

CATERING

# CATCHSTEAK

CATERING

## RAW

SERVES 12

### JUMBO SHRIMP COCKTAIL | 216

24pc, Chili Garlic, Dijonnaise  
(Gluten Free Upon Request)

### TRUFFLE BLUEFIN CRUDO | 186

Black Truffle Emulsion,  
30 Thin Slices of Bluefin

### PACIFIC HAMACHI CRUDO | 156

Yuzu-Pear Relish  
30 Thin Slices of Hamachi

## COLD

SERVES 6

### THE 'WEDGE' | 40

Maple Glazed Bacon, Blue Cheese, Crispy Shallots,  
Iceberg Lettuce, Creamy Sesame Dressing

### CAESAR SALAD | 42

Little Gem Lettuce, Soft Boiled Organic Egg, Aged Parmesan  
(Vegan and Gluten Free Upon Request)

## HOT

SERVES 12

### PAPA'S SPICY BAKED CLAMS | 88

24pc, Nduja Butter, Burnt Lemon

### GLAZED BACON & HEIRLOOM TOMATO | 114

Molasses Lacquer, Baby Basil (gf)

## STEAK

SERVES 6

Sliced to easily share

### CLASSICS

Marbled & Flavorful - The Top 3% of USDA Beef

#### BONE-IN FILET | 252

48 oz, Waucoma, IA

#### PRIME NY STRIP | 210

40 oz, Honey Creek, NE

#### PRIME EYE OF RIBEYE | 260

40 oz, Fort Morgan, CO  
*The leanest part of the ribeye*

#### PRIME PORTERHOUSE | 255

72 oz, Waucoma, IA

#### TRUFFLE BUTTER FILET | 285

40 oz, Dakota City, NE

### DRY-AGED

Cave-Aged in a 200 Year Old Room

#### PRIME RIB CAP (28 DAY) | 354

36 oz, Fort Morgan, CO  
*AKA 'Deckle' - best portion of the ribeye*

#### PRIME BONE-IN COWGIRL RIBEYE (32 DAY) | 236

48 oz Fort Morgan, CO  
*Leaner & cleaner than the traditional ribeye*

#### PRIME NY STRIP (26 DAY) | 230

40 oz, Honey Creek, NE

#### PRIME BONE-IN STRIP (38 DAY) | 244

48 oz, Honey Creek, NE

### AMERICAN WAGYU

Black Angus + Japanese Wagyu

#### IMPERIAL WAGYU FILET | 370

30 oz, Omaha, NE  
*Best filet in America  
(chef's opinion)*

#### SOY CARAMEL GLAZE SNAKE RIVER NY STRIP | 366

30 oz, Bruneau, ID

#### MISHIMA RESERVE ULTRA PORTERHOUSE | 495

72 oz, Seattle, WA

Truffle Butter | 9

## NOT STEAK

SERVES 6

Smaller personal portions, halves

### VEGETARIAN CHICKEN PARM | 102

6pc, Plant Based Cutlet, Old School Red Sauce  
(Vegan Upon Request)

### WILD MUSHROOM CRUSTED SALMON | 117

6pc, Charred Cauliflower Rice, Glazed Autumn Squash  
Black Truffle Crema

### MEDITERRANEAN BRANZINO | 126

6pc, Baby Spinach, Citrus-Fennel Vinaigrette (gf)

## SIGNATURE SIDES

SERVES 6

Multiple sides suggested

### GRILLED ASPARAGUS | 56

Lemon, Pine Nut Gremolata (v)

### BLUE CHEESE CREAMED SPINACH | 42

English Stilton Blue, Italian Dolce Gorgonzola

### WILTED SPINACH | 56

Sicilian EVOO, Garlic Chips (v)

### SIMPLE MASHED POTATOES | 42

Cultured Butter

### DUCK FAT WAFFLE FRIES | 64

Truffle Aioli

(Vegan Upon Request)

### SWEET POTATOES | 56

Ancho-Chili, Caramel Glaze (v)

## DESSERT

SERVES 6

Freeze Me + Take me out 20 mins before serving

**SNICKERS BAKED ALASKA | 44** Toasted Meringue, Warm Caramel Peanut Filling, Chocolate Cake (gf)



48 HOURS NOTICE REQUIRED FOR CATERING ORDERS | PICK UP OR DELIVERY AVAILABLE Delivery address is required to determine eligibility + transportation costs associated with order

(v) Indicates Dishes That Are Prepared Vegan. Other Items May Be Modified Upon Request.

Eating Raw Or Undercooked Menu Items Such As Meats, Seafood, Shellfish Or Eggs May Increase The Risk Of Food Born Illness, Especially If You Have Certain Medical Conditions.

EXECUTIVE CHEF: Michael Vignola

88 NINTH AVE.



NEW YORK, NY 10011

@CATCH #CATCHSTEAK