

# THE SMITH

RESTAURANT & BAR



PRIVATE DINING  
NEW YORK CITY

# THE SMITH

RESTAURANT & BAR

## PRIVATE DINING

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 inquires. We look forward to hosting your event.

[EVENTS@CTRNYC.COM](mailto:EVENTS@CTRNYC.COM) | 212.897.9516

### TABLE OF CONTENTS

<b>ROOMS &amp; PRICING</b>	<b>Page</b>
East Village	3
<b>MENUS</b>	
Brunch	4
Lunch	5
Dinner	6
Cocktails & Hors D'oeuvres	7
Beverage Packages	8



# THE SMITH EAST VILLAGE

55 Third Avenue, New York, NY

Complete with a private bar, The Smith East Village is perfect for your downtown gathering with capacity for up to 75 guests.



## GUEST CAPACITIES

PLATED	FAMILY STYLE	COCKTAILS & HORS D'OEUVRES
20	60	75

## 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.

**LUNCH: \$42**  
see menu on page 5

**BRUNCH: \$42**  
see menu on page 4

*\*BRUNCH TIMES:  
Latest seating: 3 pm*

**DINNER: \$68**  
see menu on page 6

**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

**PLATED**

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

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

**MAINS** FAMILY STYLE

**BAKED EGGS ALLA VODKA** tomato, spinach, stracciatella cheese, sesame, toasted ciabatta

**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

**SMOKED SALMON POTATO WAFFLE** hollandaise, everything spice, pickled onion, 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** dijon, horseradish (\$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

**BAKED EGGS ALLA VODKA** tomato, spinach, stracciatella cheese, sesame, toasted ciabatta

**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

**SMOKED SALMON POTATO WAFFLE** hollandaise, everything spice, pickled onion, 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

**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, sesame garlic bread

**SPICY SALMON TARTARE** crispy rice, avocado, sriracha, nori

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

## SIDES

**HAND CUT FRIES** roasted garlic aioli

**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 7*

**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** dijon, horseradish (\$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

**MEDITERRANEAN SALAD** red romaine, cucumber, tomato, red onion, chickpeas, feta, olives, oregano 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, horseradish (\$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, sesame garlic bread

**SPICY SALMON TARTARE** crispy rice, avocado, sriracha, nori

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

**BABY SPINACH**

**BRUSSELS SPROUTS** avocado green goddess, soft herbs, pink peppercorns

**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 7*

**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** dijon, horseradish

**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, horseradish

**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  
not available at Lincoln Square

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

**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. Please note it is against New York state law to serve alcohol on Sunday before 10AM.

**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 9 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 / angostura 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

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

DENIZEN

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

RAGTIME SINGLE BARREL RYE

BRUICHLADDICH 'THE LADDIE'