



catering by MCCORMICK & SCHMICK'S

CATERING POLICIES

FOOD MINIMUMS

For all events held Monday through Thursday our food minimum is \$750, while events on Friday through Sunday require a \$1,000 food minimum.

During the month of December, Friday events require a \$2,000 food minimum, while Saturday events requires a \$3,000 food minimum. All menu prices are subject to optional gratuity and applicable Washington state sales tax.

PAYMENT POLICY

A 50% deposit of the estimated charges is necessary to confirm the catering contract. The balance is due four business days prior to the function. Any adjustments are payable upon conclusion of the event.

STAFFING

Staff are billed by the hour, portal-to-portal, based on a four hour minimum per staff person. Upon selection of the venue, type of menu desired, approximate number of guests and approximate hours of the function, we will be happy to estimate a labor cost. Final labor cost is based on actual portal-to-portal times. In order to ensure a safe work environment for our staff, we require a minimum of two service staff assigned to each event. Labor charges are subject to applicable Washington state sales tax. 50% of all hourly personnel or delivery charges are paid to our service staff.

Hourly rates for staff

Event Captain: \$30.00 per hour **Bartender:** \$25.00 per hour
Server: \$25.00 per hour **Kitchen Staff:** \$25.00 per hour

GRATUITY

Gratuity is stated as optional, however it is suggested. Our event planners will suggest an appropriate gratuity for the service staff assigned to your event. 100% of the optional gratuity is paid to our service staff.

EXTRA FOOD

For the health, safety and liability, all food and beverage items not consumed remain the property of the caterer. At the discretion of your event captain all non-sensitive foods may be packaged for you should you desire.

WA STATE HEALTH ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may pose a health risk. Raw or undercooked foods are noted by * throughout the menus.

GUEST COUNT

The final guaranteed number of guests must be specified by 12:00 (*noon*) according to the following schedule:

Up to 500 guests

Four business days

501-1500 guests

Five business days

1501 + guests

Seven business days

Once received, this number may not be reduced. Final billing will be based on the guarantee or the actual number of guests, whichever is greater. In the event that the guarantee is not received, final billing will be based on the initial estimate or the actual number of guests, whichever is greater.

DROP-OFF/PICKUP

Let us do the cooking! Food can be picked up at our catering kitchen, located at the Museum of Flight, or delivered to the location of your choice. Food will be packaged in disposable containers that are priced at \$3.50 each. Delivery charges begin at \$50.00, while delivery + setup charges begin at \$75.00. These charges are subject to applicable Washington state sales tax.

ENTRÉE CHOICE

We are happy to accommodate a predetermined choice between up to two entrees, plus a vegetarian meal, on seated lunches and dinners. Should you select this option, we request that you offer one salad and one dessert to your guests. Both entrée choices will be accompanied by the same starch and seasonal vegetable. Please also keep in mind that a choice is NOT available for combination entrees. For the most efficient service, please provide a marker for each entrée choice.

SPECIAL MEALS

Substitutions can be served lieu of the entrée to accommodate dietary restrictions. Requests must be made at the time the guest count is due. Additional charges may apply.

RENTALS/SERVICWARE

Tables, chairs, linens, china, glassware, flatware, etc. are an additional cost for off-premise catering. The venue which you have chosen may provide tables and chairs. Final cost of rental equipment is subject to selection of venue, specific menu and beverage service. Delivery charges may apply and are subject to venue accessibility and regulation. Rental equipment and delivery charges are subject to applicable Washington state sales tax.

Our event planners can estimate these costs.

TRANSPORTATION

Truck rental, fuel and parking fees may apply. Subject to change based on venue location and parking availability.

BEVERAGES

TYPE OF BAR

Please chose one of the following types of bar.

<u>WELL</u> Cocktails House Wine	<u>PREMIUM</u> Cocktails NW Wine	<u>PLATINUM</u> Cocktails NW Wine
5.50 per drink hosted 6.00 per drink cash	6.50 per drink hosted 7.25 per drink cash	7.50 per drink hosted 8.25 per drink cash

INCLUDED IN ALL TYPES OF BARS

Microbrews/Imports 5.25 per drink hosted 5.75 per drink cash	Juices 2.75 per drink hosted 3.00 per drink cash	Mineral Water 2.75 per drink hosted 3.00 per drink cash
Domestic Beer 4.50 per drink hosted 5.00 per drink cash	Soft Drinks 2.50 per drink hosted 2.75 per drink cash	Bottled Water 2.00 per drink hosted 2.25 per drink cash

OPTIONAL ADD-ONS

Cordials 7.50 per drink hosted 8.25 per drink cash	Specialty Cocktails Please see your event planner for pricing and options.	Wines by the Bottle Please see our wine list for pricing and available options.
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BEVERAGES BY THE GALLON

Lemonade 30.00 per gallon	Iced Tea with Lemon 30.00 per gallon	Citrus Fresh-Fruit Punch 30.00 per gallon
Strawberry Lemonade 35.00 per gallon	Coffee, Tea, Decaffeinated Coffee 35.00 per gallon	Basil Lime Spritzer 45.00 per gallon

Pitchers of Water on Meeting Tables
1.00 per guest

BAR PACKAGES

For client-provided alcoholic beverages.

FULL BAR SERVICE PACKAGE Client provides liquor, beer, wine and nonalcoholic beverages. Catering by McCormick & Schmick's serves beverages and provides mixers, bar condiments, ice, glassware and all beverage service equipment and linens. 5.00 per guest + bartender hourly rate (3.50 per guest for disposables) <i>Subject to Washington state sales tax</i>	BEER/WINE SERVICE PACKAGE Client provides beer, wine and nonalcoholic beverages. Catering by McCormick & Schmick's serves beverages and provides ice, glassware and all beverage service equipment and linens. 4.00 per guest + bartender hourly rate (2.50 per guest for disposables) <i>Subject to Washington state sales tax</i>
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Client shall obtain a banquet permit and provide Caterer with a copy by one week prior to the event. Client shall obtain insurance that will cover bodily injury, death or property damage occasioned by reason of the Function, including without limitation the liquor liability insurance, with minimum single-limit liability of \$1,000,000 per occurrence. Caterer shall be an additional insured on the policy for any liability it may suffer because of its involvement with Client's event. Client shall provide Caterer with a certificate of such coverage.

WINE LIST

Wine selection and prices are subject to availability. Wine prices are subject to applicable service charge and sales tax

WHITE WINES

Chateau Ste. Michelle "Indian Wells" Chardonnay – <i>Washington</i>	43.00
La Crema "Sonoma" Chardonnay – <i>California</i>	46.00
Sonoma Cutrer "Russian River" Chardonnay – <i>California</i>	54.00
Cakebread Chardonnay – <i>California</i>	76.00
Far Niente Chardonnay – <i>California</i>	85.00
Columbia Crest Riesling – <i>Washington</i>	32.00
Chateau Ste. Michelle "Dr. Loosen" Eroica Riesling – <i>Washington</i>	48.00
Chateau Ste. Michelle "Horse Heaven" Sauvignon Blanc – <i>Washington</i>	40.00
King Estate Pinot Gris – <i>Oregon</i>	38.00
Dunham Cellars Four Legged White— <i>Washington</i>	45.00

RED WINES

Columbia Crest "Grand Estates" Merlot – <i>Washington</i>	37.00
Chateau Ste. Michelle "Indian Wells" Merlot – <i>Washington</i>	44.00
Canoe Ridge Red Wine – <i>Washington</i>	39.00
BV Napa Cabernet Sauvignon – <i>California</i>	40.00
Columbia "Red Willow" Cabernet Sauvignon – <i>Washington</i>	51.00
Chateau Ste. Michelle "Cold Creek" Cabernet Sauvignon – <i>Washington</i>	54.00
Dunham Cellars Cabernet Sauvignon— <i>Washington</i>	77.00
Jordan Cabernet Sauvignon – <i>California</i>	87.00
Stag's Leap Reserve Cabernet Sauvignon – <i>California</i>	104.00
Kings Ridge Pinot Noir – <i>Oregon</i>	46.00
Columbia Crest "Grand Estates" Shiraz – <i>Washington</i>	37.00
Genesis Syrah— <i>Washington</i>	43.00
Dunham Cellars Three Legged Red— <i>Washington</i>	49.00

SPARKLING WINES

Wycliff Brut - <i>California</i>	25.00
Domaine Ste. Michelle Blanc de blanc – <i>Washington</i>	32.00
Veuve Clicquot – <i>France</i>	82.00
Martinelli's Sparkling Cider— <i>Non-Alcoholic</i>	15.00

Our event planners will gladly research specialty wines upon request.

BREAKFAST

SEATED BREAKFAST

All include Coffee, Tea, Decaffeinated Coffee & Fresh Orange Juice.

THE CLASSIC

Scrambled Eggs

with fresh Vegetables & Cheddar Cheese

Herb-roasted Potato Wedges

Hickory-smoked Bacon

Morning Bakery Basket

Seasonal Fruit cup

13.80 per guest

A TOAST TO BREAKFAST

Traditional sliced French Toast

with Sweet Cream Butter & Maple Syrup

Scrambled Eggs

Grilled Breakfast Ham

Seasonal Fruit cup

14.50 per guest

BREAKFAST BUFFET

All include Coffee, Tea, Decaffeinated Coffee & Fruit Juices for 1.5 hours.

BREAKFAST BASICS

Morning Bakery Basket

to include Breads, Pastries, Muffins & Bagels

with Cream Cheese, Butter & Jam

8.10 per guest

TRADITIONAL CONTINENTAL

Morning Bakery Basket

to include Breads, Pastries, Muffins & Bagels

with Cream Cheese, Butter & Jam

Sliced Seasonal Fruit

10.40 per guest

MORNING SUNRISE

Seasonal Fresh Fruit Salad

Baked Breakfast Strata

Eggs baked with Sausage, Onions, Bell Peppers,
cubed Bread, Herbs & Cheddar Cheese

Hickory-smoked Bacon

Herb roasted Potato Wedges

Morning Bakery Basket

to include Breads, Pastries, Muffins & Bagels

with Cream Cheese, Butter & Jam

14.40 per guest

HEALTHY START

Fruit & Yogurt Parfaits

with fresh Berries & Granola

Assorted Protein Bars

Whole Fruit

to include Bananas, Apples & Oranges

Morning Bakery Basket

to include Breads, Pastries, Muffins & Bagels

with Cream Cheese, Butter & Jam

12.40 per guest

WEEKEND BRUNCH

Seasonal Fresh Fruit Display

Baked Breakfast Strata

Eggs baked with Sausage, Onions, Bell Peppers,
cubed Bread, Herbs & Cheddar Cheese

Hickory-smoked Bacon

Cheese Blintzes

with Strawberry Sauce & Whipped Cream

Roasted New Potatoes with fresh Herbs

Fresh baked Blueberry & Carrot- Raisin Muffins

with Sweet Cream Butter

Smoked & Poached Salmon Display

with Lemon Garlic Cream Cheese, Capers,

Diced Onions & Mini Bagels

21.30 per guest

A LA CARTE BREAKFAST ITEMS

Add the following items to any of the above breakfasts.

Assorted Yogurts

1.10

Biscuits & Sausage Gravy

3.50

Breakfast Strata

Eggs baked with Sausage, Onions,
Bell Peppers, cubed Bread, Herbs
& Cheddar Cheese

4.10

Individual Assorted Oatmeal

1.35

Smoked Salmon, Herb Cream Cheese, Capers & Red Onions

2.95

French Toast

with Maple Syrup & Powdered Sugar dusting

2.00

Breakfast Burrito

Scrambled Eggs, Chorizo Sausage, Onions,
Roasted Green Chiles & Mild Jack Cheese

3.85

Egg, Ham & Cheese Croissant Sandwich

3.60

Granola & Yogurt Parfait

with fresh Berries

2.60

**See Event Policies on page 2.*

SEATED LUNCHEON

SOUPS

New England Clam Chowder
4.20 per guest

Soup of the Day
3.50 per guest

SALADS

Traditional Caesar Salad*
With Parmesan Cheese, Herb
Croutons & Creamy Garlic
Dressing
3.65

Classic Green Salad
with Julienne Carrots,
Cucumber, Tomato &
Buttermilk Ranch Dressing
3.50

**Spinach, Watercress
& Napa Cabbage**
with Strawberries, Almonds &
Goat Cheese & Vanilla Honey
Vinaigrette
3.95

Northwest Greens
with Candied Walnuts,
Crumbled Bleu Cheese,
Cranberries & Balsamic
Vinaigrette
3.55

ENTRÉES

Roasted Salmon
with Lemon Dill Sauce on a bed
of Braised Kale
14.75

Macadamia Crusted Mahi Mahi
with Roasted Pineapple, Shallot
& Sorrel Chutney
16.40

**Grilled Breast of
Chicken Marsala**
with Shiitake Mushroom
& Marsala Wine Sauce
13.20

**Herb Marinated
Sliced London Broil**
with Tomato Basil Relish
19.05

Roasted Halibut—In Season
accompanied by a Roma Tomato
& Basil Relish
Market

**Roasted Alaskan
Wild King Salmon**
with a light Herb Beurre Blanc
Market

Pecan Crusted Chicken Breast
with Honey Mustard Glaze
13.85

**Artichoke & Focaccia Stuffed
Flank Steak**
with Spinach, Pancetta
& Orange Brandy Sauce
21.35

Pan Seared Tilapia
with a Roasted Lemon-Rock
Shrimp Sauce topped
with Tarragon garnish
13.95

**Roasted Breast of Chicken
Stuffed with Herbs & Ricotta**
with Roasted Vegetable
Compote
14.75

Penne Alfredo
Penne with Grilled Chicken
& Vegetables in an Herbed Brie
Alfredo Sauce
13.15

Roasted Medallions of Beef & Fillet of Salmon
with Red Wine Shallot Demi glace & Northwest Berry Compote
21.15

SUGGESTED STARCHES

**Toasted Orzo
& Wild Rice Blend**
with Toasted Hazelnuts

Roasted Garlic Potatoes
with Caramelized Onion

Jeweled Saffron Rice Pilaf

Yukon Gold Mashed Potatoes

Herb roasted Red Potatoes

Orcchiette Pasta
with Basil Pesto

Red & Bamboo Rice Medley

**Black Lentil, Bulgur, Basmati
& Wild Rice Blend**

Wild Rice Pancakes

with Red Pepper

VEGETARIAN ENTRÉES

Served with Rustic Breads or Rolls & Sweet Cream Butter

Jumbo Pasta Shells
stuffed with Ricotta Cheese &
served with Roasted Vegetable
Marinara Sauce
11.55

**Portobello, Shiitake &
Domestic Mushrooms**
with Spinach & Tomatoes baked
in Puff Pastry
12.90

**Artichoke, Goat Cheese, Wild
Mushroom & Spinach Strudel**
with a Balsamic Reduction Sauce
13.70

Orchiette Pasta—Vegan
with Balsamic Vegetable
Compote, roasted Garlic,
Green Peas, toasted Pine Nuts
& Basil Oil
13.20

KID'S ENTRÉES

Grilled Cheeseburger on a Sesame Bun
with Lettuce, Tomato, Pickle Spear
& Condiments on the side accompanied by
Tim's Potato Chips
11.55

Baked Macaroni & Cheese
served with Carrot & Celery sticks with a side
of Creamy Ranch Dip
9.25

Chicken Fingers
served with French Fries
& a side of Ranch
10.40

**See Event Policies on page 2.*

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Off Premise 8/10/2010

MEETING OPTIONS

LIGHT & CASUAL LUNCHEON BUFFETS

THE DELI PLATTER

Build Your Own Sandwich Bar

Turkey Breast, Honey baked Ham, Roast Beef, Pastrami,
Cheddar, Swiss & Havarti Cheeses,
Stone Ground & Dijon Mustards, Mayonnaise,
Onions, Pickles, Lettuce, Tomatoes, Olives
& Fresh Baked Breads & Rolls

Penne Pasta Salad

with Bell Peppers, Olives & Feta in Lemon Vinaigrette

Seasonal Fruit Platter

OR

Spinach Salad

with Mushrooms, Red Onion & Sherry Vinaigrette

Jumbo gourmet Chocolate Chip Cookies

12.20 per guest

ALREADY BUILT SANDWICHES

Already-Built Sandwiches

Roast Beef & Cheddar on a Kaiser Roll

Turkey & Havarti on Sourdough

BLT Wrap

Tuna Salad on Multigrain,

Grilled Vegetable Wrap

two half sandwiches per guest

Tim's Potato Chips

Mixed Field Greens

with Balsamic Vinaigrette

Chocolate Walnut Brownies

11.45 per guest

Add the Soup of the Day to one of the above buffets for 2.60

LIGHT & CASUAL PLATED SALADS

To include Coffee, Decaffeinated, Coffee, Tea and Rolls with Sweet Cream Butter

Grilled Chicken Caesar *

Romaine, Parmesan Cheese, homemade Croutons
& Creamy Garlic Dressing

10.55

Blackened Salmon Salad

Cajun spiced Grilled Salmon, Artichoke Hearts, Tomato,
Hard boiled Egg & Black Olives served on Romaine

Lettuce with Lemon Dill Dressing

13.65

THEMED SNACK BREAKS

Minimum order 20 guests.

HEALTHY ON THE GO

Granola Bars, Yogurt, Whole Fruit, V8 & Sparkling Apple Cider
5.85 per guest

NORTHWEST EXPERIENCE

Washington Apples, Candied Hazelnuts & Northwest Artisan
Breads with Apple Butter, Artisan Chèvre & Dilettante Biscotti
6.65 per guest

COOKIE MONSTER

Mini Cookies, Bar Cookies, Chocolate Dipped Shortbread
Airplane Cookies & Mini Milk
4.00 per guest

CHIPS & DIPS

Potato Chips, Tortilla Chips, Salsa & Ranch
2.35 per guest

À LA CARTE SNACKS

Bar Snack Mix .70 per guest	Granola Bars 2.05 each	Bakery Basket to include Breads, Pastries, Muffins & Bagels with Cream Cheese, Butter & Jam 4.20 per guest	Selection of Bar Cookies 1.60 per piece
Tim's Potato Chips 1.15 per bag	Assorted Protein Bars 2.20 each	Assorted Dilettante Biscotti 2.10 per piece	Hazelnut Shortbread Airplane Cookies Half Dipped in Chocolate 1.80 per piece
Smart Food Popcorn 1.30 per bag	Assorted Ice Cream Bars 1.85 per piece	Jumbo gourmet Cookie platter 1.80 per piece	
Pretzels 1.15 per bag	Whole Fruit .95 per piece		
Trail Mix 1.15 per bag			

**See Event Policies on page 2.*

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Off Premise 8/10/2010

LUNCH BUFFETS

The following luncheon portions are offered until 3:30 p.m. Dinner pricing and portions are applicable for buffets starting after this time. All buffets have a minimum order of 20 guest.

BOUNTIFUL BUFFET

Spinach, Radicchio & Butter Lettuce
tossed with Dried Cranberries, Feta, Almond Slivers
& Three Citrus Vinaigrette
Seasonal Fruit Display
Marinated & Grilled Vegetable Platter
accompanied by Roasted Onion Dip
Brie en Croute with Apricots & Walnuts
served with gourmet Crackers
Rustic Breads with Sweet Cream Butter
Northwest Wild Mushroom Stroganoff
with Braised Red Quinoa Pilaf
Add Beef Tenderloin Tips for 3.95pp
Grilled Breast of Chicken
with Pecan Glaze
Lemon Roasted Salmon
with Northwest Berry Sauce
Assorted Bar Cookies & Brownies
24.45 per guest

FLAVORS OF THE NORTHWEST

Mixed Field Greens
tossed with Crumbled Bleu Cheese, Glazed Walnuts,
Dried Cranberries & Balsamic Vinaigrette
Chicken Marsala
Grilled Breast of Chicken & Wild Northwest Mushrooms
in a Marsala Wine Sauce
Sun dried Tomato & Parmesan Polenta
Rustic Penne Pasta
with Peas, Caramelized Onions, Roasted Red Pepper,
Fresh Sage, Feta & Pecans
Seasonal Vegetables
Seattle's Finest Breads with Sweet Cream Butter
Triple Berry Crunch Bar
17.55 per guest

TASTE OF ITALY

Panzanella Salad
Ripe Tomatoes, Cucumbers, Red Onion, toasted Rustic Bread
Cubes & fresh Basil tossed with a Sherry Caper Vinaigrette
Antipasto Display
Mélange of Cured Meats, Cheeses & Marinated Vegetables
with Focaccia & Grissini
Cheese Tortellini
with Gorgonzola, Pesto & Walnuts
Grilled Breast of Chicken
with Asparagus & Porcini Cream
Rosemary & Fennel Roasted Potatoes
Rustic Breads with Sweet Cream Butter
Fresh Fruit Salad
Biscotti
18.10 per guest

RUSTIC ESCAPE

Field Greens
tossed with Caramelized Walnuts, Bleu Cheese
& Balsamic Vinaigrette
Yukon Gold Potato Salad
with Broccoli, Kidney Beans, Celery, Italian Parsley
& Orange Garlic Dressing
Chicken Forestiere
Boneless Breast of Chicken in a rich Tomato
& Madeira Wine Sauce
Roasted Salmon OR Parmesan Crusted Ling Cod
with Dijon Caper Sauce
Marinated & Grilled Vegetable platter
Toasted Orzo & Wild Rice Pilaf
Rustic Breads with Sweet Cream Butter
Washington Apple & Cinnamon Strudel
20.80 per guest

BAJA BUFFET

Caesar Salad
Crisp Tortilla Chips
Black Bean & Corn Salad
with Cilantro Vinaigrette
Three Melon Salad
with Lime Honey Dressing
Burrito Bar
with seasoned Ground Beef OR shredded Chicken,
sautéed Vegetables, Cheddar Cheese, shredded Lettuce,
diced Tomatoes, sliced Olives, Sour Cream, Guacamole,
Salsa & Flour Tortillas
Cinnamon Sugar Cookies
16.30 per guest
*Upgrade to Lime Marinated sliced Steak Fajitas 5.45pp,
or Ancho Rubbed grilled sliced Chicken 4.55pp*

FRESH CHOICE

Organic Spring Greens
with Julienne Carrots, Cucumbers, Tomatoes
& Basil Vinaigrette
Fresh Green Bean Salad
with toasted Cashews, Mandarin Oranges
& Ginger Sesame Dressing
Cilantro & Garlic Marinated Free Range Chicken Breast
with Grilled Peppers
Multi Grain Penne Pasta Salad
with Crimini Mushrooms, Roasted Eggplant, Italian Squash,
& Sun-dried Tomato Pesto
Wine Poached Filet of Salmon
with Leeks, Spinach, lentils & Tarragon Lemon Glaze
Rosemary Cracker Bread & Sliced Rustic Baguettes
Sliced Fresh Melon Medley
with Honey Lime Yogurt Dip
17.10 per guest

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Off Premise 8/10/2010

SEATED DINNER

APPETIZER

Jumbo Prawn Cocktail
with Tomato Horseradish Sauce
7.15

Dungeness Crab Cocktail
with Tomato Horseradish Sauce
9.40

Vegetarian Trio
Olive Tapenade & fresh Hummus on Soft
Pita Wedges with fresh Mozzarella, Tomato
& Basil Salad
5.80

Smoked Sea Scallops
with Watercress, Pancetta, shaved Fennel &
Apple with a Truffle Mustard Vinaigrette
9.40

Dungeness Crab Cakes
with Brandy Rémoulade
9.05

SALADS

Hearts of Romaine
with Roma Tomatoes, Croutons
& Gorgonzola Basil Cream
3.55

Spinach, Radicchio & Butter Lettuce
with Dried Cranberries, Feta, Almonds
& Three Citrus Vinaigrette
4.40

Iceberg Wedge Salad
with Tomato, Cucumber, shredded Carrot,
Rye Croutons, Frizzled Onions
& Buttermilk Ranch Dressing
3.95

Mixed Field Greens
with Caramelized Walnuts, Dried
Cranberries, Bleu Cheese
& Balsamic Vinaigrette
4.00

NW Greens
with Basil marinated Tomato, Feta
Crumbles, Parmesan encrusted Croutons
& Balsamic Vinaigrette
4.25

Traditional Caesar Salad*
3.65

Caprese Salad
Fresh Mozzarella Cheese, Basil marinated
Roma Tomatoes on a bed of Field Greens
& drizzled with Extra Virgin Olive Oil
& Balsamic Syrup
4.75

Arugula, Watercress & Napa Cabbage
with Almonds, Strawberries, Goat Cheese
& Lemon Honey Vinaigrette
4.65

**Belgian Endive, Radicchio,
Watercress & Spinach**
with Hazelnuts, Chèvre, Grapes
& Sherry Vinaigrette
4.65

SOUPS

Please see your event planner for availability and pricing.

KID'S ENTRÉES

All entrees include a Fresh Fruit Cup starter and Milk.

Grilled Cheeseburger
on a Sesame Bun
with Lettuce, Tomato, Pickle Spear
& Condiments on the side
accompanied by Tim's Potato Chips
11.60

Baked Macaroni & Cheese
served with Carrot & Celery sticks
with a side of Creamy Ranch Dip
9.25

Chicken Fingers
served with French Fries
& a side of Ranch
10.40

FRESH SEAFOOD ENTREES

All entrees include Coffee, Decaffeinated Coffee & Tea. Served with Seasonal Vegetables, Starch Rustic Breads or Rolls & Sweet Cream Butter

Macadamia crusted Mahi Mahi
with Pineapple Pepper Chutney
21.60

Parmesan Crusted Ling Cod
with Dijon Caper Sauce
20.75

Herb Crusted Salmon
with Lemon White Wine Glaze OR
Orange Balsamic Reduction
20.40

Pinwheel of Salmon & Sole
with Sauce Vin Blanc & Tomato
Basil Concassé
23.50

Grilled Halibut *in season*
with Balsamic & Basil marinated
Tomatoes
Market

Dungeness Crab Cakes
with Mango Jalapeño Salsa
& Brandy Rémoulade
23.40

Fillet of Salmon
stuffed with Dungeness Crab
& Brie topped with a Lemon
Herb Beurre Blanc
23.30

**Roasted Alaskan
Wild King Salmon**
with a light Herb Beurre Blanc
Market

Kasu Black Cod
marinated in Kasu Paste
and pan seared
23.65

Roasted Salmon
with Lemon Chive Cream OR
Northwest Berry Sauce
19.70

**See Event Policies on page 2.*

SEATED DINNER

MEAT ENTREES

All entrees include Coffee, Decaffeinated Coffee & Tea. Served with Seasonal Vegetables, Starch Rustic Breads or Rolls & Sweet Cream Butter

8 oz. Grilled Filet Mignon
with Roasted Garlic & Button
Mushroom Sauté OR Gorgonzola
Horseradish Butter
31.40

**Roasted Chicken Stuffed with
Caramelized Apples & Onions**
topped with Fig Tapenade
& Madeira Jus
18.50

Pan roasted Breast of Chicken
with Curried Peach Relish
19.55

Roasted Pork Loin Medallions
stuffed with Cornbread, topped
with Sour Cherry Demi glaze
20.75

10 oz. New York Steak
with Green Peppercorn Cognac
Sauce
23.00

**Grilled Breast of Chicken
Peperonata**
sautéed with Roasted Bell Peppers
& Olives in a light Wine Sauce
17.75

Chicken Boursin
Roasted Boneless Breast of
Chicken stuffed with savory Herb
Cheese, Italian Parsley,
chopped Shallots, seasoned
Breadcrumbs & Dried Apricots
with Sherry Mushroom Cream
21.15

**Herb encrusted
Pork Loin Chop**
with Apple Calvados Brandy
Demi Glace
22.00

Herb roasted Prime Rib of Beef
with Apple Horseradish
22.95

VEGETARIAN ENTREES

All entrees include Coffee, Decaffeinated Coffee & Tea. Served with Rustic Breads or Rolls & Sweet Cream Butter

Ricotta filled Pasta Shells
with Roasted Onion Tomato Sauce
16.90

**Portobello, Shiitake & Domestic
Mushrooms with Spinach &
Tomatoes**
in Puff Pastry
17.85

**Artichoke, Goat Cheese, Wild
Mushroom & Spinach Strudel**
with a Balsamic Reduction Sauce
18.20

**Grilled Fresh Vegetable
Napoleon**
with Soy Milk Creamed Corn
& Avocado
19.55

**Ratatouille Vegetable
Cannelloni**
with Italian herbed Cream Sauce
17.25

Tri color Polenta Napoleon
with Black Beans & Tomato Basil
Coulis
17.45

**Vegan Basil Polenta with
Northwest Wild Mushroom &
Balsamic Ragout**
with Seasonal Vegetables
18.45

COMBINATION ENTRÉES

All entrees include Coffee, Decaffeinated Coffee & Tea. Served with Seasonal Vegetables, Starch Rustic Breads or Rolls & Sweet Cream Butter

**Petite Chicken Boursin en Croute
and Grilled Salmon Filet**
with Lime Dill Beurre Blanc
27.75

**Roasted Filet Mignon
and Petite Fillet of Salmon**
with Roasted Shallot Cabernet Sauce
OR Northwest Berry Sauce
29.30

**Herb encrusted Filet of Beef
and Pan Seared Halibut - in season**
with Ginger Butter
Market

**Peppercorn roasted Medallions of Beef
and Scallop & Prawn Brochette**
with Lemon Garlic Butter
31.40

**Fillet of King Salmon Stuffed
with Crab & Shrimp
and Roasted Beef Medallions**
with Orange Brandy Demi glaze
37.15

**Pink Peppercorn Crusted Filet Mignon
and Pan Seared Sea Bass**
with Roasted Tomato Peach Relish
34.75

SUGGESTED STARCHES

Toasted Orzo & Wild Rice Blend
with Toasted Hazelnuts
Herb roasted Red Potatoes
Roasted Garlic Potatoes
with Caramelized Onion

Orcchiette Pasta with Basil Pesto
Jeweled Saffron Rice Pilaf
Red & Bamboo Rice Medley
Wild Rice Pancakes

Yukon Gold Mashed Potatoes
Black Lentil, Bulgur, Basmati
& Wild Rice Blend
with Red Pepper

DINNER BUFFETS

*All dinner buffets have a minimum order of 20 guests.
Please see Event Policies page for dinner buffet service options.*

TIMELESS FARE

Traditional Caesar Salad*

Romaine tossed with Parmesan, fresh Croutons
& Creamy Garlic Dressing

Gemelli Pasta Salad

Sun-dried Tomatoes, Roasted Eggplant & Smoked Chicken
in a light Pesto Dressing

Lemon roasted Salmon

accompanied by Dill Crème Fraîche

Garlic Roasted New York Striploin *carved*

with Apple Horseradish & Mango Pepper Chutney

Seasonal Vegetable

Toasted Orzo & Wild Rice Pilaf with Dried Cranberries

Oven roasted New Potatoes

Rustic Breads & Butter

28.95 per guest

BOUNTIFUL EVENING

Cranberry & Pistachio Torta

Assorted Rustic Breads with Butter

Marinated & Grilled Vegetable Platter

with Roasted Onion Dip

Fresh & Dried Fruit display with Nuts

Northwest Mixed Greens

tossed with Blue Cheese, Walnuts & Dried Cranberries
& Balsamic Vinaigrette

Mediterranean Tabbouleh Salad

with Italian Parsley, Mint, Cucumbers Tomatoes & Bulgur Wheat

Pan Seared Chicken with Roasted Fennel

OR Baked Seafood stuffed Jumbo Mushrooms

with Crab, Shrimp, Smoked Salmon, Parmesan & Spices

Yukon Gold Potato Gratinée with Gruyère

McCormick & Schmick's Pistachio crusted Salmon
on a bed of Cannellini Beans, Leeks, Olives & Artichokes
with Sauce Verte

Herb roasted Prime Rib of Beef *carved*

with Dollar Rolls, Apple Horseradish & Whole grain Mustard
34.75 per guest

THE ESSENTIALS

Mixed Field Greens

with Julienne Tomatoes, Cucumbers & Carrots
with a Sherry-Shallot Vinaigrette

Seasonal Fruit Salad

Cheese Tortellini with Pesto Cream Sauce

Chicken Marsala

Grilled Breast of Chicken & Wild Northwest Mushrooms
in a Marsala Wine Sauce

Sun dried Tomato & Parmesan Polenta

Seasonal Vegetable

Rustic Breads & Butter

23.85 per guest

NW FOCUS

Wild Field Greens

tossed with Dried Apricots, Bleu Cheese, Toasted Hazelnuts
& Grain Mustard Vinaigrette

Northwest & Imported Cheese Display

Smoked Gouda, Cheddar, Gorgonzola, Chèvre
with Breads & Crackers

Dungeness Crab & Penne Pasta Salad

with Red Peppers, Artichokes & Olives
in Lemon Oregano Dressing

Fresh Fruit Display

Roasted Garlic Potatoes with Caramelized Onion

Herb encrusted Pork Loin Platter

Seasonal Fruit Salsa, Roasted Red Pepper Aioli & mini Rolls

Oven roasted Salmon Fillets

with Northwest Berry Sauce

Seasonal Vegetable Medley

29.30 per guest

SEAFOOD SPECIALTIES

Wild Arugula & Orange Salad

with Marbled Rye Croutons & Sherry Vinaigrette

Pesto Marinated Shrimp & Farfalle Salad

with Roma Tomatoes, toasted Pine Nuts & Grana Padano

Salmon Trio: Chilled, Poached Salmon

with Lemon Dill Crème Fraîche

Teriyaki Salmon Skewers with Sesame Seeds

Warm Smoked Salmon & Pepperjack Cheese Corn Muffins

Braised Clams & Mussels

in a Herb Broth with Tomatoes, Garlic & Onions

Herb Marinated Mushroom & Roasted Sweet Pepper Salad

Grilled Flank Steak

with Avocado Red Onion Salsa & Balsamic Glaze

Macadamia Crusted Mahi Mahi

with roasted Pineapple Chutney

Yukon Gold Potato Salad

with Dungeness Crab & Bacon

40.25 per guest

REGIONAL FLAVORS

Spinach Salad

with Mushrooms, Spiced Pecans, Red Onion & Sherry Vinaigrette

Seasonal Fresh Fruit display

Caprese platter

with Basil, Tomatoes, Mozzarella & Balsamic Vinaigrette

Rustic Breads

with Sweet Cream Butter

Parslied New Potatoes

Oven Roasted Salmon

with Lemon & Shrimp Sauce

Sautéed Chicken Breast in Wild Mushroom & Leek Essence

on a bed of Quinoa Rice Confetti Pilaf

26.15 per guest

**See Event Policies on page 2.*

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LIGHT HORS D'OEUVRE

*The following menus provide an accompaniment to late afternoon cocktails, but are not sufficient as a full dinner.
We suggest our heavy hors d'oeuvre selections during the dinner hour.*

TIME TO RELAX

Marinated & Grilled Vegetable platter
with Roasted Onion & Creamy Herb Dips

Assorted Tapas

to include Mediterranean Olive Salad; Artichoke
& Spinach Spread; Red Onion & Orange Salad
with Almonds accompanies by sliced Artisan Breads

Spanakopita

Spinach, Feta & Onion wrapped in Phyllo

Baked Seafood stuffed Mushrooms

with Crab, Smoked Salmon & Shrimp

Garlic Beef Satay

with Ginger Plum Glaze

Herb roasted Chicken display

with Tomato Basil Relish & mini Rolls

18.15 per guest

COCKTAIL HOUR

Rustic Vegetable platter

Roasted, Grilled, Pickled & Fresh Vegetables

with Sun-dried Tomato Dip

Northwest & Imported Cheese display

Smoked Gouda, Cheddar, Gorgonzola, Chèvre with
Breads & Crackers

Seasonal Fruit Skewers

Chicken Satay

with Thai Peanut Dipping Sauce

Dungeness Crab & Brie Miniature Talmouses Pastry

Vegetarian Spring Rolls

served with Sweet Chili Sauce

Pink Peppercorn crusted Pork Tenderloin

on Crostini with Rhubarb Chutney

20.75 per guest

AN EARLY EVENING

Crudités

Broccoli Florets, Carrots, Radishes, Cauliflower & Celery

with Roasted Red Pepper Dip & Bleu Cheese Dip

Gorgonzola & Black Mission Fig Torta

with a variety of Crackers

Warm Spinach & Roasted Onion Dip

with Herb Crostini

Northwest Wild Mushroom & Rondele Pinwheel Sandwich Bites

Italian Sausage & Parmesan stuffed Mushrooms

Orange Soy glazed Salmon Skewers

Herb roasted Turkey Breast

with mini Rolls, Orange Aioli, Whole grain Mustard & Cranberry Sauce

17.85 per guest

**See Event Policies on page 2.*

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HEAVY HORS D'OEUVRE

These creative and hearty menus are suitable for an evening reception and may take the place of a seated or buffet dinner.

EVENING FESTIVITY

Market Fresh Crudités

Broccoli Florets, Carrots, Radishes, Cauliflower, Celery
with Roasted Red Pepper Dip & Bleu Cheese Dip

Northwest & Imported Cheese display

Smoked Gouda, Cheddar, Gorgonzola & Chèvre
with Breads & Crackers

Warm Dungeness Crab & Artichoke Dip

with Herb Crostini

Northwest Wild Mushroom Tartlet

with Parmesan & Filberts

Cheese Tortellini with Pesto Cream

McCormick & Schmick's Roasted Salmon

with Dijon Dill Sauce

Chicken Satay

with Thai Peanut Dipping Sauce

New York Striploin -carved

with Horseradish Cream, Green Peppercorn Dijon Cream
& mini Rolls
26.55 per guest

A WORLDLY SAMPLING

Artisan Cheese display

Imported & Local Artisan Cheeses, *such as* Stilton, Morbier,
Humboldt Fog & St. Andre with Cracker Bread, Fruit
& Nut Bread and Rustic Bread

Grilled & Chilled Asparagus Spears

with a Balsamic Tomato Relish

Mojito Marinated Fruit Skewers

Coconut Curry Chicken

with Jasmine Rice

Mediterranean Couscous Salad

Israeli Couscous with Bell Peppers, Cucumbers,
Red Onion, Feta Cheese & Roasted Lemon Vinaigrette

Mornay Mushrooms

stuffed with Dungeness Crab, Spinach & Pine Nuts
with Mornay Sauce

Pistachio crusted Salmon

with Artichokes, Leeks, Cannellini Beans, Olives & Sauce Verte

Prime Rib of Beef—carved

accompanied by Horseradish Cream, Roasted Garlic Aioli
& mini Rolls
33.70 per guest

PACIFIC RIM FLAVORS

Asian Vegetable Salad

Bok Choy, Spinach, Julienne Carrots, Mung Bean Sprouts, Broccoli,
Bell Peppers, toasted Almonds & Mushrooms
tossed with Sesame Ginger Dressing

Teriyaki Salmon Skewers with Green Onion Garnish

Five Spice Duck Egg Roll with Hoisin Dip

Mango, Melon & Lychee Salad with Honey Lime Dressing

Spicy Avocado & Walnut Roll with Ponzu Dipping Sauce

Beef & Garlic Meatballs in Coconut Curry Sauce

Lo Mein Noodle Salad with Chicken, Oranges & Pea Pods

Hoisin Glazed Pork Loin with steamed Rice

29.80 per guest

LOCAL HIGHLIGHTS

Spinach & Roasted Red Pepper Torta

Spinach & Roasted Red Pepper layered with Chèvre
& Mascarpone, served with Water Crackers

Rustic Vegetable platter

Roasted, Grilled, Pickled & Fresh Vegetables
with Creamy Herb Dip

Northwest Wild Mushroom & Rondele Pinwheel

Lemon Rosemary Chicken Skewer

with Green Peppercorn Aioli

Penne Pasta with Caramelized Onions, Peas & Sage

in Gorgonzola Sauce

Chilled, Wine-poached Salmon Fillets

with Lemon Dill Crème Fraîche
accompanied by Cucumber Red Onion Salad

Grilled Washington Sausages

with assorted Sweet & Hot Mustards

to include Kielbasa, Bratwurst, Italian & house-made
Chicken Apple Sausage
23.80 per guest

TASTE OF THE NORTHWEST

Seasonal & Dried Fruit display

garnished with assorted Nuts

Roasted Vegetable Kebabs

with Creamy Herb Dip

Northwest & Imported Cheese display

Smoked Gouda, Cheddar, Gorgonzola, Chèvre
with Breads & Crackers

Apple & Bleu Cheese stuffed Mushrooms

Warm Shrimp & Spinach Dip

with Rosemary Cracker Bread

Smoked Salmon, Capers & Red Onion Penne Pasta Salad

with Lemon Dill Creamy Vinaigrette & Toasted Hazelnuts

Lemon Rosemary Chicken Skewers

with Green Peppercorn Aioli

Herb encrusted Pork Loin platter

with Peach Salsa, Roasted Red Pepper Aioli & mini Rolls
24.60 per guest

**See Event Policies on page 2.*

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TRAY PASSED HORS D'OUVRE

The following items may be added to the preceding buffets or seated meals at a minimum of 20 pieces (except where noted otherwise).

SPECIALTY SEAFOOD

Jumbo Prawn Chilled with Lemon Dill Sauce; Sake marinated; Pesto grilled; or Spicy Pepper & Garlic Firecracker 2.55	Smoked Sea Scallop wrapped in Pancetta with Apple Cider Glaze 3.05	Smoked Trout Canapé with Chive Aioli 1.90	Miniature Salmon Cake with Honey Dijon Dip 2.40
Hoisin brushed Jumbo Shrimp Lollipop with toasted Sesame Seeds 2.65	Miniature Dungeness Crab Cake with Brandy Rémoulade 2.75	Smoked Salmon on Black Bread with Caper Butter 1.55	Miniature Dungeness Crab & Bay Shrimp Cake with Cucumber Dill Crème Fraîche 2.40
Spiced Honey Garlic Prawn with Pina Colada Dip 2.80	Profiterole Bay Shrimp OR Dungeness Crab & Jalapeño 1.65	Crab Spring Roll with Ponzu Dipping Sauce <i>Parties under 200</i> 2.60	Smoked Salmon Napoleon layered with Nori, Rice & Wasabi Mayonnaise 2.90
Ancho Marinated Prawn with Sour Cream Tomato Lime Dip 2.75	Fresh Lotus Chip with Hamachi, Tobiko & Wasabi Drizzle on Micro Greens 2.70	Seared Ahi Canapé* with Wasabi Mayonnaise <i>50 piece minimum</i> 2.10	Orange Soy Salmon Skewer with Sesame Seeds 1.95
		Dungeness Crab & Brie Miniature Talmouses Pastry 2.25	Teriyaki Salmon Skewer 1.95

SAVORIES

Pepper crusted Beef Tenderloin with Horseradish Cream Sauce on a Tuscan Crostini 3.05	Garlic Beef Satay with Ginger Plum Glaze 2.10	Chicken Satay with Thai Peanut Dipping Sauce 1.75	Pork Skewer with Pineapple Rum Glaze 1.75
Pink Peppercorn crusted Pork Tenderloin on a Crostini with Rhubarb Chutney 2.10	Tamarind Beef Satay with Red Curry Honey Glaze 2.40	Lemon Rosemary Chicken Skewer with Green Peppercorn Aioli 1.75	Roasted Lamb Tenderloin with Fig Tapenade on a Pita Wedge 2.90

VEGETARIAN BITES

Cocktail Caprese Salad Skewer Tomato, Fresh Mozzarella & Basil with Balsamic Reduction 1.50	Risotto Cake stuffed with Goat Cheese 1.90	Vegetarian Pot Sticker with a Ginger Soy Glaze 1.60	Roasted Olive Tapenade with Goat Cheese in a Pastry Purse 1.95
Port poached Pear with Stilton on a Sesame Melba Cracker 1.75	Wild Mushroom & Mascarpone Cheesecake on Polenta Crust with Wild Blueberry Thyme Compote 2.40	Vegetarian Spring Roll - <i>Vegan</i> served with Sweet Chili Sauce 2.25	Feta Stuffed Dried Mission Fig with Peppercorini 1.80
Spanakopita Phyllo Triangle stuffed with Spinach & Feta 1.70	Spiced Almond stuffed Date with Chèvre 1.40	Goat Cheese & Roasted Red Pepper Profiterole 1.60	Herbed Goat Cheese Crostini with dried Tomato & fried Basil 1.75
Cranberry, Pistachio & Goat Cheese Truffle 1.25	Tri-color Polenta Round topped with Gorgonzola Cream 1.65	Goat Cheese & Wild Mushroom Profiterole 1.60	Tostadita - <i>Vegan</i> with Jalapeño Pinto Bean Puree & Avocado 1.75

*See Event Policies on page 2.

BUFFET ADDITIONS

The following items may be added to the preceding buffets at a minimum of 25 guests.

CHEESE DISPLAY OPTIONS

**Spinach & Roasted Red Pepper
Torta with Chèvre**
1.75

**Gorgonzola & Black Mission Fig
Torta**
1.85

**Fresh Lemon, toasted Almond &
Raspberry Mascarpone Torta**
served with sweet Ladyfingers
1.80

Northwest & Imported Cheese Display
Smoked Gouda, Cheddar, Gorgonzola, Chèvre with
Breads & Crackers
2.60

Artisan Cheese Display
Imported & local Artisan Cheese, such as Stilton,
Morbier, Humboldt Fog & St. Andre
with Cracker Bread, Fruit & Nut Bread and Rustic bread
6.15

**Puff Pastry wrapped Bacon
& Sun dried Tomato Brie**
2.25

Baked Smoked Salmon Brie
with fried Capers
2.25

Warm Praline topped Brie
with Water Crackers
2.05

**Orange Marmalade &
Pistachio stuffed Brie**
2.05

ASSORTED DIPS & TAPAS

Warm Dungeness Crab & Artichoke Dip
with Herb Crostini
3.25

Warm Shrimp & Spinach Dip
with Rosemary Cracker Bread
3.05

Choose 3 of the following Tapas

Mediterranean Olive Salad; Roasted Red & Yellow Peppers with grilled Eggplant & Manchego Cheese;
Fried Baby Red Potatoes with Roasted Garlic Aioli; Artichoke & Spinach Spread with Cabrales Cheese;
Red Onion & Orange Salad with Almonds; Sliced Spicy Sausage with Herb marinated Tomatoes;
Chick Pea, Caper & Lemons Salad with Basil; and Sherried Mushrooms with Parsley
Served with sliced Artisan Breads, Crostini & Herbed Cracker Bread
2.80

FRUIT DISPLAY OPTIONS

Seasonal Fruit Display
2.75

Mojito Marinated Fruit Skewers
2.60

VEGETABLE DISPLAY OPTIONS

Caprese Salad Skewers
Tomato, Fresh Mozzarella & Basil
with Balsamic Reduction
2.50

Market Vegetable Crudités
with Roasted Red Pepper Dip
& Bleu Cheese Dip
1.95

Rustic Vegetable Platter
Roasted, Grilled & Pickled Vegetables
with Sun-dried Tomato Dip
2.60

PINWHEEL SANDWICH BITES

**Peppercorn Beef, Smoked Cheddar
& Orange Marmalade Horseradish**
1.45

Turkey, Havarti & Cranberry
1.45

**Northwest Wild Mushroom
& Rondele**
1.45

SAVORY OPTIONS

Seafood stuffed Mushroom
with Crab, Smoked Salmon & Shrimp
2.10

Assorted Sushi & Rolls*
with Wasabi, Soy & Ginger
100 pieces minimum
1.80-3.25

Mini Bay Shrimp Cocktail
served in a shot glass with Mango Salsa
2.60

**Apple & Bleu Cheese stuffed
Mushroom**
1.50

**Steamed Clams & Mussels
in Herb Beer Broth**
with Garlic, Onions & Tomatoes
2.75

**See Event Policies on page 2.*

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STATIONS

*The following items may be added to the preceding buffets at a minimum of 25 guests.
They are not sufficient as a stand alone buffet item.*

POTATO, PASTA & RISOTTO BAR

Served in Cosmo Glass

Rich Yukon gold Mashed Potatoes

Herb Scented Risotto

Rotini Pasta in Marinara Sauce

Accompanied by freshly grated Parmesan Cheese,
Sun dried Tomatoes, sliced Olives, toasted Almonds,
Green Sweet Peas, Red Pepper Flakes, Gorgonzola Cheese,
fresh Chives, Sweet Cream Butter & Bacon Bits.

5.40 per guest

BIG CHILL*

Displayed on a separate station on ice

An assortment of Fresh and Smoked Seafood

may include Smoked Scallops, Oysters on the ½ shell,
Marinated Mussels, Crab Claws, Smoked Salmon, Jumbo Prawns,
Seared Ahi Tuna, Bay Shrimp Salad & other seasonal specialties.

*Accompanied by a variety of sauces & spreads, as well as
assorted Crackers & Bread*

13.45 per guest

ANTIPASTO STATION

Displayed on small plates

An assortment of Meats, Cheeses and Vegetables

to include sliced Salami, Prosciutto, Mortadella, Pepperoni,
Smoked Provolone Cheese, Cilegine Mozzarella,
grilled Italian Squash, Onions, Peppers,
marinated Mushrooms, Tomatoes, Artichokes & Olives

5.25 per guest

OYSTER BAR

Displayed on ice.

Pacific Northwest Oysters on the Half Shell*

Served with Lemon, Horseradish, Tabasco & Mignonette
Market price—plus below

Oysters shucked on site by M&S kitchen staff

25.00 per chef per hour

CARVING STATIONS

Station attended by a carver

Cedar plank roasted Salmon

with Dill Crème Fraîche & fresh Fruit Salsa
Market

Oven roasted Smoked Turkey

with Cranberry Relish, Herb Mayonnaise
& mini Rolls
95.00 serves 30

Honey glazed Ham

with a Roasted Pineapple Chutney,
Mayonnaise, Grain Mustard & mini Rolls
125.00 serves 50

Pork Loin stuffed with Cranberry Walnut Brioche

with Rosemary-Tomato Demi Glace
135.00 serves 35

Herb encrusted Beef Tenderloin

with Apple Horseradish Cream,
Dijon Mustard & mini Rolls
275.00 serves 25
Add Wild Mushroom Demi-Glace for 1.50 pp

Prime Rib of Beef

with Horseradish Cream, Roasted Garlic
Aioli & mini Rolls
215.00 serves 35
Add Au Jus for .90 pp

Spinach & Provolone stuffed New York Striploin

with Mustard Sauce
225 serves 35

**See Event Policies on page 2.*

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DESSERTS

PLATED DESSERTS

Trio of Sweets: Truffle Cake Wedge, Fruit Tart & mini Lemon Sponge Cake

other options available

pooled in Northwest Berry Coulis and Crème Anglaise, *presented on white china rectangular plate*
6.75

McCormick & Schmick's Famous Chocolate Truffle Cake

with Chambord Crème Anglaise
4.50

Washington Apple Almond Tart

Caramelized WA Apples in toasted Almond Shell with Cinnamon Crème Anglaise
5.50

Chocolate Raspberry Mousse Tower Cake

accented by Marionberry Coulis & Mocha Whipped Cream
5.70

New York Cheesecake

with Blackberry Coulis
4.50

Seasonal Fresh Fruit Tart

with Vanilla Bean Crème Anglaise
5.30

Warm Chocolate Brioche Bread Pudding

with Bourbon Crème Anglaise
4.75

Two layer Raspberry Cheesecake

with fresh Berries & Whipped Cream
4.60

Tiramisu Tower Cake

garnished with Fruit Puree & Whipped Cream
5.15

Brown Butter Pear Tart

with Vanilla Bean Crème Anglaise
5.45

Vanilla Bean Crème Brûlée

with fresh Berries
available only for groups less than 100 guests
5.10

Grand Marnier Strawberry Shortcake

with fresh Whipped Cream
in season 4.75

Individual Chocolate Fondue

Warm Guittard Chocolate with a variety of cut Fruit & Pound Cake
5.60

Mango Lime Tango

Mango Mousse & Lime filling on Macadamia Shortbread
5.45

DESSERT BUFFETS

DESSERT DECADENCE

Assorted gourmet Tortes, Cakes & Tarts

May include McCormick & Schmick's Chocolate Truffle Cake, WA Apple Almond Tart, Tiramisu Cake, Berry Cheesecake, Chocolate & Raspberry Juliet & seasonal patisserie selection
7.75 per guest (*minimum of 50 guests*)

DIVINE MINIATURES

A sinful selection of Miniature Tarts, Cake Squares, Chocolate Treats & Assorted Petit Fours

May include such sweets as Éclairs, Fruit Tartlets, Praline Pyramids, Lemon Boats, Mini Tiramisu, Mousse Cups, M&S Chocolate Truffle Bites & Other Sweet Delights
5.70 per guest (*minimum of 25 guests*)

SWEET & SIMPLE

Assorted tasty gourmet Cookies, Bar Cookies & Cheesecake Bites

May include such treats as Walnut Brownies, Lemon Bars, Chocolate Chip Cookies, Oatmeal Raisin Cookies, White Chocolate Macadamia Cookies & New York & Raspberry Cheesecake Bites
5.00 per guest (*minimum of 25 guests*)

A LA CARTE SWEETS

The following items may be added to the preceding buffets at a minimum order of 25 pieces/guests.

Champagne marinated Fruit Skewers

with Grand Marnier Whipped Cream
2.65 per guest

Warm Peach Cobbler

with a Dried Blueberry studded Whipped Cream
3.60 per guest

Warm Chocolate Brioche Bread Pudding

with Bourbon Crème Anglaise
3.35 per guest

Warm Cheese Crêpes

with Strawberry Sauce, Spiced Apple Compote, Chocolate Sauce
3.25 per guest

Warm Apple Strudel

with Rum Raisin Caramel Sauce
3.00 per guest

Warm Northwest Berry Cobbler

with Chantilly Cream
3.45 per guest

Chocolate dipped Hazelnut Shortbread Airplane Cookies

1.80 per piece
Wrapped To-Go 2.35

McCormick & Schmick's Famous Chocolate Truffles

rolled in Coconut, Pistachio & Dried Cranberry
1.75 per piece

Fresh Baked Jumbo Cookies

Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia & Chocolate Nut Royal
1.80 per piece

Bar Cookies

Lemon Bars, Walnut Brownies, Fudge Nut Squares, Pecan Bars, Chocolate Chip Brownies, Cookies & Cream
1.60 per piece

Gourmet house made Cupcakes

Vanilla Bean, Dark Chocolate, Zesty Lemon & Lavender Cupcakes with assorted Frostings & toppings
2.15 per piece

Add Tiered Cupcake Stand for 65.00 (accommodates 75 cupcakes),

SPECIALTY CAKES

SHEET CAKES

¼ Sheet (serves 15-20) \$65.00
½ Sheet (serves 35-40) \$95.00
¾ Sheet (serves 55-60) \$140.00
Full Sheet (serves 80-85) \$170.00

*Cakes decorated with fresh flowers and your favorite saying.
Cakes served as a dessert course in a seated meal are subject to kitchen labor fee of \$.75+ per guest.*

Coconut Cake

A white velvet cake layered with coconut mousse with flakes of coconut

Chocolate Raspberry Mousse Cake

Chocolate cake layered with raspberry mousse and decorated with white chocolate shavings

Chocolate Mousse Cake

A devils food cake layered with chocolate mousse and topped with rosettes of chocolate mousse and chocolate shavings with chocolate vermicelli on the sides

Tuxedo Cake

Chocolate and white cake layered with caramel mousse Topped with caramel and decorated with white and dark vermicelli and finished with a white bow tie

Lemon Velvet Cake

White velvet cake layered with lemon curd and white chocolate mousse and decorated with white chocolate shavings and lemon peel

Carrot Cake

Carrot cake layered with Grand Marnier white chocolate mousse and finished with shaved milk chocolate

Strawberry Bagatelle

(Available February – November)

White velvet cake layered with fresh strawberries and white chocolate mousse and topped with white chocolate vermicelli