

CATERING MENU

THE SMITH

RESTAURANT & BAR

Minimum of 8 guests per order. At least 24 hours notice is required. Please note all orders are subject to a \$25 delivery fee.



HORS D'OEUVRES PLATTERS

serves 8-12 guests

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

PACKAGES

THE CONFERENCE ROOM \$22 PP
choice of: 1 salad, 2 sandwiches, and house made chips

THE CORPORATE \$27 PP
choice of: 2 salads, 3 proteins, and house made chips

THE EXECUTIVE \$37 PP
choice of: 1 salad, 2 mains, 1 pasta, 2 sides

THE BOSS \$55 PP
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*

THE QUINTESSENTIAL SMITH LUNCH \$25 PP
kale & quinoa salad, avocado sandwich, grilled chicken sandwich, house made chips

THE QUINTESSENTIAL SMITH DINNER \$40 PP
caesar salad, salmon, flat iron steak, mac & cheese, brussels sprouts, jalapeño cheddar grits

SALADS

KALE & QUINOA sun dried cranberries, 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

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

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

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

BURGER ROYALE SLIDERS American cheese, apple smoked bacon, house pickles, shredded romaine, red onion, 50/50 sauce, sesame bun

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 sage brown butter

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

SIDES

JALAPEÑO CHEDDAR GRITS

“HOT” CAULIFLOWER

ROASTED HEIRLOOM SQUASH

SMASHED GARLIC POTATOES

SHISHITO PEPPERS

BRUSSELS SPROUTS

DESSERT

FUDGE BROWNIES AND CHOCOLATE CHIP COOKIES \$6 PP