

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.

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

Lunch/Brunch Menu *(Afternoon Events 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, brioche croutons, housemade dressing, parmesan*

Mixed Greens Salad *mesclun greens, cherry tomatoes, chives, white balsamic vinaigrette*

Fresh Fruit Parfait *berries, Greek yogurt, honey*

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

Cannery Shrimp Cocktail *cocktail sauce (\$8 supplemental)*

Entree Course:

Blackened Swordfish Sandwich *watercress, tomato, tartar sauce, ciabatta (\$5 supplemental)*

Breakfast Burrito *scrambled eggs, bacon, guacamole, seasoned fries, pico de gallo*

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

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

Grilled Chicken Sandwich *tomato, herbed burrata, spinach, Calabrian chili aioli, ciabatta, fries*

King Salmon *mashed potatoes, green beans, caper butter sauce (\$25 supplemental)*

Filet Mignon *french fries, red wine demi glaze (\$45 supplemental)*

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

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 Winebar" (Your choice of 2, 3, or 4 options):

Scarpetta, **Prosecco** D.O.C., Brut

Benvolio Friuli, **Pinot Grigio**, Italy

Bieler Peré & Fils, **Rosé**, Provence, France

Napa Cellars, **Chardonnay**, Napa Valley

Choose 2 ~ \$35/guest **Choose 3** ~ \$40/guest **All 4** ~ \$45/guest

Additional "Bottomless Mimosas" Options:

Roederer Estate Brut, Anderson Valley NV ~ ~ \$50/guest

Veuve Clicquot "Yellow Label" Brut, Reims NV ~ ~ \$80/guest

Dom Pérignon, Epernay ~ ~ \$399/guest

Bottomless mimosas/wine bar 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, brioche croutons, housemade dressing, parmesan*

Mixed Greens Salad *mesclun greens, cherry tomatoes, chives, white balsamic vinaigrette*

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

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

Cannery Shrimp Cocktail *cocktail sauce (\$8 supplemental)*

Entrée Course:

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

King Salmon *polenta cake, broccolini, chili truffle bruschetta, honey-cider glaze*

Jidori Chicken *pan-roasted breast, white bean cassoulet, red wine reduction*

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

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

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 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, brioche croutons, housemade dressing, parmesan*

New England Clam Chowder *brioche croutons*

Mixed Greens Salad *mesclun greens, cherry tomatoes, chives, white balsamic 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*

Entrée Course:

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

King Salmon *polenta cake, broccolini, chili truffle bruschetta, honey-cider glaze*

Jidori Chicken *pan-roasted breast, white bean cassoulet, red wine reduction*

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

Filet Mignon *mashed potatoes, red wine demi glaze*

Chilean Seabass *cauliflower, sweet potato hash, pomegranate gastrique*

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

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: \$95/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, brioche croutons, housemade dressing, parmesan*

New England Clam Chowder *brioche croutons*

Mixed Greens Salad *mesclun greens, cherry tomatoes, chives, white balsamic 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*

Entrée Course:

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

King Salmon *polenta cake, broccolini, chili truffle bruschetta, honey-cider glaze*

Jidori Chicken *pan-roasted breast, white bean cassoulet, red wine reduction*

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

Filet Mignon *mashed potatoes, red wine demi glaze*

Chilean Seabass *cauliflower, sweet potato hash, pomegranate gastrique*

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

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: \$105/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 ~ \$65

Chilled Shrimp Cocktail ~ cocktail sauce (25 pcs) ~ \$130

Crab Cake Platter ~ avocado creme fraiche (25 pcs) ~ \$140

Filet Mignon Platter ~ creamy horseradish, crispy onions ~ \$300

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

Skewered Beef ~ with chef's seasonal accompaniments (25 pcs) ~ \$100

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

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) ~ \$240

Sushi Roll Platter ~ cannery rolls, balboa roll, crunchy roll, california roll (50 pcs) ~ \$240

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

Bruschetta ~ tomatoes, capers, fresh herbs, balsamic, olive oil ~ \$2 ea

Hot Items:

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

Grilled Shrimp ~ lemon basil chimichurri ~ \$5 ea

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

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

Brioche Grilled Cheese ~ fiscalini white cheddar, bacon onion jam ~ \$3 ea