

Holiday

LUNCH PACKAGE

Hors d'oeuvres

(Select Three – Hand Passed)

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, Cilantro Ranch

SEARED AHI TUNA
Wonton Crisp, Wasabi Aioli

First Course:

(Select One)

LOBSTER BISQUE
(cup)

**NEW ENGLAND
CLAM CHOWDER**
(cup)

Second Course:

(Select One)

WALNUT MIXED GREENS
Candied Walnuts, Blue Cheese Crumbles,
Balsamic Vinaigrette

CLASSIC CAESAR SALAD
Garlic Anchovy Dressing, Parmesan
Cheese, Rustic Croutons

THE ICEBERG WEDGE
Blue Cheese,
Tomatoes, Bacon

Entree Course:

(Select Two)

GRILLED MARKET FISH & SHRIMP SCAMPI
Finished with Garlic Herb Butter

SURF & TURF
6oz Filet Mignon,
Crab Stuffed Shrimp

STUFFED ATLANTIC SALMON
Grilled Asparagus, Lemon Butter

LUMP CRAB CAKES
Fire Roasted Corn Salsa, Poblano Tartar Sauce

For Dessert:

(Select One – Coffee/Hot Tea Included)

SEASONAL CHEESECAKE

CRÈME BRÛLÉE
Fresh Seasonal Berries

**UPSIDE DOWN CANDIED
WALNUT APPLE PIE**
Baked Twice with a Candied Walnut Crust,
Warm Caramel Sauce, Cinnamon Ice Cream

MCCORMICK & SCHMICK'S
SEAFOOD & STEAKS

\$69.99 per person

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