said. Wok dishes are hot at Catch 35. The flavors are always incorporated rather than merely added on.

Debby Marsh, **Chicago Advertising & Media**

Consistently listed on the Dean's List of Restaurants

Dean Richards, **WGN-AM**

## MENU SELECTIONS

### First Course – Select two or three items

- ⊖ Fried Calamari w/Tofu Satay @ \$8.95
- ⊖ Shrimp Cocktail w/Celery Cocktail Sauce @ \$8.95
- ⊖ Coconut Beer Battered Shrimp @ \$8.95
- ⊖ Baked Crab Cake w/ Corn Relish & Remoulade Sauce @ \$10.95
- ⊖ Seared Sea Scallops w/Szechwan Glaze @ \$10.95
- ⊖ Dozen Variety Oysters on the Half Shell @ \$17.95

Our featured appetizers are also available for your selection:

- ⊖ Grilled Australian Greenback Lobster Tail @ \$45.95
- ⊖ Steamed Alaskan King Crab Legs w/ Drawn Butter @ \$35.95
- ⊖ Seared Sashimi Tuna @ \$17.95

### Second Course

\*To make it a Four Course meal, please select two items. Each guest will receive soup or salad.

\*To make it a Five Course meal, please select two soups and two salads. Each guest will receive soup and salad.

- ⊖ Soup – Crab Bisque @ \$2.95
- ⊖ Soup – Bahamian Fish Chowder @ \$2.95
- ⊖ Salad – Field Greens w/ Tomato-Basil Vinaigrette @ \$4.95
- ⊖ Salad – Caesar w/Thinly Sliced Croutons @ \$6.95
- ⊖ Salad – Organic Baby Lettuce w/ Maytag Bleu Cheese, Spiced Walnuts & Tomato Basil Vinaigrette @ \$6.95
- ⊖ Salad – Martha’s Vineyard w/ Crumbled Bleu Cheese, Pine Nuts, Red Onion & Raspberry Dressing @ \$6.95

**Main Course** – Select four items, with no more than one from each subcategory

\*of course, we can accommodate any selections or needs you may have

**Steaks**

- ⊖ Center Cut Filet Mignon w/ Natural Jus @ \$29.95
- ⊖ Bone-In Ribeye w/ Natural Jus @ \$30.95
- ⊖ New York Strip Steak w/ Natural Jus @ \$29.95
- ⊖ Porterhouse w/ Natural Jus @ \$33.95

**Grilled**

- ⊖ Grilled Atlantic Salmon w/ Lemon Dill Sauce @ \$17.95
- ⊖ Grilled Swordfish w/Peppercorn Crust & Cognac Avocado Salsa @ \$25.95
- ⊖ Grilled Florida Grouper w/Lemon-Caper Butter @ \$23.95
- ⊖ Blackened Swordfish w/ Roasted Red Pepper Sauce @ \$25.95
- ⊖ Blackened Mahi Mahi w/Andouille Sausage Étouffée @ \$21.95
- ⊖ Blackened Florida Grouper w/Roasted Garlic Scallion Sauce @ \$23.95

**Pan Seared**

- ⊖ Pan Seared Chilean Sea Bass w/ Hawaiian Ginger Scallion Sauce @ \$27.95
- ⊖ Pan Seared Creole Seasoned Salmon w/Sweet Chili Sauce @ \$17.95
- ⊖ Pan Seared Yellow Fin Tuna w/Szechwan Glaze, Chive Potsticker & Onion Rings @ \$25.95
- ⊖ Sautéed Alaskan Halibut w/Crabmeat, Portabella Mushrooms & Meuniere Sauce @ \$25.95

**Wok**

- ⊖ Stir Fried Florida Rock Shrimp w/ Hunan Pepper Sauce @ \$16.95
- ⊖ Stir Fried Shrimp & Scallops w/ Fried Rice Noodle @ \$17.95
- ⊖ Sweet & Sour Halibut w/Onions, Peppers & Grilled Pineapple @ \$21.95

**Baked**

- ⊖ Baked Maryland Crab Cakes w/Remoulade Sauce @ \$23.95
- ⊖ Baked Pacific Shrimp w/Crabmeat Stuffing @ \$23.95
- ⊖ Baked Atlantic Salmon in Puff Pastry w/Lemon Dill Sauce @ \$17.95

Our featured shellfish are also available for your Main Course selection:

- ⊖ Grilled Australian Greenback Lobster Tail @ \$49.95
- ⊖ Steamed Alaskan King Crab Legs w/ Drawn Butter @ \$39.95
- ⊖ Grilled Australian Greenback Lobster Tail & Center Cut Filet Mignon @ \$49.95
- ⊖ Steamed Alaskan King Crab Legs w/ Drawn Butter & Center Cut Filet Mignon @ \$49.95
- ⊖ Surf and Surf –Steamed Alaskan King Crab Legs and Grilled or Steamed Australian Greenback Lobster Tail @ \$59.95

**Dessert Course** – Select three items

- ⊖ Triple Threat Cheese Cake @ \$5.00
- ⊖ Key Lime Pie @ \$4.00
- ⊖ Deep Dish Apple Pie @ \$5.00
- ⊖ Fresh Seasonal Fruit @ \$6.95

### Wine

Wine may be pre-selected in advance from the wine list

### Coffee & Tea

Freshly Ground Brewed Coffee and Assorted Teas will be served at \$2.00 per person

All charges are based upon selection and consumption. Prices are subject to change without notice.  
Tax and gratuity are not included.