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# THE SMITH

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RESTAURANT & BAR

## PRIVATE DINING

Thank you for considering The Smith for your special event. Our private rooms can accommodate any type of occasion from corporate functions, rehearsal dinners, birthdays, holiday parties and baby showers. 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, pricing, and menus.

Please feel free to contact us with questions and inquires. We look forward to hosting your event.

**THE SMITH EVENTS**  
[events@thesmithrestaurant.com](mailto:events@thesmithrestaurant.com)  
212.897.9516

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# THE SMITH EAST VILLAGE

55 Third Avenue New York, NY



Located in the East Village, our newly renovated private dining room complete with a private bar is perfect for your downtown gathering with capacity for up to 70 guests.

## GUEST CAPACITIES

SEATED	COCKTAILS & HORS D'OEUVRES
60	75

## SAMPLE MINIMUMS

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

<b>Breakfast:</b> (Monday-Friday) \$500-\$1,000	<b>Lunch:</b> (Monday-Friday) \$800-\$2,000
<b>Brunch:</b> (Saturday & Sunday only) \$2,000-\$4,000	<b>Dinner:</b> \$1,400-\$5,500

## DINING OPTIONS

\*pricing per person

### **BREAKFAST** 2 hours

\*all breakfast packages include coffee & tea

#### **Continental Breakfast Buffet- \$12**

assorted pastries, bagels, yogurt & granola, fruit salad  
(only available for parties of 20+)

#### **Sit Down Breakfast- \$18**

choose four main dishes.

#### **Full Breakfast Buffet- \$23**

choose 3 mains, 2 sides  
(only available for parties of 20+)

### **LUNCH** 2.5 hours

\*all lunch packages include coffee & tea

#### **Sit Down Lunch- \$43**

choose 2 starters, 3 mains & 2 desserts.

#### **Lunch Buffet- \$43**

choose 2 salads, 3 main courses, & 3 sides.  
(only available for parties of 25-45)

### **BRUNCH** 2.5 hours

\*all brunch packages include coffee & tea

#### **Sit Down Brunch- \$30**

choose 1 starter & 3 mains

#### **Brunch Buffet \$37**

choose 4 mains, & 3 side dishes. includes fruit salad & assorted pastries.  
(only available for parties up to 45)

*BRUNCH TIMES:*

*Latest seating: 3:00pm*

### **DINNER** 3 hours

#### **Sit Down Dinner- \$55**

choose 2 hors d'oeuvres, 3 starters, 3 mains & 2 desserts.

#### **Dinner Buffet- \$50**

choose 2 salads, 2 mains, 1 pasta & 3 sides. Includes dessert station.  
(only available for parties of 26-45)

#### **Passed Hors D'oeuvres- \$15**

before dinner. choose 4 hors d'oeuvres.  
(45 minute addition; 3.5 hours total)

#### **Cocktail Party- \$60/\$75**

choose 7 passed hors d'oeuvres  
(\$60 for 2 hours; \$75 for 3 hours)

**PLEASE SEE PAGE 11  
FOR BEVERAGE PACKAGES**

# BREAKFAST SIT DOWN

## MAINS

(choose 4)

(cheddar biscuits included)

### **EGG WHITE SCRAMBLE**

baby kale, goat cheese, shallots, mixed baby greens

### **SMOKED SALMON TOAST**

ciabatta, lemon mascarpone, spring onion, creme fraiche, poached eggs

### **CLASSIC EGGS BENEDICT**

home fries

### **OATMEAL**

brown sugar currants, granny smith apples, toasted almonds

### **SIMPLE EGGS SCRAMBLED**

home fries

### **VANILLA BEAN FRENCH TOAST**

maple butter, caramelized bananas

**WAFFLES** caramel apple compote, spiced mascarpone, apple cider syrup

### **RANCHERO SCRAMBLE**

chipotle salsa, black beans, tortillas, cheddar, avocado

### **STEAK & EGGS**

grilled flatiron steak, crisp potato waffle, scrambled eggs, sauce béarnaise (\$4 supplement per person for entire party)

### **GRANOLA & YOGURT PARFAIT**

mixed berries

### **BLT + E SANDWICH**

fried egg, apple smoked bacon, croissant, home fries

### **BREAKFAST POT PIE**

sunny up eggs, sweet sausage, thick cut bacon, cheddar biscuit top

### **SICILIAN BAKED EGGS**

artichokes, burrata, spinach, spicy tomato sauce, ciabatta

### **AVOCADO TOAST**

whole wheat bread, lemon, poached eggs, greens, red pepper flakes

## STARTERS

(choose 1 for an additional \$5 pp)

### **SEASONAL FRUIT SALAD**

mint, honey, lime dressing

### **MIXED GREENS SALAD**

balsamic vinaigrette

## SIDES

(choose 2 for an additional \$4 pp)

### **HOME FRIES**

### **APPLE SMOKED BACON**

### **FRIES**

### **MAPLE CHICKEN SAUSAGE**

### **JALAPEÑO CHEESE GRITS**

\*all modifications to scrambled dishes must be made prior to the event.

## BREAKFAST BUFFET MENU

(cheddar biscuits included)

## MAINS

(choose 3)

### **EGG WHITE SCRAMBLE**

baby kale, goat cheese, shallots, mixed baby greens

### **CLASSIC EGGS BENEDICT**

poached eggs, Canadian bacon, hollandaise

### **SIMPLE EGGS SCRAMBLED**

### **SMOKED SALMON TOAST**

ciabatta, lemon mascarpone, spring onion, creme fraiche, poached eggs

### **VANILLA BEAN FRENCH TOAST**

maple butter, caramelized bananas

### **BUTTERMILK WAFFLES**

caramel apple compote, spiced mascarpone, apple cider syrup

### **AVOCADO TOAST**

organic whole wheat bread, lemon, poached eggs, greens, red pepper flakes

### **RANCHERO SCRAMBLE**

chipotle salsa, black beans, tortillas, cheddar, avocado

### **STEAK & EGGS**

grilled flatiron steak, crisp potato waffle, scrambled eggs, sauce béarnaise (\$4 supplement per person for entire party)

## SIDES

### **APPLE SMOKED BACON**

### **MAPLE CHICKEN SAUSAGE**

### **HOME FRIES**

### **FRIES**

### **JALAPEÑO CHEESE GRITS**

## BUFFET EXTRAS

**SEASONAL FRUIT SALAD** (\$5 supplement per person)

**MIXED BABY GREENS** (\$5 supplement per person)

PLEASE SEE PAGE 11  
FOR BEVERAGE PACKAGES

# BRUNCH SIT DOWN

## STARTERS

(choose 1)

**ROASTED TOMATO SOUP**  
cheddar melt

**BURRATA**  
slow roasted tomatoes, baby arugula,  
garlic ciabatta

**SEASONAL FRUIT SALAD**  
mint, honey & lime dressing

**MIXED BABY GREENS**  
balsamic vinaigrette

## SIDES

(choose 2 for an additional \$4 pp)

**MAPLE CHICKEN SAUSAGE  
FRIES**

**JALAPEÑO CHEESE GRITS**

**APPLE SMOKED BACON**

**CANDIED BACON**

**HOME FRIES**

## RAW BAR

**SHRIMP COCKTAIL**  
(additional \$9 per person)

**OYSTERS & CLAMS**  
(additional \$15 per person)

**TUNA POKE**  
(additional \$9 per person)

## DESSERT

(choose 1 for an additional \$8 pp)

**S'MORES IN A JAR** chocolate  
pudding, graham cracker crumble,  
toasted marshmallow, dark chocolate  
crunch bar

**LEMON TART** limoncello pound cake,  
toasted meringue, blood orange

**CARAMELIZED APPLE PIE** almond  
cookie crust, brown sugar gelato

**BIRTHDAY CAKE** dark chocolate  
layer cake, chocolate mousse, salted  
caramel, popcorn

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

**HOT FUDGE SUNDAE** vanilla ice  
cream, hot fudge, flourless chocolate  
cake, almond bark

**DAILY SORBET OR ICE CREAM**

**SEASONAL FRUIT SALAD**

## MAINS

(choose 3)

### EGGS & SWEETS

**RANCHERO SCRAMBLE** chipotle salsa, black beans, tortillas, cheddar, avocado

**CLASSIC EGGS BENEDICT** poached eggs, Canadian bacon,  
hollandaise, homefries

**SMOKED SALMON TOAST** ciabatta, lemon mascarpone, spring onion,  
creme fraiche, poached eggs

**EGG WHITE SCRAMBLE** baby kale, goat cheese, shallots, mixed baby greens

**SIMPLE SCRAMBLE** home fries

**SICILIAN BAKED EGGS** artichokes, burrata, spinach,  
spicy tomato sauce, ciabatta

**TRUFFLED LOCAL MUSHROOM TOAST** ciabatta, fontina, sunny up egg

**BREAKFAST POT PIE**

sunny up eggs, sweet sausage, thick cut bacon, cheddar biscuit top

**BENEDICT JOHNNY** cheddar cornbread, maple chicken sausage,  
roasted tomato hollandaise

**SHORT RIB HASH** jalapeno cheddar grits, basil pistou, shoe string potatoes

**STEAK & EGGS** grilled flatiron steak, crisp potato waffle,  
scrambled eggs, sauce béarnaise  
(\$4 supplement per person for entire party)

**VANILLA BEAN FRENCH TOAST** maple butter, caramelized bananas

### LUNCH

**AVOCADO TOAST** organic whole wheat bread, poached eggs, local greens,  
red pepper flakes, lemon

**GRILLED CHICKEN PAILLARD** arugula, burst tomatoes,  
fennel, peppadew, red onions, parmesan dressing

**LITTLE GEM CAESAR**  
baby romaine, parmesan crisp

**KALE & QUINOA SALAD**  
sun dried cranberries, ricotta salata, toasted almonds, Dijon vinaigrette

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

**SEARED TUNA SALAD** string beans, black olive, cherry tomato, roasted pepper,  
potato, deviled egg, Dijon

**STEAK SALAD** arugula, endive, goat cheese, tomato, balsamic

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

**BLT + E SANDWICH** apple smoked bacon, fried egg, lemon aioli

**STEAK FRITES** grilled flat iron steak, chimichuri, fries  
(\$4 supplement per person for entire party)

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FOR BEVERAGE PACKAGES

# BRUNCH BUFFET

## INCLUDES

**ASSORTED PASTRIES**

**BREAD DISPLAY**

**SEASONAL FRUIT SALAD**  
mint, honey & lime dressing

## SIDES

(choose 3)

**MAPLE CHICKEN SAUSAGE**

**APPLE SMOKED BACON**

**HOME FRIES**

**CHIPS**

**JALAPEÑO CHEESE GRITS**

## RAW BAR

**SHRIMP COCKTAIL**  
(additional \$9 per person)

**OYSTERS & CLAMS**  
(additional \$15 per person)

**TUNA POKE**  
(additional \$9 per person)

**PLEASE SEE PAGE 11  
FOR BEVERAGE PACKAGES**

## MAINS

(choose 4)

### EGGS

**RANCHERO SCRAMBLE** chipotle salsa, black beans, tortillas, cheddar, avocado

**CLASSIC EGGS BENEDICT** poached eggs, Canadian bacon, hollandaise, homefries

**SMOKED SALMON TOAST** ciabatta, lemon mascarpone, spring onion, creme fraiche, poached eggs

**EGG WHITE SCRAMBLE** baby kale, goat cheese, shallots, mixed baby greens

**TRUFFLED LOCAL MUSHROOM TOAST** ciabatta, fontina, sunny up egg

### **SIMPLE SCRAMBLE**

**SICILIAN BAKED EGGS** artichokes, burrata, spinach, spicy tomato sauce, ciabatta

**BREAKFAST POT PIE** sunny up eggs, sweet sausage, thick cut bacon, cheddar biscuit top

**STEAK & EGGS** grilled flatiron steak, crisp potato waffle, scrambled eggs, sauce béarnaise (\$4 supplement per person for entire party)

### GRIDDLE

**VANILLA BEAN FRENCH TOAST** maple butter, caramelized bananas

**BUTTERMILK WAFFLES** mixed berry compote, whipped cream

**PANCAKES** whipped ricotta, toasted pecans, salted caramel sauce

### LUNCH

**AVOCADO TOAST** organic whole wheat bread, local greens, roasted pepper flakes, lemon

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

### **MAC & CHEESE**

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

**LITTLE GEM CAESAR**  
baby romaine, parmesan crisp

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

**PROVENÇAL SALAD**  
mixed greens, baby spinach, string beans, black olive, cherry tomatoes, roasted pepper, Dijon

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

## DESSERT

(all items included for an additional \$10 pp);  
*please note that we cannot cancel the dessert station within 48 hours of your event date*

**SALTED CARAMEL MILKSHAKE**  
**CHOCOLATE POT DE CREME**  
**BANANA CREAM PUDDING**  
**RAINBOW COOKIES**

**CHOCOLATE CHIP COOKIES**  
**LINZER TARTS**  
**BROWNIES**  
**LEMON BARS**

# LUNCH SIT DOWN

## TABLE

### HORS D'OEUVRES

(choose 2 for an additional \$5 pp)

#### **ZUCCHINI FLATBREAD**

burrata, ricotta, basil, arugula

#### **HOT POTATO CHIPS**

blue cheese fondue

#### **TOASTED SESAME HUMMUS**

spiced crackers

#### **HOT POTATO CHIPS**

blue cheese fondue

#### **CRISPY FRIED CALAMARI**

Brooklyn style

#### **RAW BAR SAMPLER**

oysters, clams, tuna poke, shrimp cocktail  
(additional \$15 per person)

## STARTERS

(choose 2)

#### **ROASTED TOMATO SOUP**

cheddar melt

#### **TUNA POKE**

mango, cashew, cucumber,  
serrano chillies, sesame, yuzu

#### **BURRATA**

slow roasted tomatoes, baby arugula,  
garlic ciabatta

#### **KALE & QUINOA SALAD**

sun dried cranberries, ricotta salata,  
toasted almonds, Dijon vinaigrette

#### **LITTLE GEM CAESAR**

baby romaine, parmesan crisp

## SIDES

(choose 2 for an additional \$4 pp)

#### **FRIES**

#### **JALAPEÑO CHEDDAR GRITS**

#### **BRUSSELS SPROUTS**

#### **ROASTED CAULIFLOWER**

#### **MAC & CHEESE**

#### **SAUTÉED KALE & CABBAGE**

## MAINS

(choose 3)

**MEDITERRANEAN SALAD** cucumber, red onion, feta, olives, tomato, lemon dressing

**STEAK SALAD** arugula, endive, goat cheese, red onion, tomato, balsamic

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

**SEARED TUNA SALAD** string beans, black olive, cherry tomato, roasted pepper,  
potato, deviled egg, Dijon

**CRISPY TROUT SANDWICH** kale & granny smith apple slaw, tartar, brioche

**SALMON** heirloom wild rice, butternut squash, long beans, bok choy,  
black pepper ginger butter

**VEGETABLE RICE BOWL** sushi rice, shiitake, spinach, housemade kimchee,  
pickled carrots, edamame

**GRILLED CHICKEN PAILLARD** arugula, burst tomatoes,  
peppadew, red onions, parmesan dressing

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

**RICOTTA GNOCCHI** truffle cream

**BABY RIGATONI** asparagus, burst tomatoes, fava beans, pea shoots, parmesan,  
lemon

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

**THE SMITH BAR STEAK** chimichurri (\$4 supplement per person for entire party)

**NY STRIP** peppercorn (\$8 supplement per person for entire party)

**FILET MIGNON** peppercorn (\$12 supplement per person for entire party)

### **\*\*STEAK NOTES\*\***

- All steaks served with fries

## DESSERT

(choose 2)

**S'MORES IN A JAR** chocolate pudding, graham cracker crumble, toasted  
marshmallow, dark chocolate crunch bar

**BIRTHDAY CAKE** dark chocolate layer cake, chocolate mousse, salted  
caramel, popcorn

**LEMON TART** limoncello pound cake, toasted meringue, blood orange

**CARAMELIZED APPLE PIE** almond cookie crust, brown sugar gelato

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

**HOT FUDGE SUNDAE** vanilla ice cream, hot fudge, flourless chocolate  
cake, almond bark

**DAILY SORBET OR ICE CREAM**

**SEASONAL FRUIT SALAD**

# LUNCH BUFFET

## RAW BAR

**SHRIMP COCKTAIL**  
(additional \$9 per person)

**OYSTERS & CLAMS**  
(additional \$15 per person)

**TUNA POKE**  
(additional \$9 per person)

## SALADS

(choose 2)

**MOZZARELLA SALAD**  
roasted tomato, basil, mozzarella pearls, arugula, sourdough panzanella

**KALE & QUINOA SALAD**  
sun dried cranberries, ricotta salata, toasted almonds, Dijon vinaigrette

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

**LITTLE GEM CAESAR**  
baby romaine, parmesan crisp

**MEDITERRANEAN SALAD**  
cucumber, red onion, feta, olives, tomato, lemon dressing

**PROVENÇAL SALAD**  
mixed greens, baby spinach, string beans, black olive, cherry tomatoes, roasted pepper, Dijon

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

## PASTAS

(choose 1)

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

**RICOTTA GNOCCHI**  
truffle cream

**BABY RIGATONI** asparagus, burst tomatoes, garlic ciabatta

**MAC & CHEESE**

## MAINS

(choose 2)

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

**ROYALE SLIDERS** local american cheese, apple smoked bacon, house pickles, shredded romaine, red onion, 50/50 suace

**BRICK PRESSED CHICKEN** grilled lemon chicken jus

**SALMON** black pepper ginger butter

**PORK TENDERLOIN** spiced apple chutney

**THE SMITH BAR STEAK**  
served with green peppercorn & chimichurri sauce (\$4 supplement per person for entire party)

**FILET MIGNON**  
served with green peppercorn & chimichurri sauce (\$12 supplement per person for entire party)

## SIDES

(choose 3)

**CHIPS**

**FRIES**

**JALAPEÑO CHEDDAR GRITS**

**BRUSSELS SPROUTS**

**ROASTED CAULIFLOWER**

**MAC & CHEESE**

**SAUTÉED KALE & CABBAGE**

## DESSERT

(all included)

**CHOCOLATE CHIP COOKIES**

**LINZER TARTS**

**BROWNIES**

**LEMON BARS**

**SALTED CARAMEL MILKSHAKE**

**CHOCOLATE POT DE CREME**

**BANANA CREAM PUDDING**

**RAINBOW COOKIES**

PLEASE SEE PAGE 11  
FOR BEVERAGE PACKAGES

# DINNER SIT DOWN

## TABLE HORS D'OEUVRES

(choose 2)

### **ZUCCHINI FLATBREAD**

burrata, ricotta, basil, arugula

### **HOT POTATO CHIPS**

blue cheese fondue

### **TOASTED SESAME HUMMUS**

spiced crackers

### **CRISPY FRIED CALAMARI**

Brooklyn style

### **RAW BAR SAMPLER**

oysters, clams, tuna poke,  
shrimp cocktail

(\$15 supplement pp for entire party)

### **AVOCADO TACOS** queso fresco

### **SHISHITO PEPPERS** sea salt

## STARTERS

(choose 3)

### **ROASTED TOMATO SOUP**

cheddar melt

### **BURRATA**

slow roasted tomatoes, baby arugula,  
garlic ciabatta

### **KALE & QUINOA SALAD**

sun dried cranberries, ricotta salata,  
toasted almonds, Dijon vinaigrette

### **MIXED BABY GREENS**

balsamic vinaigrette

### **LITTLE GEM CAESAR**

baby romaine, parmesan crisp

### **TUNA POKE**

mango, cashew, cucumber,  
serrano chilies, sesame, yuzu

## MAINS

(choose 3)

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

**RICOTTA GNOCCHI** truffle cream

**BABY RIGATONI** asparagus, burst  
tomatoes, fava beans, pea shoots,  
parmesan, lemon

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

**VEGETABLE RICE BOWL** sushi rice,  
shiitake, spinach, housemade kimchee,  
pickled carrots, edamame

**SALMON** heirloom wild rice, butternut  
squash, long beans, bok choy,  
black pepper ginger butter

**BRAISED SHORT RIB** jalapeno cheddar  
grits, crispy onions, red wine jus

**BRICK PRESSED CHICKEN** smashed  
garlic potatoes, tuscan kale,  
grilled lemon, chicken jus

**SEARED TUNA SALAD** string beans,  
black olive, cherry tomato, roasted pepper,  
potato, deviled egg, Dijon

**PORK CHOP** jalapeno cheddar grits,  
spiced apple chutney, ham hock jus

**THE SMITH BAR STEAK** chimichurri  
(\$4 supp. per person for entire party)

**NY STRIP** peppercorn  
(\$8 supp. per person for entire party)

**FILET MIGNON** peppercorn  
(\$12 supp. per person for entire party)

## DESSERT

(choose 2)

**S'MORES IN A JAR** chocolate  
pudding, graham cracker crumble,  
toasted marshmallow, dark chocolate  
crunch bar

**BIRTHDAY CAKE** dark chocolate  
layer cake, chocolate mousse, salted  
caramel, popcorn

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

**LEMON TART** limoncello pound  
cake, toasted meringue, blood orange

**CARAMELIZED APPLE PIE** almond  
cookie crust, brown sugar gelato

**HOT FUDGE SUNDAE** vanilla ice  
cream, hot fudge, flourless chocolate  
cake, almond bark

### **DAILY SORBET OR ICE CREAM**

### **SEASONAL FRUIT SALAD**

## SIDES

(choose 2 for an additional  
\$4 per person)

### **FRIES**

### **JALAPEÑO CHEDDAR GRITS**

### **BRUSSELS SPROUTS**

### **ROASTED CAULIFLOWER**

### **MAC & CHEESE**

### **SAUTÉED KALE & CABBAGE**

### **GARLIC SMASHED POTATOES**

#### **\*\*STEAK NOTES\*\***

- All steaks served with fries

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FOR BEVERAGE PACKAGES**

# DINNER BUFFET

## RAW BAR

### **OYSTERS**

(additional \$15 per person)

### **TUNA POKE**

(additional \$9 per person)

## SALADS

(choose 2)

### **MOZZARELLA SALAD**

roasted tomato, basil, mozzarella pearls, arugula, sourdough panzanella

### **MIXED BABY GREENS**

balsamic vinaigrette

### **KALE & QUINOA SALAD**

sun dried cranberries, ricotta salata, toasted almonds, Dijon vinaigrette

### **LITTLE GEM CAESAR**

baby romaine, parmesan crisp

### **MEDITERRANEAN SALAD**

cucumber, red onion, feta, olives, tomato, lemon dressing

### **PROVENÇAL SALAD**

mixed greens, baby spinach, string beans, black olive, cherry tomatoes, roasted pepper, Dijon

### **GOAT CHEESE SALAD**

arugula, endive, red onion, tomato, balsamic

## PASTAS

(choose 1)

### **CAVATELLI**

15 hour short rib ragu, mascarpone

### **RICOTTA GNOCCHI**

truffle cream

### **BABY RIGATONI**

asparagus, burst tomatoes, garlic ciabatta

### **MAC & CHEESE**

## MAINS

(choose 2)

**SALMON** black pepper ginger butter

**ROYALE SLIDERS** local american cheese, apple smoked bacon, house pickles, shredded romaine, red onion, 50/50 sauce

**BRICK PRESSED CHICKEN** grilled lemon chicken jus

**BRAISED SHORT RIB** red wine jus

**PORK TENDERLOIN** spiced apple chutney

### **FILET MIGNON**

served with green peppercorn & chimichurri sauce (\$12 supplement per person for entire party)

### **THE SMITH BAR STEAK**

served with green peppercorn & chimichurri sauce (\$4 supplement per person for entire party)

## SIDES

(choose 3)

### **CHIPS**

### **FRIES**

### **JALAPEÑO CHEDDAR GRITS**

### **BRUSSELS SPROUTS**

### **ROASTED CAULIFLOWER"**

### **MAC & CHEESE**

### **SAUTÉED KALE & CABBAGE**

### **GARLIC SMASHED POTATOES**

## DESSERT BUFFET

(all included)

### **CHOCOLATE CHIP COOKIES**

### **LINZER TARTS**

### **BROWNIES**

### **LEMON BARS**

### **SALTED CARAMEL MILKSHAKE**

### **CHOCOLATE POT DE CREME**

### **BANANA CREAM PUDDING**

### **RAINBOW COOKIES**

PLEASE SEE PAGE 11  
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# COCKTAILS & HORS D'OEUVRES

Available Monday-Sunday evenings. 2 or 3 hour options.  
Dinner food & beverage minimums apply.

**Cocktail Party:** \$60 for 2 hours / \$75 for 3 hours / only available at EV/MT/NM  
Includes 7 passed hor d'oeuvres, premium open bar and (optional) 2 passed specialty cocktails (page 13)

## PASSED HORS D'OEUVRES

(cocktail party: choose 7)  
(when adding prior to lunch or dinner, choose 4 for \$15)

### VEGETARIAN

**SPINACH & FETA CUPS**

**MACARONI & CHEESE BALLS**

**ZUCCHINI FLATBREAD** burrata, ricotta, basil, arugula

**MOZZARELLA SKEWERS** tomato & basil

**DEVILED EGGS** Dijon, habanero

**HUMMUS & ROASTED RED PEPPER CROSTINI**

**BIBIMBAP CROQUETTES** house made kimchee, sriracha

**RICOTTA GNOCCHI** truffle cream

**AVOCADO TACOS** queso fresco

**SHISHITO PEPPERS** sea salt

### FISH

**SPICY SALMON TARTARE** crispy rice, spicy sauce, nori, avocado vinaigrette

**SPICY TUNA TARTARE** shrimp cracker

**LATKES** crème fraîche, caviar

**SEARED TUNA** tapenade

**MINI SHRIMP ROLLS** (\$5 supplement per person)

### MEAT

**CHICKEN WONTONS** hoisin dip

**CHICKEN PARMESAN**

**SHORT RIB DUMPLINGS** smoked paprika aioli

**STEAK FRITES** potato chips, balsamic onion jam

## DESSERT BUFFET

(all included for additional \$10 pp)  
*please note that we cannot cancel the  
dessert station within 48 hours of your event date.*

**CHOCOLATE CHIP COOKIES**

**LINZER TARTS**

**BROWNIES**

**LEMON BARS**

**SALTED CARAMEL MILKSHAKE**

**CHOCOLATE POT DE CREME**

**BANANA CREAM PUDDING**

**RAINBOW COOKIES**

## COCKTAILS

(choose 2)

**SEE PAGE 11**

## HORS D'OEUVRES STATIONS

Priced per person for entire party only; available for brunch, lunch, dinner or cocktail parties.

**POTATO CHIPS** (\$2)  
blue cheese fondue

**CRUDITIES** (\$5)  
raw hand cut vegetables & herb aioli

**ARTISANAL CHEESE** (\$6)  
selection of cheeses & fruit

**MEDITERRANEAN PLATE** (\$6)  
babaganoush, hummus, feta dip, grilled flatbread

**SMOKED SALMON BOARD** (\$6)  
smoked Norwegian salmon, traditional garnish

**SALUMI PLATE** (\$8)  
sopresatta, prosciutto, hot capicola

**ROYALE SLIDERS** (\$9)

**OYSTERS & CLAMS** (\$15) on half shell

# BEVERAGE PACKAGES

Pricing per person.

Please note it is against New York state law to serve alcohol on Sunday before 10AM.

## BREAKFAST

**BREAKFAST PACKAGE- \$15**  
two specialty brunch cocktails served with juice & soda

## LUNCH

**BEER & WINE - \$30**  
unlimited house wine, cava, house beer, juice, fountain soda, coffee & tea

**PREMIUM OPEN BAR- \$35**  
full beer & wine package along with unlimited premium alcohol & 2 unlimited specialty cocktails

**TOP SHELF OPEN BAR- \$45**  
full standard open bar package along with top shelf alcohol & 2 unlimited specialty cocktails

## BRUNCH

**SPECIALTY COCKTAILS - \$20**  
two unlimited specialty brunch cocktails, fountain soda, juice, coffee & tea (\$10 no alcohol)

**BEER & WINE - \$30**  
unlimited house wine, cava, house beer, juice, fountain soda, coffee & tea

**PREMIUM OPEN BAR- \$35**  
full beer & wine package along with unlimited premium alcohol & 2 unlimited specialty cocktails

**TOP SHELF OPEN BAR- \$45**  
full standard open bar package along with top shelf alcohol & 2 unlimited specialty cocktails

## DINNER

**BEER & WINE - \$40**  
unlimited house wine, cava, house beer, juice, fountain soda, coffee & tea

**PREMIUM OPEN BAR- \$50**  
full beer & wine package along with unlimited premium alcohol & 2 unlimited specialty cocktails

**TOP SHELF OPEN BAR- \$60**  
full standard open bar package along with top shelf alcohol & 2 unlimited specialty cocktails

**PLEASE SEE PAGE 12 FOR  
PREMIUM & TOP SHELF  
OPTIONS**

## SPECIALTY COCKTAILS

(choose 2)

### BOOZY

**DIRTY JANE**  
vodka, pickled tomato

**FINAL BREATH**  
rye, green chartreuse, maraschino, yuzu, absinthe

**MIDTOWN MANHATTAN**  
rye whiskey, Vya, combier rouge, Jerry Thomas bitters, brandied cherry

**SWITCHBLADE**  
irish whiskey, brandy, dry vermouth, benadictine, allspice dram, chocolate & angostura bitters

**ALWAYS STYLISH**  
new york bourbon, candied kumquat, star anise, italian bitters

### CRISP

**MOSCOW MULE**  
vodka, ginger beer, lime

**CUCUMBER LOCO**  
silver tequila, combier orange, cucumber, lime, pinch of sea salt

**PERFECT PEAR**  
pear brandy, ginger liqueur, genepy des alpes, lemon, soda

**HUNGRY TEACHER**  
bourbon, fresh mint, lime, lemon

**JACK OF ALL TRADES**  
apple jack, lemon, honey, apple bitters, mead

**WINTER MARGARITA**  
reposado tequila, sicillian blood orange liqueur, lime, blood orange, cardamom

### PUNCH

**EAST VILLAGE PASSION**  
rum, lime, passion fruit, fresh mint

**SAM'S RUM PUNCH**  
rum, amaretto, tropical juices, bitters

**MY OH RYE**  
brooklyn rye, meyer lemon, italian orange brandy, honey shrub, prosecco

**BLACK CURRANT HOT TODDY**  
spanish aged brandy, black currant cordial, mulling spices

### BUBBLY

**THE GATSBY**  
gin, pomegranate, lemon juice, prosecco

**OLD CUBANO**  
aged rum, lime, fresh mint, prosecco

**GOLDEN EYE**  
Aperol, Gran Gala, lime, rosemary, lambrusco

**THE BIG APPLE**  
bourbon, aged rum, apple pie shrub, aromatic bitters, maple syrup, lemon juice, hard cider

### SPICY

**TOUCH OF EVIL**  
Mckenzie rye, aperol, grapefruit, habanero lime syrup

**SMOKE 'EM IF YOU GOT 'EM**  
mezcal, lime, Chulula chili-lime, grapefruit, soda, chipotle sugar rim

**THE SMITH BLOODY MARY**  
vodka, secret mix

**BABY IT'S COLD OUTSIDE**  
scotch, ginger snap liqueur, mexican chili liqueur, benédicte

## BRUNCH COCKTAILS

• BLOODY MARY

• BELLINI

• BARNSTORMER

• PASSION PUNCH

# PREMIUM OPEN BAR

## HOUSE WINES

CAVA  
MALBEC  
PINOT GRIGIO

## PORT

COCKBURN'S

## DRAFT BEER

SLYFOX PILSNER  
ALLAGASH WHITE  
THE SMITH ALE

## VODKA

KETEL ONE  
Original  
Citron  
Orange  
STOLI  
Original  
Raspberry  
Vanilla  
Orange  
TITO'S

## TEQUILA

AVION SILVER

## GIN

BOMBAY SAPPHIRE  
TANQUERAY

## CORDIAL'S & LIQUORS

APEROL  
BAILEY'S  
CAMPARI  
CHAMBORD  
FRANGELICO  
GODIVA  
LIMONCELLO  
KAHLUA  
PIMM'S  
RAMAZZOTTI  
SAMBUCA  
ST. GERMAIN  
TIA MARIA

## SCOTCH, WHISKEY & BOURBON

BULLEIT  
BULLEIT RYE  
CANADIAN CLUB  
CUTTY SARK  
DEWAR'S WHITE LABEL  
JACK DANIEL'S  
JAMESON IRISH WHISKEY  
JIM BEAM ORIGINAL  
JOHNNIE WALKER RED LABEL  
MAKER'S MARK  
REDEMPTION RYE  
SEAGRAM'S 7  
SEAGRAM'S V.O.  
TEMPLETON RYE  
WILD TURKEY 8°  
WILD TURKEY RYE

## RUM

BACARDI LIGHT  
CAPTAIN MORGAN'S  
MALIBU  
MT. GAY  
MYERS

# TOP SHELF OPEN BAR

(includes all premium open bar)

## HOUSE WINES

CHENIN BLANC  
CHIANTI CLASSICO

## VODKA

BELVEDERE  
CHOPIN  
GREY GOOSE

## GIN

GREENHOOK GINSMITHS  
HENDRICK'S

## TEQUILA

CORRALEJO AÑEJO  
DON JULIO SILVER  
PATRON AÑEJO  
PATRON REPOSADO  
RIAZUL AÑEJO  
RIAZUL REPOSADO  
TROMBA SILVER  
TROMBA REPOSADO

## COGNAC

COURVOISIER VS  
HENNESSY VS  
REMY MARTIN VSOP

## CORDIAL'S & LIQUORS

CHARTREUSE  
COINTREAU  
DRAMBUIE  
GRAND MARNIER

## SCOTCH, WHISKEY & BOURBON

BASIL HAYDEN  
FEW RYE  
GLENLIVET 12 YEAR  
JOHNNIE WALKER  
BLACK LABEL  
LAPHROAIG  
MACALLAN SCOTCH 12 YEAR  
MICTHER'S RYE