

# MCCORMICK & SCHMICK'S

## SEAFOOD RESTAURANTS

### Tour Group Menu

#### ~First Course~

Seasonal Mixed Green Salad with Balsamic Vinaigrette  
Served with Optional Bleu Cheese Crumbles & Candied Walnuts and  
Choice of Ranch or White Balsamic Dressings

#### ~Entrée~

##### Choice of:

Cedar Roasted Salmon with Northwest Berry Sauce  
Jumbo Shrimp Stuffed with Lump Crab Meat Finished with Imperial Glaze  
Fried Shrimp Platter Served with Orange Horseradish Marmalade  
Chicken Parmesan Served Over Linguini  
9oz Sirloin (Prepared Medium) Finished with Maitre d' Butter

#### ~Vegetarian Option~

Vegetarian Stir Fry with Jasmine Rice

*\*All entrees are served with mashed potatoes & Chef's choice of vegetables with  
exception of the linguini and the stir fry.*

#### ~Dessert~

Chocolate Tulip Filled with Passion Fruit Mousse & Topped with Fresh Berries

**\$23.95/Person**

~Lunch Portions~

\*Price Includes Coffee, Tea & Soft Drinks Only\*

#### Terms & Conditions Apply=

- Pricing does NOT include 7% sales tax or 20% gratuity.
- Scheduling may be subject to off peak availability.
- Restaurant Hours Begin at 4pm Saturday & Sunday.
- Minimum of 30 guests is required for pre-opening availability.
- We require all charges to be placed onto one bill at the close of your event.
- Menu selections and prices are subject to change due to purveyor availability.
- As we do not have freezers onsite, Final Guest Guarantee is due by 12pm,  
72 business hours prior to your event and is considered final. You will be billed accordingly.

**Contact : Leisa Anderson - Catering Sales Manager**

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[www.mccormickandschmicks.com](http://www.mccormickandschmicks.com)