

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,

Lee 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 11:30 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. (No valet on Sundays and Mondays)
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 deposit of: \$200.00 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. This deposit is refundable with a 72 hour notice of cancellation.

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 @ \$6.95
- ❑ Shrimp Cocktail w/Celery Cocktail Sauce @ \$1.95
- ❑ Coconut Beer Battered Shrimp @ \$7.95
- ❑ Baked Crab Cake w/ Corn Relish & Remoulade Sauce @ \$9.95
- ❑ Seared Sea Scallops w/Szechwan Glaze @ \$9.95
- ❑ Shrimp, Pork & Leek Pot Stickers w/ Sweet Soy, Ginger Soy & Hot Mustard Sauces @ \$7.95
- ❑ Oysters on the Half Shell @ \$1.95 Per Oyster

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 @ \$35.95
- ❑ Seared Sashimi Tuna @ \$15.95

Second Course

- ❑ Soup – Crab Bisque @ \$.95
- ❑ Soup – Soup of the Day @ \$.95
- ❑ Salad – Field Greens w/ Tomato-Basil Dressing @ \$1.95
- ❑ Salad – Caesar w/Parmesan Crouton @ \$2.95
- ❑ Salad – Organic Baby Lettuce w/ Maytag Blue Cheese, Spiced Walnuts & Tomato Basil Vinaigrette @ \$5.95
- ❑ Salad – Martha’s Vineyard w/ Crumbled Blue Cheese, Pine Nuts, Red Onion & Raspberry Dressing @ \$5.95

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

Entrée Salads

- ❑ Classic Tuna Nicoise Salad @ \$13.95
- ❑ Catch 35 Chopped Salad @ \$9.95
- ❑ Seafood Salad @ \$14.95
- ❑ Crispy Caprese Salad @ \$9.95
- ❑ Beef Tenderloin & Gulf Shrimp Salad @ \$14.95

Fresh Fish & Seafood

- ❑ Grilled Scottish King Salmon w/ Lemon Dill Sauce @ \$13.95
- ❑ Crab Crusted Tilapia w/Leeks, Celery Root & Tomato Butter Sauce @ \$12.95
- ❑ Blackened Scottish King Salmon @ \$13.95
- ❑ Parmesan Crusted Lake Superior Whitefish w/Lemon Meuniere Butter Sauce @ \$12.95
- ❑ Grilled Ecuadorian Mahi Mahi w/Black Pepper Aioli @ \$13.95
- ❑ Seared Yellow Fin Tuna w/Szechwan Glaze @ \$15.95

Lunch Entrees

- ❑ Ginger Shrimp and Asparagus w/Ginger Garlic Sauce @ \$12.95
- ❑ Cashew Chicken w/Ginger Garlic Sauce @ 9.95
- ❑ Alaskan King Crab Pasta w/Tarragon Cream Sauce @ 14.95
- ❑ Fish and Chips w/ Malt Vinegar and Lemon @ \$9.95
- ❑ Catch 35 Crab Cake and Szechwan Scallop Combination @ \$14.95
- ❑ Blackened Shrimp & Scallops w/Red Pepper Chipotle Sauce @ \$13.95
- ❑ Grilled Shrimp and Scallop Combination w/ Meuniere Butter Sauce @ \$14.95

Sandwiches

- ❑ American Kobe Burger w/Swiss Cheese @ \$10.95
- ❑ Sweet Maine Shrimp and Peekytoe Crab Blt @ \$11.95
- ❑ Yellow Fin Tuna Melt w/Pepper Jack Cheese @ \$9.95
- ❑ Grilled Brazilian Style Chicken Sandwich w/Pepper Jack Cheese @ \$8.95
- ❑ Crispy Panko Fried Fish Sandwich w/Aged Cheddar Cheese @ \$9.95

Steaks

- ❑ Two 3 oz. Filet Mignon Medallions Blackened w/Chipotle Honey Butter @ \$16.95
- ❑ Two 3 oz. Filet Mignon Medallions Grilled w/Herb Butter @ \$16.95

- ❑ Two 3 oz. Filet Mignon Medallions Blue Cheese and Veal Demi Glaze @ \$16.95

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

- ❑ Grilled Australian Greenback Twin Lobster Tails @ \$64.95
- ❑ Steamed Alaskan King Crab Legs w/ Drawn Butter @ \$39.95
- ❑ Grilled Australian Cold Water Lobster Tail & Center Cut Filet Mignon @ \$54.95
- ❑ 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.