

# McCORMICK & SCHMICK'S



## HARBORSIDE AT NATIONAL HARBOR

- Location:** 145 National Plaza, National Harbor, MD 20745
- Cuisine:** Showcasing more than 40 varieties of seafood, the restaurant's enticing menu is updated twice each day to feature the freshest fish available. Guests may also choose from savory chicken, steak and pasta entrees in addition to several inventive selections from the chef's personal collection of favorites.
- Décor:** Situated in the "center of it all," the timeless atmosphere of McCormick & Schmick's incorporates regional architecture and style, including rich wood paneling and floors, stained glass enhancements and attractive original art, providing a comfortable yet sophisticated setting that everyone will enjoy.
- Cruises** **Private arrangements through Etiquette Cruises, LLC;** catering by McCormick & Schmicks. Call (877)-323-2552 to make your private cruise reservations separately.
- Hours of Operation:**
- |        |                         |                   |
|--------|-------------------------|-------------------|
| Lunch  | 11:00 a.m. - 4:00 p.m.  | Monday - Friday   |
|        | 12:00 p.m. - 4:00 p.m.  | Saturday          |
| Dinner | 4:00 p.m. - 11:00 p.m.  | Monday - Saturday |
|        | 12:00 p.m. - 10:00 p.m. | Sunday            |
| Bar    | 11:00 a.m. - 11:00 p.m. | Monday - Friday   |
|        | 12:00 p.m. - 11:00 p.m. | Saturday & Sunday |
- Credit Cards:** All Major Credit Cards are accepted
- Dress Code:** Business Casual Attire
- Parking:** Garage and lot parking available
- Smoking:** Non-smoking restaurant & patio
- General Manager:** Chipp Lewis
- Executive Chef:** Chamichael Robinson
- Event Sales Manager:** Shaunetae Douglas
- Website:** [www.mccormickandschmicks.com](http://www.mccormickandschmicks.com)

*Our versatile dining areas may be reserved individually or in any combination to accommodate a variety of meetings, receptions and events. Our Event Sales Manager will work with you to coordinate every detail of your gathering and make your event a success. As well, our Executive Chef will be pleased to assist in creating specialized menus. For more information, or to book your reservation, please call (301)567-6925.*

# Hors D'oeuvre Selections

*~ Menu Selections and pricing are subject to change due to availability~*

Selections per 50 pieces; Prices do not include service charge and tax

*½ orders are available upon request for an additional \$10.00 charge*

## Hot Hors D'oeuvres

Petite Maryland Crab Cakes with Tartar Sauce	\$170.00
Coconut Shrimp with Orange Horseradish Marmalade	\$150.00
Buffalo Chicken Wings with Bleu Cheese Dressing	\$100.00
Teriyaki Chicken or Bourbon Beef Skewers	\$ 85.00
Italian Meatballs with Peppers & Onions	\$ 95.00
Bacon Wrapped Prawns with Chipotle Barbeque Sauce	\$190.00
Spicy Beef Tenderloin Carpaccio	\$135.00
Shrimp, Crab and Artichoke Dip with Pita Chips	\$135.00
Crab Rangoons with Sweet Cashew Dipping Sauce	\$125.00
Rhode Island Calamari with a Trio of Dipping Sauces ( <i>batch</i> )	\$110.00
Clams Casino with Peppers, Pancetta & Parmesan Cheese	\$130.00
Oyster Beignets with Crab meat stuffing	\$150.00
Mushrooms Stuffed with Maryland Blue Crab	\$150.00
Baked Wheel of Brie Wrapped in Puffed Pastry with Apples	\$ 85.00
Chef's Fried Platter (Popcorn Chicken, Coconut Shrimp & Calamari)	\$100.00

## Cold Hors D'oeuvres

Chilled Seafood Display	Small \$165.00	Large \$350.00
Oysters on a Half Shell		\$135.00
Roma Tomato Bruschetta with Mozzarella & Balsamic Reduction		\$ 95.00
Vine Ripened Roma Tomato Bruschetta with Bay Shrimp		\$ 95.00
Smoked Salmon Canapés on Cucumber Slices		\$115.00
Seared Rare Ahi Tuna Canapés on Cucumber Slices with Wasabi Soy Aioli		\$125.00
Traditional Shrimp Cocktail with Cocktail Sauce		\$185.00
Roast Beef & Turkey or Ham with Swiss Cheese Deli Platter		\$135.00
Sliced Sesame Pork Tenderloin with Soy Ginger Sauce & Spicy Mustard		\$125.00

## Displayed Hors D'oeuvres

*Prices do not include service charge and tax*

	Small	Large
Fresh Fruit Display with Medley of Seasonal Fruits	\$75.00	\$130.00
Assorted Cheese with Carr's Water Crackers	\$85.00	\$135.00
Assorted Cheese and Fruit Display with Carr's Water Crackers	\$95.00	\$175.00
Fresh Vegetable Crudités with Ranch Dipping Sauce	\$85.00	\$135.00
McCormick and Schmick's Dessert Display	\$100.00	\$180.00
	<small>(About 30 - 40 Pieces)</small>	<small>(About 60 -80 Pieces)</small>

## Beverage Package Options

*Prices do not include service charge and tax.*

*Soft drinks (Coke products) will be included with event when there are three or more food courses ordered.*

<b>Soft Drinks</b>	(Coke, Diet Coke, Sprite, Ginger Ale & Iced tea)	\$3.00 each
<b>Coffee &amp; Hot Tea</b>	(Caffeinated & Decaffeinated)	\$3.00 each
<b>Fresh Squeezed Drinks</b>	(Lemonade, Limeade, Arnold Palmer, Fruit Punch)	\$4.00 each

**Domestic/Imported Beers & Wine Set-Up** will be included with all events, with **no Bar set-up fee**.

A **Bar Set-Up** will be required when ordering house, call, premium, mixed cocktails, and Open-bar packages.

## BAR SERVICE PACKAGES

**TIER I: House Brand Liquors & mixers** **\$75.00 bar set-up fee/\$7.00 per drink**  
Vodka, Rum, Tequila, Gin, Scotch, Whiskey & Triple Sec; **no mixed cocktails added.**

**TIER II: Call Brand Liquors & mixers** **\$150.00 bar set-up fee/\$8.50 per drink**

Absolut & Ketel One Vodkas, Beefeater & Tanqueray Gins, Bacardi Silver & Meyers Rums, Jack Daniels Bourbon, Cuervo Gold & Sauza Tequilas, Dewar's & Chivas Scotches, Cointreau, and all House Brand liquors. **There is a \$50.00 surcharge for Martinis, Margaritas and other mixed cocktails**

**TIER III: Premium Brand Liquors & mixers** **\$250.00 bar set-up fee/\$10 -12 per drink**

**Top Shelf** liquor varieties including Grey Goose Vodka, Bombay Sapphire Gin, 10 Cane Rum, Crown Royal Whiskey, Patron Silver Tequila, Johnny Walker Black Scotch, and Gran Marnier Liqueur, and all House and Call brand liquors. **There is a \$50.00 surcharge for Martinis, Margaritas and other mixed cocktails.**

**OPEN BAR: Includes all wine/beer/liquors in-house** **\$300.00 bar set-up plus consumption**

<b>Sparkling Cider Toast</b>	<b>\$3.50/person</b>	<b>Champagne Toast</b>	<b>\$8.00/person</b>
------------------------------	----------------------	------------------------	----------------------

# Lunch Menu Selections

*Prices do not include service charge and tax*

## Single Appetizers

*(For Parties of 20 or less; serves 3 to 4 guests)*

- Rhode Island Fried Calamari with Trio of Dipping Sauces \$13.95
- Crab, Shrimp & Artichoke Dip with Pita Chips \$13.95
- Shrimp Cocktail with Traditional Cocktail Sauce \$14.95
- Petit Crab Cakes with Tartar Sauce \$19.95
- Chilled Seafood Platter (*serves 4 to 6*) \$42.95

## First Course

*(Choose one of the following)*

- M&S Caesar Salad with Butter Lettuce & Homemade Caesar dressing \$6.50
- Garden Salad with Tomatoes, Cucumber with Honey Mustard Vinaigrette \$5.50
- Mixed Green Salad with Balsamic Vinaigrette \$4.50
- Add Walnuts and Crumbled Bleu Cheese Add \$1.75*
- Cup of Seafood and Corn Chowder \$4.50
- Cup of Maryland Style Crab Soup \$5.25

## Main Course

*(Choose three options from the courses listed below)*

### *Fish and Shellfish Options*

- Parmesan Crusted Flounder with Capers and Lemon \$14.95
- Cedar Roasted Atlantic Salmon with Northwest Berry Sauce \$14.95
- Chesapeake Bay Crab Cake with Rice and Traditional Tartar Sauce \$16.95
- Mixed Seafood Platter (Salmon, Shrimp & Crab Cake) \$19.95

### *Beef and Chicken Options*

- Chicken Breast with Marsala Wine Sauce \$14.95
- Chicken Chesapeake stuffed with Lump Crab meat \$16.95
- Chicken Picatta with a White Wine Lemon Sauce \$12.95
- Homemade Meatloaf with Mushroom Gravy \$15.95
- 6oz. Sliced Top Sirloin, cooked medium \$19.95

### *Salad and Vegetarian Options*

- Seafood Cobb Salad with Bleu Cheese Dressing \$15.95
- M&S Salmon **or** Chicken Caesar Salad (choose one) \$13.95
- Pasta Primavera with Fresh Vegetables \$13.95
- Vegetable Grill Platter \$12.95

*(Add a Crab Cake or Oscar Topping to any entree for \$10.00)*

*All Steaks will be Cooked One Temperature*

## Dessert

*(Choose one of the following)*

- Upside Down Apple Pie with Cinnamon Ice Cream \$8.95
- Seasonal Cheesecake \$7.95
- Chocolate Truffle Cake \$7.25
- Chef's Choice of Mini Dessert \$3.95

*Soft Drinks (Coke products) are Included when ordering at least 3 Courses  
~ Menu selections and prices are subject to change due to availability~*

# Dinner Menu Selections

Prices do not include service charge and tax

## Single Appetizers

(For Parties of 20 or less; serves 3 to 4 guests)

- Rhode Island Fried Calamari with Trio of Dipping Sauces \$13.95
- Crab, Shrimp & Artichoke Dip with Pita Chips \$13.95
- Shrimp Cocktail with Traditional Cocktail Sauce \$14.95
- Petit Crab Cakes with Tartar Sauce \$19.95
- Chilled Seafood Platter (*serves 4 to 6*) \$42.95

## First Course

(Choose one of the following)

- M&S Caesar Salad with Butter Lettuce & Homemade Caesar Dressing \$7.25
- Mixed Greens Salad with Walnuts and Bleu Cheese crumbles \$6.95
- Seafood and Corn Chowder \$4.95
- Maryland Style Crab Soup \$5.25

## Main Course

(Choose three options from the courses listed below)

### *Fish and Shellfish*

- Atlantic Salmon Stuffed with Shrimp, Crab, and Brie Cheese \$26.95
- Cedar Roasted Atlantic Salmon with Northwest Berry Sauce \$24.95
- Georges Bank Flounder Stuffed with Crabmeat & Mushrooms \$25.95
- Jumbo Shrimp Stuffed with Crab Imperial \$27.95
- Chesapeake Bay Crab Cakes with Traditional Tartar Sauce \$26.95
- Mixed Seafood Grill with Salmon, Shrimp and a Crab Cake \$29.95
- Lobster Thermidor with Crab & Shrimp Stuffing \$32.95

### *Surf & Turf*

- 6oz. Filet Mignon Cooked Medium with a Steam Lobster *market price*
- Petit Filet Mignon Cooked Medium & Chesapeake Bay Crab Cake *market price*
- Petit Filet Mignon Cooked Medium with 6 oz. Lobster Tail *market price*
- 6 oz. Filet Mignon Cooked Medium & Grilled Shrimp *market price*

### *Chicken & Vegetarian Options*

- Chicken Breast Stuffed with Spinach, Prosciutto Ham & Asiago Cheese \$26.95
- Chicken Chesapeake Stuffed with Chesapeake Bay Crab Cake & Imperial Sauce \$25.95
- Chicken Breast with Marsala Wine Sauce & Mushrooms \$24.95
- Pasta Primavera with Fresh Vegetables \$19.95
- Vegetable Grilled Platter with Portabello Mushrooms \$21.95

### *From the Grill*

- Grilled Pork Chop with Caramelized Onions & Apple Chutney \$27.95
  - 9oz Top Sirloin with a Port Wine Demi Sauce \$28.95
  - 6oz or 9oz Filet Mignon with a Port Wine Demi Sauce *market price*
- (Add a Crab Cake or Oscar Topping to any entrée for \$10.00)

*All Steaks will be Cooked One Temperature*

## Dessert

(Choose one of the following)

- Seasonal Cheesecake \$7.95
- Chocolate Truffle Cake with Raspberry sauce \$7.25
- Upside Down Apple Pie with Cinnamon Ice Cream \$8.95
- Sorbet with Seasonal Fruit \$5.95

*Soft Drinks (Coke products) are Included When Ordering 3 Out of 4 Courses  
~ Menu selections and prices are subject to change due to availability ~*

# *Event Guidelines*

**Room Fees** - All of our dining rooms are used for general dining, therefore, minimum food & beverage expenditures are required. The minimums are based on the amount of revenue generated in the rooms when being used for general seating. The private dining room, which seats up to 60 guests, minimum is \$1200.00 for lunch Monday through Thursday, and \$2400.00 for dinner. The private dining room minimum is \$1600.00 for lunch on Friday, \$2400.00 for lunch on Saturday and Sunday, and \$3600.00 for dinner Friday thru Sunday. These prices **do not include** tax or gratuity. The semi-private dining area, which seats up to 50 guests, minimum is \$1000.00 for lunch Monday thru Thursday, and \$1600.00 Friday & Saturday. The semi-private dining area minimum is \$2,000.00 for dinner Monday thru Thursday, and \$2600.00 on Friday thru Sunday. We are happy to accommodate larger party reservations up to 500 guests, for the entire restaurant. We also offer catering services in off-site locations, as well as, in the National Harbor's Sunset Room. Please give us a call for any of these special menus and accommodations.

**Deposit** – The Harbor Room & Potomac (semi-private area) both require a signed contract and a **\$200.00 deposit**, for private events. The **deposit** for offsite catering is **\$500.00**. The deposit will be credited as part of the total payment on the night of the event. In case of cancellation within **14** days of the function, the deposit is not refundable, nor can it be used to book an alternate date. A credit card to be put on file is due at the time of event booking.

**Menus** - McCormick & Schmick's Harborside Restaurant is dedicated to freshness. Due to this fact, all menus and wine selections must be determined **no less than 7 days prior** to an event and are subject to availability. The availability and prices of our food cannot be guaranteed more than 14 days prior to an event.

**Guest Guarantee** - The final guest count must be received **five** business days prior to the event. This number will be considered final and will not be subject to reduction. If the actual guest count falls below the final guarantee, the client will be charged for the contracted number of guests. Should the actual guest attendance exceed 5% of the guest guarantee, food substitutions may be necessary.

**Payment** - The full balance is due at the close of the function. Payment may be made with cash or credit card only. **There is a one-check policy** for groups larger than 10 people. Personal and Company checks will not be accepted as forms of payment. McCormick and Schmick's does not offer direct billing. **A 20% service charge and a 6% sales tax apply to all sales**, and will be added to the final bill. The sale of gift certificates **may not** be applied to the food & beverage minimum. **Prices are subject to change due to availability**. Tax-exempt organizations must provide a copy of the certificate of exemption at the time of the reservation.

**Cancellations** - McCormick & Schmick's reserves the right to cancel any reservation that is not held by contract and/or deposit. If you cancel within **thirty days** of your scheduled event and we are unable to rebook the party space, the deposit will be forfeited. If you cancel within one week of your scheduled event and we are unable to rebook the party space, 20% of the minimum fee will be charged to the credit card on file. If you cancel within 72 hours of your event, or do not show, the full minimum will be charged to the credit card on file.

**Alcohol** - All applicable alcohol-related laws apply and all alcoholic beverages must be purchased from McCormick & Schmick's Harborside Restaurant. We reserve the right to refuse service to anyone for any reason.

**Damages** - McCormick & Schmick's Harborside Restaurant is not responsible for loss or damage to the organization and/or guest property. Clients agree to be responsible for damage to equipment or restaurant during their use of the premise. There is no smoking in any area of the restaurant or it's premises.

**Audio/Visual** – A/V equipment and other items may be rented, with a 48 hour notice. McCormick and Schmick's does not allow for DJ's or dancing during dinner hours, unless the entire restaurant is being used for a private event.