

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 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

- RICOTTA GNOCCHI** truffle cream
- BUTTERNUT SQUASH TORTELLONI** hen of the woods, sage brown butter, parmesan **NYC only*
- BUTTERNUT SQUASH ORECCHIETTE** hen of the woods, sage brown butter, parmesan **DC & Chicago only*

MAINS

- GRILLED SHRIMP** spicy coconut curry
- ROASTED CHICKEN** chicken jus
- FILET MIGNON** green peppercorn & chimichurri
+8 per person
- SALMON** melted leek beurre blanc

SIDES

- JALAPEÑO CHEDDAR GRITS**
- BROCCOLINI** sautéed garlic, parmesan, chilies
- SMASHED POTATOES** garlic, crème fraîche
- BRUSSELS SPROUTS** orange zest
- SICILIAN CAULIFLOWER** lemon, capers, currants

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@ctnyc.com.

ARUGULA & TOMATO red onion, goat cheese, balsamic vinaigrette

HONEYCRISP APPLE & GOAT CHEESE candied walnuts, radicchio, apple cider vinaigrette

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

ROASTED VEGGIE cauliflower, avocado, wild mushroom, spicy tofu aioli, baguette

LOBSTER ROLL poached Maine lobster, baby arugula, tomatoes, brioche *+10 per person*
72-hour notice required

MAC + CHEESE

SHORT RIB RIGATONI red wine braised short rib ragu, mascarpone, basil

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

SEARED TUNA *+4 per person*

CHICKEN POT PIE braised chicken, cremini mushrooms, potatoes, peas, cheddar biscuit top

SCREAMIN' SMITTY'S FRIED CHICKEN
72-hour notice required

SHISHITO PEPPERS sea salt

DELICATA SQUASH pumpkin seed pesto, ricotta salata, jalapeño, cilantro

ROASTED CARROTS pistachio granola, yogurt, lemon, mint

CHOCOLATE CHIP COOKIES

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

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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