

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

POTATO CHIPS 8-10 servings \$45
blue cheese + onion fondue

SUMMER CORN CROQUETTES 20 pieces \$60
truffle aioli

CLASSIC 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

PLATTERS

SALADS

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

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

SUGAR SNAP farro, arugula, snap peas, gouda, fennel, pistachios, mint, lemon vinaigrette

THE CHOPPED kale, avocado, cucumber, olives, tomato, red onion, spicy ranch

LITTLE GEM CAESAR crispy parmesan frico

CORN + TOMATO romaine, treviso, baby bell peppers, pecorino, chives, red wine vinaigrette

MISO SOBA NOODLE savoy cabbage, cashews, carrots, cucumber, shiitakes, sesame

ADDITIONS TO ANY SALAD:

grilled chicken \$50 | marinated shrimp \$60 |

roasted salmon \$65 | charred flat iron steak \$90

SANDWICHES

5 sandwiches cut in thirds

GRILLED CHICKEN SANDWICH \$75

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

THE FRENCHIE SANDWICH \$70

ham, gruyère, 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

SPICY SHRIMP SCAMPI ORECCHIETTE \$90

calabrian chilies, lemony garlic bread crumbs

RIGATONI ALLA VODKA \$90

tomato, stracciatella cheese, sesame

MAC + CHEESE \$80

BRAISED SHORT RIB MAFALDINE \$105

10 hour ragu, burst tomatoes, mascarpone, parmesan

BIBIMBAP \$90

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

MAINS

4-5 main course servings

ROASTED SALMON \$105

tomato vinaigrette

GRILLED SHRIMP \$95

chimichurri

BRICK PRESSED CHICKEN \$72

chicken jus

GRILLED CHICKEN \$72

scallion and shishito pepper vinaigrette

CHARRED STEAK green peppercorn

flat iron \$145 | skirt \$205 | NY strip \$235 |

filet mignon \$265

VEGETABLES

8-10 share servings

GARLIC WHIPPED POTATOES \$42

BRUSSELS SPROUTS \$52

avocado green goddess, pink peppercorns

BLISTERED SHISHITO PEPPERS \$42

pickled ginger aioli, sesame furikake

JALAPEÑO CHEDDAR GRITS \$38

EGGPLANT + ZUCCHINI \$52

burst tomatoes, mediterranean vinaigrette,

fennel breadcrumbs

BABY SPINACH \$38

QUARTER POUNDERS

salted caramel chocolate chunk cookies, 5 pieces

\$25