



## 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 31<sup>st</sup> Street. Guests are responsible for paying any additional hours. Bus and limousine parking is available on K Street, two blocks from the Sea Catch.



*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*



## **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*



# 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*



## 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*

*Canal Square*

*1054 31<sup>st</sup> Street NW, Washington, DC 20007*

*202-337-4807: Catering Office \* 202-337-7159: Fax \* [www.SeaCatchRestaurant.com](http://www.SeaCatchRestaurant.com)*



## 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*

*Canal Square*

*1054 31<sup>st</sup> Street NW, Washington, DC 20007*

*202-337-4807: Catering Office \* 202-337-7159: Fax \* [www.SeaCatchRestaurant.com](http://www.SeaCatchRestaurant.com)*



## **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*

*Canal Square*

*1054 31<sup>st</sup> Street NW, Washington, DC 20007*

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## 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*

*Wild Mushroom Risotto*

*Whipped Potatoes*

*Fingerling Potatoes*

*Jasmine Rice*

*Potatoes Au Gratin*

*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*