



CATCH & CUT
SEAFOOD & STEAK

PARTIES & EVENTS

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CATCH & CUT on Las Olas is an upscale, gorgeous two-story restaurant that perfectly embodies modern fine dining with warm and elegant furnishings. We are thrilled that you are considering dining with us, where the art of culinary excellence meets a passion for exquisite flavors.

We invite you to embark on a distinguished culinary journey that celebrates the finest ingredients and masterful techniques under the guidance of our esteemed Chef Andre Bienvenu. Each meticulously crafted course showcases the elegance of our dishes but also conveys the rich stories behind them. Our thoughtfully curated menus feature locally sourced produce and globally inspired flavors, highlighting our commitment to quality and innovation.

As we take on this exceptional experience together, we invite you to savor every moment and immerse yourself in the diverse array of tastes and aromas. Our dedicated staff is here to ensure that you have an unforgettable experience. They will expertly guide you through each course, pairing it with wines that perfectly complement your meal. Additionally, our attentive and experienced Event Manager will provide you and your guests professional service and meticulous attention to detail throughout this process.

We thank you for choosing to join us at this extraordinary location. We look forward to raising our glasses to a memorable evening filled with culinary delights and the joy of shared experiences.

Lindsay Ravenell

Catch & Cut Director of Events

D: 954.770.4969 • O: 954.533.1838

lravenell@catchandcut.com

CatchAndCut.com

* Party and Event menu prices are subject to a 3% administrative fee, which is not a gratuity. An additional 20% gratuity and applicable state and local taxes will be added to your final bill. Prices and availability are subject to change without notice. Consumer information: there is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of risk, consult a physician - Section 61C-4.010(8), Florida administrative code. Thoroughly cooking foods of animal origin such as beef, eggs, pork, fish, lamb, poultry, fish, oysters, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or public health office for further information. Please be advised that some menu items are prepared with alcoholic beverages as well as nuts.

HORS D'OEUVRES

COLD

SOLD BY THE DOZEN

GROUPER CEVICHE Mango, Jalapeño, Citrus Brine & Chips | 38

WATERMELON SQUARES Feta Mousse & Balsamic Reduction | 32

JUMBO SHRIMP COCKTAIL Cocktail Sauce & Lemon | 54

CRAB DEVEILED EGGS Red Masago | 28

ONION DIP Chips | 19

OYSTERS* Mignonette Sauce | 48

SPICY TUNA CRISPY RICE* Spicy Tuna, Pearl Arare & Crispy Fried Sushi Rice | 40

SALMON AVOCADO ROLL* Salmon, Avocado & Sesame Seeds | 38

HOT

SOLD BY THE DOZEN

CRAB & ASPARAGUS WELLINGTON Lemon Honey | 39

MINI CRAB CAKES Remoulade Sauce | 52

SNOW CRAB CLAWS Escargot Butter | 54

NEW YORK STRIP SATAY Peppered Bourbon Steak Sauce | 58

CRISPY WRAPPED SHRIMP Lemon Ponzu Glaze | 56

UPGRADES

SOLD BY ITEM

SEAFOOD TOWER* | MKT

Large Stone Crab [SEASONAL], Snow Crab Claws, King Crab, Oysters, Shrimp, Grouper Ceviche,
Jumbo Lump Crabmeat, Smoked Mahi Fish Dip & Assorted Sauces

STONE CRABS SEASONAL | MKT

Dijon Mustard Sauce & Lemon

SUSHI BOAT* | 149

ROLLS: Spicy Tuna, Salmon Avocado, Crab Cucumber

NIGIRI/SUSHI: Tuna, Salmon, Hamachi, Crab

SASHIMI: Tuna, Salmon, Hamachi

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MENU ONE

89 PER PERSON

————— **APPETIZER** —————

SELECT TWO

CHOP CHOP SALAD Iceberg Lettuce, Shaved Brussels Sprouts, Blue Cheese Crumbles,
Olives, Cucumber, Tomato, Red Onion & Herb Vinaigrette

JUMBO SHRIMP COCKTAIL Grated Horseradish Sauce

STONE CRAB CHOWDER Vegetables, Bacon & Potatoes

————— **ENTRÉE** —————

SELECT THREE

FILET MIGNON 6 oz.*

ATLANTIC SWORDFISH Pan Seared with Lemon Butter Sauce & Fried Capers

MAINE LOBSTER & JUMBO LUMP CRAB CAKES Artichoke Caper Remoulade

C & C 48 HOUR CHICKEN Brined & Fried Naked

————— **SIDES** —————

SELECT TWO | SERVED FAMILY STYLE

JUMBO ASPARAGUS Asiago Butter

CREAM SPINACH Garlic & Cream Cheese

ROASTED CREMINI MUSHROOMS Sweet Onion, Garlic & Fresh Herbs

AU GRATIN POTATOES Caramelized Onions & Cheeses

————— **DESSERT** —————

SELECT ONE

KEY LIME SOUFFLÉ Lime Sugar Dusting & Cream

CRÈME BRÛLÉE Sour Lemon Cream Sauce

————— **UPGRADE** —————

SOLD BY ITEM

SEAFOOD TOWER* | MKT

STONE CRABS SEASONAL | MKT

SUSHI BOAT* | 149

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MENU TWO

109 PER PERSON

————— **APPETIZER** —————

SELECT TWO

CAESAR SALAD STACK Shaved Onions, Brioche Croutons & Creamy Asiago Peperoncino Dressing

SPICY TUNA CRISPY RICE* Spicy Tuna, Pearl Arare & Crispy Fried Sushi Rice

NORTHEAST CALAMARI Grated Tomato Salsa

COLOSSAL LUMP CRAB COCKTAIL Dijon Mustard Sauce

————— **ENTRÉE** —————

SELECT THREE

FILET MIGNON 6 oz.*

ATLANTIC SWORDFISH Pan Seared with Lemon Butter Sauce & Fried Capers

SEA BASS Seared with Steamed Shrimp, Clams & Coconut Curry Sauce

MAINE LOBSTER & JUMBO LUMP CRAB CAKES Artichoke Caper Remoulade

C & C 48 HOUR CHICKEN Brined & Fried Naked

————— **SIDES** —————

SELECT TWO | SERVED FAMILY STYLE

JUMBO ASPARAGUS Asiago Butter

CREAM SPINACH Garlic & Cream Cheese

ROASTED CREMINI MUSHROOMS Sweet Onion, Garlic & Fresh Herbs

AU GRATIN POTATOES Caramelized Onions & Cheeses

————— **DESSERT** —————

SELECT ONE

KEY LIME SOUFFLÉ Lime Sugar Dusting & Cream

CRÈME BRÛLÉE Sour Lemon Cream Sauce

————— **UPGRADE** —————

SOLD BY ITEM

SEAFOOD TOWER* | MKT

STONE CRABS SEASONAL | MKT

SUSHI BOAT* | 149

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MENU THREE

139 PER PERSON

APPETIZER

SELECT TWO

CAESAR SALAD STACK Shaved Onions, Brioche Croutons & Creamy Asiago Peperoncino Dressing

OYSTERS* Mignonette Sauce

STONE CRAB CHOWDER Vegetables, Bacon & Potatoes

COLOSSAL LUMP CRAB COCKTAIL Dijon Mustard Sauce

C & C SUSHI ROLL* Tuna, Salmon, Avocado, Masago, Scallions, Tempura Flakes, Spicy Mayo & Eel Sauce

ENTRÉE

SELECT THREE

FILET MIGNON 8 oz.*

PRIME NEW YORK STRIP 14 oz.*

SEA BASS Seared with Steamed Shrimp, Clams & Coconut Curry Sauce

ATLANTIC SWORDFISH Pan Seared with Lemon Butter Sauce & Fried Capers

C & C 48 HOUR CHICKEN Brined & Fried Naked

SIDES

SELECT TWO | SERVED FAMILY STYLE

JUMBO ASPARAGUS Asiago Butter

CREAM SPINACH Garlic & Cream Cheese

ROASTED CREMINI MUSHROOMS Sweet Onion, Garlic & Fresh Herbs

AU GRATIN POTATOES Caramelized Onions & Cheeses

DESSERT

KEY LIME SOUFFLÉ Lime Sugar Dusting & Cream

CRÈME BRÛLÉE Sour Lemon Cream Sauce

UPGRADE

SOLD BY ITEM

SEAFOOD TOWER* | MKT

STONE CRABS SEASONAL | MKT

SUSHI BOAT* | 149

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BEVERAGE PACKAGES
HOURLY PACKAGES PER PERSON

WINE & BEER

WINES: Chardonnay | Pinot Grigio | Sauvignon Blanc | Cabernet Sauvignon | Merlot | Pinot Noir

* FULL WINE LIST AVAILABLE AT BOTTLE PRICES *

BOTTLED BEERS: Select Bottled Beers

1 HOUR	2 HOURS	3 HOURS	4 HOURS
27	37	47	54

PREMIUM

INCLUDES BEER & WINE PACKAGE

VODKA: Tito's Handmade | Grey Goose | Belvedere | Beluga Transatlantic

GIN: Bombay Sapphire | Tanqueray

RUM: Bacardí | Planteray 3 Star

TEQUILA: Milagro Blanco | Milagro Reposado | Herradura Blanco

WHISKEY: Jack Daniel's | Chicken Cock | Johnnie Walker Black | Maker's Mark

1 HOUR	2 HOURS	3 HOURS	4 HOURS
37	47	57	64

ULTRA PREMIUM

INCLUDES PREMIUM PACKAGE, BEER & WINE PACKAGE + SPECIALTY COCKTAILS

VODKA: Beluga Gold | Absolut Elyx

GIN: Hendrick's | Gray Whale

RUM: Brugal 1888 | Diplomatico Planas

TEQUILA: Don Julio Blanco | Don Julio Reposado | Don Julio Anejo

Casamigos Blanco | Casamigos Reposado | Casamigos Anejo

Casa Noble Blanco | Casa Noble Reposado | Casa Noble Anejo

WHISKEY: Angel's Envy | Woodford Reserve | Macallan 12 Year | Balvenie 12 Year

1 HOUR	2 HOURS	3 HOURS	4 HOURS
47	57	67	74

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