

# 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*

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

## PACKAGES

**THE QUINTESSENTIAL SMITH LUNCH** \$25 PP  
kale & quinoa salad, burger royale sliders, 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

**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*

## 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** balsamic shallot vinaigrette

**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 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

**LASAGNETTE** wild mushrooms, roasted sunchoke, baby kale, parmesan

**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** lobster yuzu sauce  
*+4 per person*

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

## SIDES

**JALAPEÑO CHEDDAR GRITS**

**ROASTED CAULIFLOWER**

**BRUSSELS SPROUTS**

**SMASHED GARLIC POTATOES**

**SHISHITO PEPPERS**

**SAUTÉED KALE & CABBAGE**

## DESSERT

**FUDGE BROWNIES AND CHOCOLATE CHIP COOKIES** \$6 PP

**LEMON TART** \$6 PP