

MCCORMICK & SCHMICK'S

SEAFOOD RESTAURANTS

NEW YORK CITY BANQUETS

1285 Avenue of Americas

New York, New York 10019

Catering Direct Line: 212.459.2474

www.McCormickAndSchmicks.com

Email: msnyesm@ldry.com

HOST YOUR NEXT EVENT WITH US

From meetings, corporate events and presentations to holiday parties, bridal showers and rehearsal dinners, McCormick & Schmick's can handle your next event with the same standards you have come to know through our restaurants:

excellent customer service, delicious food, professionalism and hospitality.

Selecting McCormick & Schmick's for your next event takes the stress out of planning. Our staff will put all of their experience and efficiency to work for you. We are ready to design and customize a menu to best suit your event. Please take a moment to look through our banquet menus. We can also work with you to create a special menu to suite your needs.

We look forward to working with you to create a memorable experience for you and your guests!

CATERING SALES MANAGER

Christine M. Toro

EXECUTIVE CHEF

Christopher J. Sellati



All Steaks Prepared Medium- Medium Rare

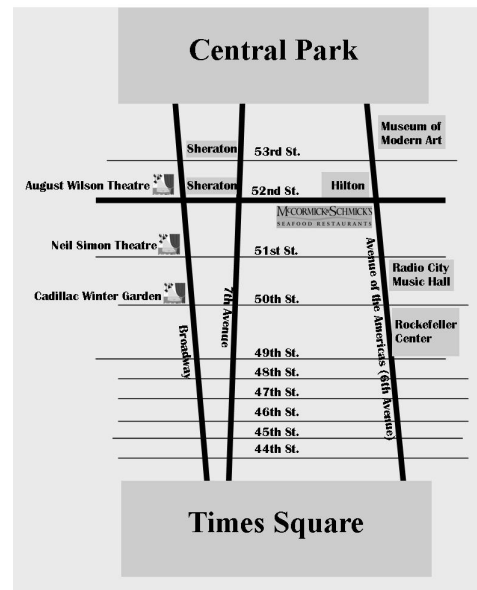
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MCCORMICK & SCHMICK'S

SEAFOOD RESTAURANTS

OUR LOCATION

We are conveniently located at 6th Avenue and 52nd Street in the heart of midtown Manhattan. The restaurant is in walking distance from the Theatre District, Times Square, Radio City Music Hall, Rockefeller Center and shopping.



OUR RESTAURANT

The restaurant encompasses two floors of handsome décor, mahogany woodwork, and beautifully hand-crafted stained-glass chandeliers creating a sophisticated dining ambiance for lunch or dinner. A spacious bar area is located on both levels, and the downstairs harbors a private dining room and a cozy semi-private dining nook complete with fireplace.

THE FLANAGAN ROOM

This completely Private Room is traditionally decorated with beautiful mahogany wood and Tiffany style chandeliers. The room is equipped with a beautiful, serviced bar. The Flanagan Room accommodates groups up to 70 people for a seated event and 100 for a standing reception. The Flanagan Room can be divided into semi private areas.

No room charges are in effect; however food and beverage minimum may be required.

SEMI-PRIVATE DINING IN RESTAURANT

McCormick & Schmick's can accommodate semi-private parties of 10 or more in our main dinning room.

No room charges are in effect; however food and beverage minimum may be required.

FULL RESTAURANT BUY-OUTS

We offer full buy-outs of the restaurant. Fees and or food and beverage minimums may be applicable.

Full restaurant seating capacity is 275 guests. Food and beverage minimums are required.

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HORS D'OEUVRES

**Priced per piece, minimum of 20 pieces please*

SPECIALTY SEAFOOD

Jumbo Poached Prawns

Chilled with Horseradish
Cocktail Sauce 3.25

Jumbo Stuffed Prawns

Blue Crab Stuffing and
Lemon Butter 4.00

Spice Seared Tuna

Wasabi Cream and Chili Oil on
Fried Wonton with Nori 3.00

Lobster Roll Sliders

Chilled Lobster Salad on
Brioche Buns 4.00

Coconut Shrimp

Thai Chili
Dipping Sauce 2.50

Smoked Trout

Flatbread, Cherry Pepper Relish
Dill Crème Fraîche 2.25

Marinated Emerald Mussels

Served on the Half Shell with
Mediterranean Salsa 2.00

Oysters on the Half Shell

Served with Citrus Gellee 3.50

Littleneck Clams

With Fresh Lemon 1.85

Miniature Blue Crab Cakes

Pan Seared with
Lemon Caper Aioli 3.00

Jumbo Seared Sea Scallops

Parmesan Cheese Crisp
and Basil Pesto 3.00

Tempura Fried Sea Bass

Spicy Chambord Aioli 2.75

Jumbo Lump Blue Crab

With Spicy Guacamole in a
Savory Tomato Cone 3.75

Spicy Shrimp Gazpacho

Topped with Cilantro
Marinated Bay Shrimp 2.00

Lomi Lomi Salmon

Chopped Tomato, Pineapple and
Lime Juice in a Cone 2.25

Angry Tuna Roll

Spicy Tuna, Jalapeno and
Tobiko 14.00 *per roll*

Surf & Turf

Vanilla Steamed Lobster and
Beef Carpaccio with
Tobiko 3.50

SAVORY BITES

Truffled Oxtail Tartlet

White Truffle Oil and
Sweet Carrot Puree 3.25

Lollipop Lamb Chops

Roasted with Whole Grain
Mustard and Herbs 4.50

Jamaican Jerk Chicken

Plantain Chip and
Mango Salsa 1.75

Pork Tenderloin

Pink Peppercorn Crusted on a
Crostini with Horseradish
Cream Sauce 2.50

Chipotle Lime Chicken

With Avocado in a
Black Sesame Cup 2.00

Tenderloin Focaccia

Truffle Butter and
Béarnaise Sauce 3.00

Cauliflower Soup

Topped with Crispy
Prosciutto d' Parma 2.50

Duck Confit Cone

With Sweet Peas and
Roasted Corn 2.50

VEGETARIAN BITES

Grilled Vegetable Tartlet

Kalamata Olive Tapenade 1.50

Spiced Almond Stuffed Date

with Chèvre 1.50

Spring Roll

Thai Chili Sauce 1.75

Goat Cheese Crostini

Fresh Herbs, Cherry Tomato and
Granny Smith Apple 1.75

Black Bean Hummus

On Tortilla Rounds with
Corn Salad and Feta 2.00

Wild Mushroom Profiterole

Rosemary Butter 1.75

Caramelized Onion Tart

Puff Pastry and
Fresh Thyme 1.95

Stuffed Mushroom

Brown Rice and Walnut 2.00

All Steaks Prepared Medium– Medium Rare

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DISPLAY & STATION MENU

The following items are priced per person. (a minimum of 10 guests please)

CHEESE DISPLAY OPTIONS

Domestic & Imported Cheese Display
Smoked Gouda, Cheddar, Gorgonzola, Chèvre and
Sage Derby with Breads & Crackers 6.50 per person

Brie EnCrute
Jalapeño-Mango & Tomato-Raisin Chutneys with
Rustic Breads 80.00 per wheel

FRUIT DISPLAY OPTIONS

Seasonal Fruit Display
Fresh Fruit, Berries & Melons 3.50 per person

Coconut Rum Drizzled Fruit Skewers
Grand Marnier Mint Whipped Cream 3.25 each

VEGETABLE DISPLAY OPTIONS

Market Vegetable Crudités
with Roasted Red Pepper Dip
& Parmesan Garlic Spread
3.00 per person

Rustic Vegetable Platter
Roasted, Grilled & Pickled
Vegetables with Sun-dried Tomato Pesto
3.00 per person

RAW BAR & SUSHI STATIONS

**Oysters & Little Neck Clams on the
Half Shell**
Served with Lemon, Horseradish,
Cocktail Sauce, Tabasco & Mignonette
Oysters shucked on site by a M&S Chef
Market price—plus below
25.00 per chef per hour

The “Big Chill”
An Fresh assortment of Oysters and Clams on the
Half Shell, Cocktail Shrimp, Crab Cocktail,
Crab Legs or Claws, Mussels and
Chilled Steamed Lobster
Accompanied by a variety of sauces 18.75 per guest

Head On Oven Roasted Prawns
Old Bay Rubbed Shrimp Served Chilled with
Tzatziki Sauce 5.00 per piece

Sushi Display
An Assortment of Hand Press and Specialty Rolls
Accompanied by Ginger, Wasabi and
Soy Sauce 6.00–14.00 per person

CARVING STATIONS

Salmon & Halibut Braid
Cedar Plank Oven Roasted
Northwest Berry Sauce Market Price

Sturgeon
Basil, Dijon and Cracked Black
Peppercorn Butter Sauce Market Price

Oven Roasted Turkey Breast
Cranberry Relish and Herb Mayonnaise Market Price

Prime Rib of Beef
Au Jus and Horseradish Cream Sauce Market Price

ADDITONAL OPTIONS

Miniature Dessert Display
An Assortment of House Made
Specialties 7.00 per person

Fried Calamari
Trio of Dipping Sauces
3.00 per person

Mediterranean Antipasto
Prosciutto Wrapped Bread Sticks,
Hard Salami, Provolone, Balsamic
Marinated Fresh Mozzarella with
Roasted Red Peppers, Cured Olives,
Pickled Vegetable and Artichoke
12.50 per person

Smoked Seafood Display
An Assortment of Trout,
Sturgeon, Mussels, Oysters,
Scallops and Shrimp Served
with Dill, Capers,
Egg and Red Onion
18.50 per person

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Rockefeller Dinner

Salad Course

Baby Mixed Greens
Blue Cheese & Candied Walnuts in a White Balsamic Vinaigrette

Main Course

(Choice of)

Steelhead Salmon
Cedar Plank Roasted with Northwest Berry Sauce
Seasonal Vegetables and Mashed Potatoes

Chicken Picatta
Capers and Fresh Lemon
Over Orzo Pasta

Cashew Crusted Red Tilapia
Jamaican Rum Butter Sauce and Tropical Fruit Salsa
Seasonal Vegetables and Mashed Potatoes

10 oz New York Strip
Maitre d' Butter
Seasonal Vegetables and Mashed Potatoes

Dessert

Chocolate Drizzled Profiterole
Filled with Vanilla Cream

\$65 per person

Add our Dessert Trio for \$6.95 per person
Three of McCormick & Schmick's Special Desserts

Add Steak Complements

Blue Cheese Crust \$3.00
Wild Mushrooms \$4.00
Oscar Style with Lump Crab, Asparagus and Béarnaise Sauce \$9.00

Groups between 30 to 59 people, please choose 3 entrées
Groups between 60 to 99 people please choose 2 entrées
Groups over 100 please choose 1 entrée

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Broadway Dinner

Salad Course

Classic Caesar Salad

Romaine Lettuce, Parmesan Cheese and House Made Croutons

Main Course

(Choice of)

Sautéed Barramundi

Over Mushroom, Onion Tomato Ragu

Stuffed Salmon

Stuffed with Brie, Shrimp and Crab, Topped with Lemon Butter
Seasonal Vegetables and Mashed Potatoes

House Cut Filet Mignon

Maitre d' Butter

Seasonal Vegetables and Mashed Potatoes

Grilled Breast of Chicken

Smoked Gouda Fondue

Seasonal Vegetables and Roasted Potatoes

Dessert

Chocolate Almond Velvet Cake

With Raspberry Sauce

\$80 per person

Add our Dessert Trio for \$6.95 per person

Three of McCormick & Schmick's Special Desserts

Add Steak Complements

Blue Cheese Crust \$3.00

Wild Mushrooms \$4.00

Oscar Style with Lump Crab, Asparagus and Béarnaise Sauce \$9.00

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Radio City Dinner

Salad Course

Belgian Endive
Bleu Cheese, Sliced Apples, Pecans and Balsamic Vinaigrette

Main Course

(Choice of)

Petite Filet Mignon & Crab Stuffed Shrimp
Topped with Lemon Butter
Seasonal Vegetables and Mashed Potatoes

Grilled Swordfish
Sun-Dried Tomato Butter
Seasonal Vegetables and Mashed Potatoes

Jumbo Sea Scallops
Wrapped in Phyllo Dough with Truffle Butter
Champagne Cream Sauce and Asparagus

Pan Roasted Chicken
Rosemary Butter Sauce
Fingerling Potatoes, Pearl Onions, Tomato and Asparagus Ragu

Dessert

New York Style Cheesecake
Fresh Fruit Compote and Whipped Cream

\$95 per person

Add our Dessert Trio for \$6.95 per person
Three of McCormick & Schmick's Special Desserts

Add Steak Complements

Blue Cheese Crust \$3.00
Wild Mushrooms \$4.00
Oscar Style with Lump Crab, Asparagus and Béarnaise Sauce \$9.00

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Park Avenue Dinner

First Course

“The Big Chill”

Fresh Selection of Oysters, Prawns, Crabmeat, Black Mussels and Clams

Salad Course

Baby Mixed Greens

Blue Cheese & Candied Walnuts in a White Balsamic Vinaigrette

Soup Course

Lobster Bisque

Main Course

(Choice of)

Chilean Sea Bass

Pan Seared with Shitake Mushrooms and Ponzu Vinaigrette
Seasonal Vegetables and Mashed Potatoes

Petite Filet Mignon & Broiled Lobster Tail

(Prepared Medium / Medium Rare) Served with Drawn Butter
Seasonal Vegetables and Mashed Potatoes

Swordfish “Casino”

Stuffed with Blue Crab, Roasted Red Peppers and Garlic Butter
Seasonal Vegetables and Mashed Potatoes

Grilled Mahi Mahi

Shaved Fennel and Lemon Butter
Sweet Potato and Blue Crab Hash

Dessert

Mini Dessert Display

McCormick & Schmick's Seasonal Dessert Selection

\$125 per person

Add Steak Complements

Blue Cheese Crust \$3.00

Wild Mushrooms \$4.00

Oscar Style with Lump Crab, Asparagus and Béarnaise Sauce \$9.00

Groups between 30 to 59 people, please choose 3 entrées

Groups between 60 to 99 people please choose 2 entrées

Groups over 100 please choose 1 entrée

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Times Square Luncheon

Salad Course

Baby Mixed Greens

Blue Cheese & Candied Walnuts in a White Balsamic Vinaigrette

Main Course

(Choice of)

Steelhead Salmon

Cedar Plank Roasted with Northwest Berry Sauce
Seasonal Vegetables and Mashed Potatoes

Chicken Picatta

Capers and Fresh Lemon
Over Orzo Pasta

Grilled Shrimp and Portobello Salad

Baby Spinach, Roma Tomatoes and Warm Goat Cheese

***Vegetarian Meal Available upon Request**

Dessert

Chocolate Drizzled Profiterole

Filled with Vanilla Cream

\$42 per person

Add our Dessert Trio for \$6.95 per person

Three of McCormick & Schmick's Special Desserts

Groups between 30 to 59 people, please choose 3 entrées

Groups between 60 to 99 people please choose 2 entrées

Groups over 100 please choose 1 entrée

All Steaks Prepared Medium– Medium Rare

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Central Park Luncheon

Salad Course

Baby Mixed Greens
Blue Cheese & Candied Walnuts in a White Balsamic Vinaigrette

Main Course

(Choice of)

Stuffed Steelhead Salmon
Stuffed with Brie, Shrimp and Crab, Topped with Lemon Butter
Seasonal Vegetables and Mashed Potatoes

Petite Filet Mignon
(Prepared Medium / Medium Rare) Maitre d' Butter
Seasonal Vegetables and Mashed Potatoes

Cashew Crusted Red Tilapia
Jamaican Rum Butter Sauce and Tropical Fruit Salsa
Seasonal Vegetables and Mashed Potatoes

Pan Roasted Chicken
Rosemary Butter Sauce
Fingerling Potatoes, Pearl Onions, Tomato and Asparagus Ragu

Dessert

Chocolate Almond Velvet Cake
With Raspberry Sauce

\$52 per person

Add our Dessert Trio for \$6.95 per person
Three of McCormick & Schmick's Special Desserts

Add Steak Complements

Blue Cheese Crust \$3.00
Wild Mushrooms \$4.00
Oscar Style with Lump Crab, Asparagus and Béarnaise Sauce \$9.00

Groups between 30 to 59 people, please choose 3 entrées
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Vegetarian and Gluten Free Options

Vegetarian Entrées

**Vegetarian Dishes Contain Dairy*

Portabella Mushrooms over Parmesan and Spinach Risotto
Penne Pasta with Asparagus, Artichokes and Tomatoes in a Pesto Cream
Cheese Tortellini Tossed in Herbs and Olive Oil with Fresh Vegetables

Vegan Entrées

Grilled Vegetables and Mushrooms over Sautéed Spinach and Rice
Penne Pasta with Mushrooms, Tomatoes and Spinach in a Garlic Wine Reduction
Udon Noodles in Ginger Miso Broth with Steamed Vegetables

Vegan Dessert

Poached Pear Filled with Cabernet Sorbet Dipped in Dark Chocolate
Fresh Berries in a Chocolate Cup with Raspberry Sauce
Mojito Marinated Fresh Fruit Skewer over Sorbet

Gluten Free Entrées

Cedar Plank Roasted Salmon with Northwest Berry Sauce
Mahi Mahi Grilled with Tropical Fruit Salsa
Choice of Roasted or Grilled Steak or Fish on our Menus

Gluten Free Dessert

Seasonal Crème Brûlée with Berries
Chocolate Almond Velvet Cake with Raspberry Sauce
Mixed Berries and Fresh Whipped Cream

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BAR PRICING

Hosted Bar and Cash Bar Pricing

McCormick & Schmick's will charge by consumption for the following:

- Soda \$3.50
- Panna /San Pellegrino \$7.00
- Domestic Bottles & Draft Beer \$6.50
- Imported Bottled & Draft Beer \$7.75 each
- House Wine \$9.00 per glass/ \$36.00 per bottle
- Well Cocktails \$8.25- \$9.75 each
- Premium Cocktails \$9.75- \$12.25 each
- Super Premium \$10.75- \$16.75 each
- *Top Shelf Cognacs and Scotches may be priced higher

Full Wine List Available by Request

Open Bar Packages

Standard Bar Package

(House Liquors, Imported and Domestic Beers, House Wines, Sodas, Juices, and Bottled Waters)

- Two Hours \$35 per person
- Three Hours \$45 per person
- Four Hours \$55 per person

Premium Bar Package

(Premium Liquors, Martinis, Bottled Imported and Domestic Beers, Select Wines, Sodas, Juices, and Bottled Waters)

- Two Hours \$40 per person
- Three Hours \$50 per person
- Four Hours \$60 per person

Standard Beer and Wine Package

(Draft Domestic & Imported Beers, House Wines, Sodas, Juices and Bottled Waters)

- Two Hours \$25 per person
- Three Hours \$40 per person
- Four Hours \$45 per person

Premium Beer and Wine Package

(Bottled & Draft Domestic & Imported Beers, Select Wines, Sodas, Juices and Bottled Waters)

- Two Hours \$30 per person
- Three Hours \$40 per person
- Four Hours \$50 per person

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PRIVATE DINING INFORMATION

Guarantee

A final confirmation of the guaranteed number of guests is required by 12:00PM, three (3) business days prior to the function. You will be charged based upon the final guest count guarantee, actual attendance or food and beverage minimum; whichever is greater.

Service Charge/ Gratuity

A 16% gratuity charge and a 4% Service Fee and applicable state and local taxes (8.375 %) will be added to all food and beverage charges. The service charge is subject to change.

Credit Card Authorization

In order to confirm your reservation, the credit card authorization section of the contract must be completed and signed. Please note if you would like to use said card for final payment.

Cancellations

If you cancel between 4 and 30 business days prior to your event date you will be charged the Reservation Agreement Fee. If you cancel less than 4 business days prior to your event date you will be charged the total estimated charges, your food and beverage minimum; or whichever is greater. In the event of your cancellation and Caterer's subsequent rebooking of the space, you agree that the caterer shall have the right, without any obligation to you, to re-book the facilities on and for the date and time previously reserved for your event. You hereby authorize caterer to charge the above charges to your credit card listed on the contract and agree to pay such charges to your credit card company. All cancellations must be made in writing.

Food & Beverage Minimum

The food and beverage minimum represents the minimum amount to be spent in combined food and beverage sales. These amounts often differ by day and evening, location, time, group size, as well as weekday or weekend. If the minimum is not met, then a room charge will be added to the final bill to meet the minimum amount. The minimum does not include service charge, set-up fees, audio visual or any other miscellaneous charges incurred.

Flowers and Decorations

Where allowed, tabletop centerpieces or other personal decorations must meet local fire and health department codes, as well as any other government regulations. Nothing may be affixed to the walls of the restaurant. The caterer will also be pleased to assist you with any floral needs, as well as suggesting specific vendors. No confetti of any type permitted.

Audio-Visual

McCormick & Schmick's is in the position to provide some audio-visual support for most functions, depending on location. Any equipment that we can not provide we are able to order to accommodate your needs. Advance notification is required and additional charges may apply.

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