

# *Sea Catch Restaurant*

## *Catering Menus*

### *Private Parties*

*Diverse* and flexible, the Sea Catch Restaurant is here to serve your individual needs. We can accommodate groups of all sizes in private or semi-private dining rooms. Pictures of the restaurant can be viewed at [www.SeaCatchRestaurant.com](http://www.SeaCatchRestaurant.com).

Our banquet menus are just a standard template of what we are currently doing. If you have something particular that you would like to do the Chef and I will work with you to try and accommodate all your needs.

It is our goal to take care of your guests and provide them uncompromising service that exceeds their expectations. We hope you choose Sea Catch to host your next event. For further information about our banquet facilities, please call our Director of Sales and Catering, **Dawn Perminter** at (202) 337-4807.

### *White Oak Room*

For private, social or business functions this room can accommodate 15 to 130 guests for seated dining and 180 for cocktail parties and receptions.

### *The Courtyard*

Our traditional Georgetown Courtyard is surrounded by boutique-style art galleries. The Courtyard offers an outdoor setting for special events from 20- 300 guests, or how about cocktails and a gallery tour reception?

	<b>Reception</b>	<b>Banquet</b>	<b>Theater</b>
<i>White Oak Room</i>	180	15 to 130	120
<i>Chesapeake Room</i>	---	48	---
<i>Ohio Room</i>	---	48	---
<i>The Café and Bar Area</i>	150	85	---

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### *Parking*

The Sea Catch has indoor parking in the Constitution Parking Garage adjacent to the restaurant, (garage entrance is on 31<sup>st</sup> Street). Three hour complimentary parking is extended for dinner guests. Bus and limousine parking is available on K Street, two blocks from the Sea Catch.

*Location*– Canal Square, in the heart of Georgetown. The entrance to the restaurant is on M Street and 31<sup>st</sup> Street with the parking garage on 31<sup>st</sup> Street. Bus and limousine parking is available on K Street, two blocks from the Sea Catch.

*Cuisine*– Simply the freshest seafood in the city. Executive Chef Chris Sgro combines seasonal and local ingredients in the creative presentation of classic seafood.

The “menu achieves a fine balance, appealing to diners with a taste for unembellished seafood as well as to those who follow trends...” Robert Shoffner, Washingtonian Magazine.

*Atmosphere*– Formal or informal dining in an award-winning restoration of a historic 150 year old building on the C&O Canal. Ideal for casual or business lunches, cocktails after work, romantic dinners or private parties.

*Interior*– Rich wood paneling and flooring. Fine marble. Estate-quality antiques and period fixtures. Each element contributes to an elegant, tastefully understated ambiance.

*Dining Facilities*– Raw bar- a 31 foot white marble bar provides a spectacular setting to enjoy fresh farm-raised mussels, clams, oysters, stone crabs, shrimp or house smoked salmon.

*Long Bar*– Relax and enjoy a cocktail at our 42 foot long White Oak bar.

*Cafe*– Waterside dining overlooking the C&O Canal. The stone fireplace adds warmth to fall and winter afternoons and evenings.

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*Chesapeake and Ohio Dining Rooms*— Wood paneling and the sparkle of a fireplace are reflected in mirrored walls. 1930's fixtures create a candle-like glow and romantic atmosphere.

*Outdoor deck*— Open seasonally, weather permitting, our canopied deck accommodates up to 70 for al fresco dining or up to 120 for receptions along the C&O Canal.

*Hours of Operation*— Monday –Saturday – Lunch: 12-3pm

*Raw Bar and Cafe Bar: 5pm-closing*

*Dinner: 5:30pm-10pm*

*Sea Catch Restaurant*  
*Catering Menus*

*Receptions*

*Passed Hors D' Oeuvres*

*Prices Listed are for 50 Pieces per Order*

*Cold...*

*Crouton of Smoked Salmon Mousse and Capers - \$125.00++*

*Smoked Salmon Mousse with American Caviar- \$175.00++*

*Pepper Crusted Rare Tuna Lollipops and Ginger Dipping Sauce- \$175.00++*

*Prosciutto Wrapped Asparagus with Paprika Dipping Sauce-\$100.00++*

*Sea Catch Jumbo Shrimp Cocktail - \$250.00++*

*Bruschetta with Jumbo Lump Crab, Fresh Tomato and Basil - \$175.00++*

*Lobster with Crème Fraiche on Toast Points - \$185.00++*

*Seafood Ceviche Skewers - \$150.00++*

*Seafood Skewer Trio: Swordfish, Tuna, Scallops - \$150.00++*

*Hot...*

*Individual Jumbo Lump Crab Cakes and Chesapeake Aioli – **The House Specialty** - \$175.00++*

*Danish Shrimp Stuffed with Blue Cheese and Chives- \$155.00++*

*Grilled Marinated Shrimp and Andouille Sausage Kabobs - \$185.00++*

*Skewers of Beef and Shiitake Mushrooms - \$135.00++*

*Lavender Honey and Soy Chicken Skewers - \$125.00++*

*Spanikopita: Baked Feta Cheese and Spinach in Phyllo - \$100.00++*

*Warm Mozzarella and Sun-Dried Tomato Tartlette - \$100.00++*

*Bacon Wrapped Scallops and Mustard Vinaigrette Drizzle-\$180.00++*

*Mushroom Caps Stuffed with Goat Cheese and Sun-Dried Tomatoes - \$100.00++*

*Risotto and Shrimp Croquets and Green Goddess Dipping Sauce - \$130.00++*

*Sea Catch Restaurant*  
*Catering Menus*

*Menu A*

*\$45.00 per person*

*For Starters...*

*Pre-Select One*

**Mixed Seasonal Greens**  
*Tossed with Champagne Vinaigrette*

**Classic Caesar Salad**  
*Served with Toasted Croutons and Parmesan Curls*

**Chef's Seasonal Selection**

*Entrée is Served...*

*Pre-Select One or Provide Entrée Counts for Three*

**Grilled North Atlantic Salmon Filet or Mahi Mahi Filet**  
*Smoked Tomato Butter Sauce*

**Spinach, Goat Cheese and Peppers Stuffed Chicken**  
*Pan Jus*

**Grilled Virginia Rainbow Trout**  
*Tomato, Corn and Crab Relish*

*Sweet Endings...*

*Pre-Select One Dessert from Dessert Selection*  
*Or Elegant Mirrored Dessert Display for \$2.50 additional*

*The above entrée selections are served with Chef's choice accompaniments.*  
*Price per person is exclusive of 20% gratuity and 10% D.C. sales tax.*

*Sea Catch Restaurant*  
*Catering Menus*

*Menu B*

*\$52.00 per person*

*For Starters...*

*Pre-Select One*

***Mixed Seasonal Greens***  
*Tossed with Champagne Vinaigrette*

***Classic Caesar Salad***  
*Served with Toasted Croutons and Parmesan Curls*

***Chef's Seasonal Selection***

*Entrée is Served...*

*Pre-Select One or Provide Entrée Counts for Three*

***Grilled Mahi Mahi Filet or Swordfish Steak***  
*White Wine Butter Sauce*

***12 oz. Kansas City Strip Steak***  
*Pan Jus*

***Mixed Grill\* of Chicken Breast and North Atlantic Salmon Filet***  
*Whole Grain Mustard Sauce*

*Sweet Endings...*

*Pre-Select One Dessert from Dessert Selection*

*Or Elegant Mirrored Dessert Display for \$2.50 additional*

*The above entrée selections are served with Chef's choice accompaniments.*

*Price per person is exclusive of 20% gratuity and 10% D.C. sales tax.*

*\*House Specialty!*

*Sea Catch Restaurant*  
*Catering Menus*

*Menu C*

*\$63.00 per person*

*For Starters...*

*Pre-Select One*

**Warm tart of Mushrooms and Brie**  
**Shrimp Cocktail**  
*Marinated and Chilled Served with Cocktail Sauce*  
**Half Shell Oysters**  
**Jumbo Lump Crab cake**  
*Served with Vegetable Slaw and Remoulade Sauce*  
**Oysters Rockefeller**  
**Sea Catch Seafood Ceviche**  
*Assorted Fin Fish with Tomato, Cilantro and Lime*  
**Risotto and Shrimp Croquets**

*Savory Successions ...*

*Pre-Select One*

**Mixed Seasonal Greens**  
*Tossed with Champagne Vinaigrette*  
**Classic Caesar Salad**  
*Served with Toasted Croutons and Parmesan Curls*  
**Chef's Seasonal Selections**

*Entrée is Served...*

*Pre-Select One or Provide Entrée Counts for Three*

**Grilled Swordfish Steak**  
*Relish of Tomatoes, Shallots, Capers and Olive Oil*  
**Jumbo Lump Crab Cakes**  
*Corn, Tomatoes, Peas and Chesapeake Butter*  
**Chef's Seasonal Fish Selection**  
**10 oz. Filet Mignon**  
*Pan Jus*

*Sweet Endings...*

*Pre-Select One Dessert from Dessert Selection*  
*Or Elegant Mirrored Dessert Display for \$2.50 additional*

*The above entrée selections are served with Chef's choice accompaniments.*  
*Price per person is exclusive of 20% gratuity and 10% D.C. sales tax.*

# *Sea Catch Restaurant*

## *Catering Menus*

### *Menu D*

*\$73.00 per person*

#### *For Starters...*

*Pre-Select One*

##### **Smoked Salmon**

*Served with Baby Greens, Capers, Red Onion and Lemon Vinaigrette*

##### **Shrimp Cocktail**

*Marinated and Chilled Served with Cocktail Sauce*

##### **Jumbo Lump Crab cake**

*Served with Vegetable Slaw and Remoulade Sauce*

##### **Half Shell Oysters**

*Warm Tart of Mushrooms and Brie*

##### **Sea Catch Seafood Ceviche**

*Assorted Fin Fish with Tomato, Cilantro and Lime*

#### *Savory Successions ...*

*Pre-Select One*

##### **Mixed Seasonal Greens**

*Tossed with Champagne Vinaigrette*

##### **Classic Caesar Salad**

*Served with Toasted Croutons and Parmesan Curls*

##### **Chef's Seasonal Selections**

#### *Entrée is Served...*

*Pre-Select One or Provide Entrée Counts for Three*

##### **Broiled 1 ½ Main Lobster**

*Drawn Butter*

##### **12 oz. Cowboy Rib eye Steak**

*Pan Jus*

##### **Grilled Grouper Filet**

*Relish of Tomatoes, Shallots, Capers and Olive Oil*

##### **Chef's Fish Selection**

**Mixed Grill\* Beef Tenderloin and Jumbo Lump Crab Cake**

*Beurre Blanc and Rémoulade*

#### *Sweet Endings...*

*Pre-Select One Dessert from Dessert Selection*

*Or Elegant Mirrored Dessert Display for \$2.50 additional*

*The above entrée selections are served with Chef's choice accompaniments.  
Price per person is exclusive of 20% gratuity and 10% D.C. sales tax. \*House Specialty!*

*Sea Catch Restaurant*  
*Catering Menus*

*Sweet Endings*

*Includes Coffee and Tea Service*

*"Dessert Selections are Available for Any Menu"*

**Key Lime Chiffon**

*Fresh Whipped Cream and Berries*

**New York Style Cheesecake**

*Fresh Berries and Raspberry Sauce*

**Triple Chocolate Cake**

*Fresh Berries and Raspberry Sauce*

**Dark or White Chocolate Mousse**

*In a Tulip Cup*

**Pear Tart**

*Almond Cream and Mixed Berry Sauce*

**Fresh Fruit Tart**

*Fresh Whipped Cream and Raspberry Sauce*

**French Apple Tart**

*Walnut Caramel*

*Dessert Display\**

*Presented on Elegant Mirrored Platters*

*Fine Pastries and Chocolates – Assorted Mini Cheesecakes, Key Lime Tarts, Passion Fruit Charlotte,  
Fruit Tarts and Other Pastries - \$10.00++ per person for reception  
\$13.00++ per person with Silver Urn Coffee Service for reception  
\$2.50 for Seated Menu*

*Sea Catch Restaurant*  
*Catering Menus*

*Receptions*

*Displays*

*Presented on Mirrored Platters and Elegant Trays*

*Garden Fresh Vegetable Crudités - \$4.50++ per person*

*Fresh Fruit Display - \$4.50++ per person*

*Domestic Cheese Display, Walnuts, Dried Fruit and Assorted Crackers - \$5.50++ per person*

*Imported Cheese Display, Walnuts, Dried Fruit and Gourmet Crackers - \$7.50++ per person*

*Grilled Vegetable Display*

*Marinated and Grilled Vegetables to include: Zucchini, Yellow Squash, Tomatoes, Broccoli,  
Asparagus and Fresh Mozzarella - \$8.50++ per person*

*Classical Poached Salmon Display*

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

*Creamy Crab Dip Served with Assorted Sliced Breads and/or Crackers - \$7.50++ per person*

*Pepper Crusted Rare Tuna, Sesame Seaweed Salad and Ginger Emulsion - \$10.50++ per person*

*Hickory Cured Salmon with Traditional Garniture - \$9.50++ per person*

*Smoked Seafood Display*

*House Smoked Trout, Blue Fish, Salmon, Bay Scallops, Mussels and Shrimp  
\$11.00++ per person*

*Lollipop Display*

*Shrimp and Risotto Croquets, Peppered Crusted Rare Tuna, Lavender-Soy Glazed Chicken  
\$15.00++ per person*

*Sea Catch Restaurant*  
*Catering Menus*

*Sea Stations*

*RAW BAR STATION*

*Fresh Shucked Farm Raised Oysters, Clams and Jumbo Shrimp from the Gulf of Mexico with  
Homemade Cocktail Horseradish Sauce - \$18.00++ per person*

*ICE SHUCKER'S STATION*

*Shucked Assortment of Fresh Oysters and Clams on Request - \$6.50++ per person  
\$75.00 Attendant fee per Attendant*

*Canal Square*

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

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

*Buffet*

*Salad Stations*

*Mixed Seasonal Greens with Champagne Vinaigrette - \$6.00++ per person*

*Classic Caesar with Parmesan Curls and Toasted Croutons - \$7.00++ per person*

*Tomato, Cucumber and Feta Salad with Olives, Red Wine Vinaigrette and Anchovies  
\$8.00++ 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)*

*Sea Catch Restaurant*  
*Catering Menus*

*Entrée Stations*

*Prices are in Conjunction with a Minimum of Three Stations*

*Beef Tenderloin with Baked Gratin Potatoes and Fresh Horseradish Cream*  
*\$17.00++ per person*  
*\$75.00 Carver fee per Carver*

*Jumbo Lump Crab Cakes, Remoulade Sauce - \$18.00++ per person*  
*(price is for 1 crab cake per person)*

*Roasted Turkey Breast with Five Peppercorn Cream Sauce - \$13.00++ per person*  
*\$75.00 Carver fee per Carver*

*Sautéed Jumbo Shrimp*  
*Ragout of Rice, Beans, Spinach, Roasted Garlic and Sage Butter - \$16.00++ per person*  
*Chef's Catch of the Day Warm Salad of Seasonal Vegetables and Smoked Tomato Butter*  
*\$15.00 ++ per person*

*Spice Rubbed Pork Loin, Sweet Potato Puree and Dried Fruit Chutney*  
*\$15.00++ per person, \$75.00 Carver fee per Carver*

*Marinated Chicken, White Potato Mousseline and White Wine Mushroom Sauce*  
*\$14.00++ per person*

*Tri-Colored Tortellini, Dried Cherries, Country Ham and Parmesan Coulis*  
*\$11.00++ per person*

*Roasted Lamb Chops with Haricot Verts and Aus Jus \$19.00++ per person*

*Seafood Paella*  
*Seafood and Rice Paella with Shrimp, Mussels and Scallops and Andouille Sausage*  
*\$13.00++ per person*

*Sea Catch Restaurant*  
*Catering Menus*

*Bar Offerings*

**HOST BAR**

*Beverages Charged as Consumed*  
*Standard Brands - \$9.00++*  
*Premium Brands - \$12.00++*  
*Domestic Beer - \$6.00++*  
*Imported Beer - \$7.00++*  
*House Wines - \$34.00++ per bottle*  
*Soft Drinks/ Juices - \$3.00++*  
*Mineral Water - \$7.95++*

*Bartender Fee Per Bartender is \$50.00 For the First Hour &  
\$25.00 Per Hour or Partial Hour Thereof*

**OPEN BAR**

*(A minimum of two hours is required)*

*Standard Brand One (1) Hour - \$18.00++ per guest*  
*Each Additional Half Hour - \$8.00++ per guest*

*Premium Brand One (1) Hour - \$24.00 ++ per guest*  
*Each Additional Half Hour - \$11.00++ per guest*

*Beer & House Wine Bar One (1) Hour - \$12.00++ per guest*  
*Each Additional Half Hour - \$6.00++ per guest*  
*Bartender Fee Per Bartender - \$50.00 First Hour,*  
*Additional Hour Fee Waived*

**CASH BAR**

**Prices are Inclusive of Tax and Gratuity**

*Beverages Charged To Each Individual As Follows:*

*Standard Brands - \$10.00*  
*Premium Brands - \$13.00*  
*Domestic Beer - \$7.00*  
*Imported Beer - \$9.00*  
*Soft Drinks/ Juices - \$4.00*

*Bartender Fee Per Bartender - \$100.00 First Hour and  
\$50.00 Each Additional Hour or Partial Hour Thereof*

**CATERING LIQUOR OFFERINGS**

**STANDARD BAR**

*Stolichnaya*  
*Tanqueray*  
*Bacardi*  
*Jim Beam*  
*Dewer's*  
*Canadian Club*

**PREMIUM BAR**

*Grey Goose*  
*Tanqueray 10*  
*Mt. Gay Eclipse*  
*Maker's Mark*  
*Johnny Walker Red*  
*Crown Royal*

*\* Consult the catering manager for  
additional brands.*

*Silver Urn Coffee Service*

*Freshly Brewed Coffee and Decaffeinate, Assorted Herbal Teas - \$2.75++ per person*

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*Miscellaneous Charges*

*Individual Cake*

12" Round  
Starting at \$50.00

*Half Sheet Cake*

Serves approximately 20 to 25 people  
Market

*Full Sheet Cake*

Serves approximately 40 to 50 people  
Market

*Cake Cutting Fee*

\$3.00 per person  
Waived if cake is in conjunction of house desserts

*Corkage Fee*

\$34.00 per 750 ml bottle

*All prices are exclusive of 20% gratuity and 10% D.C. sales tax.*