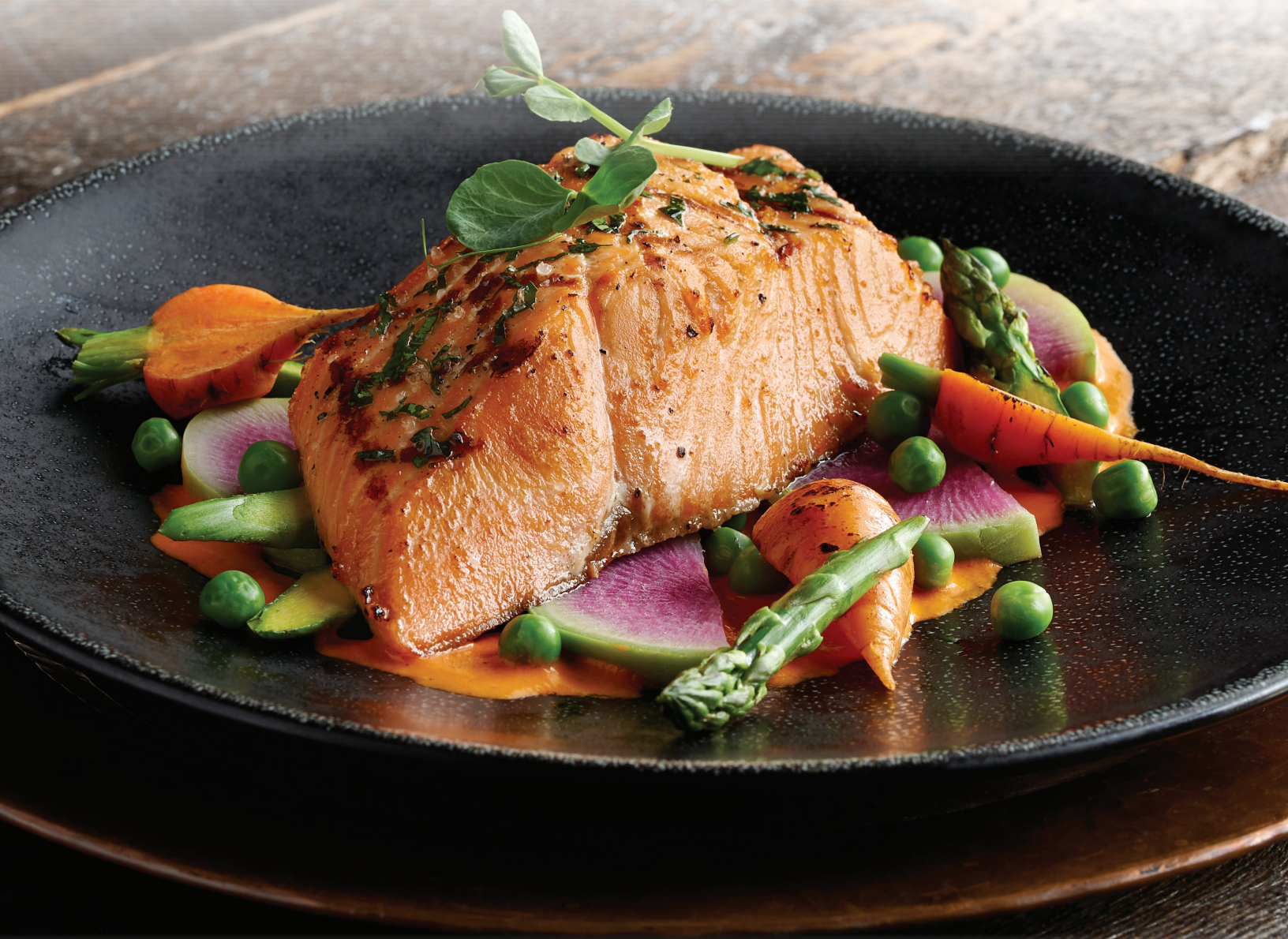


# M&S

**McCORMICK & SCHMICK'S**

est. 1974

PRIVATE DINING & EVENTS



[MCCORMICKANDSCHMICKS.COM](http://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

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 2-3ppl)

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

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## 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.



## LUNCH SILVER | \$40

### FIRST

(Please Preselect 1)

**New England Clam Chowder** | Clams | Potatoes | Bacon

**Sweet Corn Bisque** | Fire Roasted Corn Salsa

### ENTRÉE

(Please Preselect 2)

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

Brown Rice | Tahini Dressing

**Hearts of Romaine Caesar Salad** | Parmigiano Reggiano | Croutons | Spanish Anchovies | Caesar Dressing

**SELECT ONE:** **Grilled Chicken**  
**Grilled Shrimp**  
**Grilled Salmon**

**Asian Chicken Salad** | Cilantro Peanut Dressing | Crispy Wontons | Napa Cabbage | Toasted Peanuts

**Grilled Salmon Salad** | Seasonal Mixed Greens | Citrus Supremes | Hearts of Palm

### DESSERT

(Please Preselect 1)

**Chef's Seasonal Cheesecake**

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

*Served with Coffee, Decaf, & Assorted Teas*

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





## LUNCH GOLD | \$52

### 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

**Idaho Rainbow Trout** | Roasted Oyster Mushrooms | Pancetta Lardons | Baby Kale | Horseradish | Toasted Almond Butter

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

Brown Rice | Tahini Dressing

**Wagyu Top Sirloin** (4 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

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

### DESSERT

**Chef's Seasonal Cheesecake**

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

*Served with Coffee, Decaf, & Assorted Teas*

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



## LUNCH PLATINUM | \$72

### 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

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

Brown Rice | Tahini Dressing

**Center Cut Filet Mignon** (6 oz; prepared medium) | Shallot Confit | Sauce au Poivre | Crispy Broccolini | Mashed Potatoes

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

**Roasted Chicken Breast** | Pearl Couscous | Roasted Peppers | Goat Cheese | Natural Jus

### 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*

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## LUNCH DIAMOND | \$82

*Four Course*

### SOUP

*(Please Preselect 1)*

**Sweet Corn Bisque** | Fire Roasted Corn Salsa

**New England Clam Chowder** | Clams | Potatoes | Bacon

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

### SALAD

*(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

### ENTRÉE

*(Please Preselect 3)*

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

Seasonal Vegetables

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

Toasted Almond Butter

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

Brown Rice | Tahini Dressing

**Center Cut Filet Mignon** (6 oz; prepared medium) | Shallot Confit | Sauce au Poivre | Crispy Broccolini | Mashed Potatoes

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

**Roasted Chicken Breast** | Pearl Couscous | Roasted Peppers | Goat Cheese | Natural Jus

### 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*

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