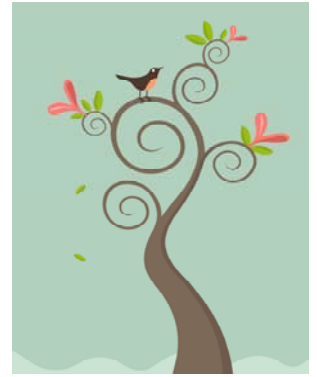




Catering by MCCORMICK & SCHMICK'S



It's Time for Spring

Specially designed menus for drop-off at your office.

Breakfast Time

Mini Fresh Berry and Vanilla Scented Yogurt Parfaits with toasted Artisan Granola

Fresh Baked Northwest Hazelnut Zucchini Loaf,
Petit Pan Au Chocolat and Snicker Doodle Bagels
with Maple Butter, Orange Blossom Honey and Raspberry Cream Cheese

Alder Smoked Salmon Stuffed Baby New Potatoes with Lemon Crema Drizzle

Warm Individual Brioche Nest with baked Cage Free Eggs and Marjoram Dusted Tomatoes

Black Forest Ham and Gruyere Stuffed Croissant

Assorted Fresh Odwalla Juice and Protein Beverages

\$17.10 + tax

Lunch Time

Wild Arugula Salad with fresh Oranges and Strawberries,
shaved Manchego Cheese, crisp Pita Croutons and Sorrel Ginger Vinaigrette

Lemon Caper Crab Salad on Belgian Endive Spears

Lavender Goat Cheese Crostini with Sliced Fig

Organic Pesto Seasoned Grilled Chicken Platter
with Cherry Chutney, fresh Herb Coleslaw and roasted Garlic Ciabbattini

Fresh Grilled Spring Asparagus Platter
with Citrus Ancho Sour Cream dip

Mascarpone filled Strawberry Lollipop
with Pistachio Dust and Balsamic Syrup drizzle

\$19.95 + tax

MINIMUM ORDER 30 GUESTS.

Pricing includes disposable platters and serving utensils.

State Tax and delivery charges will apply

Subject to M&S availability, Sorry, no substitutions.

*Compostable plates, cutlery and napkins along with additional beverages, rentals,
décor and flowers, priced separately.*

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