

MCCORMICK & SCHMICK'S

SEAFOOD & STEAKS

BRONZE 3 COURSE DINNER

We offer a wonderful selection of hors d'oeuvres, both hot and cold, served individually or "platter style".
Ask for our recommendations to complement your menu!

SALAD

(CHOOSE ONE)

Turn this menu into a 4 Course Meal by adding a cup of New England Clam Chowder for an additional \$4 per person

Classic Caesar Salad

Walnut Mixed Greens

Candied Walnuts, Blue Cheese Crumbles, Balsamic Vinaigrette

ENTRÉE SELECTIONS

(CHOOSE THREE)

All entrées served with fresh vegetables and mashed potatoes unless otherwise noted

Almond Crusted Trout

Lemon Caper Butter

Chicken Marsala or Chicken Picatta

Sliced Beef Medallions

Tender Beef Medallions with Bordelaise Sauce

Cedar Roasted Atlantic Salmon

Northwest Berry Reduction

Stuffed Shrimp

Lump Crab and Shrimp Seafood Stuffed Shrimp

Simply Grilled Fish

PLEASE CHOOSE BETWEEN SALMON OR OUR SEASONAL MARKET SELECTION
Complement your fish by adding one of our famous "toppings" for an additional charge

-Lump Crab with Lemon Butter \$7.99

-Sautéed Shrimp Scampi \$5.99

-Tropical Fruit Relish \$2.99

-Oscar Style \$8.99

DESSERT

(CHOOSE ONE)

Chocolate Truffle Cake

Chef's Seasonal Cheesecake

Substitute our Chocolate Bag for an additional \$5 per person

\$49.99 Per Person

(Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff)

MCCORMICK & SCHMICK'S

SEAFOOD & STEAKS

SILVER 3 COURSE DINNER

*We offer a wonderful selection of hor d'oeuvres both hot and cold, served individually or "platter style".
Ask for our recommendations to complement your menu!*

SALAD

(CHOOSE TWO)

Turn this menu into a 4 Course Meal by adding a cup of New England Clam Chowder for an additional \$4 per person

Classic Caesar Salad

Walnut Mixed Greens

Candied Walnuts, Blue Cheese Crumbles, Balsamic Vinaigrette

ENTRÉE SELECTIONS

(CHOOSE THREE)

All entrées served with fresh vegetables and mashed potatoes unless otherwise noted

Parmesan Crusted Flounder/Sole

Lemon Butter Sauce, Crispy Capers

Cedar Roasted Atlantic Salmon

Northwest Berry Reduction

Chicken Oscar

Grilled Chicken Breast with Asparagus, Blue Crab and Hollandaise

Stuffed Shrimp

Lump Crab and Shrimp Seafood Stuffed Shrimp

6oz Center Cut C.A.B. New York Strip Filet

Finished with Roasted Mushroom Demi

Substitute 6 oz. Filet Mignon for \$5

Lump Crab Cakes

Lump Blue Crab and Poblano Tartar Sauce

Simply Grilled Fish

PLEASE CHOOSE BETWEEN SWORDFISH, SALMON OR OUR SEASONAL MARKET SELECTION

Complement your fish by adding one of our famous "toppings" for an additional charge

-Lump Crab with Lemon Butter \$7.99

-Sautéed Shrimp Scampi \$5.99

-Tropical Fruit Relish \$2.99

-Oscar Style \$8.99

DESSERT

(CHOOSE ONE)

Chocolate Truffle Cake

Chef's Seasonal Cheesecake

Substitute our Chocolate Bag for an additional \$5 per person

\$59.99 Per Person

(Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff)

MCCORMICK & SCHMICK'S

SEAFOOD & STEAKS

GOLD 3 COURSE DINNER

We offer a wonderful selection of hors d'oeuvres, both hot and cold, served individually or "platter style".
Ask for our recommendations to complement your menu!

SALAD

(CHOOSE TWO)

Turn this menu into a 4 Course Meal by adding a cup of New England Clam Chowder for an additional \$4 per person

Classic Caesar Salad

Wedge Salad

Blue Cheese Dressing, Bacon

Walnut Mixed Greens

Candied Walnuts, Blue Cheese Crumbles, Balsamic Vinaigrette

ENTRÉE SELECTIONS

(CHOOSE THREE)

All entrées served with fresh vegetables and mashed potatoes unless otherwise noted

Stuffed Flounder/Sole

Crab and Shrimp Seafood Stuffing, Lemon Butter

Simply Grilled Fish

PLEASE CHOOSE BETWEEN MAHI-MAHI, SALMON OR OUR SEASONAL MARKET SELECTION

Complement your fish by adding one of our famous "toppings" for an additional charge

-Lump Crab with Lemon Butter \$7.99 -Sautéed Shrimp Scampi \$5.99
-Tropical Fruit Relish \$2.99 -Oscar Style \$8.99

Chicken Oscar

Grilled Chicken Breast with Crab, Asparagus and Hollandaise

Stuffed Salmon

Crab, Shrimp and Brie

Stuffed Shrimp

Baked Crab Stuffed Shrimp

Lump Crab Cakes

Lump Blue Crab and Poblano Tartar Sauce

6oz Center Cut C.A.B. Strip Filet Oscar

Surf and Turf

6oz Center Cut Strip Filet and Crab Stuffed Shrimp

Substitute 6 oz. Filet Mignon for \$5

DESSERT

(CHOOSE TWO)

Upside Down Candied Walnut Apple Pie

Baked Twice with a Candied Walnut Crust, Warm Caramel Sauce and Served with Cinnamon Ice Cream

Chocolate Truffle Cake

Chef's Seasonal Cheesecake

Substitute our Chocolate Bag for an additional \$5 per person

\$65.99 Per Person

(Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff)

MCCORMICK & SCHMICK'S

SEAFOOD & STEAKS

PLATINUM 4 COURSE DINNER

HORS D'OEUVRES

(SELECT THREE – HAND PASSED)

Tomato Bruschetta
Garlic Crostini, Balsamic Reduction
Smoked Salmon & Cucumber
Dill, Crème Fraîche

Beef Carpaccio
Toasted Crostini, Garlic Aioli
Citrus BBQ Glazed Grilled Prawns
Miniature Crab Cakes
Fire Roasted Corn Salsa

Buttermilk Fried Oysters
Tortilla Crisp, Lemon Tabasco Aioli

Seared Ahi Tuna
Wonton Crisp, Wasabi Aioli

SALAD

(CHOOSE TWO)

Add a cup of New England Clam Chowder for an additional \$2 per person

Classic Caesar Salad

The Iceberg Wedge

Blue Cheese, Diced Tomatoes, Bacon

Walnut Mixed Greens

Candied Walnuts, Blue Cheese Crumbles, Balsamic Vinaigrette

ENTRÉE SELECTIONS

(CHOOSE THREE)

All entrées served with fresh vegetables and mashed potatoes unless otherwise noted

Stuffed Flounder/Sole

Crab and Shrimp Seafood Stuffing, Lemon Butter

Chicken Oscar

Grilled Chicken Breast with Crab, Asparagus and Hollandaise

Stuffed Salmon

Crab, Shrimp and Brie

Stuffed Shrimp

Baked Crab Stuffed Shrimp

6oz Center Cut C.A.B. Strip Filet

Topped with Crab Meat and Béarnaise

Substitute 8 oz. Filet Mignon for \$5

Lump Crab Cakes

Lump Blue Crab and Poblano Tartar Sauce

Seared Sea Bass

Lump Crab with Lemon Butter

13oz USDA Choice New York Strip

Surf and Turf

6oz Center Cut Filet Strip and Crab Stuffed Shrimp

DESSERT

(CHOOSE TWO)

Chocolate Truffle Cake

Chef's Seasonal Cheesecake

Upside Down Candied Walnut Apple Pie

Baked Twice with a Candied Walnut Crust, Warm Caramel Sauce and Served with Cinnamon Ice Cream

Substitute our Chocolate Bag for an additional \$5 per person

\$75.99 Per Person

(Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff)