

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 (\$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 take*

Fish & Chips *icelandic cod, tartar sauce, French fries*

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 *fontina mashed potatoes, 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*

2 Courses: \$40/Guest

3 Courses: \$45/Guest

Pricing includes coffee, hot/iced tea and fountain drinks per 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 (\$5 supplemental charge)*

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

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

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

Quiche *cage-free eggs, broccolini, fiscallini cheddar, lardons, caramelized onions, arugula*

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*

2 Courses: \$40/Guest

3 Courses: \$45/Guest

Pricing includes coffee, hot/iced tea and fountain drinks per 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 (\$5 supplemental charge)*

Cannery Shrimp Cocktail *cocktail sauce, green goddess (\$5 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: \$70/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, 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*

10 oz. Australian Lobster Tail *fontina mashed potatoes, seasonal vegetables*

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: \$80/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, 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*

10 oz. Australian Lobster Tail *fontina mashed potatoes, seasonal vegetables*

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: \$90/Guest

Pricing includes coffee, hot/iced tea and fountain drinks per 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 ~ \$200

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

Skewered Beef ~ chimichurri, pickled red onion (25 pcs) ~ \$85

Skewered Chicken ~ eggplant yogurt, fresh herbs, lemon (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 ~ chimichurri, pickled red onion ~ \$3.5 ea

Skewered Chicken ~ eggplant yogurt, fresh herbs, lemon ~ \$3 ea

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