CATCH

PREMIUM DINNER STATION

$100 Per Person, Per Hour

CLASSICS SELECT 3 | + $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 3 | + $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 3 | + $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

SAUTÉED SPINACH
Garlic Chips

CREAMY BASMATI RICE
Market Vegetables **(GF)**

SIMPLE MASHED POTATOES
Roasted Garlic **(GF)**