



The Catch looks forward to hosting your event. Our goal is to ensure that your party, meeting, dinner or gathering is memorable and flawless.

Available Parties

Seafood Cocktail Party	\$22. pp ++
The Catch Luncheon	\$22. pp ++
The Catch Brunch	\$25. pp ++
The Catch	\$30. pp ++
The Catch Plus	\$35. pp ++
The Catch Ultra	\$40. pp ++
The Catch Lobster and Clam Bake	\$75. pp ++

Bar beverages will be charged by consumption.

Our beverage experts can tailor options to your budgetary constraints.

Deposits

30% due as a deposit to hold your date

40% due 30 days prior to your event

Final payment including beverage service due at event

Catch Extras

Shrimp Cocktail

\$2.00 each

Raw Bar

\$12.00 per person

Quahog Stuffie

\$3.00 each

Lobster Roll

\$3.00 each

NYS sales tax and 18% gratuity will be added.

Menus are subject to change based on seasonal availability.



Seafood Cocktail Party

Calamari

corn meal dusted with two dipping sauces

Crab and Spinach Dip

with crispy pita chips

Guacamole

with chips and spicy tomato salsa

Meatballs

stuffed with mozzarella and fresh herbs, the Catch way

PEI Mussels

with tomato garlic and fresh herbs

Fish Fingers

beer-battered flounder with Catch-made tartar sauce

Catch Extras

Shrimp Cocktail

\$2.00 each

Raw Bar

\$12.00 per person

Quahog Stuffie

\$3.00 each

Lobster Roll

\$3.00 each

*\$22. per person plus liquor, tax and gratuity
Menu subject to change based on seasonal availability.*



The Catch Lunch

To Start

Catch Luncheon Salad

mixed greens with vine-ripened tomato and dijon red wine vinaigrette

Entrée

Grilled Jack Cheese Longburger

with lettuce, tomato, onion, Alice's Russian dressing and hand-cut fries

or

Rigatoni

with seasonal vegetables, tomatoes, garlic and herbs

or

Catch Shrimp Salad

with celery, onions and house-made mayonnaise on a bed of greens

or

Flounder Sandwich

chipotle mayonnaise, tomato and avocado with hand cut-fries

or

Grilled Chicken Cobb Salad

on a bed of greens with blue cheese, tomato, avocado and bacon

Dessert

Cheesecake with Fresh Strawberry Purée

Mocha Joe's Catch Blend Coffees or Harney & Sons Select Teas

\$22. per person plus liquor, tax and gratuity
Menu subject to change based on seasonal availability.



The Catch Brunch Buffet

Includes basket of house-made muffins and seasonal fruit display

Breakfast Items pick 2

Organic Scrambled Eggs

with cheese, western style or plain

Eggs Benedict

with salmon, add \$3

Frittata

with spinach, bacon and swiss cheese or add veggies of the season

French Toast

with caramel banana maple syrup

Smoked Salmon Platter

with fresh-baked bagels, tomato, onion and cream cheese, add \$5

Salads pick 1

Chicken Caesar

with baby romaine and our own caesar dressing

Greek Pasta

with fresh tomato, kalamata olives, feta cheese and red wine vinaigrette

Salmon Cobb

with egg, bacon, string beans, fresh tomato and avocado

Portobello Steak

with marinated skirt steak and grilled portobello, add \$3

Pasta pick 1

Shrimp Penne

with tomato cream sauce

Rigatoni

with seasonal vegetables, garlic and extra virgin olive oil

Dessert

Chocolate Cake and Cheesecake

Mocha Joe's Catch Blend Coffees or Harney & Sons Select Teas



The Catch

To Start

Calamari

corn meal dusted with two dipping sauces

Guacamole

with chips and spicy tomato salsa

Meatballs

stuffed with mozzarella and fresh herbs, the Catch way

Salad

Mixed Field Greens

with vine-ripened tomatoes and dijon red wine vinaigrette

Entrée

Atlantic Cod Fillet

with Long Island tomatoes and black olives over basil smashed potatoes

or

Herb Roasted Organic Chicken

with smashed basil potatoes

or

Rigatoni

with seasonal vegetables, tomatoes, garlic and herbs

Dessert

Molten Chocolate Chocolate Cake

Mocha Joe's Catch Blend Coffees or Harney & Sons Select Teas

\$30. per person plus liquor, tax and gratuity
Menu subject to change based on seasonal availability.



The Catch Plus

To Start

Calamari

corn meal dusted with two dipping sauces

Crab and Spinach Dip

with crispy pita chips

Guacamole

Catch-made with chips and spicy tomato salsa

Meatballs

stuffed with mozzarella and fresh herbs, the Catch way

Salad

Mixed Field Greens

with vine-ripened tomatoes and dijon red wine vinaigrette

Entrée

Atlantic Salmon Fillet

glazed with honey mustard over basil smashed potatoes

or

Herb Roasted Organic Chicken

with smashed basil potatoes

or

Rigatoni

with seasonal vegetables, tomatoes, garlic and herbs

Dessert

Fresh Fruit Tart of the Season

Chocolate Chocolate Layer Cake

Mocha Joe's Catch Blend Coffees or Harney & Sons Select Teas

\$35. per person plus liquor, tax and gratuity

Menu subject to change based on seasonal availability.



The Catch Ultra

To Start

Calamari

with spicy garlic and jalapeño dipping sauce

Crab and Spinach Dip

with crispy pita chips

Guacamole

with chips and spicy tomato salsa

Meatballs

stuffed with mozzarella and fresh herbs, the Catch way

Shrimp Cocktail

with house-made horseradish cocktail sauce

Salad

Mixed Field Greens

with vine-ripened tomatoes and dijon red wine vinaigrette

Entrée

Fillet of Sole

herb-crusted over seafood risotto

or

Herb Roasted Organic Chicken

with smashed basil potatoes

or

Rigatoni

with seasonal vegetables, tomatoes, garlic and herbs

or

Skirt Steak

marinated and charcoal-grilled with hand-cut fries

Dessert

The Catch Cheesecake with Graham Cracker Crust

Chocolate Chocolate Layer Cake

Fresh Fruit Tart of the Season

Mocha Joe's Catch Blend Coffees or Harney & Sons Select Teas

\$40. per person plus liquor, tax and gratuity

Menu subject to change based on seasonal availability.



and our partner
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DELUXE CLAMBAKE MENU

APPETIZERS:

SALSA & GUACAMOLE W/ CHIPS
CLAMS & MUSSELS STEAMED IN
FRESH HERBS & WHITE WINE
**SEARED MARINATED TUNA SERVED W/ A SOY DIPPING
SAUCE, WASABI & PICKLED GINGER

DINNER:

1 1/4 LB. STEAMED LOBSTER W/ MELTED BUTTER
GARLIC BASIL SMASHED RED POTATOES
GRILLED FREE RANGE CHICKEN W/ A CITRUS BBQ GLAZE
CORN ON THE COB

DESSERT:

HOMEMADE STRAWBERRY SHORTCAKE

\$75. per person plus liquor, tax and gratuity
Menu subject to change based on seasonal availability.
Other options available. Ask for full details.