

CATCHSTEAK

PASSED HORS D'OEUVRES

Minimum of 4 Selections

SIGNATURE SELECTIONS EACH SELECTION | \$10PP/HR

SHRIMP COCKTAIL

Horseradish & Tomato Cocktail Sauce (GF)

EAST COAST OYSTERS +\$5PP

Mignonette, Cocktail Sauce

SPICY TUNA ROLL

Tuna Two Ways, Avocado, Cucumber
Lemon Koi Sosu, Crispy Potato Sticks

CRISPY SALMON RICE CAKES

Alaskan King Salmon, Avocado (DF)

BLUEFIN TUNA TARTARE TACOS

Calabrian Chili, Yolk Jam, Wonton Shell

BLUE KING ROLL

King Crab, Bluefin Tuna, Wasabi Aioli
Crispy Potato Sticks

CATCH ROLL

Crab, Salmon, Miso-Honey

SPICY SALMON ROLL

Salmon Two Ways, Avocado Cucumber
Thai Chili Mayo Balsamic Kabayaki

WAGYU BEEF CARPACCIO +\$5PP

Basil Aioli, Aged Parmesan Snow
Brioche Crouton

PULLED CHICKEN CUPS

Avocado Crema, Pickled Shallots, Phyllo Cup (df)

CRISPY CHICKEN SANDWICH BITES

Caramelized Onion, Pickles, Arugula & Herb
Mayo

TRUFFLE BUTTER FILET SKEWERS*

Chives (gf)

BURGER BITES

NY Cheddar, Brooklyn Pickle, Brioche

HAND CUT BEEF TARTARE

Potato Chip, Cured Egg, Chives

ROASTED BACON & TOMATO SKEWERS

Molasses Lacquer, Japanese Basil (DF,GF)

VEGGIE ROLL

Japanese Vegetables, Avocado
Spicy Misco (V)

TRUFFLED MUSHROOM ARANCINI

Roasted Tomato Sauce

BURRATA CROSTINI*

Black Truffle Honey, Cold Pressed EVOO

CRISPY POTATO CROQUETTES

Crème Fraîche, Osetra Caviar

DINNER CUPS EACH SELECTION | \$12PP/HR

SIMPLY ROASTED SALMON +\$5pp

Toasted Black Sesame Emulsion,
Whipped Garbanzo Purée

TRUFFLE BUTTER FILET +\$5pp

Over Simple Mashed Potatoes (gf)

VEGETARIAN CHICKEN PARM

Plant Based Cutlet, Old School Red Sauce
(Vegan Upon Request)

CAESAR SALAD

Baby Romaine Lettuce, Parmesan
Spicy Garlic Croutons
(GF & VEGAN UPON REQUEST)

CHOPPED 'WEDGE' SALAD

Maple Glazed Bacon, Blue Cheese, Crispy
Shallots, Iceberg Lettuce, Creamy Sesame
Dressing

WAFFLE FRIES

Truffle Aioli

CLASSIC MAC & CHEESE

2 Year Aged Gouda, Buttery Cracker
Crumble

SPICY GIGLI

Calabrian Chile Cream, Aged Pecorino
(Vegan Upon Request)

PASSED DESSERTS

Minimum of 2 Selections

SIGNATURE \$8PP EACH SELECTION | HALF HOUR

BIRTHDAY CAKE MACARON*

Seasonal Filling

LEMON TARTLET

Toasted Meringue

APPLE COBBLER CRUMBLE BARS

Toffee Blondie, Baked McIntosh

BAKED ALASKA POPS*

Vanilla Ice Cream

CATCH MUNCHKINS SELECT ONE FLAVOR

Raspberry-Peanut Butter

Matcha & Cream Cheese

Double Chocolate Truffle

PASSED CANAPÉS

Minimum of 15 People | Replenished For 30 Minutes

Choose 3 - \$30 per person

Choose 4 - \$35 per person

Choose 5 - \$40 per person

SHRIMP COCKTAIL

Horseradish & Tomato Cocktail Sauce **(GF)**

EAST COAST OYSTERS

Mignonette, Cocktail Sauce

TRUFFLED MUSHROOM ARANCINI

Roasted Tomato Sauce

BURRATA CROSTINI*

Black Truffle Honey, Cold Pressed EVOO

CRISPY POTATO CROQUETTES

Crème Fraîche, Osetra Caviar

VEGGIE ROLL

Japanese Vegetables, Avocado, Spicy Misco (V)

SPICY TUNA ROLL

Tuna Two Ways, Avocado, Cucumber, Lemon Koi Sosu, Crispy Potato Sticks

CRISPY SALMON RICE CAKES

Alaskan King Salmon, Avocado (DF)

BLUEFIN TUNA TARTARE TACOS

Calabrian Chili, Yolk Jam, Wonton Shell

BLUE KING ROLL

King Crab, Bluefin Tuna, Wasabi Aioli, Crispy Potato Sticks

CATCH ROLL

Crab, Salmon, Miso-Honey

SPICY SALMON ROLL

Salmon Two Ways, Avocado Cucumber, Thai Chili Mayo Balsamic Kabayaki

WAGYU BEEF CARPACCIO +\$5PP

Basil Aioli, Aged Parmesan Snow, Brioche Crouton

PULLED CHICKEN CUPS

Avocado Crema, Pickled Shallots, Phyllo Cup (df)

TRUFFLE BUTTER FILET SKEWERS*

Chives (gf)

HAND CUT BEEF TARTARE

Potato Chip, Cured Egg, Chives

ROASTED BACON & TOMATO SKEWERS

Molasses Lacquer, Japanese Basil (DF,GF)