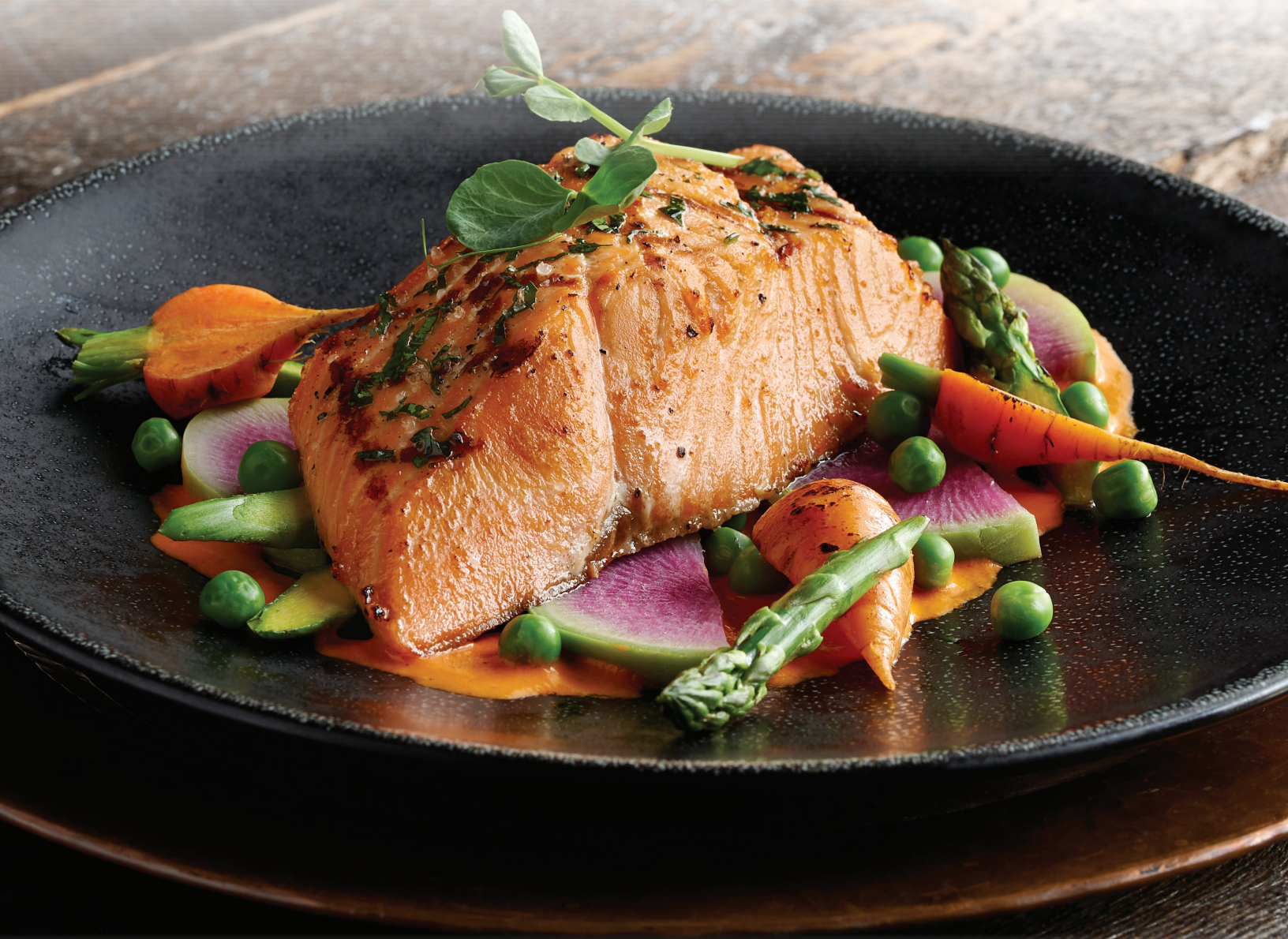


M&S

McCORMICK & SCHMICK'S

est. 1974

PRIVATE DINING & EVENTS



MCCORMICKANDSCHMICKS.COM



OUR STORY

McCormick & Schmick's legacy began in 1972 with the purchase of its first restaurant, the historic Jake's Famous Crawfish in Portland, Oregon. The original McCormick & Schmick's Seafood & Steaks opened soon after, becoming one of the most recognized seafood restaurants in the nation. In 2012, McCormick & Schmick's became a part of Landry's, Inc., joining more than 500 locations nationwide, including restaurants, hotels and entertainment centers. Under Landry's leadership, M&S continues to captivate diners with its daily changing menu of seasonally and responsibly sourced seafood, steaks and oysters.

OUR LOCATIONS

California
Anaheim

Georgia
Atlanta

Illinois
Chicago
Rosemont

Indiana
Indianapolis

Maryland
Baltimore
National Harbor

Minnesota
Edina

Missouri
Kansas City

New Jersey
Atlantic City

North Carolina
Charlotte - Uptown

Ohio
Cincinnati

Pennsylvania
Philadelphia
Pittsburgh

Texas
Houston - Downtown
Houston - Town & Country
Houston - Uptown Park

Virginia
Crystal City

EXCLUSIVE MENUS AVAILABLE AT:

Oregon
Portland - Jake's Famous Crawfish
Portland - Jake's Grill

Washington
Seattle - Catering by M&S

OUR FOOD

From Wild Isles Salmon caught from the coast of Scotland's Shetland Islands, to Hawaiian Seafood overnighed from the Honolulu Fish Auction and oysters pulled from McCormick & Schmick's private oyster beds, our dishes are carefully crafted to incorporate regional tastes, farm fresh products, and local and sustainably sourced ingredients.



FAMILY STYLE APPETIZERS

Perfect for an intimate group. Shared at the table.

HOT

Shrimp Kisses (8pc)

Pepper Jack Cheese | Bacon Wrapped
\$36

Shrimp & Scallop Rockefeller (8pc)

Spinach | Bacon | Pernod | Hollandaise
\$36

Crispy Asian Calamari (serves 2-3ppl)

Sweet & Spicy Glaze | Thai Chilies | Green Onions
\$18

COLD

Chilled Seafood Platter

Shrimp Cocktail | Lobster | Oysters on the Half Shell
Serves 4 \$85
Serves 6 \$125

Oysters on the Half Shell (per dozen)

Market Price

Chilled Jumbo Shrimp Cocktail (4pc)

Horseradish Cocktail Sauce
\$20

Seared Ahi Tuna (serves 2-3ppl)

Pickled Lipstick Peppers | Avocado Cilantro Lime Aioli
\$20

Prices do not include banquet fee, applicable sales taxes or a discretionary gratuity for the service staff.



HORS D'OEUVRES

Perfect for cocktail parties and receptions.

Most selections can be hand-passed or displayed. 25 pieces per order.

HOT

Shrimp Kisses | Pepper Jack Cheese | Bacon \$96

Mini Crab Cakes | Avocado Cilantro Lime Aioli \$106

Chicken Lollipops | Candied Bacon \$66

Grilled Shrimp Skewers | Tequila Lime Vinaigrette \$96

SLIDERS:

Classic Beef | Swiss Cheese | Caramelized Onion | Dijon Aioli \$90

Fried Chicken | Buffalo Sauce | Pickles | Blue Cheese Slaw \$80

Crab Cake | Tartar Sauce | Coleslaw \$150

QUESADILLAS:

Roasted Peppers | Caramelized Onion | Avocado Cilantro Lime Aioli | Pico de Gallo

Pepper Jack /Cheddar Blend (vegetarian) \$55

Tender Poached Shrimp \$70

Blackened Chicken \$65

COLD

Vine Ripe Tomato Bruschetta (vegetarian) | Extra Virgin Olive Oil | Balsamic Reduction \$56

Chilled Shrimp Cocktail | Traditional Cocktail Sauce \$96

Ahi Tuna Poke Spoons | Green Onion | Avocado | Cilantro \$76

Deviled Eggs | Candied Bacon \$56

Seared Ahi Tuna | Avocado Cilantro Lime Aioli | Cucumber Salad \$106

Prices do not include banquet fee, applicable sales taxes or a discretionary gratuity for the service staff.



RECEPTION DISPLAYS

Perfect for a cocktail reception.

All pricing is based on 25 portions per order unless noted otherwise.

PLATTERS & DISPLAYS

Chilled Seafood Display

Oysters on the Half Shell | Shrimp Cocktail
Poached Lobster
Cocktail & Mignonette Sauces \$395

Cedar Plank Roasted Salmon

Basil Pesto | Vine Ripe Tomatoes \$125

Artisan Cheese Display

Crackers \$130

Chef's Seasonal Fresh Fruit Platter

\$95

Fresh Market Vegetable Crudit 

Ranch \$85

Vine Ripe Tomato Bruschetta Station

Basil | Extra Virgin Olive Oil | Balsamic Reduction \$70

Chef's Miniature Desserts

\$195

BAKED OYSTERS

Oysters Rockefeller

Spinach | Bacon | Pernod | Hollandaise \$130

Parmesan Pesto Oysters \$120

CARVING STATIONS

All carving stations are served with rolls.

\$100 chef fee applies.

Serves approximately 30 ppl per order.

Roast Breast of Turkey

Cranberry Sauce | Herb Mayonnaise
\$375

New York Striploin

Horseradish Cream | Roasted Garlic Aioli
\$625

Herb-Crusted Pork Loin

Apple-Cherry Chutney | Dijon Aioli
\$350

Prices do not include banquet fee, applicable sales taxes or a discretionary gratuity for the service staff.



LUNCH SILVER | \$40

FIRST

(Please Preselect 1)

New England Clam Chowder | Clams | Potatoes | Bacon

Sweet Corn Bisque | Fire Roasted Corn Salsa

ENTRÉE

(Please Preselect 2)

Roasted Vegetable Power Bowl (vegetarian) | Sweet Potatoes | Cauliflower | Broccolini | Red Onion

Brown Rice | Tahini Dressing

Hearts of Romaine Caesar Salad | Parmigiano Reggiano | Croutons | Spanish Anchovies | Caesar Dressing

SELECT ONE: **Grilled Chicken**
Grilled Shrimp
Grilled Salmon

Asian Chicken Salad | Cilantro Peanut Dressing | Crispy Wontons | Napa Cabbage | Toasted Peanuts

Grilled Salmon Salad | Seasonal Mixed Greens | Citrus Supremes | Hearts of Palm

DESSERT

(Please Preselect 1)

Chef's Seasonal Cheesecake

Vanilla Bean Crème Brulee | Fresh Seasonal Berries

Served with Coffee, Decaf, & Assorted Teas

Prices do not include banquet fee, applicable sales taxes or a discretionary gratuity for the service staff.



LUNCH GOLD | \$52

FIRST

(Please Preselect 1)

Hearts of Romaine Caesar | Crostini | Parmigiano Reggiano | Spanish Anchovy

Seasonal Mixed Greens | Candied Walnuts | Gorgonzola | White Balsamic Vinaigrette

Sweet Corn Bisque | Fire Roasted Corn Salsa

New England Clam Chowder | Clams | Potatoes | Bacon

ENTRÉE

(Please Preselect 3)

Sugar & Spice Cedar Salmon | Ancient Grains | Avocado Yuzu Mousse | Balsamic Brown Butter

Idaho Rainbow Trout | Roasted Oyster Mushrooms | Pancetta Lardons | Baby Kale | Horseradish | Toasted Almond Butter

Roasted Vegetable Power Bowl (vegetarian) | Sweet Potatoes | Cauliflower | Broccolini | Red Onion

Brown Rice | Tahini Dressing

Wagyu Top Sirloin (4 oz; prepared medium) | Shallot Confit | Sauce au Poivre | Crispy Broccolini | Mashed Potatoes

UPGRADE: **6oz. Center Cut Filet Mignon** +\$6

8oz. Center Cut Filet Mignon +\$8

Roasted Chicken Breast | Wilted Greens | Mashed Potatoes | Natural Jus

DESSERT

Chef's Seasonal Cheesecake

Vanilla Bean Crème Brûlée | Fresh Seasonal Berries

Served with Coffee, Decaf, & Assorted Teas

Prices do not include banquet fee, applicable sales taxes or a discretionary gratuity for the service staff.



LUNCH PLATINUM | \$72

FIRST

(Please Preselect 2)

Hearts of Romaine Caesar | Crostini | Parmigiano Reggiano | Spanish Anchovy

Seasonal Mixed Greens | Candied Walnuts | Gorgonzola | White Balsamic Vinaigrette

M&S Chopped Salad | Bacon | Blue Cheese Crumbles | Olives | Tomatoes

Sweet Corn Bisque | Fire Roasted Corn Salsa

New England Clam Chowder | Clams | Potatoes | Bacon

ENTRÉE

(Please Preselect 3)

Sugar & Spice Cedar Salmon | Ancient Grains | Avocado Yuzu Mousse | Balsamic Brown Butter

Chefs Seasonal Grilled Fish | Roasted Oyster Mushrooms | Pancetta Lardons | Baby Kale | Horseradish
Toasted Almond Butter

Roasted Vegetable Power Bowl (vegetarian) | Sweet Potatoes | Cauliflower | Broccolini | Red Onion
Brown Rice | Tahini Dressing

Center Cut Filet Mignon (6 oz; prepared medium) | Shallot Confit | Sauce au Poivre | Crispy Broccolini | Mashed Potatoes
UPGRADE: 8oz. Center Cut Filet Mignon +\$7

Roasted Chicken Breast | Pearl Couscous | Roasted Peppers | Goat Cheese | Natural Jus

DESSERT

(Please Preselect 2)

Chef's Seasonal Cheesecake

Jake's Famous Chocolate Truffle Cake | Fresh Seasonal Berries | Berry Coulis

Vanilla Bean Crème Brulee | Fresh Seasonal Berries

Served with Coffee, Decaf, & Assorted Teas

Prices do not include banquet fee, applicable sales taxes or a discretionary gratuity for the service staff.



LUNCH DIAMOND | \$82

Four Course

SOUP

(Please Preselect 1)

Sweet Corn Bisque | Fire Roasted Corn Salsa

New England Clam Chowder | Clams | Potatoes | Bacon

Maine Lobster Bisque | Sherry Cream | Garlic Croutons

SALAD

(Please Preselect 2)

Hearts of Romaine Caesar | Crostini | Parmigiano Reggiano | Spanish Anchovy

Seasonal Mixed Greens | Candied Walnuts | Gorgonzola | White Balsamic Vinaigrette

M&S Chopped Salad | Bacon | Blue Cheese Crumbles | Olives | Tomatoes

ENTRÉE

(Please Preselect 3)

Crab & Shrimp Stuffed Salmon | Brie Cheese | Sundried Tomatoes | Artichoke Hearts | Mashed Potatoes

Seasonal Vegetables

Chefs Seasonal Grilled Fish | Roasted Oyster Mushrooms | Pancetta Lardons | Baby Kale | Horseradish

Toasted Almond Butter

Roasted Vegetable Power Bowl (vegetarian) | Sweet Potatoes | Cauliflower | Broccolini | Red Onion

Brown Rice | Tahini Dressing

Center Cut Filet Mignon (6 oz; prepared medium) | Shallot Confit | Sauce au Poivre | Crispy Broccolini | Mashed Potatoes

UPGRADE: 8oz. Center Cut Filet Mignon +\$7

Roasted Chicken Breast | Pearl Couscous | Roasted Peppers | Goat Cheese | Natural Jus

DESSERT

(Please Preselect 2)

Chef's Seasonal Cheesecake

Jake's Famous Chocolate Truffle Cake | Fresh Seasonal Berries | Berry Coulis

Upside Down Candied Walnut Apple Pie | Cinnamon Ice Cream

Served with Coffee, Decaf, & Assorted Teas

Prices do not include banquet fee, applicable sales taxes or a discretionary gratuity for the service staff.



HALF SANDWICH BUFFET | \$29

Minimum 25 Guests

STARTER

Charred Tomato Bisque

SANDWICHES

(2 half sandwiches per guest)

Reuben Sandwich | Butter Toasted Rye | Shaved Corned Beef | Sauerkraut | Swiss Cheese | House Dressing

Grilled Chicken Sandwich | Roasted Red Pepper | Applewood Smoked Bacon | Swiss Cheese | Brioche Bun

Artisan Grilled Cheese | Butter Toasted Rustic Bread | Black Truffle Pecorino | Fontina | Brie Cheese

Salmon BLT | Lettuce | Tomato | Applewood Smoked Bacon | Lemon Caper Aioli | Grilled Rustic White Bread

Vegetable Wrap | Roasted Red Peppers | Arugula | Garden Vegetables | Grilled Asparagus | Hummus | Avocado Mousse

SIDES

Creamy Coleslaw

Cavatappi Pasta Salad | Garden Vegetables | Basil Pesto Dressing

DESSERT

Assorted Cookies & Brownies

Served with Coffee, Decaf, & Assorted Teas

Prices do not include banquet fee, applicable sales taxes or a discretionary gratuity for the service staff.



LUNCH BUFFET

Minimum 25 Guests

SALAD

(Please Preselect 2)

Heart of Romaine Caesar | Parmigiano Reggiano | Garlic Croutons | Spanish Anchovies

Mixed Green Salad | Candied Walnuts | Gorgonzola Cheese | White Balsamic

Heirloom Tomato Caprese | Fresh Buffalo Mozzarella | Basil | Olive Oil | Aged Balsamic

ENTRÉE

(Select 2 **\$45** | Select 3 **\$55**)

Pan Seared Chicken Breast | Tomatoes | Lemon Caper Sauce

Blackened Chicken Breast | Cajun Mushroom Cream Sauce

Sugar & Spice Grilled Salmon | Balsamic Brown Butter

Pan Seared Salmon | Spinach | Charred Lemons | White Wine Reduction

Sliced Grilled Sirloin | Sauce au Poivre | Shallot Confit

Fire Roasted Pork Tenderloin | Chipotle Red Wine Demi

Vegetable Power Bowl | Brown Rice | Roasted Brussel Sprouts | Broccolini | Red Onions | Sweet Potato

SIDES

(Please Preselect 2)

Mashed Potatoes

Herbed Brown Rice

Oven Roasted Brussels Sprouts

Seasonal Chef's Vegetable

DESSERT

Assorted Cookies & Dessert Bars

Served with Coffee, Decaf, & Assorted Teas

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