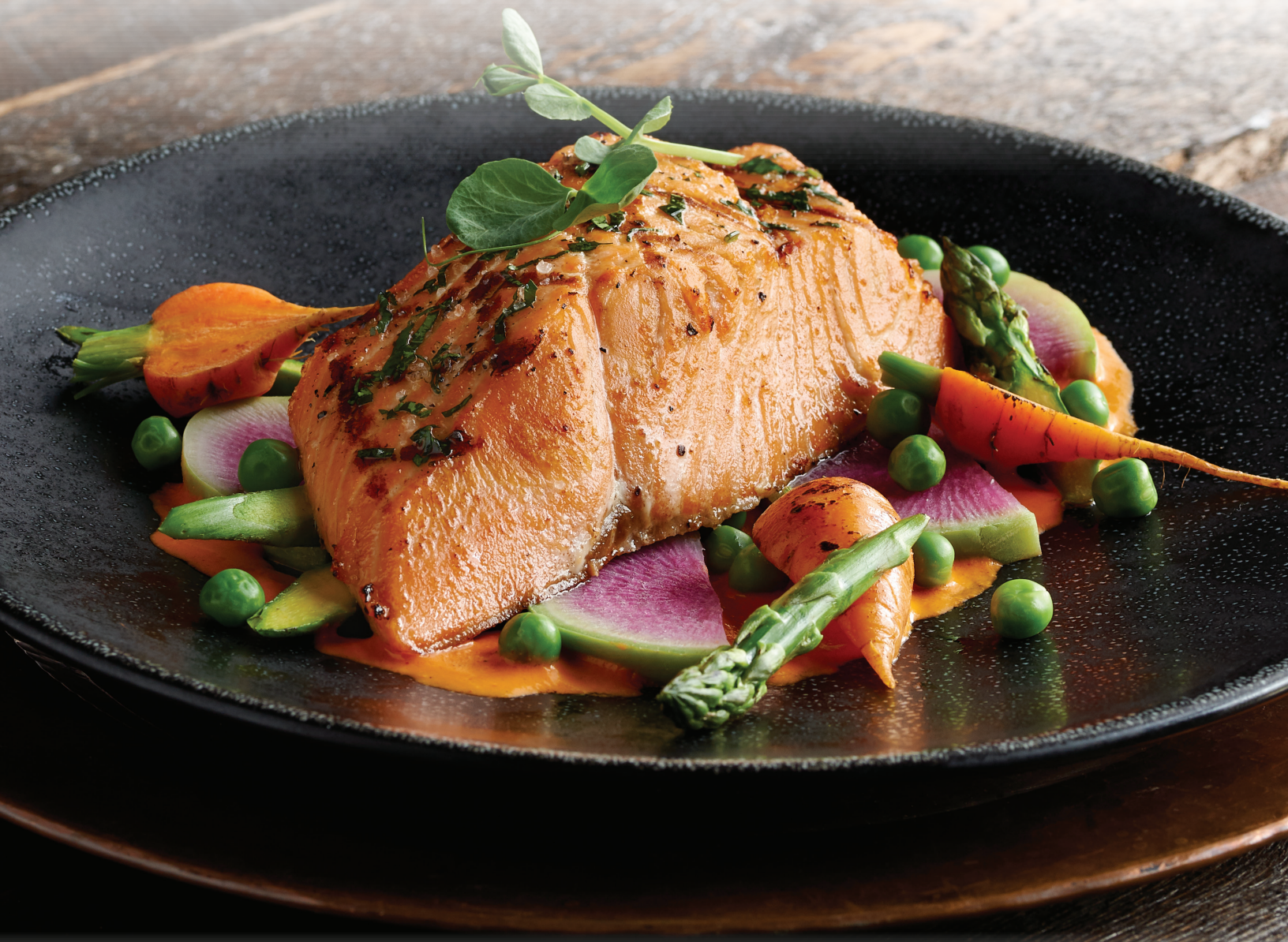
M&S

McCORMICK & SCHMICK'S

est. 1974

PRIVATE DINING & EVENTS: DINNER



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

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



DINNER SILVER | $75

FIRST

(Please Preselect 1)

Hearts of Romaine Caesar | Crostini | Parmigiano Reggiano

Seasonal Mixed Greens | Candied Walnuts | Blue Cheese | White Balsamic Vinaigrette

New England Clam Chowder | Clams | Potatoes | Bacon

Seasonal Soup Options Available

ENTRÉE

(Please Preselect 3)

Sugar & Spice Cedar Salmon | Preparation Varies By Season

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

Steak Au Poivre (8 oz; Sliced Sirloin prepared medium) | Shallot Confit | Sauce au Poivre | Seasonal Vegetables | 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:	FISH ENHANCEMENT OPTIONS:
Au Poivre Style $6	Lump Crab with Lemon Butter $10
Oscar Style $12	Sautéed Shrimp Scampi $8
Truffle Butter $6	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 | $85

FIRST

(Please Preselect 2)

Hearts of Romaine Caesar | Crostini | Parmigiano Reggiano

Seasonal Mixed Greens | Candied Walnuts | Blue Cheese | White Balsamic Vinaigrette

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

New England Clam Chowder | Clams | Potatoes | Bacon

Seasonal Soup Options Available

ENTRÉE

(Please Preselect 3)

Sugar & Spice Cedar Salmon | Preparation Varies By Season

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

Toasted Almond Butter

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

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

New York Strip (13 oz) | M&S Steak Butter | Seasonal Vegetables | 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:	FISH ENHANCEMENT OPTIONS:
Au Poivre Style $6	Lump Crab with Lemon Butter $10
Oscar Style $12	Sautéed Shrimp Scampi $8
Truffle Butter $6	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 PLATINUM | $95

FIRST

(Please Preselect 2)

Hearts of Romaine Caesar | Crostini | Parmigiano Reggiano

Seasonal Mixed Greens | Candied Walnuts | Blue Cheese | White Balsamic Vinaigrette

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

New England Clam Chowder | Clams | Potatoes | Bacon

Maine Lobster Bisque | Sherry Cream | Garlic Croutons

Seasonal Soup Options Available

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 | Seasonal Vegetables | Mashed Potatoes

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

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

New York Strip (13 oz) | M&S Steak Butter | Seasonal Vegetables | 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:	FISH ENHANCEMENT OPTIONS:
Au Poivre Style $6	Lump Crab with Lemon Butter $10
Oscar Style $12	Sautéed Shrimp Scampi $8
Truffle Butter $6	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 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)

New England Clam Chowder
Clams | Potatoes | Bacon

Maine Lobster Bisque
Sherry Cream | Garlic Croutons

Seasonal Soup Options Available

SALAD

(Please Preselect 1)

Hearts of Romaine Caesar Salad
Crostini | Parmigiano Reggiano

Seasonal Mixed Greens
Candied Walnuts | Blue Cheese
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 | Seasonal Vegetables
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 | Seasonal Vegetables | Mashed Potatoes

Dry Rubbed Black Angus Ribeye (13 oz.)
M&S Steak Butter | Seasonal Vegetables | 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.



DINNER BUFFET

Minimum 25 Guests

SALAD

(Please Preselect 2)

Heart of Romaine Caesar | Parmigiana Regiano | Garlic Croutons | Spanish Anchovies
Mixed Green Salad | Candied Walnuts | Gorgonzola Cheese | White Balsamic
Prosciutto Melon Salad | Seasonal Melons | Arugula| Prosciutto | Balsamic Reduction
Heirloom Tomato Capresse | Fresh Buffalo Mozzarella| Basil| Olive Oil | Aged Balsamic
Wedge Salad Iceberg | Candied Bacon | Radish | Pickled Mustard Seeds | Gorgonzola | Buttermilk Dressing

ENTRÉE

(Select 2 **$65** | Select 3 **$75**)

Pan Seared Chicken Breast | Tomatoes | Lemon Caper Sauce
Blackened Chicken Breast | Cajun Mushroom Cream Sauce
Crab & Shrimp Stuffed Salmon | Brie Cheese | Artichoke Hearts | Sundried Tomatoes
Chef's Seasonal Fish | Lemon Butter | Choose Pan seared | Grilled | Oven Roasted
Pan Seared Salmon | Spinach | Charred Lemons | White Wine Reduction
Fire Roasted Pork Tenderloin | Chipotle Cream Sauce
Sliced Wagyu Sirloin | Rosemary Red Wine Reduction
Dry Rubbed New York Striploin | Wild Mushroom Demi
Vegetable Cavatappi | Pesto | Asparagus | Tomatoes | Mushrooms

SIDES

(Please Preselect 2)

Mashed Potatoes
Herbed Brown Rice
Toasted Farro Risotto
Sautéed Green Bean Almandine
Oven Roasted Brussels Sprouts
Seasonal Chef's Vegetable

DESSERT

Chef's Mini Desserts
New York Style Cheesecake

Served with Coffee, Decaf, & Assorted Teas

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