

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 Markus Hagan 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

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, micro celery*

Mixed Greens Salad *mesclun greens, shaved green apple, parmesan, lemon vinaigrette*

Market Fruit Parfait *yogurt, market fruit, french vanilla granola*

Crab Cake *root vegetable slaw, celery root remoulade, green apple (\$5 supplemental charge)*

Cannery Shrimp Cocktail *Sambal cocktail sauce, avocado (\$5 supplemental charge)*

Entree Course:

Crème Brulee French Toast *tropical fruit, crème anglaise, Vermont maple syrup, coconut macadamia crumble*

The Breakfast Sandwich *cage-free eggs, Applewood bacon, smoked mozzarella, shatta, arugula, toasted ciabatta*

Fish and Chips *pacific cod, tartar sauce, French fries*

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

*Eggs Benedict *poached eggs, duroc ham, English muffin, grainy mustard hollandaise, breakfast tots, chives*

Chilean Seabass *served with chef's seasonal offerings (\$20 supplemental charge)*

Dessert Course:

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

Panna Cotta *farmer's market fruit, berry coulis*

Apple Bread Pudding *Granny Smith apples, housemade caramel sauce, chantilly cream*

Salted Caramel Pudding *B's toffee crumble, brown butter whipped cream, salted caramel (\$5 supplemental)*

2 Courses: \$40/Guest

3 Courses: \$45/Guest

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

We kindly ask for no modifications or substitutions to our Eggs Benedict

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:

Caesar Salad *romaine, black garlic Caesar dressing, Grana Padano, brioche croutons*

New England Clam Chowder *brioche croutons, micro celery*

Mixed Greens Salad *mesclun greens, shaved green apple, parmesan, lemon vinaigrette*

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

Crab Cake *chicory salad, celery root remoulade, pickled mustard vinaigrette (\$5 supplemental charge)*

Cannery Shrimp Cocktail *Sambal cocktail sauce, avocado (\$5 supplemental charge)*

Entrée Course:

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

Atlantic Salmon *served with chef's seasonal offerings*

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

12 oz. Revier New York Steak *pommes puree, red wine demi glaze*

Add grilled lobster tail to any entrée: \$36

Dessert Course:

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

Panna Cotta *farmer's market fruit, berry coulis*

Apple Bread Pudding *Granny Smith apples, housemade caramel sauce, chantilly cream*

Salted Caramel Pudding *B's toffee crumble, brown butter whipped cream, salted caramel (\$5 supplemental)*

3 Courses: \$65/Guest

Pricing includes coffee, hot/iced tea and fountain drinks per 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, black garlic Caesar dressing, Grana Padano, brioche croutons*

New England Clam Chowder *brioche croutons, micro celery*

Mixed Greens Salad *mesclun greens, shaved green apple, parmesan, lemon vinaigrette*

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

Crab Cake *chicory salad, celery root remoulade, pickled mustard vinaigrette*

Cannery Shrimp Cocktail *Sambal cocktail sauce, avocado*

Entrée Course:

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

Atlantic Salmon *served with chef's seasonal offerings*

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

12 oz. Revier New York Steak *pommes puree, red wine demi glaze*

Chilean Seabass *served with chef's seasonal offerings*

Grilled Swordfish *served with chef's seasonal offerings*

Filet Mignon *pommes puree, red wine demi glaze*

Australian Lobster Tail *pommes puree, seasonal vegetables*

Add grilled lobster tail to any entrée: \$36

Dessert Course:

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

Panna Cotta *farmer's market fruit, berry coulis*

Apple Bread Pudding *Granny Smith apples, housemade caramel sauce, chantilly cream*

Salted Caramel Pudding *B's toffee crumble, brown butter whipped cream, salted caramel (\$5 supplemental)*

3 Courses: \$75/Guest

Pricing includes coffee, hot/iced tea and fountain drinks per 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, black garlic Caesar dressing, Grana Padano, brioche croutons*

New England Clam Chowder *brioche croutons, micro celery*

Mixed Greens Salad *mesclun greens, shaved green apple, parmesan, lemon vinaigrette*

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

Crab Cake *chicory salad, celery root remoulade, pickled mustard vinaigrette*

Cannery Shrimp Cocktail *Sambal cocktail sauce, avocado*

Entrée Course:

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

Atlantic Salmon *served with chef's seasonal offerings*

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

12 oz. Revier New York Steak *pommes puree, red wine demi glaze*

Chilean Seabass *served with chef's seasonal offerings*

Grilled Swordfish *served with chef's seasonal offerings*

Filet Mignon *pommes puree, red wine demi glaze*

Australian Lobster Tail *pommes puree, seasonal vegetables*

Add grilled lobster tail to any entrée: \$36

Dessert Course:

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

Panna Cotta *farmer's market fruit, berry coulis*

Apple Bread Pudding *Granny Smith apples, housemade caramel sauce, chantilly cream*

Salted Caramel Pudding *B's toffee crumble, brown butter whipped cream, salted caramel (\$5 supplemental)*

4 Courses: \$85/Guest

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

Stationary Appetizer Selections:

Our stationary platters serve approximately 25 guests

Crudite ~ roasted, raw, pickled and grilled seasonal market vegetables ~ 50

Seasonal Fruit ~ yogurt-honey dipping sauce ~ 50

Cheese Board ~ chef's selection of cheese, nuts, dried fruit, crostini ~ 100

Chilled Shrimp Cocktail ~ cocktail sauce (40 pcs) ~ 100

Grilled Shrimp Platter ~ pineapple al pastor, charred lemon vinaigrette, cilantro (40 pcs) ~ 110

Pasta Salad ~ marinated seasonal vegetables, white balsamic vinaigrette ~ 80

Grilled Chicken Pasta Salad ~ marinated seasonal vegetables, white balsamic ~ 100

Bay Shrimp Pasta Salad ~ marinated seasonal vegetables, white balsamic ~ 120

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

Crab Cake Platter ~ yuzu aioli, celery root remoulade, cocktail sauce (25 pcs) ~ 110

Skewered Beef ~ charred scallion chimichurri, smoked sea salt, preserved lemon (25 pcs) ~ 75

Skewered Chicken ~ lemon oil, fresh herbs, tzatziki, sumac (25 pcs) ~ 65

Dessert Platter ~ chocolate tart, panna cotta, apple bread pudding, salted caramel pudding ~ 100

Sushi options only available after 4:00pm

***Sushi Roll Platter** ~ Cannery roll, Balboa roll, crunchy roll, spicy tuna roll (50 pcs) ~ 160

***Sashimi Platter** ~ tuna, Hamachi, salmon, ono, albacore, ginger, wasabi (50 pcs) ~ 150

Tray Passed Appetizer Selections:

All selections charged per piece with a minimum of 25 pieces per selection

Cold Items

Ahi Tuna Tartar Tacos ~ soy vinaigrette, avocado, micro cilantro ~~\$3 ea.

Gougere ~ savory cream puff filled with creme fraiche, caviar, chives & preserved lemon ~~\$7 ea.

Focaccia & Ricotta Crostini ~ grilled focaccia, ricotta cheese, apple mostarda, toasted almond ~~\$2.5 ea

Lobster Slider ~ Maine lobster, Hawaiian roll, old bay aioli, chives ~~\$5 4.5 ea

Salmon Nigiri ~ soy sauce ~~\$5 ea

Shrimp Cocktail sambal cocktail sauce, lemon ~~\$3.5 ea

Hummus & Crudite ~ housemade hummus, raw and roasted vegetables ~~\$2 ea

Hot Items

Truffle Hush Puppies ~ yellow corn polenta, Grana Padano, truffle oil ~~\$2.5 ea

Skewered Chicken ~ lemon oil, fresh herbs, tzatziki, sumac ~~\$2.5 ea

Skewered Beef ~ charred scallion chimichurri, smoked sea salt, preserved lemon ~~\$3 ea

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

Premium Additions:

Add any or all of these premium additions to even further enhance your special event.

Bone Marrow

Caviar

Escargot

Foie Gras

Shaved Truffle

Whole Lobster

Veal Chop

Lamb Rack

Premium Additions require advanced ordering and may be subject to availability.