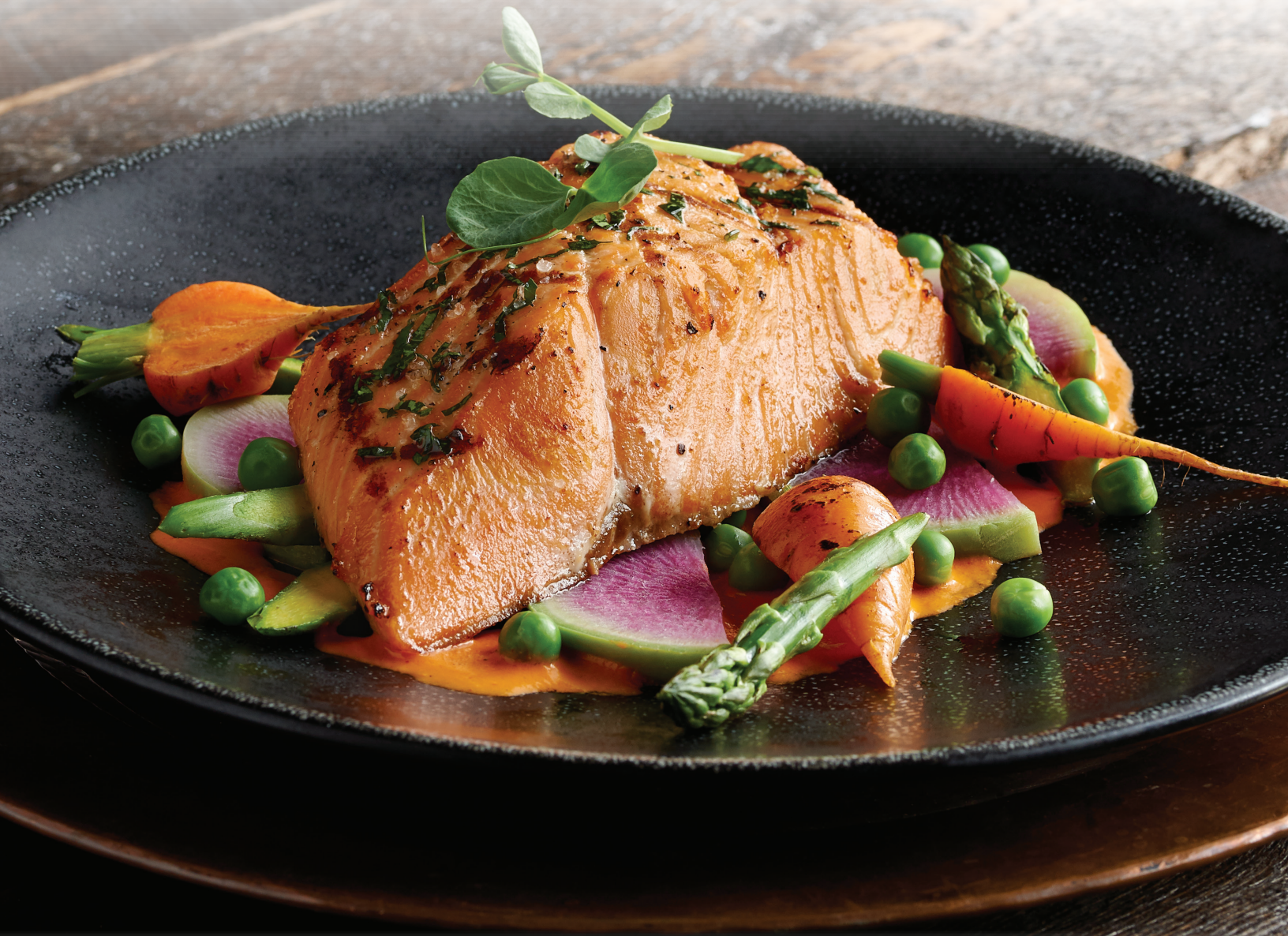


M&S

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.