

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, garlic whipped 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

MUSHROOM ARANCINI 20 pieces \$64
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

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

HONEYCRISP APPLE + CELERY mustard greens, fennel, pumpkin seeds, aged gouda, apple cider vinaigrette

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

LITTLE GEM CAESAR crispy parmesan frico

CITRUS + FENNEL citrus, green leaf, treviso, fennel, parmesan, 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, dijonaise, baguette

AVOCADO + GOAT CHEESE SANDWICH \$70
goat cheese, tomato, cucumber, red onion, whole wheat

STEAK SANDWICH \$85
thinly sliced flat iron steak, gruyere, dijonaise, 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
RADIATORI BOLOGNESE \$105
10 hour ragu, basil, parmesan
BIBIMBAP \$90
sushi rice, shiitake, spinach, edamame, kimchi, sunny up egg

MAINS 4-5 main course servings

ROASTED SALMON \$105
chimichurri
GRILLED SHRIMP \$95
scampi butter
BRICK PRESSED CHICKEN \$72
chicken jus

GRILLED CHICKEN \$72
lemon caper sauce
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
honey mustard vinaigrette, cranberry, horseradish
ROASTED BUTTERNUT SQUASH \$52
salsa macha, brown butter crema

BLISTERED SHISHITO PEPPERS \$42
pickled ginger aioli, sesame furikake
CACIO E PEPE MUSHROOMS \$52
parmesan, miso, cracked black pepper
BABY SPINACH \$38

DESSERTS

QUARTER POUNDERS \$25 salted caramel chocolate chunk cookies, 5 pieces	STICKY TOFFEE PUDDING \$56 medjool dates, toffee sauce, 8-10 servings
--	---