

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 \$50 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 TARTARE	60		

PACKAGES

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

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 roasted beets, ricotta salata, toasted almonds, Dijon vinaigrette

SPICY SOBA NOODLES chilled spicy soba noodles, pickled shiitakes, daikon, carrot, sesame, ginger miso vinaigrette

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 litte gem, crispy parmesan frico

SANDWICHES

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

AVOCADO SANDWICH goat cheese, tomato, cucumber, whole wheat

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 SLIDERS American cheese, apple smoked bacon, house pickles, shredded romaine, red onion, 50/50 sauce, sesame bun
**requires 48 hour notice*

PASTAS

MAC & CHEESE

BUCATINI sun gold tomatoes, kale and arugula pistou, lemon, chilies, 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 scampi butter

ROASTED CHICKEN chicken jus

SALMON tomato vinaigrette

FLAT IRON STEAK chimichurri

SEARED TUNA

+4 per person

FILET MIGNON green peppercorn & chimichurri
+8 per person

SIDES

JALAPEÑO CHEDDAR GRITS

MEXICAN CORN OFF THE COB

BRUSSELS SPROUTS

SMASHED GARLIC POTATOES

SHISHITO PEPPERS

SAUTÉED GARLIC STRING BEANS

DESSERT

FUDGE BROWNIES AND CHOCOLATE CHIP COOKIES \$6 PP

LEMON TART \$6 PP