

SILVER MENU

3 COURSE DINNER

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 TWO)

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

Walnut Mixed Greens

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

Lemon Butter Sauce, Crispy Capers

Cedar Roasted Atlantic Salmon

Northwest Berry Reduction

Chicken Oscar

Grilled Chicken Breast with Asparagus, Blue Crab and Hollandaise

Stuffed Shrimp

Lump Crab and Shrimp Seafood Stuffed Shrimp

6oz Center Cut C.A.B. New York Strip Filet

Finished with Roasted Mushroom Demi

Substitute 6 oz. Filet Mignon for \$5

Lump Crab Cakes

Lump Blue Crab and Poblano Tartar Sauce

Simply Grilled Fish

PLEASE CHOOSE BETWEEN SWORDFISH, SALMON OR OUR SEASONAL MARKET SELECTION

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

Lump Crab with Lemon Butter \$7.99

Tropical Fruit Relish \$2.99

Sautéed Shrimp Scampi \$5.99

Oscar Style \$8.99

DESSERT (CHOOSE ONE)

Chocolate Truffle Cake

Raspberry Sauce, Whipped Cream

Chef's Seasonal Cheesecake

Substitute our Chocolate Bag for an additional \$5 per person

\$49.99 PER PERSON

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

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

GOLD MENU

3 COURSE DINNER

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 TWO)

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

Wedge Salad

Blue Cheese Dressing, Bacon

Walnut Mixed Greens

Candied Walnuts, Blue Cheese Crumbles, Balsamic Vinaigrette

ENTRÉE SELECTIONS (CHOOSE THREE)

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

Stuffed Flounder/Sole

Crab and Shrimp Seafood Stuffing, Lemon Butter

Simply Grilled Fish

PLEASE CHOOSE BETWEEN MAHI-MAHI, SALMON OR OUR SEASONAL MARKET SELECTION

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

Lump Crab with Lemon Butter \$7.99

Tropical Fruit Relish \$2.99

Sautéed Shrimp Scampi \$5.99

Oscar Style \$8.99

Chicken Oscar

Grilled Chicken Breast with Crab, Asparagus and Hollandaise

Stuffed Salmon

Crab, Shrimp and Brie

Stuffed Shrimp

Baked Crab Stuffed Shrimp

Lump Crab Cakes

Lump Blue Crab and Poblano Tartar Sauce

6oz Center Cut C.A.B. Strip Filet Oscar

Substitute 6 oz. Filet Mignon for \$5

SunF and TurF

6oz Center Cut Strip Filet and Crab Stuffed Shrimp

Substitute 6 oz. Filet Mignon for \$5

DESSERT (CHOOSE TWO)

Upside Down Candied Walnut Apple Pie

Served with Cinnamon Ice Cream

Chocolate Truffle Cake

Raspberry Sauce, Whipped Cream

Chef's Seasonal Cheesecake

Substitute our Chocolate Bag for an additional \$5 per person

\$59.99 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

4 COURSE DINNER

HORS D'OEUVRES (SELECT THREE - HAND PASSED)

Tomato Bruschetta

Garlic Crostini, Balsamic Reduction

Smoked Salmon & Cucumber

Dill, Crème Fraîche

Beef Carpaccio

Toasted Crostini, Garlic Aioli

Citrus BBQ Glazed Grilled Prawns

Bacon Wrapped

Miniature Crab Cakes

Fire Roasted Corn Salsa

Buttermilk Fried Oysters

Tortilla Crisp, Lemon Tabasco Aioli

Seared Ahi Tuna

Wonton Crisp, Cucumber Salad

SALAD (CHOOSE TWO)

Add a cup of New England Clam Chowder for an additional \$2 per person

Classic Caesar Salad

The Iceberg Wedge

Blue Cheese, Diced Tomatoes, Bacon

Walnut Mixed Greens

Candied Walnuts, Blue Cheese Crumbles, Balsamic Vinaigrette

ENTRÉE SELECTIONS (CHOOSE THREE)

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

Stuffed Flounder/Sole

Crab and Shrimp Seafood Stuffing, Lemon Butter

Chicken Oscar

Grilled Chicken Breast with Crab, Asparagus and Hollandaise

Stuffed Salmon

Crab, Shrimp and Brie

Stuffed Shrimp

Baked Crab Stuffed Shrimp

6oz Center Cut C.A.B. Strip Filet

Topped with Crab Meat and Béarnaise

Substitute 8 oz. Filet Mignon for \$5

Lump Crab Cakes

Lump Blue Crab and Poblano Tartar Sauce

Seared Sea Bass

Lump Crab with Lemon Butter

USDA Choice New York Strip

13oz Center Cut

SunF and TurF

6oz Center Cut Filet Strip and Crab Stuffed Shrimp

DESSERT (CHOOSE TWO)

Chocolate Truffle Cake

Raspberry Sauce, Whipped Cream

Chef's Seasonal Cheesecake

Upside Down Candied Walnut Apple Pie

Served with Cinnamon Ice Cream

Substitute our Chocolate Bag for an additional \$5 per person

\$69.99 PER PERSON

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

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

BANQUET MENU ENHANCEMENTS

ADD BAKED OYSTER STARTER COURSE

Serves 2 to 4 guests (4 pieces per order)

Oysters Rockefeller – Spinach / Bacon / Pernod / Hollandaise	\$15.99
Oysters Kilpatrick – Bacon / Worcestershire / Tabasco	\$14.99
Parmesan Pesto Baked Oysters – Parmesan / Pesto / Bread Crumbs	\$13.99
Oysters Bienville – Mushrooms / Onions / Shrimp / Bread Crumbs	\$14.99
Dynamite Oysters – Lump Crab / Spicy Mayo / Green Onions	\$16.99
Oysters Wendell – Prosciutto / Scampi Butter / Parmesan Cheese / Bread Crumbs	\$14.99

CREATE YOUR OWN ENTRÉE COMBINATION

Add the following to any entrée

Crab Cake	\$12.99
Grilled or Steamed Lobster Tail	\$19.99
6 oz. C.A.B. Strip Filet	\$23.99
6 oz. Filet Mignon	\$24.99
Stuffed Shrimp	\$9.99
Grilled Jumbo Shrimp	\$6.99
Scampi Style Shrimp	\$6.99
Seared Sea Scallops	\$4.99
Pancetta Wrapped Sea Scallops	\$5.99
Shrimp Kisses	\$3.99
King Crab Legs	\$10.99

ENHANCE YOUR STEAK ENTRÉE WITH THE FOLLOWING ITEMS:

Au Poivre Style	\$4.99
Oscar Style	\$8.99
Béarnaise Sauce	\$2.99
Fois Gras Butter	\$6.99
Boursin Blue Cheese	\$4.99
Truffle Butter	\$4.99
Chimichurri	\$2.99

STEAK CUT UPGRADES:

6 oz. Filet Mignon to 8 oz. Filet Mignon	\$6.99
6 oz. C.A.B. Strip Filet to 13 oz. NY Strip	\$10.99
6 oz. C.A.B. Strip Filet to 13 oz. Center Cut Ribeye	\$14.99
6 oz. C.A.B. Strip Filet to 20 oz. Bone-in Center Cut Ribeye	\$29.99

BANQUET MENU ENHANCEMENTS

SIDE DISH UPGRADE OPTIONS - STARCH

All entrées include traditional mashed potatoes. Upgrade your starch side with one of the following items:

Maple Bacon Mac & Cheese	\$5.99
Roasted Mushroom Demi Cous Cous	\$1.75
Roasted Corn & Tomato Cous Cous	\$1.75
Butternut Squash Orzo	\$1.75
Sundried Tomato Orzo	\$1.75
Herbed Goat Cheese Mashed Potatoes	\$1.75
Caramelized Onion & Blue Cheese Mashed Potatoes	\$1.75
Truffle Chive Mashed Potatoes	\$1.75
Boursin & Roasted Mushroom Mashed Potatoes	\$1.99
Andouille Mashed Potatoes	\$1.99
Red Pepper White Cheddar Mashed Potatoes	\$1.75
Lobster Mashed Potatoes	\$4.99
Baked Gruyere Potatoes	\$4.99
Truffle Frites	\$2.99
Lyonnais Potatoes	\$2.99
Dauphinoise Potatoes	\$2.99
Green Chili Mac & Cheese Croquettes	\$2.99

SIDE DISH UPGRADE OPTIONS - VEGETABLES

All entrees include chef's choice seasonal vegetables. Upgrade your vegetable side with one of the following items:

Parmesan Roasted Cauliflower	\$3.99
Wild Mushroom Spinach Sauté	\$2.99
Sautéed Swiss Chard	\$2.99
Sautéed Spinach	\$2.99
Grilled Asparagus	\$2.99
Roasted Fingerlings & Brussels Sprouts	\$2.99
Roasted Root Vegetables	\$2.99
Haricot Verts with Bacon Apple Vinaigrette	\$2.99