

# CATERING MENU

# THE SMITH

RESTAURANT & BAR

Minimum of 8 guests per order. At least 24 hours notice is required.



## HORS D'OEUVRES PLATTERS

serves 8-12 guests

DEVEILED EGGS	22	SALMON TARTAR	60
HOUSE MADE CHIPS	32	CRAB CAKE TOTS	64
FLATBREAD	52	SHRIMP COCKTAIL	68

## PACKAGES

**THE CONFERENCE ROOM** \$22 PP  
caesar salad, grilled chicken sandwich, avocado sandwich, house made chips

**THE GRILL** \$25 PP  
mediterranean salad, grilled chicken sandwich, royale sliders, house made chips

**THE DELUXE** \$27 PP  
provençal salad, roasted tomato salad, grilled chicken, shrimp, salmon, house made chips

**THE VIP** \$35 PP  
kale & quinoa salad, lobster roll, royale sliders, mac & cheese, house made chips

**THE ROYALE** \$45 PP  
kale & quinoa salad, caesar salad, seared tuna, roasted filet mignon, toasted ricotta gnocchi, brussels sprouts, smashed garlic potatoes

## SIDES

JALAPEÑO CHEDDAR GRITS	SMASHED GARLIC POTATOES
SICILIAN CAULIFLOWER	SHISHITO PEPPERS
MEXICAN CORN OFF THE COB	BRUSSELS SPROUTS

## DESSERT

FUDGE BROWNIES AND CHOCOLATE CHIP COOKIES \$6 PP

## MAKE YOUR OWN

### THE CORPORATE

\$18 PER PERSON

choice of:

1 salad  
2 sandwiches  
chips

### THE EXECUTIVE

\$32 PER PERSON

choice of:

1 salad  
1 main  
1 pasta  
2 sides

### THE BOSS

\$55 PER PERSON

choice of:

2 salads  
2 mains  
1 pasta  
2 sides

add additional items to your package, per person  
main \$14, pasta \$12, salad \$9, sides \$4

## SALADS

**KALE & QUINOA** roasted beets, ricotta salata, toasted almonds, Dijon vinaigrette

**PROVENÇAL** mixed greens, baby spinach, string beans, black olive, tomatoes, peppers, Dijon

**MEDITERRANEAN** cucumber, feta, olives, tomato, lemon dressing

**GOAT CHEESE** arugula, endive, red onion, tomato, balsamic

**ROASTED TOMATO** baby arugula, red onion, shaved fennel, peppadew, parmesan dressing

### MIXED GREENS

**CAESAR** baby romaine, parmesan crisp

## SANDWICHES

**GRILLED CHICKEN** burrata, tomato jam, basil aioli, toasted sesame semolina

**LOBSTER ROLL** poached Maine lobster, baby arugula, tomatoes, brioche, house chips  
+10 per person

**CRISPY FLOUNDER** shaved kale & granny smith apple slaw, tartar, brioche bun  
+4 per person

**AVOCADO** goat cheese, tomato, cucumber, sprouts, organic whole grain

## PASTAS

### MAC & CHEESE

**TAGLIATELLE** black pasta, shrimp, scallion, crumbled garlic bread

**GNOCCHI** truffle cream

**CAVATELLI** 10 hour short rib ragu, mascarpone

## MAINS

**BIBIMBAP** sushi rice, shiitake, spinach, edamame, house made kimchee, sunny up egg

**GRILLED SHRIMP** spicy coconut curry

**ROASTED CHICKEN** grilled lemon chicken jus

**SALMON** black pepper ginger butter

**FLAT IRON STEAK** chimichurri

**SEARED TUNA** dill brown butter  
+4 per person

**FILET MIGNON** green peppercorn & chimichurri  
+8 per person