

THE SMITH

RESTAURANT & BAR

PRIVATE DINING
WASHINGTON D.C.

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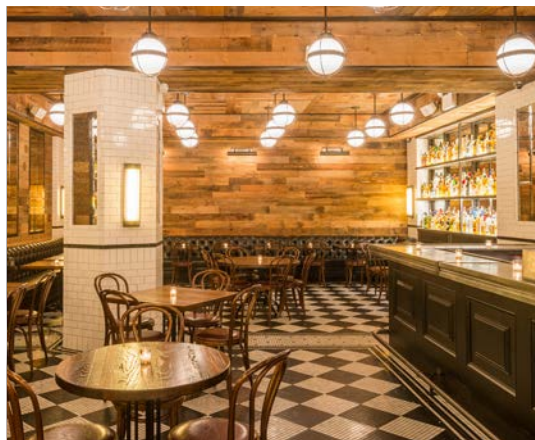
Thank you for considering The Smith for your special event. Our private rooms are perfect for any occasion. From corporate functions, rehearsal dinners, birthdays, holiday parties, baby showers, and more, we are committed to making your event memorable and assisting you every step of the way.

On the following pages you will find our offerings and menus. Please feel free to contact us with questions and inquiries. We look forward to hosting your event.

EVENTS@CTRNYC.COM | 202.869.3200

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THE SMITH PENN QUARTER

901 F Street NW, Washington DC

Our private dining room at The Smith Penn Quarter accommodates parties of up to 30 guests.



GUEST CAPACITIES

PLATED	FAMILY STYLE	COCKTAILS & HORS D'OEUVRES
20	26	30

DINING OPTIONS: PLATED OR FAMILY STYLE

Pricing is per person. In addition to per person pricing, we require event food and beverage minimums which vary by meal period and time of year. Please contact our events team for date-specific minimums. Prices are subject to change at any time and are exclusive of tax and gratuity.

BREAKFAST: \$24
see menu on page 4

LUNCH: \$40
see menu on page 5

BRUNCH: \$38
see menu on page 6

DINNER: \$62
see menu on page 7

Brunch Cocktail Party: \$80 choose 5 passed hors d'oeuvres (2.5 hours)
Cocktail Party: \$85/\$100 choose 5 passed hors d'oeuvres (\$85 for 2 hours; \$100 for 3 hours)

FAMILY STYLE *to share*

JALAPEÑO CHEDDAR CORN MUFFINS • 3 MAINS •
2 SIDES TO SHARE

PLATED

JALAPEÑO CHEDDAR CORN MUFFINS •
CHOICE OF 3 MAINS

Available Monday – Friday. All packages include coffee & tea.

SIDES

MAPLE CHICKEN SAUSAGE

APPLE SMOKED BACON

HOME FRIES

POTATO WAFFLES

MIXED BERRIES

JALAPEÑO CHEDDAR GRITS

HAND CUT FRIES roasted garlic aioli

MIXED BABY GREENS

ADDITIONS

DESSERTS TO SHARE *choice of
two for \$12 pp*

sticky toffee pudding • apple
tart • devil's layer cake • berry
pavlova • quarter pounders

DARK CHOCOLATE CAKE

\$150 *30 guests*

MAINS

FAMILY STYLE

FRUIT + YOGURT mixed berries, toasted almond granola, sunflower seeds, sesame, peach jam

EGGS FLORENTINE sautéed spinach, poached eggs english muffin, hollandaise

BREAKFAST SANDWICH black pepper bacon, egg, american cheese, avocado, roasted tomato aioli, brioche

GOAT CHEESE SCRAMBLE baby spinach, shallots, soft herbs

CHICKEN SAUSAGE + EGGS english muffin, poached eggs, hollandaise

RANCHERO SCRAMBLE black beans, avocado, chihuahua cheese, salsa verde, jalapeños, blue corn tortillas, pickled onions

BUTTERMILK PANCAKES sticky toffee caramel, pecan maple butter

AVOCADO TOAST whole wheat, red pepper flakes, lemon, poached eggs

THE SMITH EGGS BENEDICT black forest ham, english muffin, poached eggs, hollandaise

PLATED

STEEL CUT OATMEAL bananas, mixed berries, maple sugar, toasted almonds

FRUIT + YOGURT mixed berries, toasted almond granola, sunflower seeds, sesame, peach jam

EGGS FLORENTINE sautéed spinach, poached eggs, english muffin, hollandaise, home fries

EGGS + BACON cheddar herb scramble, apple smoked bacon, potato waffles

BREAKFAST SANDWICH black pepper bacon, egg, american cheese, avocado, roasted tomato aioli, brioche, home fries

GOAT CHEESE SCRAMBLE baby spinach, shallots, soft herbs

CHICKEN SAUSAGE + EGGS english muffin, hollandaise, poached eggs, home fries

RANCHERO SCRAMBLE black beans, avocado, chihuahua cheese, salsa verde, jalapeños, blue corn tortillas, pickled onions

AVOCADO TOAST whole wheat, red pepper flakes, lemon, poached eggs

THE SMITH EGGS BENEDICT black forest ham, poached eggs, english muffin, hollandaise, home fries

FAMILY STYLE *to share*JALAPEÑO CHEDDAR CORN MUFFINS • 3 MAINS •
2 SIDES**PLATED**JALAPEÑO CHEDDAR CORN MUFFINS • CHOICE OF 3
MAINS • 2 SIDES TO SHARE

Available Saturday & Sunday. All packages include coffee & tea.

MAINS FAMILY STYLE**GOAT CHEESE SCRAMBLE** baby spinach, shallots, soft herbs**RANCHERO SCRAMBLE** black beans, avocado, chihuahua cheese, salsa verde, jalapeños, blue corn tortillas, pickled onions**BREAKFAST SANDWICH** black pepper bacon, egg, american cheese, avocado, roasted tomato aioli, brioche**AVOCADO TOAST** whole wheat, red pepper flakes, lemon, poached eggs**THE SMITH EGGS BENEDICT** black forest ham, poached eggs, english muffin, hollandaise**VANILLA BEAN FRENCH TOAST** crème brûlée battered, caramelized bananas, candied orange mascarpone**BUTTERMILK PANCAKES** sticky toffee caramel, pecan maple butter**GRILLED CHICKEN SANDWICH** burrata, tomato jam, basil aioli, toasted ciabatta**MAC + CHEESE** skillet roasted**KALE + QUINOA SALAD** sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette**CAESAR SALAD** little gem, crispy parmesan frico**GRILLED CHICKEN** scallion and shishito pepper vinaigrette**ROASTED SALMON** chimichurri (\$6 supplement pp for entire party)**GRILLED SHRIMP** scampi butter (\$6 supplement pp for entire party)**FILET MIGNON** peppercorn sauce (\$16 supplement pp for entire party)**SIDES****CINNAMON SUGAR DOUGHNUTS** hot fudge dipping sauce**MAPLE CHICKEN SAUSAGE****APPLE SMOKED BACON****MIXED BERRIES****HOME FRIES****POTATO WAFFLES****CHIPS + DIP** caramelized onion + blue cheese fondue, house potato chips**JALAPEÑO CHEDDAR GRITS****HAND CUT FRIES** roasted garlic aioli**MAINS** PLATED**GOAT CHEESE SCRAMBLE** baby spinach, shallots, soft herbs, mixed greens**RANCHERO SCRAMBLE** black beans, avocado, chihuahua cheese, salsa verde, jalapeños, blue corn tortillas, pickled onions**BREAKFAST SANDWICH** black pepper bacon, egg, american cheese, avocado, roasted tomato aioli, brioche, home fries**AVOCADO TOAST** whole wheat, red pepper flakes, lemon, poached eggs**EGGS + BACON** cheddar herb scramble, apple smoked bacon, potato waffles**THE SMITH EGGS BENEDICT** black forest ham, poached eggs, english muffin, hollandaise, home fries**BENEDICT JOHNNY** cheddar cornbread, maple chicken sausage, poached eggs, hollandaise**SHRIMP + GRITS** jalapeño cheddar grits, poached eggs, scampi butter, blackened shoestring potatoes**VANILLA BEAN FRENCH TOAST** crème brûlée battered, caramelized bananas, candied orange mascarpone**GRILLED CHICKEN SANDWICH** burrata, tomato jam, basil aioli, toasted ciabatta, fries**KALE + QUINOA SALAD** sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette (add grilled chicken, roasted salmon \$4 pp, grilled shrimp \$3 pp, or charred steak \$5 pp supplement, one protein for entire party)**CAESAR SALAD** little gem, crispy parmesan frico (add grilled chicken, roasted salmon \$4 pp, grilled shrimp \$3 pp, or charred steak \$5 pp supplement, one protein for entire party)**FILET MIGNON** fries, peppercorn sauce (\$16 supplement pp for entire party)**ADDITIONS****TABLE HORS D'OEUVRES** *choice of two for \$9 pp*
burrata • crispy calamari • spicy salmon tartare • chips + dip • fried chicken nuggets • arancini**DESSERTS TO SHARE** *choice of two for \$12 pp*
sticky toffee pudding • apple tart • devil's layer cake • berry pavlova • quarter pounders**RAW BAR** \$19 pp

oysters • spicy salmon tartare • shrimp cocktail

DARK CHOCOLATE CAKE \$150 *30 guests*

FAMILY STYLE *to share*
2 STARTERS • 3 MAINS • 2 SIDES

PLATED
2 STARTERS TO SHARE • CHOICE OF 3 MAINS

Available Monday – Friday.

STARTERS

CHIPS + DIP caramelized onion + blue cheese fondue, house potato chips

SHRIMP COCKTAIL cocktail sauce, citrus remoulade

BURRATA marinated roasted tomatoes, toasted almond pesto, parmesan garlic bread

SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori

FRIED CHICKEN NUGGETS spicy peach jam

CRISPY CALAMARI zucchini, feta, oregano, sesame, olives, lemon aioli

BLACK TRUFFLE ARANCINI mushroom risotto, mozzarella, truffle aioli

SIDES

HAND CUT FRIES roasted garlic aioli

JALAPEÑO CHEDDAR GRITS

BRUSSELS SPROUTS avocado green goddess, soft herbs, pink peppercorns

BABY SPINACH

ADDITIONS

RAW BAR \$19 pp
oysters • spicy salmon tartare • shrimp cocktail

DESSERTS TO SHARE
choice of two for \$12 pp
sticky toffee pudding • apple tart • devil's layer cake • berry pavlova • quarter pounders

PASSED HORS D'OEUVRES
choice of three for \$18 pp, see pg 8

DARK CHOCOLATE CAKE \$150
30 guests

MAINS

FAMILY STYLE

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

AVOCADO TOAST whole wheat, red pepper flakes, lemon, poached eggs

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

CAESAR SALAD little gem, crispy parmesan frico

MAC + CHEESE skillet roasted

SHORT RIB RIGATONI 10 hour short rib ragu, burst tomatoes, mascarpone, parmesan

RICOTTA GNOCCHI truffle cream

RIGATONI ALLA VODKA tomato, stracciatella, crème fraîche, sesame

BRICK PRESSED CHICKEN balsamic brown butter vinaigrette

GRILLED CHICKEN scallion and shishito pepper vinaigrette

ROASTED SALMON chimichurri (\$6 supplement pp for entire party)

GRILLED SHRIMP scampi butter (\$6 supplement pp for entire party)

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

THE SMITH BAR STEAK chimichurri (\$8 supplement pp for entire party)

NY STRIP peppercorn sauce (\$13 supplement pp for entire party)

FILET MIGNON peppercorn sauce (\$16 supplement pp for entire party)

PLATED

GRILLED CHICKEN SANDWICH burrata, tomato jam, basil aioli, toasted ciabatta, fries

AVOCADO TOAST whole wheat, red pepper flakes, lemon, poached eggs

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

CAESAR SALAD little gem, crispy parmesan frico

CITRUS SALAD red leaf romaine, baby gem, grapefruit, orange, fennel, basil, toasted pepitas, lemon vinaigrette

add to any salad above grilled chicken, roasted salmon \$4 pp, grilled shrimp \$3 pp, or charred steak \$5 pp supplement, one protein for entire party

RICOTTA GNOCCHI truffle cream

SHORT RIB MAFALDINE 10 hour short rib ragu, burst tomatoes, mascarpone, parmesan

RIGATONI ALLA VODKA tomato, stracciatella, crème fraîche, sesame

BRICK CHICKEN FRITES fries, balsamic brown butter vinaigrette

ROASTED SALMON apple cider braised cabbage, butternut squash, celery root, dijon caraway beurre blanc (\$6 supplement pp for entire party)

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

THE SMITH BAR STEAK fries, chimichurri (\$8 supplement pp for entire party)

NY STRIP fries, peppercorn sauce (\$13 supplement pp for entire party)

FILET MIGNON fries, peppercorn sauce (\$16 supplement pp for entire party)

FAMILY STYLE *to share*
3 STARTERS • 3 MAINS • 2 SIDES •
2 DESSERTS

PLATED
3 STARTERS TO SHARE • CHOICE OF 3 MAINS •
2 DESSERTS TO SHARE

STARTERS

add on table hors d'oeuvres before starters, choice of two for \$9 pp

CHIPS + DIP caramelized onion + blue cheese fondue, house potato chips

SHRIMP COCKTAIL cocktail sauce, citrus remoulade

BURRATA marinated roasted tomatoes, toasted almond pesto, parmesan garlic bread

SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori

FRIED CHICKEN NUGGETS
spicy peach jam

CRISPY CALAMARI
zucchini, feta, oregano, sesame, olives, lemon aioli

BLACK TRUFFLE ARANCINI
mushroom risotto, mozzarella, truffle aioli

LITTLE GEM CAESAR parmesan frico

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

SIDES

ROASTED FINGERLING POTATOES
lemon aioli, scallion, chili crisp

HAND CUT FRIES roasted garlic aioli

JALAPEÑO CHEDDAR GRITS

BABY BROCCOLI + CAULIFLOWER
slow cooked tomatoes, mediterranean vinaigrette

BRUSSELS SPROUTS avocado green goddess, soft herbs, pink peppercorns

CACIO E PEPE MUSHROOMS
parmesan, cracked black pepper

BABY SPINACH

GARLIC WHIPPED POTATOES
roasted garlic, creme fraiche

ADDITIONS

RAW BAR \$19 pp
oysters • spicy salmon tartare • shrimp cocktail

PASSED HORS D'OEUVRES
choice of three for \$18 pp, see pg 8

DARK CHOCOLATE CAKE \$150
30 guests

MAINS

FAMILY STYLE

RICOTTA GNOCCHI truffle cream

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

SHORT RIB RIGATONI 10 hour short rib ragu, burst tomatoes, mascarpone, parmesan

MAC + CHEESE skillet roasted

ROASTED SALMON chimichurri

GRILLED SHRIMP scampi butter

BRICK PRESSED CHICKEN balsamic brown butter vinaigrette

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

BRAISED BEEF SHORT RIB red wine jus

THE SMITH BAR STEAK chimichurri (\$8 supplement pp for entire party)

NY STRIP peppercorn sauce (\$13 supplement pp for entire party)

FILET MIGNON peppercorn sauce (\$16 supplement pp for entire party)

PLATED

RICOTTA GNOCCHI truffle cream

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

SHORT RIB MAFALDINE 10 hour short rib ragu, burst tomatoes, mascarpone, parmesan

ROASTED SALMON apple cider braised cabbage, butternut squash, celery root, dijon caraway beurre blanc

BRICK PRESSED CHICKEN roasted fingerling potatoes, baby carrots, shallots, sage, balsamic brown butter vinaigrette

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

BRAISED BEEF SHORT RIB jalapeño cheddar grits, crispy onions, red wine jus

THE SMITH BAR STEAK fries, chimichurri (\$8 supplement pp for entire party)

NY STRIP fries, peppercorn sauce (\$13 supplement pp for entire party)

FILET MIGNON fries, peppercorn sauce (\$16 supplement pp for entire party)

DESSERTS

STICKY TOFFEE PUDDING skillet baked, medjool dates, vanilla ice cream

DEVIL'S LAYER CAKE nine layer dark chocolate cake, mascarpone mousse, candied cocoa nibs

HONEYCRISP APPLE TART caramelized apples, toasted almond crumble, vanilla ice cream

BERRY PAVLOVA seasonal sorbet, mixed berries, meringue

QUARTER POUNDERS giant homemade chocolate chip cookie

BRUNCH

2.5 hours standing reception • Sat & Sun only

5 PASSED HORS D'OEUVRES

unlimited brunch cocktails (choice of two), selected house red, selected house white, cava, draft beer, fountain soda, juice, coffee, and tea

EVENING

2 or 3 hours standing reception

5 PASSED HORS D'OEUVRES

premium open bar and (optional) two passed specialty cocktails

PASSED HORS D'OEUVRES

ALL OCCASIONS

MAC + CHEESE BALLS

SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori

RICOTTA GNOCCHI truffle cream

FRIED CHICKEN NUGGETS spicy peach jam

BLACK TRUFFLE ARANCINI mushroom risotto, mozzarella, truffle aioli

AVOCADO TACOS queso fresco, tomatoes

BIBIMBAP CROQUETTES kimchi, sriracha

CRAB CAKE TOTS southern tartar, apple chutney

FRIES green peppercorn aioli

SPICY TUNA TARTARE shrimp cracker

SEARED TUNA cucumber, tapenade

CHICKEN WONTONS hoisin dip

CHICKEN PARMESAN

SHORT RIB DUMPLINGS smoked paprika aioli

STEAK FRITES potato chips, balsamic onion jam

BRUNCH ONLY

MINI FRENCH TOAST BITES

CHICKEN SAUSAGE IN A BLANKET

GOAT CHEESE & KALE QUICHE

GRILLED HAM & CHEESE

SMOKED SALMON TOAST

HORS D'OEUVRES STATIONS

priced per person for entire party only, minimum of 25 guests; only available for cocktail parties

CHIPS + DIP \$7 PP

caramelized onion + blue cheese fondue, house potato chips

ARTISANAL CHEESE \$8 PP

selection of cheeses & fruit

MEDITERRANEAN PLATE \$8 PP

babaganoush, hummus, feta dip, lavash

SMOKED SALMON BOARD \$10 PP

smoked norwegian salmon, traditional garnish

SHRIMP COCKTAIL \$11 PP

MINI SMITH BURGER \$11 PP

bacon shallot jam, cheddar, crispy onions, house pickles, TSB sauce, potato bun

OYSTERS \$16 PP

on half shell

PASSED DESSERT BITES

all items included for an additional \$10 pp

CHOCOLATE CHIP COOKIES •

RAINBOW COOKIES

BEVERAGE PACKAGES

Pricing pp for unlimited beverages.

SOFT DRINKS- \$12

soda, juice, coffee, & tea

BREAKFAST

BREAKFAST PACKAGE- \$16

choice of two specialty brunch cocktails served with juice & soda

LUNCH + BRUNCH

BRUNCH COCKTAILS - \$30

choice of two specialty brunch cocktails, fountain soda, juice, coffee & tea

BEER & WINE - \$30

selected house wine, cava, draft beer, juice, fountain soda, coffee & tea

BRUNCH COCKTAILS, BEER &

WINE - \$35

choice of two specialty brunch cocktails, selected house wine, cava, draft beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR- \$45

full beer & wine package along with premium alcohol, and choice of two specialty cocktails

TOP SHELF OPEN BAR- \$60

full standard open bar package along with top shelf alcohol and choice of two specialty cocktails

DINNER

BEER & WINE - \$45

selected house wine, cava, draft beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR - \$55

full beer & wine package along with premium alcohol, and choice of two specialty cocktails

TOP SHELF OPEN BAR - \$70

full standard open bar package along with top shelf alcohol and choice of two specialty cocktails

PLEASE SEE PAGE 10 FOR PREMIUM & TOP SHELF OPTIONS

SPECIALTY COCKTAILS (choose 2)

BUBBLY + BRIGHT

THE SPRITZ

aperitif / citrus / prosecco / soda

SPARKLING COSMO

vodka / cranberry / lemon / lime / orange blossom / prosecco

THE GATSBY

gin / pomegranate / hibiscus / lemon / prosecco

CHAMPAGNE COLADA

jamaican rum / coconut / mint / lime / prosecco

SMASHES + SOURS

SPICED PEAR MARGARITA

reposado tequila / spiced pear / lemon / agave

YUZU GIMLET

brooklyn made dry gin / yuzu / shochu / lime

SMOKESHOW

mezcal / passion fruit / chile / amaro / lime

NEW YORK SOUR

bourbon / lemon / egg white / pinot noir

CUCUMBER LOCO

blanco tequila / cucumber / elderflower / lime

BASIL LEMON DROP

vodka / thai basil / bitter orange / lavender / lemon

HIGHBALLS + FIZZES

SUNSET PALOMA

blanco tequila / grapefruit / aperitivo / ginger / lemon

THE MULE

vodka / ginger beer / lime

BOOZY + CLASSIC

MIDTOWN MANHATTAN NO. 3

bourbon / rye / amaro / house vermouth blend / amontillado sherry / anogstura bitters

LAST WORD

gin / genepy / maraschino / lime

WALNUT OLD FASHIONED

bourbon / amaro dell'etna / angostura bitters / walnut bitters

OAXACAN SUNSHINE

mezcal / reposado tequila / grapefruit liqueur / tamarind / amaro / mole bitters

MARTINIS

DIRTY BLUE OLIVE

gin / olive vermouth / olive brine / blue cheese olives

SALT + VINEGAR

vodka / mignonette / amontillado sherry / dry vermouth / pickled onion

TUXEDO NO. 2

gin / dry vermouth / maraschino / orange bitters / absinthe

ESPRESSO MARTINI

vodka / coffee liqueur / vanilla / cold brew

ZERO PROOF

ALL DAY SPRITZ

verjus / NA aperitif / orange blossom / grapefruit soda

CITY BIRD

pineapple / pomegranate / hibiscus / NA aperitif / lime

BRUNCH COCKTAILS

- CUCUMBER-PINEAPPLE MIMOSA
- GRAPEFRUIT MIMOSA
- PASSION FRUIT-ORANGE MIMOSA
- BLOODY MARY
- THE SPRITZ

PREMIUM OPEN BAR

ALL DRAFT BEER & SELECTED RED, WHITE, & SPARKLING WINES

PORT

COCKBURN'S

VODKA

KETEL ONE

KETEL ONE CITROEN

STOLI

STOLI ORANGE

TITO'S

TEQUILA

HERRADURA SILVER

GIN

BOMBAY SAPPHIRE

TANQUERAY

CORDIALS AND LIQUEURS

CASONI APERITIVO

BAILEY'S

CHAMBORD

LIMONCELLO

KAHLUA

PIMM'S

SAMBUCA

BOURBON, RYE, & WHISKEY

BULLEIT BOURBON

MAKER'S MARK BOURBON

BULLEIT RYE

ROULETTE RYE

CROWN ROYAL

DEWAR'S WHITE LABEL

JACK DANIEL

RUM

CAPTAIN MORGAN

BACARDI LIGHT

GOSLING'S

TOP SHELF OPEN BAR (includes all premium open bar)

VODKA

BELVEDERE

CHOPIN

GREY GOOSE

GIN

HENDRICK'S

PLYMOUTH

COGNAC

HENNESSY VS

REMY MARTIN VSOP

TEQUILA

CORRALEJO REPOSADO

DON JULIO BLANCO

DON JULIO REPOSADO

DON JULIO AÑEJO

BOURBON, RYE, & SCOTCH

WOODFORD RESERVE

SMALL BATCH BOURBON

GLENLIVET 12 YR

JOHNNIE WALKER BLACK LABEL

MICHTER'S SINGLE BARREL RYE

BRUICHLADDICH 'THE LADDIE'