

CATERING

Select from the options below. Minimum of 8 guests per order. At least 24 hours notice required.

PACKAGES

BURGERS & LOBSTERS \$42 PP
lobster rolls, mini burgers, caesar salad,
mac + cheese, house made chips

PARTY TIME \$47 PP
butternut squash & goat cheese salad, salmon,
grilled marinated shrimp, fillet mignon, ricotta
gnocchi, jalapeño cheddar grits, brussels sprouts,
smashed garlic potatoes

MAKE YOUR OWN

SALAD & SANDWICHES \$22 PP
choice of: 1 salad, 2 sandwiches, house made chips

LIGHT LUNCH \$24 PP
choice of: 2 salads, 2 mains, house made chips

THE SPREAD \$27 PP
choice of: 1 salad, 2 mains, 1 pasta, 2 sides

THE WORKS \$38 PP
choice of: 1 salad, 2 sandwiches, 2 mains, 1 pasta,
2 sides, dessert
minimum of 14 guests per order

ADD ADDITIONAL ITEMS TO YOUR PACKAGE

priced per person

main \$9, salad \$6, pasta \$7, side \$4, dessert \$6

THE SMITH

RESTAURANT & BAR

catering@thesmithrestaurant.com
212.542.8949

SALADS

KALE & QUINOA sun dried cranberries, ricotta salata,
toasted almonds, dijon vinaigrette

ARUGULA & TOMATO endive, red onion,
goat cheese, balsamic

ROASTED BEET watercress, shaved fennel, feta, citrus

CAESAR baby litte gem, crispy parmesan frico

BUTTERNUT SQUASH & GOAT CHEESE local
apples, frisee, spiced pecans, apple cider vinaigrette

MEDITERRANEAN cucumber, feta, olives,
tomato, lemon dressing

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*

MINI BURGERS 28-day dry aged, raclette, green
peppercorn aioli, red onion, watercress, our bun

AVOCADO SANDWICH goat cheese, tomato,
cucumber, red onion, whole wheat

PASTAS & RICE

MAC + CHEESE

WILD MUSHROOM BUCATINI cracked pepper,
parmesan, black kale

RICOTTA GNOCCHI truffle cream

BRAISED SHORT RIB CAVATELLI 10 hour short rib
ragu, mascarpone

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

MAINS

GRILLED SHRIMP scampi butter

ROASTED CHICKEN chicken jus

SALMON truffle vinaigrette

SEARED TUNA *+4 per person*

FILET MIGNON green peppercorn & chimichurri
+8 per person

SIDES

JALAPEÑO CHEDDAR GRITS

ROASTED CAULIFLOWER

BRUSSELS SPROUTS

SMASHED GARLIC POTATOES

SHISHITO PEPPERS

GARLIC SPINACH

DESSERT

CHOCOLATE CAKE BITES

LEMON TARTLETS

CHOCOLATE CHIP COOKIES

FUDGE BROWNIES

CHEESECAKE TARTLETS

HORS D'OEUVRE PLATTERS *serve 8-12 guests*

HOUSE MADE CHIPS	16	HEIRLOOM SQUASH RINGS	35
SPICY SALMON TARTARE	55	TOASTED SESAME HUMMUS & CRUDITÉ	40
SHRIMP COCKTAIL	62		



Please note all orders are subject to a \$50 delivery fee.