

CATCH

PASSED HORS D'OEUVRES

Minimum of 4 Selections

SIGNATURE SELECTIONS \$10PP/HR FOR EACH SELECTION

SHRIMP COCKTAIL

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

EAST COAST OYSTERS **+\$5PP**

Mignonette, Cocktail Sauce

AHI TUNA PIZZA

Avocado Aioli, Garlic Ponzu

Add Kaluga Caviar + \$5

BURRATA CROSTINI

Black Truffle Honey, Cold Pressed EVOO

HEARTS OF PALM "CRABCAKES"

Jicama-Mango Slaw & Pipian Sauce **(V, GF)**

TRUFFLED MUSHROOM ARANCINI

Roasted Tomato Sauce

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)

WAGYU SURF & TURF ROLL

Maine Lobster, Crispy Potato, Truffle Aoli
Chimichurri

TUNA TARTARE TACOS

Citrus Soy & Guacamole Crema

TRUFFLE SASHIMI **+\$5PP**

Tuna, Hamachi, Chili Ponzu, Black Truffle
Purée, Kaluga Caviar

CRUNCHY RICE CAKES

Tuna Tartare, Wasabi Tobiko

WAGYU GYOZA

Japanese Miyazaki, Serrano Chili, Micro Cilantro
Amazu Ponzu

TRUFFLE KABAYAKI FILET SKEWERS*

Crispy Quinoa Crumble & Wasabi Soy Sauce

CLASSIC BURGER BITES

American Cheese, Pickle, Mustard-Mayo

CRISPY CHICKEN SANDWICH BITES

Caramelized Onion, Pickles, Arugula
Herb Mayo

DINNER CUPS \$12PP/HR FOR EACH 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

HERB ROASTED BRANZINO **+\$5PP**

Creamy Vegetable Basmati Rice

TRUFFLE MUSHROOM PENNE

Wild Mushroom Ragu, Truffle Cream
(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

CRISPY CAULIFLOWER

Spicy Vegan Mayo **(V, GF)**

CRISPY SHRIMP

Spicy Mayo, Tobiko

HAND-CUT FRENCH FRIES

Ketchup

CENTER- CUT FILET **+\$5PP**

8oz, Dakota City, NE **(GF)**