

# BRONZE MENU

## 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 Piccata

#### 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

Raspberry Sauce, Whipped Cream

#### 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)

# SILVER MENU

## 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

Tropical Fruit Relish \$2.99

Sautéed Shrimp Scampi \$5.99

Oscar Style \$8.99

### **DESSERT** (CHOOSE ONE)

**Chocolate Truffle Cake**

Raspberry Sauce, Whipped Cream

**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 MENU

## 3 COURSE DINNER

We offer a wonderful selection of hors d'œuvres, 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

Tropical Fruit Relish \$2.99

Sautéed Shrimp Scampi \$5.99

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

Substitute 6 oz. Filet Mignon for \$5

#### 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

Served with Cinnamon Ice Cream

#### Chocolate Truffle Cake

Raspberry Sauce, Whipped Cream

#### 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)

# PLATINUM MENU

## 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

Bacon Wrapped

#### Miniature Crab Cakes

Fire Roasted Corn Salsa

#### Buttermilk Fried Oysters

Tortilla Crisp, Lemon Tabasco Aioli

#### Seared Ahi Tuna

Wonton Crisp, Cucumber Salad

### 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

#### USDA Choice New York Strip

13oz Center Cut

#### Surf and Turf

6oz Center Cut Filet Strip and Crab Stuffed Shrimp

### DESSERT (CHOOSE TWO)

#### Chocolate Truffle Cake

Raspberry Sauce, Whipped Cream

#### Chef's Seasonal Cheesecake

#### Upside Down Candied Walnut Apple Pie

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)

**MCCORMICK  
& SCHMICK'S**  
SEAFOOD & STEAKS