

CATERING

ORDER INFO: Select from the options below. Minimum of 10 guests per order. At least 48 hours notice required. Plates and utensils available upon request.

PACKAGES

- PRE-GAME** 72-hour notice required **\$41 PP**
screamin' smitty's fried chicken, spicy salmon tartare, toasted sesame hummus & crudité, caesar salad, mini burgers royale, mac + cheese, mini brownies
- BURGERS & LOBSTERS** 72-hour notice required **\$44 PP**
lobster rolls, mini burgers royale, caesar salad, mac + cheese, house made chips
- PARTY TIME** **\$47 PP**
mediterranean salad, salmon, grilled marinated shrimp, filet mignon, ricotta gnocchi, jalapeño cheddar grits, brussels sprouts, smashed 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** **\$29 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 bites
minimum of 14 guests per order

ADD ADDITIONAL ITEMS TO YOUR PACKAGE
priced per person

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



DELIVERY FEE: Please note a minimum \$50 delivery fee will be applied to all orders. The delivery fee is not treated as gratuity.

THE SMITH

RESTAURANT & BAR

SALADS

- KALE & QUINOA** sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette
- MEDITERRANEAN** romaine, cucumber, olives, red onion, baby bell peppers, feta, lemon vinaigrette
- LITTLE GEM CAESAR** crispy parmesan frico

SANDWICHES

- GRILLED CHICKEN** burrata, tomato jam, basil aioli, toasted sesame semolina
- MINI BURGERS ROYALE** american cheese, apple smoked bacon, pickles, shredded romaine, red onion, 50/50 sauce, brioche bun
72-hour notice required

PASTAS & RICE

- MAC + CHEESE**
- ORECCHIETTE** clams, mussels, garlic, white wine, chili
- RICOTTA GNOCCHI** truffle cream

MAINS

- GRILLED SHRIMP** scampi butter
- ROASTED CHICKEN** chicken jus
- FILET MIGNON** green peppercorn & chimichurri
+8 per person

SIDES

- JALAPEÑO CHEDDAR GRITS**
- BROCCOLINI** sautéed garlic, parmesan, chilies
- SMASHED POTATOES** garlic, crème fraîche
- BRUSSELS SPROUTS** orange zest

DESSERT BITES

RAINBOW COOKIES

HORS D'OEUVRE PLATTERS

- HOUSE MADE CHIPS** *serves up to 10*
- SPICY SALMON TARTARE** 30 pieces
- SHRIMP COCKTAIL** 30 pieces

CONTACT US:

Our catering team can be reached Mon - Fri, 9am - 5pm at 212.542.8949. Email us anytime at catering@ctrnyc.com.

- ARUGULA & TOMATO** red onion, goat cheese, balsamic vinaigrette
- WATERMELON & AVOCADO** heirloom tomato, cucumber, arugula, whipped goat cheese, oregano vinaigrette

- AVOCADO SANDWICH** goat cheese, tomato, cucumber, red onion, whole wheat
- ROASTED VEGGIE** cauliflower, avocado, wild mushroom, spicy tofu aioli, multigrain baguette
- LOBSTER ROLL** poached Maine lobster, baby arugula, tomatoes, brioche *+10 per person*
72-hour notice required

- CORN TORTELLINI** tomato, parmesan, basil
- BIBIMBAP** sushi rice, shiitake, spinach, edamame, house made kimchee, sunny up egg

- SCREAMIN' SMITTY'S FRIED CHICKEN**
72-hour notice required
- SALMON OREGANATA** lemon caper sauce
- SEARED TUNA** *+4 per person*

- SICILIAN CAULIFLOWER** lemon, capers, currants
- SHISHITO PEPPERS** sea salt
- ROASTED EGGPLANT** tomato vinaigrette, ricotta salata
- CHARRED CORN OFF THE COB** chili aioli, queso fresco

CHOCOLATE CHIP COOKIES

- | | | |
|----|---|-----|
| 16 | ASSORTMENT OF CHEESE <i>serves up to 10</i> | 100 |
| 85 | SESAME HUMMUS & CRUDITÉS <i>serves up to 15</i> | 60 |
| 85 | MINI BURGERS ROYALE 12 pieces
72-hour notice required | 54 |

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COCKTAILS *8 oz jar / 750 ml bottle*

CRISP

\$14.50 / \$42

SMOKE 'EM IF YOU GOT 'EM

mezcal / lime / cholula chili / grapefruit / soda

RUM AWAY WITH US

chamomile infused rum / honey / lemon / almond / orange / tiki bitters

CUCUMBER LOCO

tequila / cucumber / elderflower / orange liqueur / lime

POOL PARTY

gin / aperol / grapefruit liqueur / lemon / prosecco

50/50 MARGARITA

tequila / mezcal / orange liqueur / agave / lime

BOOZY

\$18 / \$48

BOULEVARDIER

bourbon / campari / red vermouth

MIDTOWN MANHATTAN NO. 2

bourbon / amaro / walnut liqueur / spanish vermouth / house smith bitters

NEGRONI

gin / campari / red vermouth

HOUSEMADE SOFT DRINKS

SHIRLEY TEMPLE

\$6 PP

CUCUMBER GINGER BEER

\$6 PP

LEMON MINT SODA

\$6 PP

STRAWBERRY GUAVA LEMONGRASS SODA

\$6 PP

LEMONADE

\$4.25 PP

ICED TEA

\$4.25 PP

ARNOLD PALMER

\$4.25 PP

ICED COFFEE

\$4.75 PP

BEER AND CIDER GROWLERS *64 oz*

SHACKSBURY DRY CIDER VT / 5.5%

\$40

BRONX BREWERY WELL EARNED PILSNER NY / 5.4%

\$30

ALLAGASH WHITE ME / 6.1%

\$34

SINGLECUT PLEASURE AND PRIVILEGE HELLES LAGER NY / 5%

\$34

CAPTAIN LAWRENCE CLASSIC LAGER NY / 4.2%

\$25

COLLECTIVE ARTS PALE ALE ON / 4.1%

\$36

CAPTAIN LAWRENCE HAZY IPA NY / 5.9%

\$30

CANNED BEER *4 pack*

NIGHT SHIFT LIGHT LAGER MA / 4.3%

\$9

CAPTAIN LAWRENCE CITRA DREAMS IPA NY / 7%

\$17

LIC BEER PROJECT HIGHER BURNIN' IPA NY / 7%

\$27

GHOSTFISH AMERICAN PALE ALE (GF) WA / 5.3%

\$19

ALLAGASH WHITE ME / 6.1%

\$17

BOTTLED WINE

SPARKLING

PROSECCO Romio Brut NV, Veneto, Italy

\$15

SPARKLING ROSÉ Paul Buisse, Cremant de Loire NV, Loire, France

\$26

CHAMPAGNE Pierre Peters, Cuvée Reserve NV, Champagne, France

\$85

WHITE

SAUVIGNON BLANC Gaspard '17, Loire Valley, France

\$18

CHARDONNAY Hahn SLH '17, Central Coast, California

\$24

ROSÉ

GRENACHE/CINSAULT Dom. de la Patience NV, Nimes, France

\$26

RED

PINOT NOIR L'Umami '17, Willamette Valley, Oregon

\$24

MALBEC Enrique Foster "Ique" '17, Mendoza, Argentina

\$11