

# Holiday

## DINNER 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

### Intermezzo:

#### CITRUS SEA SCALLOP SPOON

### Entree Course:

*(Select Two)*

#### GRILLED CHILEAN SEA BASS

Lump Crab with Lemon Butter

#### SURF & TURF

6oz Filet Mignon,  
Steamed Lobster Tail

#### ALASKAN KING CRAB

Scampi Style, Roasted Potatoes, Drawn Butter

#### CAB NEW YORK STRIP FILET OSCAR

Jumbo Lump Crab,  
Asparagus, Hollandaise

### For Dessert:

*(Coffee/Hot Tea Included)*

#### THE CHOCOLATE BAG

Dark Chocolate Bag filled  
with White Chocolate Mousse  
and Fresh Berries

**MCCORMICK & SCHMICK'S**

**SEAFOOD & STEAKS**

\$94.99 per person

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