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McCormick & Schmick's Executive Chef Shares Secrets for Wowing Guests This Holiday Season

Don't sacrifice luxury because of your budget – McCormick & Schmick's has some fresh tips for keeping your holiday party classy without over-spending

Looking for a holiday expert to shed some light on ways to really mix up the holidays? McCormick & Schmick's Executive Chef, Doug Pollard, has been in the business for years and has a unique approach and some great tips that will put other holiday gatherings to shame and not empty your pocketbook!

Chef Doug's Holiday Tips:

1. **Skip the turkey this year** – Why not serve a Holiday Gulf Coast dinner!? Gulf Snapper, Redfish, Black Drum, Grouper or Striped Bass can be purchased from a trusted seafood counter at your favorite grocery store. If local seafood isn't your thing, offer North Atlantic Salmon. Have the seafood cut into 3 - 4 oz. portions – you can save a few dollars by keeping the entrée small and light, leaving more room for creative sauces and delicious sides.
2. **Serve a themed cocktail** – Forget the party decorations! Let your cocktails show your holiday spirit! You can save money on expensive décor and let the cocktails spice up the room – walk them around the room on a tray, and everyone will take notice. Try the Chris Cringle Crantini – one part vodka and two parts cranberry juice.
3. **Don't underestimate how much people can eat!** Expecting a lot of guests? Chef Doug cooks for hundreds of people each day, so he has some great planning tips for large gatherings. Try pre-plating your buffet. This way people won't over-eat or waste food on their first go-round, but they can still go back to the buffet for more if they aren't full.

If you are interested in setting up an interview with Chef Doug or would like more information on any of his tips or recipes, please contact Kayla Schmit at Kayla@vollmerpr.com or (713) 970-2145.

About McCormick & Schmick's Seafood Restaurants

McCormick & Schmick's Seafood Restaurants focus on serving a broad selection of fresh seafood with a menu printed twice daily, featuring the signature "Fresh List" of more than 30 varieties of fresh seafood, in addition to perfectly aged Midwestern steaks, poultry, entrée salads and pasta. Each restaurant's chef contributes to the menu's unique and imaginative appeal by creating dishes tailored to regional tastes and their own talents. McCormick & Schmick's offers an inviting atmosphere and a high quality, diverse menu for everyone from casual diners, families and tourists to business travelers and special occasion diners. Learn more at www.McCormickandSchmicks.com.