

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	\$45
Bruschetta with Roma Tomatoes, Basil and Bay Shrimp	\$55
Smoked Salmon with Dill Crème Fraiche on Sliced Cucumber	\$75
Jumbo Shrimp Cocktail	\$80
American Kobe Style Beef Carpaccio on a Crostini with Truffle Aioli	\$65
Roasted Red Pepper Hummus with Pita Points (For 25 guests)	\$45
Fresh Fruit and Cheese Display (For 25 guests)	\$100
Fresh Vegetable Crudité with Dip (For 25 guests)	\$65
Assorted Cold Water Oysters on the Half Shell	Market Price

HOT

Miniature American Kobe Style Beef Sliders	\$80
Shrimp Kisses	\$80
Miniature Crab Cakes with Tartar Sauce	\$90
Crab-Stuffed Mushrooms	\$60
Vegetable-Stuffed Mushrooms	\$55
Shrimp Quesadillas	\$55
Chicken Quesadillas with Avocado Sour Cream Sauce	\$45
Bacon Wrapped Scallops with Mango Barbeque Glaze	\$160
Grilled Prawns with Citrus Barbeque Sauce	\$75
Fried Calamari	\$60
Gulf Shrimp Tempura with Garlic Ginger Aioli	\$55
Chicken Tempura with a Honey Mustard Sauce	\$45
Seared Ahi ² with Mongolian Pepper Sauce	\$75

SWEET

Chefs Assortment of Miniature Desserts	\$85
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Prices and availability subject to change.

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

BRONZE 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 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

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

Almond Crusted Trout

Lemon Caper Butter

Chicken Marsala or Chicken Picatta

Sliced Beef Medallions

Tender Beef Medallions with Bordelaise Sauce

Cedar Roasted Atlantic Salmon

Northwest Berry Reduction

Stuffed Shrimp

Lump Crab and Shrimp Seafood Stuffed Shrimp

Simply Grilled Fish

PLEASE CHOOSE BETWEEN 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

Sautéed Shrimp Scampi \$5.99

Tropical Fruit Relish \$2.99

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)

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

\$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

GOLD MENU

3 COURSE DINNER

We offer a wonderful selection of hors d'œuvres, 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

Surf 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

\$65.99 PER PERSON

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

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

Surf 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

\$75.99 PER PERSON

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

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