

SILVER MENU

3 COURSE LUNCH

We offer a wonderful selection of hor d'oeuvres both hot and cold, served individually or "platter style." Ask for our recommendations to complement your menu!

SALAD (CHOOSE ONE)

Turn this menu into a 4 Course Meal by adding a cup of New England Clam Chowder for an additional \$4 per person

Classic Caesar Salad (490 cal)

Walnut Mixed Greens (450 cal)

Candied Walnuts, Blue Cheese Crumbles, Balsamic Vinaigrette

ENTRÉE SELECTIONS (CHOOSE THREE)

All entrées served with fresh vegetables and mashed potatoes unless otherwise noted

Parmesan Crusted Flounder/Sole (670 cal)

Lemon Butter Sauce, Crispy Capers

Almond Crusted Trout (1,430 cal)

Lemon Butter Sauce

Chicken Marsala (970 cal)

Mushroom Marsala Sauce

Cedar Roasted Atlantic Salmon (760 cal)

Northwest Berry Reduction

Simply Grilled Fish

PLEASE CHOOSE BETWEEN SALMON (690 CAL) OR SEASONAL MARKET SELECTION

Complement your fish by adding one of our famous "toppings" for an additional charge

Lump Crab with Lemon Butter (370 cal) \$7.99

Tropical Fruit Relish (40 cal) \$2.99

Sautéed Shrimp Scampi (450 cal) \$5.99

Oscar Style (220 cal) \$8.99

Sliced Beef Medallions (770 cal)

Tender Beef Medallions with Bordelaise Sauce

DESSERT

Chocolate Silk Pie (1,000 cal)

Raspberry Sauce, Fresh Seasonal Berries

Substitute our Chocolate Bag (1,740 cal) for an additional \$5 per person

\$33.00 PER PERSON

(Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff)

GOLD MENU

3 COURSE LUNCH

We offer a wonderful selection of hors d'oeuvres, both hot and cold, served individually or "platter style."
Ask for our recommendations to complement your menu!

SALAD (CHOOSE ONE)

Turn this menu into a 4 Course Meal by adding a cup of New England Clam Chowder for an additional \$4 per person

Classic Caesar Salad (490 cal)

Walnut Mixed Greens (450 cal)

Candied Walnuts, Blue Cheese Crumbles, Balsamic Vinaigrette

ENTRÉE SELECTIONS (CHOOSE THREE)

All entrées served with fresh vegetables and mashed potatoes unless otherwise noted

Simply Grilled Fish

PLEASE CHOOSE BETWEEN SALMON (690 CAL) OR SEASONAL MARKET SELECTION

Complement your fish by adding one of our famous "toppings" for an additional charge

Lump Crab with Lemon Butter (370 cal) \$7.99

Tropical Fruit Relish (40 cal) \$2.99

Sautéed Shrimp Scampi (450 cal) \$5.99

Oscar Style (220 cal) \$8.99

Cedar Roasted Atlantic Salmon (600 cal)

Northwest Berry Reduction

Chicken Oscar (770 cal)

Grilled Chicken Breast with Crab, Asparagus and Hollandaise

Stuffed Shrimp (740 cal)

Baked Crab and Shrimp Seafood Stuffed Shrimp

Sliced Beef Medallions (770 cal)

Tender Beef Medallions with Bordelaise Sauce

Lump Crab Cake (870 cal)

Lump Blue Crab and Poblano Tartar Sauce

DESSERT (CHOOSE ONE)

Chocolate Silk Pie (1,000 cal)

Raspberry Sauce, Fresh Seasonal Berries

Crème Brûlée (470 cal)

Fresh Berries

Upside Down Candied Walnut Apple Pie (1,240 cal)

Served with Cinnamon Ice Cream

Substitute our Chocolate Bag (1,740 cal) for an additional \$5 per person

\$42.00 PER PERSON

(Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff)

**MCCORMICK
& SCHMICK'S**
SEAFOOD & STEAKS

PLATINUM MENU

3 COURSE LUNCH

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SALAD (CHOOSE ONE)

Turn this menu into a 4 Course Meal by adding a cup of New England Clam Chowder for an additional \$4 per person

Classic Caesar Salad (490 cal)

Wedge Salad (400 cal)

Blue Cheese Dressing, Bacon

Walnut Mixed Greens (450 cal)

Candied Walnuts, Blue Cheese Crumbles, Balsamic Vinaigrette

ENTRÉE SELECTIONS (CHOOSE THREE)

All entrées served with fresh vegetables and mashed potatoes unless otherwise noted

Chicken Oscar (770 cal)

Grilled Chicken Breast with Crab, Asparagus and Hollandaise

Stuffed Atlantic Salmon (760 cal)

Crab Shrimp and Brie Stuffing

Stuffed Shrimp (740 cal)

Baked Crab and Shrimp Seafood Stuffed Shrimp

Grilled Salmon & Shrimp Scampi (690 cal)

Finished with Garlic Herb Butter

6oz Center Cut Filet Mignon (830 cal)

Finished with Roasted Mushroom Demi

Substitute 8 oz. Filet Mignon for \$6

Lump Crab Cake (870 cal)

Lump Blue Crab and Poblano Tartar Sauce

DESSERT (CHOOSE ONE)

Chocolate Silk Pie (1,000 cal)

Raspberry Sauce, Fresh Seasonal Berries

Chef's Seasonal Cheesecake (770-1,460 cal)

Upside Down Candied Walnut Apple Pie (1,240 cal)

Served with Cinnamon Ice Cream

Substitute our Chocolate Bag (1,740 cal) for an additional \$5 per person

\$50.00 PER PERSON

(Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff)

BANQUET MENU ENHANCEMENTS

ADD BAKED OYSTER STARTER COURSE

Serves 2 to 4 guests (4 pieces per order)

Oysters Rockefeller – Spinach / Bacon / Pernod / Hollandaise (470 cal)	\$16
Oysters Kilpatrick – Bacon / Worcestershire / Tabasco (190 cal)	\$15
Parmesan Pesto Baked Oysters – Parmesan / Pesto / Bread Crumbs (160 cal)	\$14
Oysters Bienville – Mushrooms / Onions / Shrimp / Bread Crumbs (140 cal)	\$15
Dynamite Oysters – Lump Crab / Spicy Mayo / Green Onions (190 cal)	\$17
Oysters Wendell – Prosciutto / Scampi Butter / Parmesan Cheese / Bread Crumbs (210 cal)	\$15

CREATE YOUR OWN ENTRÉE COMBINATION

Add the following to any entrée

Crab Cake (260 cal)	\$13
Grilled or Steamed Lobster Tail (140-210 cal)	\$20
6 oz. Filet Mignon (550 cal)	\$25
Stuffed Shrimp (190 cal)	\$10
Grilled Jumbo Shrimp (140 cal)	\$7
Scampi Style Shrimp (450 cal)	\$7
Seared Sea Scallops (90 cal)	\$5
Pancetta Wrapped Sea Scallops (90 cal)	\$6
Shrimp Kisses (140 cal)	\$4
King Crab Legs (140 cal)	\$13

ENHANCE YOUR STEAK ENTRÉE WITH THE FOLLOWING ITEMS:

Au Poivre Style (150 cal)	\$5
Oscar Style (220 cal)	\$9
Béarnaise Sauce (270 cal)	\$3
Fois Gras Butter (320 cal)	\$7
Boursin Blue Cheese (220 cal)	\$5
Truffle Butter (390 cal)	\$5
Chimichurri (120 cal)	\$3

STEAK CUT UPGRADES:

6 oz. Filet Mignon to 8 oz. Filet Mignon (550-690 cal)	\$7
6 oz. Filet to 13 oz. NY Strip (550-980 cal)	\$11
6 oz. Filet to 13 oz. Center Cut Ribeye (550-1,230 cal)	\$15
6 oz. Filet to 20 oz. Bone-in Center Cut Ribeye (550-1,610 cal)	\$30

HORS D'OEUVRES SELECTIONS

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All pricing is based on 25 pieces per selection unless otherwise noted

COLD

Bruschetta with Roma Tomatoes, Basil and Extra Virgin Olive Oil (3,510 cal)	\$45
Bruschetta with Roma Tomatoes, Basil and Bay Shrimp (3,450 cal)	\$55
Smoked Salmon with Dill Crème Fraiche on Sliced Cucumber (1,010 cal)	\$75
Jumbo Shrimp Cocktail (1,140 cal)	\$80
American Kobe Style Beef Carpaccio on a Crostini with Truffle Aioli (4,010 cal)	\$65
Roasted Red Pepper Hummus with Pita Points (For 25 guests) (2,260 cal)	\$45
Fresh Fruit and Cheese Display (For 25 guests) (8,730 cal)	\$100
Fresh Vegetable Crudit� with Dip (For 25 guests) (1,830 cal)	\$65
Assorted Cold Water Oysters on the Half Shell (520 cal)	Market Price

HOT

Miniature American Kobe Style Beef Sliders (6,240 cal)	\$80
Shrimp Kisses (3,630 cal)	\$80
Miniature Crab Cakes with Tartar Sauce (2,790 cal)	\$90
Crab-Stuffed Mushrooms (2,190 cal)	\$60
Vegetable-Stuffed Mushrooms (1,930 cal)	\$55
Shrimp Quesadillas (3,660 cal)	\$55
Chicken Quesadillas with Avocado Sour Cream Sauce (3,790 cal)	\$45
Bacon Wrapped Scallops with Mango Barbeque Glaze (3,570 cal)	\$160
Grilled Prawns with Citrus Barbeque Sauce (1,080 cal)	\$75
Fried Calamari (1,890 cal)	\$60
Gulf Shrimp Tempura with Garlic Ginger Aioli (3,260 cal)	\$55
Chicken Tempura with a Honey Mustard Sauce (3,190 cal)	\$45

SWEET

Chefs Assortment of Miniature Desserts (9,700-11,500 cal)	\$85
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Prices and availability subject to change.

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