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 +$5pp
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)**