

**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 feed beef in Chicagoland, and a dramatic dining room for your special event. We have many options available to accommodate groups of 20 to 300 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.

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 details. You will receive an outstanding meal whether it is a dinner for two or for 100 guests. Due to our high standards in preparing your meals, please be advised that our entrees will take longer to prepare for larger groups than smaller ones. 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 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 person.

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

Sincerely,

Shawn Lardi  
Manager

## GENERAL INFORMATION

WHAT:	Catch Thirty-Five Naperville, recently opened in July, 2004, 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
PARENT COMPANY:	Taste America Restaurant Group, Inc.
AMENITIES:	Private party room. Cocktail Lounge. All major charge cards accepted.
DINING HOURS:	5 p.m. - 10 p.m. Monday through Thursday 5 p.m. - 11 p.m. Friday & Saturday 4:30 p.m. - 10 p.m. on Sunday Bar opens at 4:30 Monday through Sunday
BANQUET HOURS:	Lunch banquets from 11 a.m. - 4 p.m. Dinner banquets from 5 p.m. - 10 p.m. Cocktail receptions from 4:30 p.m. - 10 p.m.
VALET PARKING:	\$5 per vehicle nightly beginning at 5pm. Located on Van Buren.
PRIVATE ROOMS:	Groups of 10 to 50 guests

## PRIVATE DINING INFORMATION

### **Selections:**

Please review the Pre-fixed Menu selection and select the items that interest you. To accommodate all diners, we also offer vegetarian selections.

### **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 deposit of \$25.00 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. 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 @ \$16.95

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 – Ceaser 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 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 @ \$31.95
- ❑ Porterhouse w/ Natural Jus @ \$33.95

Grilled

- ❑ Grilled Atlantic Salmon w/ Lemon Dill Sauce @ \$17.95
- ❑ Grilled Swordfish w/Peppercorn Crust & Cognac Avocado Salsa @ \$24.95
- ❑ Grilled Florida Grouper w/Lemon-Caper Butter @ \$23.95
- ❑ Blackened Swordfish w/ Roasted Red Pepper Sauce @ \$24.95
- ❑ 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 @ \$25.95
- ❑ Pan Seared Creole Seasoned Salmon w/Sweet Chili Sauce @ \$17.95
- ❑ Pan Seared Yellow Fin Tuna w/Szechwan Glaze, Chive Potsticker & Onion Rings @ \$23.95
- ❑ Sauteéd Alaskan Halibut w/Crabmeat, Portabella Mushrooms & Meuniere Sauce @ \$23.95

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 @ \$19.95

Baked

- ❑ Baked Maryland Crab Cakes w/Remoulade Sauce @ \$22.95
- ❑ 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**

A platter of our daily dessert selections

### **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.**

## LUNCH MENU SELECTIONS

All entrée selections include a choice of soup or salad, entrée, mini dessert, and coffee & tea service.

### **Soup/Salad Course – Select one soup and one salad**

- ❑ Soup – Catch 35 Crab Bisque
- ❑ Soup – Bahamian Fish Chowder
- ❑ Salad – Field Greens w/Tomato-Basil Vinaigrette
- ❑ Salad – Ceaser w/Thinly Sliced Croutons

### **Entrées – Select three items**

- ❑ Grilled Atlantic Salmon w/Lemon Dill Sauce @ \$19.95
- ❑ Grilled Breast of Chicken w/Balsamic-Shallot Glaze @ \$19.95
- ❑ Stir Fried Pacific Brown Shrimp w/Asparagus, Mushroom & Red Bell Peppers @ \$21.95
- ❑ George's Bank Scallops w/Garlic Butter Sauce @ \$21.95
- ❑ Sauteéd Alaskan Halibut w/Crabmeat, Portabella Mushrooms & Meuniere Sauce @ \$23.95
- ❑ Grilled Mahi Mahi w/Vegetable-Sherry Vinaigrette @ 23.95
- ❑ Baked Maryland Crab Cakes w/ Remoulade Sauce @ 24.95
- ❑ Maine Lobster & Mushroom Ravioli w/Sweet Peas, Mushrooms & Cream Sauce @ \$24.95
- ❑ Grilled Swordfish w/Peppercorn Crust & Cognac Avocado Salsa @ \$25.95
- ❑ Pan Seared Yellow fin Tuna w/Szechwan Glaze, Chive Potsticker & Onion Rings @ \$26.95
- ❑ Center Cut Filet Mignon (8 oz.) w/Natural Jus @ \$26.95
- ❑ Pan Seared Chilean Sea Bass w/Hawaiian Ginger Scallion Sauce @ \$26.95

### **Dessert Course – Select three items**

- ❑ Pecan Tart
- ❑ Key Lime Pie
- ❑ Apple Pie
- ❑ Seasonal Cheesecake
- ❑ Double Chocolate Cake

### **Appetizers**

For an additional charge, appetizers may be added to your menu.

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
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