



New Year's Eve Masquerade

DINNER AND PARTY



Catch 15 invites you to come enjoy

2014 New Year's Eve

the Italian way

4 COURSE DINNER

\$55 per person 4:30pm-7:00pm
\$75 per person 7:30pm-11:00pm

LIVE DJ 11:00pm-4 am

JUST TO PARTY \$30 entrance
includes glass of champagne
11pm-4am

4-Course Dinner
Party Favors
Champagne Toast
Live DJ

Valet Parking available



Reservations Required
Limited Seating
202.969.2858



www.Catch15DC.com

MANDATORY RESERVATION FORM ON NEXT PAGE



New Year's Eve

2014 / 2015

CATCH 15
Downtown DC
1518 K STREET, NW
WASHINGTON, DC 20005
202.969.2858 (PHONE)

RESERVATION PAGE

(select applicable)

(quantity)

Early Dinner
(4:30PM - 7:00PM) \$55 _____

Dinner & Party
(7:30PM - last seating 10pm) \$75 _____

Just to Party
(11:00PM - 4:00AM) \$30 _____

* Time of Arrival: _____

* Contact Person: _____

* Telephone #: _____

* Email Address: _____

TOTAL: \$ _____ (does not include tax/gratuity)

*Mandatory

FAX to: 202.969.2866 or SCAN/EMAIL to: events@Catch15DC.com

VISA

MASTERCARD

AMEX

Today's Date _____

Credit Card Account # _____

Cardholder Name _____

3-Digit Security Code _____

Expiration Date _____

Cardholder's Email Address _____

I hereby understand the cancellation policy

Cardholder Signature _____

CANCELLATION POLICY:

cancellations must be made no less than 72 hours prior to event to avoid penalty. You will be charged for the full amount of the package price if cancelled less than 72 hours prior to event.

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RING IN 2015 AT CATCH 15!

FOCACCIA AL CAPODANNO

housemade focaccia bread topped with a chopped arugula, sun-dried tomato and olive medley, drizzled with seasoned extra virgin olive oil

PRIMI *(choice of)*

FAGOTTINI AI PORCINI

hand-rolled pasta purse stuffed with a porcini mushroom saute and drizzled with a fresh sage butter sauce

ZUPPE AI FUNGHI

soup of forest mushrooms simmered in their broth with a touch of cream

CRESPO DI ARAGOSTA, SPINACI E RICOTTA

fresh crepe filled with sauteed spinach, lobster meat and ricotta cheese

ARUCOLA ALLA CATCH 15

fresh arugula salad with sun-dried tomato, drizzled with a lemon truffle oil dressing

INSALATA CESARE

crisp romaine lettuce tossed in our special Caesar dressing, served with garlic crostini and shaved pecorino cheese

SECONDI *(choice of)*

RISOTTO AI PORCINI E ARAGOSTA

imported Arborio rice sauteed and simmered with porcini mushrooms, lobster meat, herbs and tomato

GNOCCHI SPAMPINATO

hand-rolled potato & ricotta dumpling with a fresh basil pesto and tomato sauce, sprinkled with parmegiano reggiano cheese

SPAGHETTI CON RAGU DI AGNELLO

simmered lamb ragu over spaghetti pasta, drizzled with an infused basil extra virgin olive oil

RISOTTO AI COZZE

imported Arborio rice sauteed and simmered with mussels and saffron

TERZO *(choice of)*

FILETTO DI MANZO CON SALSINA DI FUNGHI DI MOREL

filet mignon grilled to perfection and topped with a morel mushroom and demi-glace sauce, served over asparagus with oven-roasted potatoes

PASTA OCEANO

lobster tail and tiger shrimp pan-seared and served on a bed of fettuccine, tossed with a delicious shallot, lobster meat, grape tomato Champagne sauce

ROCKFISH ALLA VENEZIA

pan-roasted filet of rockfish topped with lump crabmeat and a bernaise sauce

ANATRA DI NUOVO ANNO

succulent oven-roasted breast of duck with a special cherry and port sauce, served with potato gratin and sauteed green beans

CROSTATA DI LAMPONE

fresh raspberry tart

I DOLCI *(choice of)*

TORTA DI MANDORLA

a toasted almond and mascarpone cream cake

BUNET DI CIOCCOLATO

a rich chocolate cake with a molten chocolate center