

# 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](mailto: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 (\$5 supplemental charge)*

Cannery Shrimp Cocktail *cocktail sauce, green goddess (\$5 supplemental charge)*

### **Entree Course:**

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

Grilled Chicken Sandwich *chef's seasonal offering*

Mediterranean Seafood Salad *shrimp, scallops, lobster, roasted red peppers, olives, mixed greens, croutons, green goddess dressing*

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

Big Glory Bay Salmon *served with chef's seasonal offerings (\$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: \$45/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:**

Brioche French Toast *macerated blackberries, whipped cream, bacon*

Breakfast Burrito *chorizo, cage-free eggs, cotija, avocado creme fraiche, poblano peppers, potato*

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

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

Quiche *cage-free eggs, broccolini, fiscallini cheddar, bacon, caramelized onions, arugula (available for groups of 40 or fewer)*

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: \$45/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:**

House Made Shrimp Pasta *Argentinian shrimp, roasted tomato sauce, lemon chili breadcrumbs*

Big Glory Bay Salmon *served with chef's seasonal offerings*

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

Grilled Swordfish *served with chef's seasonal offerings*

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

**Add 10 oz. grilled Australian lobster tail to any entrée: \$48**

## **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:

House Made Shrimp Pasta *Argentinian shrimp, roasted tomato sauce, lemon chili breadcrumbs*

Big Glory Bay Salmon *served with chef's seasonal offerings*

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

Grilled Swordfish *served with chef's seasonal offerings*

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

Chilean Seabass *served with chef's seasonal offerings*

Lobster & Uni Risotto *Maine lobster, lobster uni cream, lemon fennel agrodolce*

***Add 10 oz grilled Australian lobster tail to any entrée: \$48***

### 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:

House Made Shrimp Pasta *Argentinian shrimp, roasted tomato sauce, lemon chili breadcrumbs*

Big Glory Bay Salmon *served with chef's seasonal offerings*

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

Grilled Swordfish *served with chef's seasonal offerings*

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

Chilean Seabass *served with chef's seasonal offerings*

Lobster & Uni Risotto *Maine lobster, lobster uni cream, lemon fennel agrodolce*

**Add 10 oz grilled Australian lobster tail to any entrée: \$48**

### 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 ~ \$50

**Cheese Board** ~ chef's selection of cheese, nuts, dried fruit, honey, crostini ~ \$100

**Chilled Shrimp Cocktail** ~ cocktail sauce (25 pcs) ~ \$100

**Crab Cake Platter** ~ lemon old bay aioli, cocktail sauce (25 pcs) ~ \$110

**Filet Mignon Platter (4 lbs)** ~ creamy horseradish, crispy onions ~ \$250

**Pasta Salad** ~ marinated vegetables, green goddess dressing ~ \$80 ~ (add chicken) \$100 ~ (add shrimp) \$120

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

**Skewered Chicken** ~ with chef's seasonal accompaniments (25 pcs) ~ \$75

**Dessert Platter** ~ panna cotta, bread pudding, lemon pistachio cookies (30 pcs) ~ \$100

**Sushi options only available after 4:00pm**

**Nigiri Platter** ~ ahi, salmon, yellowtail, shrimp, ginger, wasabi (40 pcs) ~ \$160

**Sushi Roll Platter** ~ cannery rolls, balboa roll, crunchy roll, california roll (50 pcs) ~ \$160

## 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 ~ \$3.5 ea

**Avocado Toast** ~ baguette, espelette pepper, olive oil ~ \$1.5 ea

**Lobster Slider** ~ Hawaiian roll, chives, old bay aioli ~ \$6 ea

**Burrata Crostini** ~ marinated tomatoes, olive oil, sea salt ~ \$2 ea

### Hot Items:

**Truffle Risotto Croquette** ~ truffle risotto, panko bread crumbs, parmesan ~ \$2.5 ea

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

**Skewered Chicken** ~ with chef's seasonal accompaniments ~ \$3 ea

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