



Sea Catch Restaurant

Private Events

Diverse and flexible, the Sea Catch Restaurant is here to serve your individual needs. It is our goal to take care of you and your guests and provide uncompromising service that exceeds expectations. We hope you choose the Sea Catch Restaurant to host your next event. For further information about our banquet facilities, please call our Catering Manager, Bethany Milroy, at (202) 337-4807.

Our cuisine is simply the freshest seafood in the city. From our Signature Jumbo Lump Crab Cakes to our selection of Fresh-Caught Fish and Raw Bar selection, we offer a diverse array of delicious entrees perfect for any occasion.

Atmosphere: Formal or informal dining in an award-winning restoration of a historic 150 year old building right on the C&O Canal. Rich wood paneling and flooring, exposed stone, fine marble, Estate-quality antiques and period fixtures, each element contributes to an elegant, tastefully understated ambiance.

Event Spaces:

White Oak Ballroom: Available for private events up to 120 seated or 150 standing, the hardwood floors, mirrored walls and spacious, flexible floor plan turn your event vision into a reality

Ohio Room: Intimate ambiance, antique fixtures and ornate wood detailing, available for private parties up to 50 guests seated or can be used with the WOB for large receptions or cocktails before dinner

Chesapeake Room: Stone fireplace, canal views and rich wood paneling, offering an intimate semi private setting for up to 16 for dinner or added to the WOB and Ohio Room for seated dinners up to 150 with reception space, or 200 for dinner only

Courtyard: Ideal for intimate happy hours or large cocktails receptions up to 200 guests

Back Deck: Running along the C&O Canal, the upper or full deck can be rented for an hour of cocktails before dinner until 6:00pm or for the entire evening. Half deck can accommodate up to 30 guests seated or 50 standing

Full Restaurant Buy-out: The above dining outlets plus the front café and bar, accommodating 200 for cocktails and dinner, 250 for dinner or 300 for receptions

Parking: The Sea Catch offers three hour complimentary valet parking at the Constitution Parking Garage adjacent to the restaurant on 31st Street. Guests are responsible for paying any additional hours. Bus and limousine parking is available on K Street, two blocks from the Sea Catch.

Canal Square
1054 31st Street NW, Washington, DC 20007
202-337-4807: Catering Office * 202-337-7159: Fax * www.SeaCatchRestaurant.com



As you begin to plan the details of your event, please keep the following in mind...

Menu:

The following menu items are prepared using the freshest seasonal ingredients and pricing and availability are subject to change depending on the market. We ask for the menu details to be finalized at least two weeks prior to the event date. Our Chef will be happy to accommodate any specific dietary restrictions.

To ensure a level of service that will exceed your expectations, we request that a pre-set menu be chosen for all groups of 40 and larger. Two entrées may be selected if entrée counts are provided five days prior to the event and table places cards designating each guests' selection are provided by the hosts. Groups less than 40 guests may choose to offer their guests a choice of entrées the day of the event.

Guarantee:

Your guarantee guest count is due to the Sea Catch Restaurant no later than five business days prior to your event. This number is not subject to reduction after this time. If no guarantee number is given, the highest number shown on your Event Contract will be charged.

Deposit & Payment:

A Sea Catch Event Contract must be signed and returned to the Restaurant to confirm your group's space. No reservation is final until this contract is received and returned to you countersigned. A deposit of 50% of the estimated total will be required upon return of the contract, with the estimated balance of the bill based on the final guarantee due five days in advance of your event. All outstanding balances will be due upon the completion of your event. If your organization is tax-exempt, please attach a copy of your tax exempt certificate with the contract. We accept American Express, Visa, MasterCard, Diners Club and Discover. Check Payments will be accepted up until 10 business days prior to the event.

Gratuities, Service Charges, and Taxes:

For the majority of Private Events, a 20% service charge will be automatically added to all charges. The Current DC Tax of 10% is added to all banquet checks unless a tax exempt certificate is provided in advance.

Additional Fees:

If we are unable to provide a specific wine you request, you may bring the bottles for a \$25 corkage fee per 750 mL bottle. Due to local liquor laws, no other beverages may be brought into the restaurant or event space. Cake Cutting Fee of \$1.50 per person is applied to any outside desserts. No other food is permitted to be brought onto premise. Special requests for linens, A/V equipment, tableware, flowers or other event items can be provided through the restaurant, additional fees will apply.



LUNCH MENU I

\$35.00 per Guest

TO BEGIN...

(Pre-Select One)

Mixed Seasonal Greens

Champagne Vinaigrette

Classic Caesar

House Made Toasted Croutons and Shaved Parmesan

ENTRÉE IS SERVED...

(Pre-Select One or Provide Entrée Counts for Two)

Grilled Fresh Catch

*Your choice of Salmon, Mahi Mahi or Seasonal Fish selection
Served simply with Seasonal Vegetables and Lemon Beurre Blanc*

Oven Roasted Breast of Chicken

Grilled Asparagus, Potatoes Au Gratin and Thyme Glace

New York Strip Steak

Sautéed Mushrooms and Mashed Potatoes finished with a Demi-Glace

****Premium Entrées****

*Jumbo Lump Crab Cake, Filet Mignon and Fresh Catch Options available
Add \$5.00*

Served with Freshly Baked Breads and Butter

SWEET ENDINGS...

Chefs Dessert Selection

Please choose one from the attached selections

Add Coffee and Tea Service with Dessert, \$2.00 per person

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LUNCH MENU II

\$45.00 per Person

TO BEGIN...

(Pre-Select One)

Colossal Shrimp Cocktail

Cocktail Sauce and Lemon

Tuna Tar Tar

Ginger Seaweed Salad and Wasabi Aioli

House Cured Hickory Salmon

With Capers and Red Onions

ENTRÉE IS SERVED...

(Pre-Select One or Provide Entrée Counts for Two)

Seafood Medley Salad

Shrimp, Mussels and Scallops served over Seasonal Greens and Calamari

Jumbo Lump Crab Cake

Napa Cabbage Slaw and House Made Tartar Sauce

Filet Mignon

Roasted Potatoes and Seasonal Vegetables

Classic Main Lobster Roll

House made Sea Salt and Vinegar Chips

Served with Freshly Baked Breads and Butter

SWEET ENDINGS...

Chefs Dessert Selection

Please choose one from the attached selections

Add Coffee and Tea Service with Dessert, \$2.00 per person

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DINNER MENU A

\$45.00 per person

For Starters...

(Pre-Select One)

Mixed Seasonal Greens

Champagne Vinaigrette

Classic Caesar

House Made Toasted Croutons and Shaved Parmesan

Entrée is Served...

(Pre-Select One or Provide Entrée Counts for Two)

Grilled Fresh Catch

Your choice of Salmon, Mahi Mahi or Seasonal Fish selection

Seasonal Vegetables and Lemon Beurre Blanc

Grilled Flank Steak

Sautéed Mushrooms and Mashed Potatoes finished with a Demi-Glace

Oven Roasted Breast of Chicken

Grilled Asparagus, Potatoes Au Gratin and Thyme Glace

Served with Freshly Baked Breads and Butter

Sweet Endings...

Chefs Dessert Selection

Please choose one from the attached selections

Add Coffee and Tea Service with Dessert, \$2.00 per person

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Dinner Menu B

\$55.00 per person

For Starters...

(Pre-Select One)

Mixed Seasonal Greens

Champagne Vinaigrette

Classic Caesar

House Made Toasted Croutons and Shaved Parmesan

Entrée is Served...

(Pre-Select One or Provide Entrée Counts for Two)

Pan Seared Sea Scallops

Served over Wild Mushroom Risotto and finished with a Grainy Mustard Cream Sauce

Rainbow Trout

Grilled asparagus and crab and corn relish

New York Strip Steak

12 oz Sirloin served with Potatoes au Gratin, steamed broccoli and demi glace

Grilled Shrimp

With Purple Potato Puree and Avocado-Tomatillo sauce

****Premium Entrées****

Jumbo Lump Crab Cakes, Filet Mignon and Fresh Catch Options available

Add \$5.00

Served with Freshly Baked Breads and Butter

Sweet Endings...

Chefs Dessert Selection

Please choose one from the attached selections

Add Coffee and Tea Service with Dessert, \$2.00 per person



Dinner Menu C

\$65.00 per person

For Starters...

(Pre-Select One)

Colossal Shrimp Cocktail (2)

House Made Horseradish Cocktail Sauce

Half Shell Oysters (4)

Tuna Tar Tar

Ginger Seaweed Salad and Wasabi Aioli

Savory Successions...

(Pre-Select One)

Mixed Seasonal Greens

Champagne Vinaigrette

Classic Caesar

House Made Toasted Croutons and Shaved Parmesan

Entrée is Served...

(Pre-Select One or Provide Entrée Counts for Two)

Pan Seared Sea Scallops

Wild Mushroom Risotto and a Grainy Mustard Cream Sauce

New York Strip Steak

12 oz NY Strip Sirloin served with Steamed Broccoli and Potatoes au Gratin

Lobster Tail

Fingerling Potatoes, Seasonal Vegetables and Drawn Butter

Grilled Swordfish

Sautéed Seasonal Vegetables and White Wine Butter Sauce

Served with Freshly Baked Breads and Butter

Sweet Endings...

Chefs Dessert Selection

Please choose one from the attached selections

Add Coffee and Tea Service with Dessert, \$2.00 per person

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Dinner Menu D

\$75.00 per person

For Starters...

(Pre-Select One)

Colossal Shrimp Cocktail (2)

House Made Horseradish Cocktail Sauce

Half Shell Oysters (4)

Tuna Tar Tar

Ginger Seaweed Salad and Wasabi Aioli

Savory Successions ...

(Pre-Select One)

Mixed Seasonal Greens

Champagne Vinaigrette

Classic Caesar

House Made Toasted Croutons and Shaved Parmesan

Entrée is Served...

(Pre-Select One or Provide Entrée Counts for Two)

Seared Tuna Au Poivre

Sautéed Leeks, Tomatoes finished with a saffron Cream Sauce.

Surf & Turf

Petit Filet and Lobster Tail with Seasonal Vegetables and Red Wine Reduction

Filet Mignon

Mushroom Risotto, Fresh Market Vegetables, Port Sauce

Crab Cakes

Napa Cabbage Slaw and House Made Tarter Sauce

Sweet Endings...

Chefs Dessert Selection

Please choose one from the attached selections

Add Coffee and Tea Service with Dessert, \$2.00 per person

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Sweet Endings

Add coffee and tea service for an additional \$2.00 per person

Chocolate Mousse

House made with fresh berries

Warm Apple Crisp

Caramel sauce and vanilla ice cream

Vanilla Crème Brule

Shaved chocolate and whipped cream

Fresh Berries

Drizzled with Grand Marnier and topped with whipped cream

Assorted Ice Creams and Sorbets

Bakery Cake Selection

*A selection of bakery fresh cakes are available to choose from including Lemon Mousse, Red Velvet, Chocolate Chambord, Carrot, Strawberry Romanoff and Italian Rum
Add \$2.00*

Dessert Display Reception

*Assorted Mini Fine Pastries, Desserts and Chocolates, Fresh Berries
Includes Coffee and Tea
\$10.00 per person – reception style event*

Passed Hors D' Oeuvres

****Minimum Order 25 pieces of Any Type****

(Standard is 5 pieces per person for one hour)

Cold...

Crostini with Smoked Salmon and Capers - \$3.00

Apples, Blue Cheese and Pecans on Belgian Endive- \$3.75

Pepper Crusted Rare Tuna Lollipops and Ginger Dipping Sauce- \$3.50

Prosciutto Wrapped Asparagus with Paprika Dipping Sauce-\$3.25

Sea Catch Jumbo Shrimp Cocktail - \$4.50

Bruschetta with Jumbo Lump Crab, Fresh Tomato and Basil - \$3.50

Mini Shrimp Tostadas, Avocado Salsa - \$4.00

Hummus with Lemon and Garlic on a Crisp Pita Chip - \$2.25

Marinated Ahi Tuna on Crisp Wonton - \$3.25

Caponata, crème fraiche, Crostini - \$3.00

Hot...

*Individual Jumbo Lump Crab Cakes and Chesapeake Aioli – **The House Specialty** - \$4.50*

Crab "Melt" on Grilled Sourdough Bread - \$4.00

Prawn and Pork Pot Stickers - \$3.75

Chicken Skewers with Spicy Peanut Dipping Sauce - \$3.00

Spanikopita: Baked Feta Cheese and Spinach in Phyllo - \$3.00

Bacon Wrapped Jumbo Prawns and Honey Sauce - \$4.50

Bacon Wrapped Scallops and Mustard Vinaigrette Drizzle-\$4.00

Blackened Beef Tenderloin on Garlic Crouton with Caramelized Onion and Horseradish Cream - \$3.75

Vegetable Eggroll, crispy garden vegetables, spices, ginger - \$3.00

Beef Empanada's - \$3.00

Prices listed are per piece, plus tax and gratuity

Receptions Displays

Prices listed are per person. A minimum order of 20 people is required

Garden Fresh Vegetable Crudités - \$6.00

Fresh Seasonal Fruit and Berries - \$6.00

Artisan Cheese Display, Dried Fruit and Assorted Crackers - \$8.00

Charcuterie Platter

*Prosciutto di Parma, Roasted Turkey Breast, Salami, Sopressata, Cornichons, Mixed Olives,
Dijon Mustard, Sliced Baguettes - \$15.00*

Grilled Vegetable Display

Marinated and Grilled Vegetables to include: Zucchini, Yellow Squash, Tomatoes, Asparagus - \$8.50

Classical Poached Salmon Display

*Chilled Poached Maine Salmon Filet Garnished with Stuffed Eggs,
Tomatoes and Cucumbers - \$9.50*

Creamy Crab Dip Served with Sliced Baguette and Crackers - \$10.00

Mediterranean Hummus, feta cheese, olives, grilled pita – \$8.50

Hickory Cured Smoked Salmon with Traditional Garniture - \$12.50

Smoked Seafood Display

House Smoked Trout, Blue Fish, Salmon, Bay Scallops, Mussels and Shrimp - \$14.00

Lollipop Display

Shrimp and Risotto Croquets, Peppered Crusted Rare Tuna, Lavender-Soy Glazed Chicken - \$13.00

RAW BAR STATION

*Fresh Shucked Farm Raised Oysters, Clams and Jumbo Shrimp from the Gulf of Mexico
with Homemade Cocktail Horseradish Sauce - \$20.00*

BUFFET OPTIONS

Please customize your buffet from the selections below. All buffets are served with your choice of a Classic Caesar Salad or Mixed Seasonal Greens, freshly baked dinner rolls and butter, a minimum of three entrée selections, a seasonal vegetable and your choice of starch.

Prices listed are combined to create your per person buffet cost. Minimum 25 people required.

Cold Stations

Your buffet comes with a choice of a Classic Caesar Salad or Seasonal Field Greens.

Both may be offered to your guests for \$4.00

Tomato, Cucumber and Feta Salad with Olives, Red Wine Vinaigrette and Anchovies - \$5.00

Caprese Salad, vine ripe tomatoes, fresh mozzarella and basil - \$5.00

Seafood Salad, seasonal mixed greens with calamari, shrimp and scallops - \$10.00

Seafood Ceviche, calamari, shrimp and scallops with cilantro and citrus - \$8.00

Raw Bar: Oysters on the half shell with Jumbo Shrimp - \$15.00

Entrees

A minimum of three entrees must be selected.

Fresh Mahi Mahi in white wine butter - \$18.00

Grilled New York Strip Steak, sliced, served in demi-glace - \$18.00

*Jumbo Lump Crab Cakes, Remoulade Sauce - \$24.00
(Price is for 1 crab cake per person)*

Vegetable Linguini, tomato cream sauce - \$14.00

Grilled Shrimp over penne pasta with tomato lobster cream sauce - \$18.00

Filet Mignon, demi-glace - \$24.00

Grilled Salmon in Lemon beurre blanc - \$18.00

Marinated Breast of Chicken, thyme demi-glace - \$18.00

Spinach and Garlic Tortellini, spicy marinara sauce - \$15.00

Grilled Rainbow Trout, corn and crab relish - \$20.00

BUFFET CONTINUED

Sides

*Prices include chef's selection of seasonal vegetables and choice of one starch
Additional sides may be added for \$4.00*

<i>Wild Mushroom Risotto</i>	<i>Whipped Potatoes</i>
<i>Fingerling Potatoes</i>	<i>Jasmine Rice</i>
<i>Potatoes Au Gratin</i>	

Grilled Vegetables - \$6.00

Steamed Mussels Provencale, white wine, garlic and tomatoes - \$7.00

Colossal Shrimp Cocktail - \$11.00

Oysters Rockefeller, on the half shell, stuffed with creamed spinach, broiled - \$12.00

Desserts

Cake Display, assorted pre sliced arrangement - \$8.00

Assorted Cookies and Brownies - \$6.00

Whole Cake Display - \$12.00

\$75.00 cutting attendant fee

Mini Pastry and Dessert Display - \$10.00

BAR

HOST BAR

Beverages Charged on Consumption

Standard Brands - \$10.00++

Premium Brands - \$11.00++

Domestic Beer - \$6.00++

Imported Beer - \$7.00++

House Wines - \$34.00++ per bottle

Guests may choose wine from our full list

Soft Drinks/ Juices - \$3.50++

Coffee/Tea - \$4.00++

Bottled Water - \$7.50++

OPEN BAR

(A minimum of Two Hours is required)

Standard Brand Two (2) Hours - \$34.00++ per guest

Each Additional Half Hour - \$7.00++ per guest

Premium Brand Two (2) Hours - \$38.00 ++ per guest

Each Additional Half Hour - \$9.00++ per guest

Beer & House Wine Bar Two (2) Hours - \$28.00++ per guest

Each Additional Half Hour - \$6.00++ per guest

CASH BAR

Prices are Inclusive of Tax

Beverages Charged To Each Individual As Follows:

House Wine - \$9.00

Standard Brands - \$11.00

Premium Brands - \$12.00

Domestic Beer - \$7.00

Imported Beer - \$8.00

Soft Drinks/ Juices - \$4.00

CATERING LIQUOR OFFERINGS

STANDARD BAR

Svedka

Gordon's

Bacardi

Jim Beam

Dewer's

Canadian Club

PREMIUM BAR

Grey Goose

Tanqueray

Mt. Gay Eclipse

Maker's Mark

Johnny Walker Red

Crown Royal

** Consult the catering manager for additional brands.*

For Reception Style Events, there is a Bar Fee of \$125.00 For the First Hour & \$35.00 Per Hour/Partial Hour Thereof

For Dinner Events, there is a Bar Fee of \$75.00 if a bar is requested in the dining room

Courtyard Receptions have a \$225 minimum bartender fee