



## Fall 2009-Winter 2010 Seasonal Offerings

### **Fall Flavors-Heavy Hors d'oeuvre Buffet**

**Chicken, Mushroom & Pistachio Strudel**  
with Lingonberry Onion Jam

**Spinach, Chèvre & Roasted Red Pepper Torta**  
with Rosemary Cracker Bread

**Roasted Fennel & Winter Squash Salad**  
with Spicy Italian Sausage, Sun Dried Tomato Pesto  
& toasted Hazelnuts

**Smoked Salmon Croquettes**  
with Caper Aioli & Fresh Lemon Wedges

**Pineapple, Orange & Cherry Salad**  
with Candied Cashews & Orange Yogurt Sauce

**Sliced Apple Marinated Pork Loin Platter**  
with Brandied Pear Chutney, Creole Mustard  
& Mini Rolls

**Display of Grilled Peppers, Onions & Mushrooms**  
with Roasted New Potato Salad  
in Chive Dijon Vinaigrette  
\$26.25 per guest

### **Harvest Feast -Dinner Buffet**

**Sweet Potato Salad**  
with Fresh Green Beans, Toasted Pecans, Caramelized  
Onions & Maple Lemon Dressing

**Mesclun Salad with Gorgonzola Crumbles**  
Granny Smith Apples, Spicy Whole Grain Croutons  
& Tomato Tarragon Vinaigrette

**Artichoke & Focaccia Stuffed Flank Steak**  
with Spinach, Pancetta & Blood Orange Thyme Sauce

**Garlic & Rosemary Infused Turkey Breast**  
with Ginger Pear Gravy & Roasted Pearl Onions

**Baked Three Cheese Macaroni with Crab  
Toasted Wild Rice Salad**  
with Grilled Peppers, Dried Cranberries, Extra Sharp  
White Cheddar Cheese, Balsamic Glazed Mushrooms  
& Honey Sage Vinaigrette

**Platter of Baby Carrots & Lentils**  
with Cumin, Garlic & Cinnamon Dressing

**Artisan Breads and Butter**  
\$32.50 per guest

### **Holiday Tradition-Dinner Buffet**

**Fresh & Dried Fruit Display**

**Traditional Caesar Salad \***  
Romaine tossed with Herb Croutons, Parmesan Cheese & Garlic Dressing

**Spiced Pumpkin & Tart Cherry Torta**  
with Water Crackers

**Warm Dungeness Crab & Artichoke Dip**  
with Rosemary Cracker Bread

**Rustic Breads with Sweet Cream Butter**

**Cornbread Stuffing**

**Yukon Gold Mashed Potatoes & Gravy**

**Roasted Root Vegetable Medley**  
with Garlic Ginger Butter

**House smoked Turkey Breast & Honey glazed Pit Ham**  
served on a platter with Cucumber, Jicama & Peach Slaw and Lavender Mustard

**Herb roasted Prime Rib of Beef-carved**  
with Apple Horseradish & Dijon Mustard  
\$31.20 per guest

**Please add \$3.00 to the menu price for Museum of Flight & Pacific Science Center events.  
MINIMUM ORDER of 50 GUESTS**

Beverages, Rentals, Decor, Floral, Service & Delivery can all be provided, priced separately.  
Subject to Sales Tax & Service Charges or Optional Gratuity Where Applicable.

**For venue suggestions or questions, contact Catering by McCormick & Schmick's  
206-762-4418 ♦ [www.CateringByMandS.com](http://www.CateringByMandS.com)**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may pose a health risk.

