

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 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 | \$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.

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



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.

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)

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.



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

Wedge Salad Station 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.