

catch n' chop

Private Dining

All Private Events at Catch n' Chop are subject to a food and beverage minimum to be determined at the time of booking. Menu pricing and food and beverage minimums are not inclusive of tax, gratuity or administrative fee.

Before you sit down for dinner take an opportunity to enjoy our private dining space and mingle! You will have your own dedicated team of servers and personal bartender.

FAMILY STYLE

\$95 PER PERSON

4 COURSE MENU

Choice of 1 Appetizer (served family style):

Add second appetizer +\$5

- Tuna Tartare
- Thick Cut Bacon
- Meatballs
- Fried Calamari

Choice of 1 salad (served family style):

- Wedge
- Chop Salad
- Caesar

Choice of 3 Proteins (served family style):

- Sliced NY Strip
- Roasted Chicken
- Farro Island Salmon
- Branzino Filet
- Pork chop

Choice of 3 Sides (served family style):

- Garlic Mashed Potato
- Creamed Spinach
- Roasted Mushrooms
- Grilled Asparagus
- Roasted Fingerling Potato

Dessert:

- Chef's Seasonal Dessert Platters

BRONZE

\$115 PER PERSON

4 COURSE MENU

Choice of 1 Appetizer (served family style):

-Add second Appetizer +\$5

- Tuna Tartare
- Thick Cut Bacon
- Meatballs
- Fried Calamari

Choice of 1 salad (served family style):

- Burrata
- Chop Salad
- Caesar

Choice of 3 Entrées (individual choice of 1):

- 12 oz NY Strip
- Roast Half Chicken
- Pork Chop
- Farro Island Salmon
- Branzino Filet

Choice of 3 Sides (served family style):

- Garlic Mashed Potato
- Creamed Spinach
- Roasted Mushrooms
- Grilled Asparagus
- Roasted Fingerling Potatoes

Desserts:

- Chef's Seasonal Dessert Platters

SILVER

\$140 PER PERSON

4 COURSE MENU

Choice of 2 Appetizers (served family style):

- Tuna Tartare
- Thick Cut Bacon
- Octopus
- Steak Tartare

Choice of 2 salads (served family style):

- Burrata
- Chop Salad
- Caesar
- Wedge

Choice of 4 Entrées:

- 12oz Filet Mignon
- 16 oz Dry Aged NY Strip
- Roast Chicken
- Pork Chop
- Farro Island Salmon
- Branzino Filet
- Halibut

Choice of 3 Sides (served family style):

- Garlic Mashed Potato
- Creamed Spinach
- Roasted Mushrooms
- Grilled Asparagus
- Truffle Fries
- Crispy Onions
- Charred Broccolini

Dessert:

- Chef's Seasonal Dessert Platter

GOLD

\$165 PER PERSON

4 COURSE MENU

Choice of 2 Appetizers (served family style):

- Tuna Tartare
- Thick Cut Bacon
- Octopus
- Steak Tartare
- Crab Cakes

Choice of 3 salads(served family style):

- Burrata
- Chop Salad
- Caesar
- Wedge

Choice of 5 Entrées:

- 12oz Filet Mignon
- 16 oz Dry Aged NY Strip
- 16 oz Bone-In Ribeye
- Roast Half Chicken
- Pork Chop
- Lamb Chops
- Farro Island Salmon
- Branzino Filet
- Halibut
- Lobster Diavolo

Choice of 4 Sides (served family style):

- Garlic Mashed Potato
- Creamed Spinach
- Roasted Mushrooms
- Grilled Asparagus
- Truffle Fries
- Crispy Onions
- Charred Broccolini
- 3 Cheese Mac
- Roasted Fingerling Potato
- Brussel Sprouts

Seasonal Dessert Platter:

- NY Cheesecake Chocolate
- Chef's Seasonal Dessert

PLATINUM

\$190 PER PERSON

5 COURSE MENU

Big Catch Shellfish Towers
(served family style)

Choice of 3 Appetizers (served family style):

- Tuna Tartare
- Thick Cut Bacon
- Octopus
- Steak Tartare
- Crab Cakes

Choice of 3 salads/soup

- Burrata
- Chop Salad
- Little Gem Caesar
- The Wedge
- Lobster Bisque

Choice of 5 Entrées:

- 12oz Filet Mignon
- 16 oz Dry Aged NY Strip
- 16 oz Bone-In Ribeye
- Roast Chicken
- Pork Chop
- Lamb Chops
- Farro Island Salmon
- Branzino Filet
- Halibut
- Lobster Diavolo

Choice of 4 Sides (served family style):

- Garlic Mashed Potato
- Creamed Spinach
- Roasted Mushrooms
- Grilled Asparagus
- Truffle Fries
- Crispy Onions
- Charred Broccolini
- 3 Cheese Mac
- Fingerling Potato
- Brussel Sprouts

Seasonal Dessert Platter:

- NY Cheesecake
- Chocolate
- Chef's Seasonal Dessert

COCKTAIL HOURS

COCKTAIL HOURS:

BEVERAGES ON CONSUMPTION WITH CHOICE OF 2 PASSED HD'S

+\$500 per hour to food and beverage

minimum spend

+\$15 per person to menu price

BEVERAGES ON CONSUMPTION WITH CHOICE OF 4 PASSED HD'S

+\$500 per hour to food and beverage

minimum spend

+\$30 per person to menu price

BEVERAGES ON CONSUMPTION WITH CHOICE OF 6 PASSED HD'S (2 HOUR MINIMUM)

+\$500 per hour to food and beverage

minimum spend

+\$45 per person to menu price

CUSTOM BEVERAGE PACKAGES

Our beverage director will be happy to assist you in curating a beverage package for your event.

Please inquire upon booking for details and pricing.

PASSED HORS D'OEUVRES

MINI FISH TACOS

Hallbut, Wonton, Green Goddess Aioli

TUNA TARTARE

Sliced Cucumber

LAMB LOLIPOP

Grilled New Zeal
and Lamb, Aged Balsamic.

GRILLED SHRIMP SKEWER

Lemon Saffron Vinaigrette

STEAK TARTARE

Salt & Vinegar Chip

ARANCINI

Rice Balls

HUMMUS DIPPER

Pita, Crutée.

ANGUS BEEF SLIDERS

CnC Sauce, Pickled Onion

MEATBALL

Sirloin, Lamb, Marinara, Pecorino.

BRONZINO CEVICHE

Japanese Spoon

SMOKE BACON

Marble Bourbon Glaze

TOMATO SALAD SKEWER

Tomato, Pepper, Onion and Feta