

THE CANNERY Seafood of the Pacific



Private Dining

Thank you for thinking of The Cannery for your special occasion. We look forward to working with you on creating a truly memorable event for you and your guests. Our executive chef has a broad understanding of a range of cuisines that elevate our prime steaks, seafood and market fresh produce to enticing new levels. Our Wine Spectator recognized wine list will pair perfectly with your meal to create an amazing experience. Of course, it would be our pleasure to assist by personalizing your event with special touches such as floral arrangements, table decorations, custom linens, photography or signature gifts that help bring your vision to life.

Contact Jason R. Noble for more information at (949) 677-2115 or via email at jnoble@cannerynewport.com

Lunch Menu *(Wednesday through Friday only)*

Groups up to 25: 2 starters, 3 entrees, 2 desserts

Groups from 26-60: 2 starters, 2 entrees, 2 desserts

Groups of 61 or more: 2 starters, 2 entrées, 1 dessert

We are happy to offer additional options per course starting at a charge of \$5 per guest for each additional option.

Starter Course:

New England Clam Chowder *brioche croutons*

Caesar Salad *romaine, garlic croutons, housemade dressing, parmesan*

Mixed Greens Salad *mesclun greens, cherry tomatoes, chives, lemon vinaigrette*

Crab Cake *avocado creme fraiche, fine herbs, fennel pollen (\$8 supplemental charge)*

Cannery Shrimp Cocktail *cocktail sauce, green goddess (\$8 supplemental charge)*

Entree Course:

Sushi Burrito *ahi tuna, yellowtail, crunchy garlic, avocado, seaweed salad, sushi rice, flour tortilla*

Blackened Chicken Sandwich *lettuce, tomato, pickle. bacon, avocado, mayonnaise*

Crab Club Sandwich *lump crab salad, iceberg, tomato, avocado, applewood smoked bacon, toasted brioche*

Chicken Caesar Salad *grilled chicken breast, romaine, Caesar dressing, brioche croutons*

King Salmon *spinach, baby heirloom tomatoes, red onion, bacon vinaigrette (\$20 supplemental)*

Filet Mignon *french fries, red wine demi glaze (\$30 supplemental charge)*

Lobster Roll *Maine lobster, classic top-load bun, old bay aioli, lemon oil, fries (\$10 supplemental charge)*

Dessert Course:

Chocolate Molten Cake *warm chocolate cake, chantilly cream, Callebaut chocolate sauce*

Vanilla Creme Fraiche Panna Cotta *fresh berries*

3 Courses: \$50/Guest

Pricing includes coffee, hot/iced tea and fountain drinks per guest

Bread service available upon request (\$2/guest)

Brunch Menu *(Saturday & Sunday only)*

Groups up to 25: 2 starters, 3 entrees, 2 desserts

Groups from 26-60: 2 starters, 2 entrees, 2 desserts

Groups of 61 or more: 2 starters, 2 entrées, 1 dessert

We are happy to offer additional options per course starting at a charge of \$5 per guest for each additional option.

Starter Course:

New England Clam Chowder *brioche croutons*

Caesar Salad *romaine, garlic croutons, housemade dressing, parmesan*

Mixed Greens Salad *mesclun greens, cherry tomatoes, chives, lemon vinaigrette*

Market Fruit Parfait *seasonal fruit, yogurt, honey granola*

Crab Cake *avocado creme fraiche, fine herbs, fennel pollen (\$8 supplemental charge)*

Cannery Shrimp Cocktail *cocktail sauce, green goddess (\$8 supplemental charge)*

Entree Course:

Maple Bacon Bread Pudding *cinnamon mascarpone, walnut streusel, house caramel*

Breakfast Burrito *braised short rib, scrambles eggs, breakfast potatoes, pico de gallo, tomatillo salsa*

Eggs Benedict *sous vide slab bacon, poached eggs, hollandaise, tots*

Chicken Caesar Salad *grilled chicken breast, romaine, Caesar dressing, brioche croutons*

Blackened Chicken Sandwich *lettuce, tomato, pickle, bacon, avocado, mayonnaise*

Lobster Roll *Maine lobster, classic top-load bun, old bay aioli, lemon oil, fries (\$10 supplemental charge)*

Dessert Course:

Chocolate Molten Cake *warm chocolate cake, chantilly cream, Callebaut chocolate sauce*

Vanilla Creme Fraiche Panna Cotta *fresh berries*

3 Courses: \$50/Guest

Pricing includes coffee, hot/iced tea and fountain drinks per guest

Bread service available upon request (\$2/guest)

Optional "Bottomless Mimosas"

Segura Viudas, Spanish Cava ~~ \$20/guest

Roederer Estate Brut, Anderson Valley NV ~~ \$35/guest

Veuve Clicquot "Yellow Label" Brut, Reims NV ~~ \$65/guest

Dom Pérignon, Epernay ~~ \$200/guest

Bottomless mimosas served for a 2 hour time frame with orange, cranberry, and grapefruit juices.

Add Aperol ~~ \$5/guest

****Pricing is per every adult guest****

Dinner Menu 1

Groups up to 25: 2 starters, 3 entrees, 2 desserts

Groups from 26-60: 2 starters, 2 entrees, 2 desserts

Groups of 61 or more: 2 starters, 2 entrées, 1 dessert

We are happy to offer additional options per course starting at a charge of \$5 per guest for each additional option.

Starter Course:

New England Clam Chowder *brioche croutons*

Caesar Salad *romaine, garlic croutons, housemade dressing, parmesan*

Mixed Greens Salad *mesclun greens, cherry tomatoes, chives, lemon vinaigrette*

Ahi Tuna Poke *wonton chips, avocado, wakame, sesame seeds, Maui onion*

Crab Cake *avocado creme fraiche, fine herbs, fennel pollen (\$8 supplemental charge)*

Cannery Shrimp Cocktail *cocktail sauce, green goddess (\$8 supplemental charge)*

Entrée Course:

Mushroom Risotto *wild mushrooms, truffle essence, parmesan, fresh herbs*

King Salmon *served with chef's seasonal offerings*

Mary's Chicken *served with chef's seasonal offerings*

Mahi Mahi *mashed potatoes, green beans, lemon butter sauce*

Filet Mignon *fontina mashed potatoes, red wine demi glaze (\$10 supplemental charge)*

Add 5 oz. cold water lobster tail to any entrée: \$35

Dessert Course:

Chocolate Molten Cake *warm chocolate cake, chantilly cream, Callebaut chocolate sauce*

Vanilla Creme Fraiche Panna Cotta *fresh berries*

3 Courses: \$75/Guest

Pricing includes coffee, hot/iced tea and fountain drinks per guest

Bread service available upon request (\$2/guest)

Dinner Menu 2

Groups up to 25: 2 starters, 3 entrees, 2 desserts

Groups from 26-60: 2 starters, 2 entrees, 2 desserts

Groups of 61 or more: 2 starters, 2 entrées, 1 dessert

We are happy to offer additional options per course starting at a charge of \$5 per guest for each additional option.

Starter Course:

Caesar Salad *romaine, garlic croutons, housemade dressing, parmesan*

New England Clam Chowder *brioche croutons*

Mixed Greens Salad *mesclun greens, cherry tomatoes, chives, lemon vinaigrette*

Ahi Tuna Poke *wonton chips, avocado, wakame, sesame seeds, Maui onion*

Crab Cake *avocado creme fraiche, fine herbs, fennel pollen*

Cannery Shrimp Cocktail *cocktail sauce, green goddess*

Entrée Course:

Mushroom Risotto *wild mushrooms, truffle essence, parmesan, fresh herbs*

King Salmon *served with chef's seasonal offerings*

Mary's Chicken *served with chef's seasonal offerings*

Mahi Mahi *mashed potatoes, green beans, lemon butter sauce*

Filet Mignon *fontina mashed potatoes, red wine demi glaze*

Chilean Seabass *leek tart, roasted apples, fennel, radicchio, beurre blanc*

Shellfish Trio 5 oz. *cold water lobster tail, two extra jumbo shrimp, one diver scallop, mashed potatoes, green beans, beurre blanc*
(*\$10 supplemental charge*)

Add 5 oz cold water lobster tail to any entrée: \$35

Dessert Course:

Chocolate Molten Cake *warm chocolate cake, chantilly cream, Callebaut chocolate sauce*

Vanilla Creme Fraiche Panna Cotta *fresh berries*

3 Courses: \$85/Guest

Pricing includes coffee, hot/iced tea and fountain drinks per guest

Bread service available upon request (\$2/guest)

Dinner Menu 3

Groups up to 25: 1 first course, 2 starters, 3 entrees, 2 desserts

Groups from 26-60: 1 first course, 2 starters, 2 entrees, 2 desserts

Groups of 61 or more: 1 first course, 2 starters, 2 entrées, 1 dessert

We are happy to offer additional options per course starting at a charge of \$5 per guest for each additional option.

First Course:

Cannery Roll *ahi tuna, crab, avocado, Sriracha, unagi sauce, cucumber*

Starter Course:

Caesar Salad *romaine, garlic croutons, housemade dressing, parmesan*

New England Clam Chowder *brioche croutons*

Mixed Greens Salad *mesclun greens, cherry tomatoes, chives, lemon vinaigrette*

Ahi Tuna Poke *wonton chips, avocado, wakame, sesame seeds, Maui onion*

Crab Cake *avocado creme fraiche, fine herbs, fennel pollen*

Cannery Shrimp Cocktail *cocktail sauce, green goddess*

Entrée Course:

Mushroom Risotto *wild mushrooms, truffle essence, parmesan, fresh herbs*

King Salmon *served with chef's seasonal offerings*

Mary's Chicken *served with chef's seasonal offerings*

Mahi Mahi *mashed potatoes, green beans, lemon butter sauce*

Filet Mignon *fontina mashed potatoes, red wine demi glaze*

Chilean Seabass *leek tart, roasted apples, fennel, radicchio, beurre blanc*

Shellfish Trio 5 oz. *cold water lobster tail, two extra jumbo shrimp, one diver scallop, mashed potatoes, green beans, beurre blanc*
(\$10 supplemental charge)

Add 5 oz cold water lobster tail to any entrée: \$35

Dessert Course:

Chocolate Molten Cake *warm chocolate cake, chantilly cream, Callebaut chocolate sauce*

Vanilla Creme Fraiche Panna Cotta *fresh berries*

4 Courses: \$95/Guest

Pricing includes coffee, hot/iced tea and fountain drinks per guest

Bread service available upon request (\$2/guest)

Stationary Appetizer Selections:

Our stationary platters are serve approximately 25 guests except where noted

Crudite ~ seasonal vegetables, green goddess dressing ~ \$60

Cheese Board ~ chef's selection of cheese, nuts, dried fruit, honey, crostini ~ \$115

Chilled Shrimp Cocktail ~ cocktail sauce (25 pcs) ~ \$120

Crab Cake Platter ~ avocado creme fraiche (25 pcs) ~ \$135

Filet Mignon Platter ~ creamy horseradish, crispy onions ~ \$275

Pasta Salad ~ marinated vegetables, green goddess dressing ~ \$90 ~ (add chicken) \$110 ~ (add shrimp) \$130

Skewered Beef ~ with chef's seasonal accompaniments (25 pcs) ~ \$90

Skewered Chicken ~ with chef's seasonal accompaniments (25 pcs) ~ \$85

Dessert Platter ~ panna cotta, chocolate torte, lemon pistachio cookies (10 each, 30 pcs total) ~ \$110

Sushi options only available after 4:00pm

Nigiri Platter ~ ahi, salmon, yellowtail, shrimp, ginger, wasabi (10 each, 40 pcs total) ~ \$210

Sushi Roll Platter ~ cannery rolls, balboa roll, crunchy roll, california roll (50 pcs) ~ \$210

Tray-Passed Appetizer Selections:

All items charged per piece with a minimum of 25 pieces per order

Cold Items:

Ahi Tuna Tartare Tacos ~ soy vinaigrette, avocado, micro cilantro ~ \$4 ea

Avocado Toast ~ baguette, espelette pepper, olive oil ~ \$2 ea

Lobster Tea Sandwich ~ toasted bread, chives, old bay aioli ~ \$6 ea

Whipped Brie Crostini ~ honey, figs ~ \$2 ea

Hot Items:

Truffle Risotto Croquette ~ truffle risotto, panko bread crumbs, parmesan ~ \$3 ea

Skewered Beef ~ with chef's seasonal accompaniments ~ \$4 ea

Skewered Chicken ~ with chef's seasonal accompaniments ~ \$3.5 ea

Brioche Grilled Cheese ~ fiscalini white cheddar, bacon onion jam ~ \$2.5 ea