

# 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

- RIGATONI BOLOGNESE** red wine braised chicken ragu, parmesan, basil
- BIBIMBAP** sushi rice, shiitake, spinach, edamame, house made kimchee, sunny up egg

## MAINS

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

## SIDES

- JALAPEÑO CHEDDAR GRITS**
- SMASHED POTATOES** garlic, crème fraiche
- 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

**SPRING PEA & AVOCADO** snap peas, cucumbers, feta cheese, spring onion vinaigrette

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

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

**RICOTTA GNOCCHI** truffle cream

**MAC + CHEESE**

**SALMON** melted leek beurre blanc

**SEARED TUNA** +4 per person

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

**SHISHITO PEPPERS** sea salt

**BLACKENED SUNCHOKES** southern tartar sauce, dill

**GRILLED ASPARAGUS** shiitake truffle vinaigrette, tarragon

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

# CATERING

# THE SMITH

RESTAURANT & BAR

## CONTACT US:

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

## 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