M&S

McCORMICK & SCHMICK'S

est. 1974

# PRIVATE DINING & EVENTS: RECEPTION



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

Illinois
Rosemont

Indiana
Indianapolis

Maryland
Baltimore
National Harbor

Minnesota
Edina

Missouri
Kansas City

New Jersey
Atlantic City

Ohio
Cincinnati

Pennsylvania
Philadelphia
Pittsburgh

Texas
Houston - Downtown
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 overnighted 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 Calamari** (serves 2-3ppl)
Asian Style Sweet & Spicy Glaze | Thai Chilies | Green Onions
or Classic with Parmesan Cheese and Marina Sauce
$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
**Crab & Shrimp 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 & Shrimp 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 Crudité**
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 30ppl 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

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