

THE SMITH

RESTAURANT & BAR

PRIVATE DINING

NEW YORK CITY

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Thank you for considering The Smith for your special event. Our private rooms are perfect for any occasion. From corporate functions, rehearsal dinners, birthdays, holiday parties, baby showers, and more, we are committed to making your event memorable and assisting you every step of the way.

On the following pages you will find our offerings and menus. Please feel free to contact us with questions and inquires. We look forward to hosting your event.

INQUIRE NOW | 212.897.9516

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THE SMITH EAST VILLAGE

55 Third Avenue, New York, NY

Complete with a private bar, The Smith East Village is perfect for your downtown gathering with capacity for up to 75 guests.





GUEST CAPACITIES

PLATED	FAMILY STYLE	COCKTAILS & HORS D'OEUVRES
20	60	75

DINING OPTIONS: PLATED OR FAMILY STYLE

Pricing is per person. In addition to per person pricing, we require event food and beverage minimums which vary by meal period and time of year. Please contact our events team for date-specific minimums. Prices are subject to change at any time and are exclusive of tax and gratuity.

LUNCH: $42
see menu on page 5

BRUNCH: $42
see menu on page 4

***BRUNCH TIMES:**
Latest seating: 3 pm

DINNER: $68
see menu on page 6

Brunch Cocktail Party: $80 *choose 5 passed hors d'oeuvres (2.5 hours)*
Cocktail Party: $85/$100 *choose 5 passed hors d'oeuvres ($85 for 2 hours; $100 for 3 hours)*

BRUNCH

FAMILY STYLE *to share*
JALAPEÑO CHEDDAR CORN MUFFINS •
3 MAINS • 2 SIDES

PLATED
JALAPEÑO CHEDDAR CORN MUFFINS •
CHOICE OF 3 MAINS • 2 SIDES TO SHARE

Available Saturday & Sunday. All packages include coffee & tea.
Supplements indicate $/pp for entire party

MAINS FAMILY STYLE

BAKED EGGS ALLA VODKA tomato, spinach, stracciatella cheese, sesame, toasted ciabatta

GOAT CHEESE SCRAMBLE baby spinach, shallots, soft herbs

RANCHERO SCRAMBLE black beans, avocado, chihuahua cheese, salsa verde, jalapeños, blue corn tortillas, pickled onions

BREAKFAST SANDWICH black pepper bacon, egg, american cheese, avocado, roasted tomato aioli, brioche

AVOCADO TOAST whole wheat, red pepper flakes, lemon, poached eggs

SMOKED SALMON POTATO WAFFLE hollandaise, everything spice, pickled onion, poached eggs

THE SMITH EGGS BENEDICT black forest ham, poached eggs, english muffin, hollandaise

VANILLA BEAN FRENCH TOAST crème brûlée battered, caramelized bananas, candied orange mascarpone

BUTTERMILK PANCAKES sticky toffee caramel, pecan maple butter

GRILLED CHICKEN SANDWICH burrata, tomato jam, basil aioli, toasted ciabatta

MAC + CHEESE skillet roasted

KALE + QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette

CAESAR SALAD little gem, crispy parmesan frico

GRILLED CHICKEN lemon caper sauce

ROASTED SALMON chimichurri ($6 supplement pp)

GRILLED SHRIMP scampi butter ($6 supplement pp)

FILET MIGNON peppercorn sauce ($16 supplement pp)

ADDITIONS

TABLE HORS D'OEUVRES *choice of 2 for $9 pp*
crispy calamari • spicy salmon tartare • potato chips • mushroom arancini

PASSED HORS D'OEUVRES *choice of 3 for $18 pp | 30 min*
spicy salmon tartare • mac + cheese balls • ricotta gnocchi • classic fries • bibimbap croquettes • chicken parm • steak frites • mushroom arancini

DESSERTS TO SHARE *choice of 2 for $12 pp*
sticky toffee pudding • apple crumble cheesecake • devil's layer cake • berry pavlova • salted caramel chocolate chunk cookies

RAW BAR *$19 pp* oysters • spicy salmon tartare

DARK CHOCOLATE CAKE $150 *30 guests*

MAINS PLATED

BAKED EGGS ALLA VODKA tomato, spinach, stracciatella cheese, sesame, toasted ciabatta

GOAT CHEESE SCRAMBLE baby spinach, shallots, soft herbs, mixed greens

RANCHERO SCRAMBLE black beans, avocado, chihuahua cheese, salsa verde, jalapeños, blue corn tortillas, pickled onions

BREAKFAST SANDWICH black pepper bacon, egg, american cheese, avocado, roasted tomato aioli, brioche, home fries

AVOCADO TOAST whole wheat, red pepper flakes, lemon, poached eggs

SMOKED SALMON POTATO WAFFLE hollandaise, everything spice, pickled onion, poached eggs

EGGS + BACON cheddar herb scramble, apple smoked bacon, potato waffles

THE SMITH EGGS BENEDICT black forest ham, poached eggs, english muffin, hollandaise, home fries

BENEDICT JOHNNY cheddar cornbread, maple chicken sausage, poached eggs, hollandaise

SHRIMP + GRITS jalapeño cheddar grits, poached eggs, scampi butter, blackened shoestring potatoes

VANILLA BEAN FRENCH TOAST crème brûlée battered, caramelized bananas, candied orange mascarpone

GRILLED CHICKEN SANDWICH burrata, tomato jam, basil aioli, toasted ciabatta, fries

KALE + QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette (add grilled chicken, roasted salmon $4 pp, grilled shrimp $3 pp, or charred steak $5 pp supplement, one protein for entire party)

CAESAR SALAD little gem, crispy parmesan frico (add grilled chicken, roasted salmon $4 pp, grilled shrimp $3 pp, or charred steak $5 pp supplement, one protein for entire party)

FILET MIGNON fries, peppercorn sauce ($16 supplement pp)

SIDES

CINNAMON SUGAR DOUGHNUTS hot fudge dipping sauce

MAPLE CHICKEN SAUSAGE

APPLE SMOKED BACON

MIXED BERRIES

HOME FRIES

POTATO WAFFLES

POTATO CHIPS blue cheese + onion fondue

JALAPEÑO CHEDDAR GRITS

LUNCH

FAMILY STYLE *to share*
2 STARTERS • 3 MAINS • 2 SIDES

PLATED
2 STARTERS TO SHARE • CHOICE OF 3 MAINS

Available Monday – Friday.

STARTERS

POTATO CHIPS blue cheese + onion fondue

CLASSIC SHRIMP COCKTAIL

BURRATA tomato, almond pesto, sesame garlic bread

SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori

CRISPY CALAMARI lemon, olives, red onion, spicy pickled peppers, vodka aioli

MUSHROOM ARANCINI truffle aioli

SIDES

HAND CUT FRIES roasted garlic aioli

BRUSSELS SPROUTS honey mustard vinaigrette, cranberry, horseradish

BABY SPINACH

GARLIC WHIPPED POTATOES

ADDITIONS

PASSED HORS D'OEUVRES
choice of three for $18 pp | 30 minutes
spicy salmon tartare • mac + cheese balls • ricotta gnocchi • classic fries • bibimbap croquettes • chicken parm • steak frites • mushroom arancini

TABLE HORS D'OEUVRES
choice of two for $9 pp
crispy calamari • spicy salmon tartare • potato chips • mushroom arancini

RAW BAR *$19 pp*
oysters • spicy salmon tartare

DESSERTS TO SHARE
choice of two for $12 pp
sticky toffee pudding • apple crumble cheesecake • devil's layer cake • berry pavlova • salted caramel chocolate chunk cookies

DARK CHOCOLATE CAKE $150
30 guests

MAINS

FAMILY STYLE

GRILLED CHICKEN SANDWICH burrata, tomato jam, basil aioli, toasted ciabatta

AVOCADO TOAST whole wheat, red pepper flakes, lemon, poached eggs

KALE + QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette

CAESAR SALAD little gem, crispy parmesan frico

MAC + CHEESE skillet roasted

RADIATORI BOLOGNESE 10 hour ragu, basil, parmesan **contains pork*

RICOTTA GNOCCHI truffle cream

RIGATONI ALLA VODKA tomato, stracciatella, sesame

BRICK PRESSED CHICKEN chicken jus

GRILLED CHICKEN lemon caper sauce

ROASTED SALMON chimichurri ($6 supplement pp for entire party)

GRILLED SHRIMP scampi butter ($6 supplement pp for entire party)

VEGETABLE BIBIMBAP sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg

THE SMITH BAR STEAK chimichurri ($8 supplement pp for entire party)

NY STRIP peppercorn sauce ($13 supplement pp for entire party)

FILET MIGNON peppercorn sauce ($16 supplement pp for entire party)

PLATED

GRILLED CHICKEN SANDWICH burrata, tomato jam, basil aioli, toasted ciabatta, fries

AVOCADO TOAST whole wheat, red pepper flakes, lemon, poached eggs

KALE + QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette

CAESAR SALAD little gem, crispy parmesan frico

HONEYCRISP APPLE + CELERY SALAD mustard greens, fennel, pumpkin seeds, aged gouda, apple cider vinaigrette

add to any salad above grilled chicken, roasted salmon $4 pp, grilled shrimp $3 pp, or charred steak $5 pp supplement, one protein for entire party

RICOTTA GNOCCHI truffle cream

RADIATORI BOLOGNESE 10 hour ragu, basil, parmesan **contains pork*

RIGATONI ALLA VODKA tomato, stracciatella, sesame

BRICK CHICKEN FRITES fries, chicken jus

ROASTED SALMON forbidden rice, brussels sprouts, squash, apple, pepitas, coconut curry ($6 supplement pp)

VEGETABLE BIBIMBAP sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg

THE SMITH BAR STEAK fries, chimichurri ($8 supplement pp for entire party)

NY STRIP fries, peppercorn sauce ($13 supplement pp for entire party)

FILET MIGNON fries, peppercorn sauce ($16 supplement pp for entire party)

DINNER

FAMILY STYLE *to share*
3 STARTERS • 3 MAINS • 2 SIDES •
2 DESSERTS

PLATED
3 STARTERS TO SHARE • CHOICE OF 3 MAINS •
2 DESSERTS TO SHARE

STARTERS

add on table hors d'oeuvres before starters, choice of two for $9 pp

POTATO CHIPS blue cheese + onion fondue

BURRATA tomato, almond pesto, sesame garlic bread

SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori

CRISPY CALAMARI lemon, olives, red onion, spicy pickled peppers, vodka aioli

MUSHROOM ARANCINI truffle aioli

LITTLE GEM CAESAR parmesan frico

KALE + QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette

HONEYCRISP APPLE + CELERY SALAD mustard greens, fennel, pumpkin seeds, aged gouda, apple cider vinaigrette

SIDES

HAND CUT FRIES roasted garlic aioli

ROASTED BUTTERNUT SQUASH salsa macha, brown butter crema

BRUSSELS SPROUTS honey mustard vinaigrette, cranberry, horseradish

BABY SPINACH

GARLIC WHIPPED POTATOES

DESSERTS

STICKY TOFFEE PUDDING skillet baked, medjool dates, vanilla ice cream

DEVIL'S LAYER CAKE nine layer dark chocolate cake, whipped chocolate mascarpone, candied cocoa nibs

APPLE CRUMBLE CHEESECAKE almond shortcake, caramel apples, lemon crust, streusel top

BERRY PAVLOVA seasonal sorbet, mixed berries, meringue

SALTED CARAMEL CHOCOLATE CHUNK COOKIE quarter pounder

MAINS

FAMILY STYLE

RICOTTA GNOCCHI truffle cream

RIGATONI ALLA VODKA tomato, stracciatella cheese, sesame

RADIATORI BOLOGNESE 10 hour ragu, basil, parmesan **contains pork*

MAC + CHEESE skillet roasted

ROASTED SALMON chimichurri

GRILLED SHRIMP scampi butter

BRICK PRESSED CHICKEN chicken jus

VEGETABLE BIBIMBAP sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg

BRAISED BEEF SHORT RIB red wine jus

THE SMITH BAR STEAK chimichurri ($8 supplement pp for entire party)

NY STRIP peppercorn sauce ($13 supplement pp for entire party)

FILET MIGNON peppercorn sauce ($16 supplement pp for entire party)

PLATED

RICOTTA GNOCCHI truffle cream

RIGATONI ALLA VODKA tomato, stracciatella cheese, sesame

RADIATORI BOLOGNESE 10 hour ragu, basil, parmesan **contains pork*

ROASTED SALMON forbidden rice, brussels sprouts, squash, apple, pepitas, coconut curry

BRICK PRESSED CHICKEN garlic whipped potatoes, baby spinach, chicken jus

VEGETABLE BIBIMBAP sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg

BRAISED BEEF SHORT RIB jalapeño cheddar grits, crispy onions, red wine jus

THE SMITH BAR STEAK fries, chimichurri ($8 supplement pp for entire party)

NY STRIP fries, peppercorn sauce ($13 supplement pp for entire party)

FILET MIGNON fries, peppercorn sauce ($16 supplement pp for entire party)

ADDITIONS

TABLE HORS D'OEUVRES *choice of two for $9 pp*
crispy calamari • spicy salmon tartare • potato chips • mushroom arancini

PASSED HORS D'OEUVRES *choice of three for $18 pp*
spicy salmon tartare • mac + cheese balls • ricotta gnocchi • classic fries • bibimbap croquettes • chicken parm • steak frites • mushroom arancini

RAW BAR *$19 pp*
oysters • spicy salmon tartare

DARK CHOCOLATE CAKE $150 *30 guests*

COCKTAIL PARTY

BRUNCH

2.5 hours standing reception • Sat & Sun only

5 PASSED HORS D'OEUVRES

unlimited brunch cocktails (choice of two), selected house red, selected house white, cava, draft beer, fountain soda, juice, coffee, and tea

EVENING

2 or 3 hours standing reception
not available at Lincoln Square

5 PASSED HORS D'OEUVRES

premium open bar and (optional) two passed specialty cocktails

PASSED HORS D'OEUVRES

ALL OCCASIONS

MAC + CHEESE BALLS *(v, nf)*

SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori *(gf, nf)*

RICOTTA GNOCCHI truffle cream *(v, nf)*

FRIED CHICKEN NUGGETS spicy peach jam OR add crème fraîche + caviar supplement **+$15 PP** *(nf)*

MUSHROOM ARANCINI truffle aioli *(v, nf)*

AVOCADO TACOS queso fresco, tomatoes *(v, gf, nf)*

BIBIMBAP CROQUETTES kimchi, sriracha *(v, vg, gf, nf)*

NEW ENGLAND STYLE SHRIMP marinated tomato, brioche bun, remoulade, chive *(nf)*

FRIES classic sea salt, truffle parmesan, or spicy ranch *(v, gf, nf)*

TUNA TARTARE caesar aioli, chickpea crisp, horseradish, chives *(gf, nf)*

FISH + CHIPS potato chip crusted, southern tartar, dill *(nf)*

GRILLED CHEESE stracciatella, basil almond pesto, brioche, hot honey *(v)*

CHICKEN PARMESAN *(nf)*

FANCY HOT DOGS cucumber relish, dill, brioche *(nf)*

STEAK FRITES pepper crusted flat iron, crispy potato, green peppercorn sauce, chives *(gf, nf)*

BRUNCH ONLY

MINI FRENCH TOAST BITES *(v, nf)*

CHICKEN SAUSAGE IN A BLANKET *(nf)*

GOAT CHEESE & KALE QUICHE *(v, nf)*

GRILLED HAM & CHEESE *(nf)*

SMOKED SALMON TOAST *(nf)*

ALLERGEN INFORMATION

(v) = vegetarian

(vg) = vegan

(gf) = gluten free

(nf) = nut free

HORS D'OEUVRES STATIONS

priced per person for entire party only, minimum of 25 guests; only available for cocktail parties

POTATO CHIPS $7 PP
blue cheese + onion fondue *(v, nf)*

ARTISANAL CHEESE $8 PP
selection of cheeses & fruit *(v, gf, nf)*

MEDITERRANEAN PLATE $8 PP
babaganoush, hummus, spicy feta dip, cucumbers, lavash, sourdough *(v, nf)*

SMOKED SALMON BOARD $10 PP
smoked norwegian salmon, traditional garnish *(gf, nf)*

MINI SMITH BURGER $11 PP
bacon shallot jam, cheddar, crispy onions, house pickles, TSB sauce, potato bun *(nf)*

FRENCH DIP $11 PP
slow roasted steak, caramelized onions, gruyère, dijonnaise, baguette, au jus *(nf)*

OYSTERS $16 PP
on half shell *(gf, nf)*

PASSED DESSERT BITES

all items included for an additional $10 pp

CHOCOLATE CHIP COOKIES *(v, nf)* •
RAINBOW COOKIES *(v)*

BEVERAGE PACKAGES

Pricing pp for unlimited beverages. Please note it is against New York state law to serve alcohol on Sunday before 10AM.

ZERO PROOF - $18
zero proof cocktails, N/A beer, soda, juice, coffee, & tea

BREAKFAST

BREAKFAST PACKAGE - $16
choice of two specialty brunch cocktails served with juice & soda

LUNCH + BRUNCH

BRUNCH COCKTAILS - $30
choice of two specialty brunch cocktails, fountain soda, juice, coffee & tea

BEER & WINE - $30
selected house wine, cava, draft beer, juice, fountain soda, coffee & tea

BRUNCH COCKTAILS, BEER & WINE - $35
choice of two specialty brunch cocktails, selected house wine, cava, draft beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR - $45
full beer & wine package along with premium alcohol, and choice of two specialty cocktails

TOP SHELF OPEN BAR - $60
full standard open bar package along with top shelf alcohol and choice of two specialty cocktails

DINNER

BEER & WINE - $45
selected house wine, cava, draft beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR - $55
full beer & wine package along with premium alcohol, and choice of two specialty cocktails

TOP SHELF OPEN BAR - $70
full standard open bar package along with top shelf alcohol and choice of two specialty cocktails

PLEASE SEE PAGE 10 FOR PREMIUM & TOP SHELF OPTIONS

SPECIALTY COCKTAILS (choose 2)

BUBBLY + BRIGHT

THE SPRITZ
aperitif / citrus / prosecco / soda

SPARKLING COSMO
vodka / cranberry / lemon / lime / prosecco

THE GATSBY
gin / pomegranate / hibiscus / lemon / prosecco

HUGO 75
rum / elderflower / mint / lemon / prosecco

SMASHES + SOURS

WINGMAN
rye / bell pepper / aperitivo / amaro / lemon

FIRESTARTER
tequila / mezcal / caramelized pineapple / aperitivo / lime / habanero

MR. BRIGHTSIDE
bourbon / ginger / lemon / honey / lavender

YUZU GIMLET
brooklyn made dry gin / yuzu / shochu / lime

CUCUMBER LOCO
tequila / cucumber / elderflower / lime

BASIL LEMON DROP
vodka / basil eau de vie / bitter orange / lavender / lemon

HIGHBALLS + FIZZES

SUNSET PALOMA
tequila / grapefruit / aperitivo / ginger / lemon

THE MULE
vodka / ginger beer / lime

BOOZY + CLASSIC

MIDTOWN MANHATTAN NO. 3
bourbon / rye / amaro / house vermouth blend / amontillado sherry / angostura bitters

WALNUT OLD FASHIONED
bourbon / amaro dell'etna / angostura bitters / walnut bitters

OAXACAN SUNSHINE
mezcal / reposado tequila / grapefruit liqueur / tamarind / amaro / mole bitters

MARTINIS

MARTINEZ
citrus gin / sweet vermouth / maraschino / orange bitters

PICKLE RICK
pickle vodka / cornichon brine

DIRTY BLUE OLIVE
gin / olive vermouth / olive brine / blue cheese olives

ESPRESSO MARTINI
vodka / coffee liqueur / vanilla / cold brew

ZERO PROOF

ALL DAY SPRITZ
verjus / NA aperitif / grapefruit soda

CITY BIRD
pineapple / pomegranate / hibiscus / NA aperitif / lime

NADA COLADA
coconut / caramelized pineapple / apple / lemon

CUCUMBER MULE
ginger beer / lime

BRUNCH COCKTAILS

- **CUCUMBER-PINEAPPLE MIMOSA**
- **GRAPEFRUIT MIMOSA**
- **CLASSIC ORANGE MIMOSA**
- **BLOODY MARY**
- **HUGO 75**

PREMIUM OPEN BAR

ALL DRAFT BEER & SELECTED RED, WHITE, & SPARKLING WINES

PORT

COCKBURN'S

VODKA

KETEL ONE
KETEL ONE CITROEN
STOLI
STOLI ORANGE
TITO'S

TEQUILA

HERRADURA SILVER

GIN

BOMBAY SAPPHIRE
TANQUERAY

CORDIALS AND LIQUEURS

CASONI APERITIVO
CHAMBORD
LIMONCELLO
KAHLUA
PIMM'S
SAMBUCA

BOURBON, RYE, & WHISKEY

BULLEIT BOURBON
MAKER'S MARK BOURBON
BULLEIT RYE
ROULETTE RYE
CROWN ROYAL
DEWAR'S WHITE LABEL
JACK DANIEL

RUM

CAPTAIN MORGAN
DENIZEN
GOSLING'S

TOP SHELF OPEN BAR (includes all premium open bar)

VODKA

BELVEDERE
CHOPIN
GREY GOOSE

GIN

HENDRICK'S
PLYMOUTH

COGNAC

HENNESSY VS
REMY MARTIN VSOP

TEQUILA

CORRALEJO REPOSADO
DON JULIO BLANCO
DON JULIO REPOSADO
DON JULIO AÑEJO

BOURBON, RYE, & SCOTCH

WOODFORD RESERVE SMALL BATCH BOURBON
GLENLIVET 12 YR
JOHNNIE WALKER BLACK LABEL
RAGTIME SINGLE BARREL RYE
BRUICHLADDICH 'THE LADDIE'