

MCCORMICK & SCHMICK'S

SEAFOOD & STEAKS

BRONZE 2 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

Turn this menu into a 3 Course Meal by adding a cup of New England Clam Chowder for an additional \$4 per person

Classic Caesar Salad

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

Chicken Piccata or Marsala

Almond Crusted Trout

Lemon Butter Sauce

Simply Grilled Salmon

*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

Shrimp Scampi

Shrimp Sautéed with Lemon Garlic Butter

A LA CARTE DESSERT OPTION

Crème Brûlée & Coffee

Add our dessert option for an additional \$4

\$25.99 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 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 SEASON 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

Sliced Beef Medallions

Tender Beef Medallions with Bordelaise Sauce

DESSERT

Chocolate Truffle Cake

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

\$32.99 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 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 -Sautéed Shrimp Scampi \$5.99
-Tropical Fruit Relish \$2.99 -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

Crème Brûlée

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

\$41.99 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 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

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.

\$49.99 Per Person

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