

CATCH

SIGNATURE DINNER STATION

\$75 Per Person, Per Hour

CLASSICS SELECT 2 | + \$10PP/HR FOR EACH ADDITIONAL SELECTION

CAESAR SALAD

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

BABY BOK CHOY SALAD

Muscat Grapes, Candied Sunflower Seeds
Creamy Sesame Vinaigrette

WAGYU SURF & TURF ROLL +\$5pp

Maine Lobster, Crispy Potato, Truffle Aioli
Chimichurri

CATCH ROLL

Crab, Salmon, Miso-Honey

HELLFIRE ROLL

Spicy Tuna Two-Ways, Pear, Balsamic

VEGETABLE KING ROLL

King Oyster Mushroom, Avocado, Spicy Miso
(GF & VEGAN UPON REQUEST)

CRISPY CAULIFLOWER

Spicy Vegan Mayo (V, GF)

CRISPY SHRIMP

Spicy Mayo, Tobiko

AHI TUNA PIZZA

Avocado Aioli, Garlic Ponzu

CHEF ATTENDED MAINS SELECT 2 | + \$20PP/HR FOR EACH ADDITIONAL SELECTION

CENTER- CUT FILET

8oz, Dakota City, NE (GF)

PRIME RIBEYE

14oz, Brandt Beef, Brawley, CA (GF)

PRIME NY STRIP

12oz, Greeley, CO (GF)

MISO WAGYU FLATIRON +\$15PP

6oz, Stone Axe Farms, Kabayaki Glaze
Mushroom Crust

TRUFFLE MUSHROOM PENNE

Wild Mushroom Ragu, Truffle Aioli
(VEGAN UPON REQUEST)

ANGRY LOBSTER MAFALDINE + \$5PP

Citrus-Garlic Butter, Thai Chili, Braised Leeks

HOT STONE WAGYU FRIED RICE + \$10PP

Shiitake Mushrooms, Chinese Pork Sausage, Egg

MISO GLAZED SEA BASS

Miso Vin-Blanc, Charred Petite Bok Choy

HERB ROASTED BRANZINO

Creamy Vegetable Basmati Rice

GRILLED SALMON & FAVA BEANS

Fava Bean Purée, Mint Oil

SIDES SELECT 2 | + \$8PP/HR FOR EACH ADDITIONAL SELECTION

CRISPY BRUSSELS SPROUTS

Yuzu-Calamasi Vinaigrette, Dry Miso
(VEGAN UPON REQUEST)

GRILLED ASPARAGUS

Citrus Vinaigrette (V,GF)

BAKED LOBSTER MAC & CHEESE +\$7PP

Rigatoni, Maine Lobster Cream
Four Cheese Blend

SIMPLE MASHED POTATOES

Roasted Garlic (GF)

CREAMY BASMATI RICE

Market Vegetables (GF)

SAUTÉED SPINACH

Garlic Chips