

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

## PACKAGES

**MINI BURGERS + PASTA** 72-hour notice required **\$43 PP**  
mini burgers, caesar salad, mac + cheese, rigatoni "alla vodka", baby spinach, house made chips

**PARTY TIME** **\$50 PP**  
kale + quinoa salad, salmon, grilled shrimp, filet mignon, ricotta gnocchi, jalapeño cheddar grits, shishito peppers, smashed potatoes

## MAKE YOUR OWN

**SALAD & SANDWICHES** **\$26 PP**  
choice of: 1 salad, 2 sandwiches, house made chips

**LIGHT LUNCH** **\$34 PP**  
choice of: 2 salads, 2 mains, house made chips

**THE SPREAD** **\$39 PP**  
choice of: 1 salad, 2 mains, 1 pasta, 2 sides

**THE WORKS** **\$55 PP**  
choice of: 1 salad, 2 sandwiches, 2 mains, 1 pasta, 2 sides, quarter pounders

ADD ADDITIONAL ITEMS TO YOUR PACKAGE  
priced per person  
main \$12, salad \$6, pasta \$9, sandwich \$9, side \$4



**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

AVAILABLE AT ALL LOCATIONS FOR PICK UP OR DELIVERY MONDAY - FRIDAY STARTING AT NOON.

## SALADS

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

**LITTLE GEM CAESAR** crispy parmesan frico

**MEDITERRANEAN** baby romaine, watermelon, tomatoes, cucumber, red onion, feta, red wine vinaigrette

## SANDWICHES

**GRILLED CHICKEN** burrata, tomato jam, basil aioli, toasted ciabatta

**MINI BURGERS** bacon shallot jam, cheddar, crispy onions, house pickles, TSB sauce, brioche bun  
72-hour notice required

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

**ROASTED CAULIFLOWER BANH MI** avocado, cucumber, jalapeño, pickled vegetables, spicy sesame aioli, ciabatta

## PASTAS

**RIGATONI BOLOGNESE** red wine braised chicken ragu, parmesan, basil

**RICOTTA GNOCCHI** truffle cream

**MAC + CHEESE**

**RIGATONI "ALLA VODKA"** tomato, stracciatella cheese, crème fraîche, sesame

## MAINS

**GRILLED SHRIMP** scampi sauce

**ROASTED CHICKEN** chicken jus

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

**ROASTED SALMON** tomato vinaigrette

**FILET MIGNON** green peppercorn & chimichurri  
+10 per person

## SIDES

**JALAPEÑO CHEDDAR GRITS**

**SMASHED POTATOES** garlic, crème fraîche

**ROASTED EGGPLANT** chilled overnight tomatoes, whipped stracciatella cheese, toasted pistachios

**BLISTERED SHISHITO PEPPERS** yuzu aioli, lava salt

**CORN OFF THE COB** ricotta salata, cumin aioli, cilantro

**BABY SPINACH** toasted garlic, lemon

## HORS D'OEUVRE PLATTERS

**HOUSE MADE CHIPS** serves up to 10 20

**MINI BURGERS** 12 pieces 70  
72-hour notice required

**BLACK TRUFFLE ARANCINI** 30 pieces 90  
mushroom risotto, mozzarella, truffle aioli

**SPICY SALMON TARTARE** 30 pieces 110

**SHRIMP COCKTAIL** 30 pieces 110

**CHICKEN WONTONS** 30 pieces 90  
72-hour notice required

**MAC + CHEESE BALLS** 30 pieces 90  
72-hour notice required

## QUARTER POUNDERS

giant homemade chocolate chip cookies, 10 pieces

30