

# M&S

**McCORMICK & SCHMICK'S**

est. 1974

PRIVATE DINING & EVENTS







## 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

Oregon  
Tigard

Pennsylvania  
Philadelphia  
Pittsburgh

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

Virginia  
Crystal City

### EXCLUSIVE MENUS AVAILABLE AT:

California  
San Francisco - McCormick & Kuleto’s

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 2-3 ppl)

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 2-3 ppl)

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.



## DINNER SILVER | \$72

### 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

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

**Wagyu Top Sirloin** (8 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

**Herb Roasted Chicken** | Wilted Greens | Mashed Potatoes | Natural Jus

**Classic Shrimp Scampi** | Heirloom Cherry Tomatoes | White Wine | Bucatini Pasta | Fresh Herbs

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

### DESSERT

**Chef's Seasonal Cheesecake**

**Vanilla Bean Crème Brulee** | Fresh Seasonal Berries

*Served with Coffee, Decaf, & Assorted Teas*

#### STEAK ENHANCEMENT OPTIONS:

Au Poivre Style \$6

Oscar Style \$12

Truffle Butter \$6

#### FISH ENHANCEMENT OPTIONS:

Lump Crab with Lemon Butter \$10

Sautéed Shrimp Scampi \$8

Oscar Style \$12

*Total of 2 enhancement options can be preselected & offered to each group.*

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





## DINNER GOLD | \$82

### 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

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

**New York Strip** (13 oz) | M&S Steak Butter | Crispy Broccolini | Mashed Potatoes

**Herb Roasted Chicken** | Wilted Greens | Mashed Potatoes | Natural Jus

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

### 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*

#### STEAK ENHANCEMENT OPTIONS:

Au Poivre Style \$6

Oscar Style \$12

Truffle Butter \$6

#### FISH ENHANCEMENT OPTIONS:

Lump Crab with Lemon Butter \$10

Sautéed Shrimp Scampi \$8

Oscar Style \$12

*Total of 2 enhancement options can be preselected & offered to each group.*

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## DINNER PLATINUM | \$92

### 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

**Maine Lobster Bisque** | Sherry Cream | Garlic Croutons

### ENTRÉE

*(Please Preselect 3)*

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

Seasonal Vegetables

**Chefs Seasonal Grilled Fish + Shrimp Scampi** | Scampi Butter | Fresh Herbs | Crispy Broccolini | Mashed Potatoes

**Center Cut Filet Mignon (6 oz) + Shrimp Scampi** | Shallot Confit | Sauce au Poivre | Crispy Broccolini | Mashed Potatoes

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

**New York Strip (13 oz)** | M&S Steak Butter | Crispy Broccolini | Mashed Potatoes

**Herb Roasted Chicken** | Wilted Greens | Mashed Potatoes | Natural Jus

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

Brown Rice | Tahini Dressing

### 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*

#### STEAK ENHANCEMENT OPTIONS:

Au Poivre Style \$6

Oscar Style \$12

Truffle Butter \$6

#### FISH ENHANCEMENT OPTIONS:

Lump Crab with Lemon Butter \$10

Sautéed Shrimp Scampi \$8

Oscar Style \$12

*Total of 2 enhancement options can be preselected & offered to each group.*

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## DINNER DIAMOND | \$110

Four Course

### APPETIZERS

*(Shared at the Table)*

#### Shrimp Kisses

Pepper Jack Cheese | Bacon Wrapped

#### Vine Ripe Tomato Bruschetta (vegetarian)

Extra Virgin Olive Oil | Balsamic Reduction

#### Wagyu Carpaccio

Grilled Bread | Truffle Aioli | Shaved Parmesan

### SOUP

*(Please Preselect 1)*

#### Sweet Corn Bisque

Fire Roasted Corn Salsa | Lump Crab

#### New England Clam Chowder

Clams | Potatoes | Bacon

#### Maine Lobster Bisque

Sherry Cream | Garlic Croutons

### SALAD

*(Please Preselect 1)*

#### Hearts of Romaine Caesar Salad

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

#### Chilean Sea Bass + Lump Crab

Lemon Butter | Fresh Herbs | Crispy Broccolini  
Mashed Potatoes

#### Center Cut Filet Mignon (6 oz.) + Crab Stuffed Shrimp

Shallot Confit | Sauce au Poivre | Crispy Broccolini  
Mashed Potatoes

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

#### New York Strip (13 oz.)

M&S Steak Butter | Crispy Broccolini | Mashed Potatoes

#### Dry Rubbed Black Angus Ribeye (13 oz.)

M&S Steak Butter | Crispy Broccolini | Mashed Potatoes

#### Herb Roasted Chicken

One Bone Chicken | Pearl Cous Cous | Roasted Peppers  
Goat Cheese | Natural Jus

#### Roasted Vegetable Power Bowl (vegetarian)

Sweet Potatoes | Cauliflower | Broccolini | Red Onion | Brown  
Rice | Tahini Dressing

### 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.