

MCCORMICK & SCHMICK'S

SEAFOOD RESTAURANT

Plan your Special Event at McCormick & Schmick's Seafood Restaurant Sacramento

*We can accommodate your Corporate Meetings, Birthday and Retirement Parties,
Rehearsal Dinners, Holiday and Special Occasion Celebrations.*

Private Dining Room – Seating up to 80 guests
Main Dining Rooms and Bar also available

*We offer an elegant Private Dining Room, customized menus and special arrangements
for flowers, decorations or any additional service needed. Our staff is committed to
provide the best service and traditional seafood experience available.*

*We are happy to customize a menu to meet your vision and needs for each particular
event. Please share your ideas with our in-house coordinator who will assist you in
planning a memorable and exceptional experience.*

***Your Party will Truly be a Special Event
With McCormick & Schmick's Commitment to Traditional Service and
Quality.***

*Please Contact Deirdre Miller at:
916-442-8225 ~ or ~ banquets90@msmg.com*

Please enjoy browsing our menus to find the perfect dishes for your special occasion!

MCCORMICK & SCHMICK'S

SEAFOOD RESTAURANT

Lunch #1

~Entrée Selections~

*All Entrees Served with Fresh Seasonal Vegetables
(Guest choice of one of the following)*

Market Fresh Salmon

Grilled with Beurre Blanc Sauce

Chicken Picatta

Parmesan Encrusted and Pan-Seared with Lemon Caper Beurre Blanc

Tilapia

Cashew Crusted with Jamaican Rum Butter Sauce

Black & Bleu Salad

Seared Tenderloin, Grilled Vegetables & Bleu Cheese

~Dessert Course~

Vanilla Crème Brulee with Fresh Seasonal Berries

\$19 Lunch Menu

Prices & availability subject to change; Beef entrees prepared to variable temperatures
Groups with 40 plus guests, please select 3 entrée choices to be listed
1111 J Street, Sacramento, CA 95814
Phone: 916-442-8225 Fax: 916-442-8230 E-mail: banquets90@msmg.com

MCCORMICK & SCHMICK'S

SEAFOOD RESTAURANT

Lunch #2

~First Course~

(Host to select one to offer on menu)

House Mixed Greens Salad with Balsamic Vinaigrette

~or~

Cup of Seafood Corn Chowder

~Second Course~

All Entrees Served with Fresh Seasonal Vegetables

(Guest choice of one of the following)

Market Fresh Salmon

Roasted on a Cedar Plank with a Northwest Berry Sauce

Chicken Marsala

Pan Seared with Wild Mushrooms and Marsala Wine Sauce

Tenderloin Brochette

Grilled with Peppers, Onions & Portabella

Traditional Oregon Bay Shrimp Louis

Topped with Eggs, Tomatoes, Cucumbers and Thousand Island Dressing

**Dungeness Crab Louis available for a small up charge upon request*

~Third Course~

(Host to select one to offer on menu)

Flourless Chocolate Silk Pie with an Oreo Crust

~or~

Vanilla Bean Crème Brulee with Fresh Seasonal Berries

\$23 Lunch Menu

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MCCORMICK & SCHMICK'S

SEAFOOD RESTAURANT

Dinner #1

~First Course~

*House Salad with Balsamic Vinaigrette
Bleu Cheese Crumbles and Glazed Walnuts*

~Second Course~

*All Entrees Served with Seasonal Vegetables
(Groups with 40 plus guests, please select 3 entrée choices to be listed)*

Cashew Encrusted Tilapia

With Tropical Fruit Salsa and Jamaican Rum Butter

Filet Tenderloin Medallions

With Bearnaise Sauce

Chicken Picatta

Parmesan Encrusted with Lemon Caper Beurre Blanc

Rainbow Trout

Grilled with Fresh Lemon, Cracked Black Pepper and Lemon Beurre Blanc Sauce

~Third Course~

Vanilla Crème Brulee with Fresh Seasonal Berries

\$35 Dinner Menu

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Dinner #2

~First Course~

Smoked Salmon Tower
With Herbed Cream Cheese, Onions, Capers & Crostini

~Second Course~

House Salad with Balsamic Vinaigrette
Bleu Cheese Crumbles and Glazed Walnuts

~Third Course~

All Entrees Served with Fresh Seasonal Vegetables
(Groups with 40 plus guests, please select 3 entrée choices to be listed)

Grilled Market Fresh Salmon

Topped with a Lemon Beurre Blanc Sauce

9 oz Top Sirloin

Grilled with Garlic Butter

Chicken Marsala

Sautéed Breast of Chicken with Portabella Mushroom Sauce

Dover Sole Parmesan

With Lemon Caper Beurre Blanc

~Fourth Course~

Vanilla Crème Brulee with Berries

\$42 Dinner Menu

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Dinner #3

~First Course~

*Miniature Crab and Bay Shrimp Cakes
With Red Pepper Aioli*

~Second Course~

*Caesar Salad
Garlic Croutons and Parmesan*

~Third Course~

*All Entrees Served with Fresh Seasonal Vegetables
(Groups with 40 plus guests, please select 3 entrée choices to be listed)*

Market Fresh Salmon

Roasted on a Cedar Plank & served with a Northwest Berry Sauce

9oz Top Sirloin Steak

Grilled with Garlic Butter

Free Range Chicken

Herb Marinated Half Roasted Chicken

Chef's Selection Entrée

Chef's Choice of Seasonal Seafood or House Specialty

~Fourth Course~

Flourless Chocolate Silk Pie with an Oreo Crust

\$48 Dinner Menu

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Dinner #4

~First Course~

Jumbo Shrimp Cocktail
With Cocktail Sauce

~Second Course~

Wedge of Iceberg Lettuce
Tomatoes, Bleu Cheese Crumbles and Dressing

~Third Course~

All Entrees Served with Fresh Seasonal Vegetables
(Groups with 40 plus guests, please select 3 entrée choices to be listed)

Wild Seasonal Sockeye Salmon

Topped with Fennel and Mushroom Cream

6 oz Filet Mignon

Bacon Wrapped, Grilled & topped with Blue Cheese Wedge

Wild Mahi Mahi

Macadamia Crusted with Mango Chutney

Chef's Selection Entrée

Chef's Choice of Seasonal Seafood or House Specialty

~Fourth Course~

Seasonal Cheesecake

\$62 Dinner Menu

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Dinner #5

~First Course~

Crab & Bay Shrimp Tater Tots
Served with Lemon, Cocktail and Tartar Sauce

~Second Course~

House Salad with Balsamic Vinaigrette
Blue Cheese Crumbles and Glazed Walnuts

~Third Course~

All Entrees Served with Fresh Seasonal Vegetables
(Groups with 40 plus guests, please select 3 entrée choices)

Wild Yellowfin "Ahi" Tuna
Cajun Seared Rare & sliced with Sushi Roll, Pickled Ginger & Wasabi
Stuffed Steelhead Salmon
Filled with Crab, Bay Shrimp & Brie Cheese
6 oz Filet Mignon Oscar
Topped with Crab, Asparagus & Hollandaise
Chef's Selection Entrée
Chef's Choice of Seasonal Seafood or House Specialty

~Fourth Course~

Seasonal Mini Dessert Trio
Vanilla Crème Brûlée, Seasonal Cheesecake and Chocolate Delight
~or~
Twice Baked Apple Pie
Topped with walnuts, caramel & served with Cinnamon Gelato

\$76 Dinner Menu

MCCORMICK & SCHMICK'S

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STEAKHOUSE MENU

Salads

(Select One)

Wedge Salad with Bleu Cheese, Cucumbers and Tomatoes

Classic Caesar Salad with Croutons and Parmesan

House Mixed Greens with Balsamic Vinaigrette, Bleu Cheese & Glazed Walnuts

Entrée Selection

(Choose up to Four)

14oz New York Strip with Garlic Butter

9oz Top Sirloin with Garlic Butter & Sautéed Mushrooms

Filet Mignon Oscar with Crab, Asparagus and Béarnaise

Pan Bronzed 10oz Ribeye, Kentucky-Bourbon Mushroom Sauce

Dover Sole Parmesan with Lemon Butter Caper Sauce

Pan Seared Chicken Piccata with a Lemon Caper Butter Sauce

Steelhead Salmon Stuffed with Crab, Bay Shrimp & Brie Cheese

Accompaniments

(Select One of Each)

Garlic Mashed Potatoes

Tomato Basil Orzo

Olive Oil Forked Potatoes

Southern Style Creamed Corn

Sautéed or Creamed Spinach

Three Cheese Macaroni

Roasted Mixed Vegetables

Red Pepper Spinach Risotto

Dessert

(Select One)

Vanilla Crème Brûlée | Seasonal Cheesecake

\$ 55.95 per person

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Appetizer Displays

Hot Hors D'oeuvres

(A minimum of 2 dozen hors d'oeuvres must be selected)

Filet Carpaccio with Mixed Greens & Crostini \$30 dozen

Fried Calamari with a Trio of Dipping Sauces \$35 dozen

Dungeness Crab & Bay Shrimp Tater Tots & Coconut Shrimp with

Cocktail and Tartar Sauces and Mango Salsa, \$35 dozen

Teriyaki Marinated Beef Skewers with Toasted Sesame Seeds \$27 dozen

Pancetta Wrapped Prawns with Pico de Gallo and Balsamic Glaze \$29 dozen

Chicken Satay Skewers with Thai Peanut Sauce \$25 dozen

Spanakopita \$22 dozen

Crab and Cheddar Cheese Tartlets \$27 dozen

Vegetarian Spring rolls with Spicy Plum Sauce \$22 dozen

Miniature Crab and Bay Shrimp Cakes with Red Pepper Aioli \$36 dozen

Puff Pastry Filled with Mushrooms Hazelnuts and Roquefort Cheese \$24 dozen

Golden Seared Scallops with Cilantro Lime Dipping Sauce \$35 dozen

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Cold Hors D'oeuvres

(A minimum of 2 dozen hors d'oeuvres must be selected)

**Tuna Tartar on Cucumber Round with
Wasabi Crème Fraiche & Honey Soy Glaze \$26 dozen*

Sliced Rare Beef Tenderloin on Sweet Potato Pancake with Horseradish Cream \$35 dozen

Oysters on the Half Shell with Cocktail Sauce & Lemons \$27 dozen

California Roll & Sushi Rainbow Roll Display \$40 dozen

Ahi Tuna Martini with Cucumber Wakame Salad \$50 dozen

Fresh Mozzarella & Vine Ripened Tomato Capresi \$30 dozen

Chilled Jumbo Prawns with Cocktail Sauce & Lemons \$27 dozen

House Smoked Salmon with Herbed Cream Cheese & Crostini \$45 dozen

DISPLAY HORS D'OEUVRES

*Dungeness Crab, Bay Shrimp & Artichoke Heart Dip with Rosemary Flatbread
\$6.95 per person*

*Baked Brie En Croute with Glazed Walnuts & Apricot Glaze
\$5.95 per person*

*Sliced Seasonal Fresh Fruit Tray
\$5.95 per person*

*Imported and Domestic Cheese Board with Rosemary Flatbread & Assorted Crackers
\$6.25 per person*

*Crostini Platter with Traditional Hummus, Olive Tapenade & Baba Ghanoush
\$5.95 per person*

*Antipasto Display of Sliced Italian Meats and Cheeses, Kalamata Olives
& Marinated Vegetables
\$6.25 per person*

*Vegetable Crudite with Ranch & Blue Cheese Dips
\$5.25 per person*

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Wine List

*For our current wine selection
Please stop in or visit our website:*

Mccormickandschmicks.com\sacramento

***go to menus > dinner > scroll to page 2*

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