

Catch Thirty-Five
Seafood & Premium Steaks

Thank you for considering Catch Thirty-Five, Naperville'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 fed beef in Chicagoland, and a dramatic dining room for your special event. We have many options available to accommodate groups of 20 to 200 people, from a cocktail & hors d' oeuvres reception to a holiday dinner or a business luncheon. Here at Catch Thirty-Five, we can assist you in coordinating every detail of your event.

We guarantee the highest quality possible. All items that we offer are made to order to insure freshness. We take great pride in serving the finest products with the highest attention to details. You will receive an outstanding meal whether it is a meal for two or for 100 guests. We can personally coordinate the timing of your event to ensure your group's exceptional experience.

Enclosed you will find general information on Catch Thirty-Five and menu selections. In addition to banquet menus, I have included a copy of our dining room menu. If something catches your eye on the menu, we can easily add it to your chosen banquet menu. All sit-down meal selections are priced per menu item.

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

Sincerely,

Le Anne Trevino

Manager

GENERAL INFORMATION

WHAT:	Catch Thirty-Five Naperville features premium steaks and the freshest seafood from the oceans of planet Earth. Menu preparations are inspired by the Thai heritage of the founding chef/partner, as well as traditional dining selections. Catch 35 has a beautifully appointed Art Deco dining room with a display kitchen.
WHERE:	35 S. Washington St. Naperville, Illinois 60540
PHONE:	630-717-3500
FAX:	630-717-3501
CHEF:	Chef Eak Prukpitikul, Chef Partner Chef Eddie Sweeney, Executive Chef
PARENT COMPANY:	Taste America Restaurant Group, Inc.
AMENITIES:	Private party room. Cocktail Lounge. All major charge cards accepted.
DINING HOURS:	5 p.m. - 8:30p.m. on Monday 5 p.m. - 10 p.m. Tuesday through Saturday 4:30 p.m. - 8:30p.m. on Sunday Bar opens at 4:30 Monday through Sunday ***These times are flexible to be personally adjusted to your group's itinerary, which includes opening for Sunday and Monday lunches***
BANQUET HOURS:	Lunch banquets from 11 a.m. – 2 p.m. Sunday - Thursday Dinner banquets from 5 p.m. – 10 p.m. Sunday - Thursday Cocktail receptions from 4:30 p.m. – 10 p.m.
VALET PARKING:	\$7 per vehicle nightly beginning at 5pm. Located on Van Buren.
PRIVATE ROOMS:	Groups of 10 to 50 guests for sit-down functions Groups of 10 to 80 guests for cocktail functions
REGULAR DINING FLOOR:	Groups of 6 to 100 guests can be accommodated

PRIVATE DINING INFORMATION

Selections:

In order to ensure the seamless flow in your dining experience, we strongly suggest that any group over 12 guests utilize our restricted menu option. We will work with you to customize a menu for your event at no additional cost.

Contract:

We will create a contract for your event with your specifics. After your approval, please sign the contract and fax the forms back to us.

Deposit:

A non-refundable of: \$500.00 is required two weeks prior to the event date to secure this contract. This deposit will be applied towards the balance of your event. Please complete the attached credit card authorization form and fax back with the signed contract.

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. For guarantee of number of attending guests- the charges would be based on the average food and beverage cost per person.

Prices:

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

Gratuity:

Gratuity of 18% or a service charge will be added to all private functions.

Audio / Visual:

Audio and visual equipment can be set-up if you are booking a private space for your group's event.

Decorations:

Catch Thirty-Five will provide votive candles and small floral arrangements for group events. We can arrange for floral centerpieces at an extra charge.

Menu:

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

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 @ \$21.95
- ❑ Wok Roasted Calamari w/Garlic, shallot, lemongrass, crispy basil & chili oil @ \$8.95
- ❑ Sriracha Shrimp w/Asian style buffalo sauce & wasabi ranch @ \$9.95

Our featured appetizers are also available for your selection:

- ❑ Grilled Australian Cold Water Lobster Tail @ \$29.95
- ❑ Steamed Alaskan King Crab Legs w/ Drawn Butter @ \$36.00
- ❑ Seared Sashimi Tuna @ \$15.95

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 – Soup of the Day @ \$2.95
- ❑ Salad – Field Greens w/ Tomato-Basil Vinaigrette @ \$4.95
- ❑ Salad – Caesar w/Parmesan Crouton @ \$6.95
- ❑ Salad – Organic Baby Lettuce w/ Maytag Blue Cheese, Spiced Walnuts & Tomato Basil Vinaigrette @ \$6.95
- ❑ Salad – Martha’s Vineyard w/ Crumbled Blue 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 8 oz. w/ Veal Demi Glace @ \$29.95
- ❑ Center Cut Filet Mignon 11 oz. w/ Veal Demi Glace @ \$36.95
- ❑ Bone-In Ribeye w/ Veal Demi Glace @ \$35.95
- ❑ New York Strip Steak w/ Veal Demi Glace @ \$33.95

Fresh Fish

- ❑ Grilled Mahi Mahi w/ Black Pepper Aioli @20.95
- ❑ Scottish King Salmon @ \$20.95
 - Grilled w/ Lemon Dill Sauce
 - Blackened w/ Sweet Chili Sauce
- ❑ Parmesan Crusted Lake Superior Whitefish w/Lemon Meuniere Butter Sauce @18.95
- ❑ Crab Crusted Tilapia w/Poached leeks, Celery Root & Tomato Butter Sauce @ \$18.95
- ❑ Yellow Fin Tuna Au Poivre w/Green Peppercorn Suce @ \$25.95
- ❑ Atlantic Swordfish @ \$25.95
 - Blackened w/Roasted Red Pepper Sauce
 - Chive Crusted w/Black Pepper Aioli Sauce

Asian Flair

- ❑ Cashew Chicken w/Ginger Garlic Sauce @14.95
- ❑ Seared Prime Beef w/Spicy Garlic Sauce @ \$18.95
- ❑ Sweet & Sour Chicken w/Onions, Peppers & Grilled Pineapple @ \$14.95
- ❑ Pan Seared Chilean Sea Bass w/ Hawaiian Ginger Scallion Sauce @ \$29.95
- ❑ Thai Shrimp Curry w/Panang Curry Sauce @17.95
- ❑ Ginger Shrimp and Asparagus w/Ginger Garlic Sauce @ 17.95
- ❑ Shrimp Phad Thai w/ Rice Noodle, Bean Sprout, Peanut Lime @17.95
- ❑ Pan Seared Yellow Fin Tuna w/Szechwan Glaze, Chive Potsticker & Onion Rings @ \$25.95

Traditional

- ❑ American Kobe Burger w/Swiss Cheese @12.95
- ❑ Fish and Chips w/Malt vinegar and Tartar Sauce @14.95
- ❑ Fried Shrimp Platter w/Fries and Cocktail Sauce @17.95
- ❑ Baked Maryland Crab Cakes w/Remoulade Sauce @ \$23.95

Out of the Ordinary

- ❑ Brazilian Style Top Sirloin w/Chimmichurri Sauce @ 21.95

- ❑ Alaskan King Crabmeat Pasta w/Red Peppers, Asparagus & Tarragon Cream Sauce @ \$22.95
- ❑ Stuffed Scottish King Salmon w/crab, shrimp & brie @ \$24.95
- ❑ Georges Bank Scallops w/ a Seasonal Risotto @ \$23.95

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

- ❑ Australian Twin Lobster Tails w/Drawn Butter @ \$64.95
- ❑ Steamed Alaskan King Crab Legs w/ Drawn Butter @ \$42.95
- ❑ Australian Cold Water Lobster Tail & Center Cut Filet Mignon @ \$59.95
- ❑ 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 Cold Water Lobster Tail @ \$54.95

Dessert Course

A platter of our daily dessert selections, which include:

- ❑ Seasonal Cheesecake
- ❑ Flourless Chocolate Cake w/Warm Chocolate Ganache Center
- ❑ Chef's Seasonal Dessert
- ❑ Key Lime Pie w/Graham Cracker Crust
- ❑ All @ \$5.00 Per Guest

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.

