

CATERING

PACKAGES

Our packages are menus designed for you to easily order our favorites or build your own. Ideal for 8 - 10, served family style.

THE CROWD PLEASER \$232

little gem caesar, grilled chicken sandwich, avocado sandwich, house potato chips

OR BUILD YOUR OWN
choose 1 salad, 2 sandwiches, house potato chips

THE LIGHT LUNCH \$336

kale + quinoa salad, little gem caesar, roasted salmon, grilled chicken, house potato chips

OR BUILD YOUR OWN
choose 2 salads, 2 mains, house potato chips

THE SPREAD \$433

kale + quinoa salad, roasted salmon, grilled chicken, rigatoni alla vodka, brussels sprouts, roasted fingerling potatoes

OR BUILD YOUR OWN
choose 1 salad, 2 mains, 1 pasta, and 2 vegetables

HORS D'OEUVRES

CHIPS + DIP 8-10 servings \$45

caramelized onion + blue cheese fondue, house potato chips

BLACK TRUFFLE ARANCINI 20 pieces \$64

mushroom risotto, mozzarella, truffle aioli

SHRIMP COCKTAIL 30 pieces \$115

cocktail sauce, citrus remoulade

SPICY SALMON TARTARE 30 pieces \$115

crispy rice, avocado, sriracha, nori

CHICKEN NUGGETS 40 pieces \$45

spicy peach jam



DELIVERY FEE: Please note a minimum \$20 delivery fee will be applied to all orders. The delivery fee is not treated as gratuity.

THE SMITH

RESTAURANT & BAR

THESMITHRESTAURANT.COM/CATERING

PLATTERS

SALADS 8-10 share servings or 4-5 main course servings \$72

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

MEDITERRANEAN red romaine, cucumber, tomato, chickpeas, red onion, feta, olives, oregano lemon vinaigrette

LITTLE GEM CAESAR crispy parmesan frico

ADDITIONS TO ANY SALAD:

grilled chicken \$40 | marinated shrimp \$48 | roasted salmon \$52 | charred flat iron steak \$52

SANDWICHES 5 sandwiches cut in thirds

GRILLED CHICKEN SANDWICH \$75

burrata, tomato jam, arugula, basil aioli, toasted ciabatta

THE FRENCHIE SANDWICH \$70

ham, gruyere, pickled red onion, cornichons, watercress, dijonnaise, baguette

AVOCADO + GOAT CHEESE SANDWICH \$70

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

STEAK SANDWICH \$85

thinly sliced flat iron steak, gruyere, dijonnaise, arugula, caramelized onion, baguette

CRISPY CHICKEN SANDWICH \$80

breaded chicken, tomato, red onion, parmesan, basil, arugula, tomato aioli, toasted ciabatta

PASTA + RICE 8-10 share servings or 4-5 main course servings

RICOTTA GNOCCHI truffle cream \$90

PENNE + CAULIFLOWER \$85

roasted cauliflower, long hots, garlic, lemon, basil, parmesan

SPICY SHRIMP SCAMPI ORECCHIETTE \$90

calabrian chilies, lemony garlic bread crumbs

RIGATONI ALLA VODKA \$90

tomato, stracciatella cheese, crème fraîche, sesame

BRAISED SHORT RIB MAFALDINE \$105

10 hour short rib ragu, burst tomatoes, mascarpone, parmesan

MAC + CHEESE \$80

BIBIMBAP \$90

sushi rice, shiitake, spinach, edamame, kimchi, sunny up egg

MAINS 4-5 main course servings

ROASTED SALMON \$105

dijon caraway beurre blanc

GRILLED SHRIMP \$95

chimichurri

BRICK PRESSED CHICKEN \$72

balsamic brown butter

GRILLED CHICKEN \$72

scallion and shishito pepper vinaigrette

CHARRED STEAK green peppercorn

flat iron \$145 | hanger \$185 | skirt \$205 | NY strip \$235 | filet mignon \$265

VEGETABLES 8-10 share servings

BRUSSELS SPROUTS \$52

avocado green goddess, soft herbs, pink peppercorns

BABY BROCCOLI + CAULIFLOWER \$52

slow cooked tomatoes, mediterranean vinaigrette

JALAPEÑO CHEDDAR GRITS \$38

GARLIC WHIPPED POTATOES \$42

ROASTED FINGERLING POTATOES \$42

lemon aioli, scallion, chili crisp

BABY SPINACH \$38

QUARTER POUNDERS giant homemade chocolate chip cookies, 5 pieces

\$25