

# 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 (\$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)









