

SILVER MENU

3 COURSE LUNCH

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 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

Parmesan Crusted Flounder/Sole

Lemon Butter Sauce, Crispy Capers

Almond Crusted Trout

Lemon Butter Sauce

Chicken Piccata or Marsala

Cedar Roasted Atlantic Salmon

Northwest Berry Reduction

Simply Grilled Fish

PLEASE CHOOSE BETWEEN SALMON OR 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

Sliced Beef Medallions

Tender Beef Medallions with Bordelaise Sauce

DESSERT

Chocolate Truffle Cake

Raspberry Sauce, Whipped Cream

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

\$28.99 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 LUNCH

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

Simply Grilled Fish

PLEASE CHOOSE BETWEEN SWORDFISH, SALMON OR 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

Stuffed Flounder/Sole

Crab and Shrimp Seafood Stuffing, Lemon Butter

Cedar Roasted Atlantic Salmon

Northwest Berry Reduction

Chicken Oscar

Grilled Chicken Breast with Crab, Asparagus and Hollandaise

Stuffed Shrimp

Baked Crab and Shrimp Seafood Stuffed Shrimp

Sliced Beef Medallions

Tender Beef Medallions with Bordelaise Sauce

Lump Crab Cake

Lump Blue Crab and Poblano Tartar Sauce

DESSERT (CHOOSE ONE)

Chocolate Truffle Cake

Raspberry Sauce, Whipped Cream

Crème Brûlée

Fresh Berries

Upside Down Candied Walnut Apple Pie

Served with Cinnamon Ice Cream

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

\$37.99 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 MENU

3 COURSE LUNCH

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

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

Chicken Oscar

Grilled Chicken Breast with Crab, Asparagus and Hollandaise

Stuffed Atlantic Salmon

Crab Shrimp and Brie Stuffing

Stuffed Shrimp

Baked Crab and Shrimp Seafood Stuffed Shrimp

Grilled Salmon & Shrimp Scampi

Finished with Garlic Herb Butter

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

Finished with Roasted Mushroom Demi

Substitute 6 oz. Filet Mignon for \$5

Lump Crab Cake

Lump Blue Crab and Poblano Tartar Sauce

DESSERT (CHOOSE ONE)

Chocolate Truffle Cake

Raspberrry 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

\$45.99 PER PERSON

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

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

BANQUET MENU ENHANCEMENTS

ADD BAKED OYSTER STARTER COURSE

Serves 2 to 4 guests (4 pieces per order)

Oysters Rockefeller – Spinach / Bacon / Pernod / Hollandaise	\$15.99
Oysters Kilpatrick – Bacon / Worcestershire / Tabasco	\$14.99
Parmesan Pesto Baked Oysters – Parmesan / Pesto / Bread Crumbs	\$13.99
Oysters Bienville – Mushrooms / Onions / Shrimp / Bread Crumbs	\$14.99
Dynamite Oysters – Lump Crab / Spicy Mayo / Green Onions	\$16.99
Oysters Wendell – Prosciutto / Scampi Butter / Parmesan Cheese / Bread Crumbs	\$14.99

CREATE YOUR OWN ENTRÉE COMBINATION

Add the following to any entrée

Crab Cake	\$12.99
Grilled or Steamed Lobster Tail	\$19.99
6 oz. C.A.B. Strip Filet	\$23.99
6 oz. Filet Mignon	\$24.99
Stuffed Shrimp	\$9.99
Grilled Jumbo Shrimp	\$6.99
Scampi Style Shrimp	\$6.99
Seared Sea Scallops	\$4.99
Pancetta Wrapped Sea Scallops	\$5.99
Shrimp Kisses	\$3.99
King Crab Legs	\$10.99

ENHANCE YOUR STEAK ENTRÉE WITH THE FOLLOWING ITEMS:

Au Poivre Style	\$4.99
Oscar Style	\$8.99
Béarnaise Sauce	\$2.99
Fois Gras Butter	\$6.99
Boursin Blue Cheese	\$4.99
Truffle Butter	\$4.99
Chimichurri	\$2.99

STEAK CUT UPGRADES:

6 oz. Filet Mignon to 8 oz. Filet Mignon	\$6.99
6 oz. C.A.B. Strip Filet to 13 oz. NY Strip	\$10.99
6 oz. C.A.B. Strip Filet to 13 oz. Center Cut Ribeye	\$14.99
6 oz. C.A.B. Strip Filet to 20 oz. Bone-in Center Cut Ribeye	\$29.99

BANQUET MENU ENHANCEMENTS

SIDE DISH UPGRADE OPTIONS - STARCH

All entrées include traditional mashed potatoes. Upgrade your starch side with one of the following items:

Maple Bacon Mac & Cheese	\$5.99
Roasted Mushroom Demi Cous Cous	\$1.75
Roasted Corn & Tomato Cous Cous	\$1.75
Butternut Squash Orzo	\$1.75
Sundried Tomato Orzo	\$1.75
Herbed Goat Cheese Mashed Potatoes	\$1.75
Caramelized Onion & Blue Cheese Mashed Potatoes	\$1.75
Truffle Chive Mashed Potatoes	\$1.75
Boursin & Roasted Mushroom Mashed Potatoes	\$1.99
Andouille Mashed Potatoes	\$1.99
Red Pepper White Cheddar Mashed Potatoes	\$1.75
Lobster Mashed Potatoes	\$4.99
Baked Gruyere Potatoes	\$4.99
Truffle Frites	\$2.99
Lyonnais Potatoes	\$2.99
Dauphinoise Potatoes	\$2.99
Green Chili Mac & Cheese Croquettes	\$2.99

SIDE DISH UPGRADE OPTIONS - VEGETABLES

All entrees include chef's choice seasonal vegetables. Upgrade your vegetable side with one of the following items:

Parmesan Roasted Cauliflower	\$3.99
Wild Mushroom Spinach Sauté	\$2.99
Sautéed Swiss Chard	\$2.99
Sautéed Spinach	\$2.99
Grilled Asparagus	\$2.99
Roasted Fingerlings & Brussels Sprouts	\$2.99
Roasted Root Vegetables	\$2.99
Haricot Verts with Bacon Apple Vinaigrette	\$2.99