

THE SMITH

RESTAURANT & BAR

PRIVATE DINING

SUMMER 2019

THE SMITH

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PRIVATE DINING

Thank you for considering The Smith for your special event. Our private room is perfect for any occasion. From corporate functions, rehearsal dinners, birthdays, holiday parties, baby shower, 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, pricing, 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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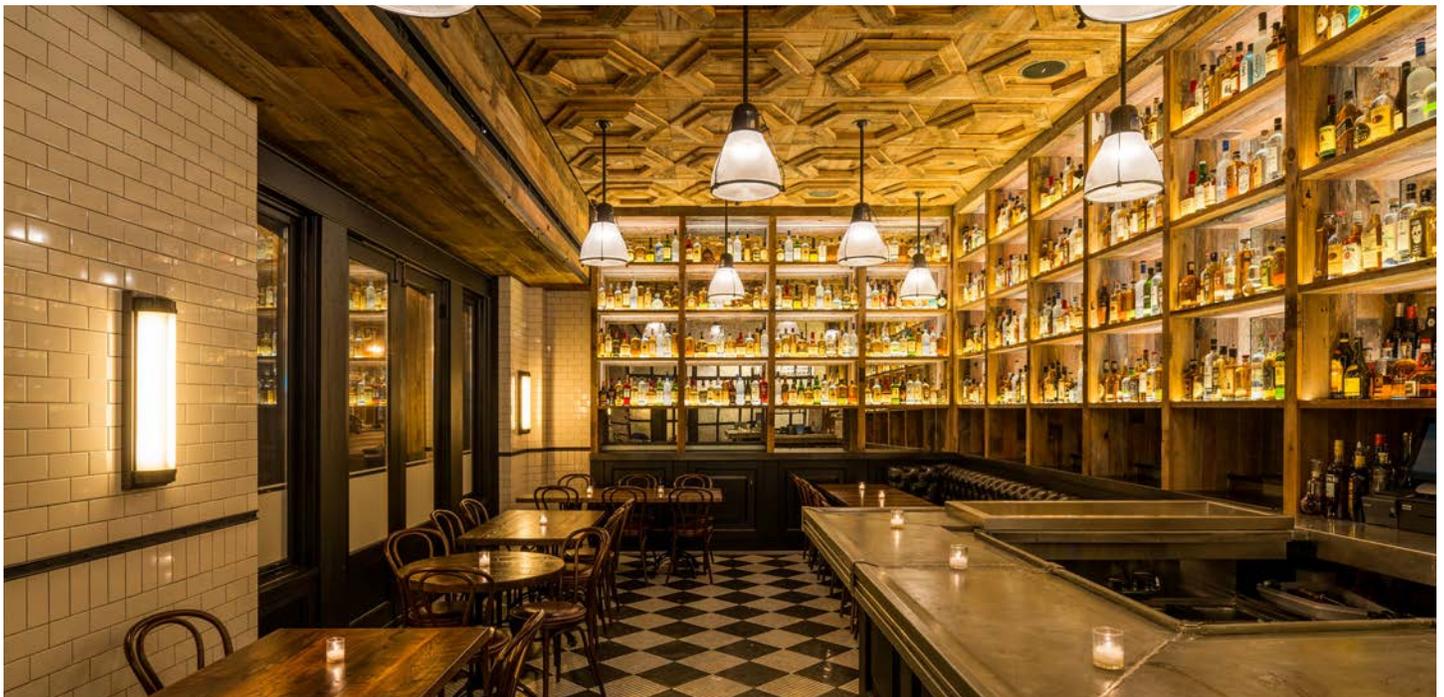
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THE SMITH PENN QUARTER

901 F Street NW, Washington DC

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



GUEST CAPACITIES

SEATED	COCKTAILS & HORS D'OEUVRES
30	35

DINING OPTIONS

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 2 hours
(M-F Only) *all breakfast packages include coffee & tea

Plated: \$25

Family Style: \$23

LUNCH 2.5 hours
(M-F Only) *all lunch packages include coffee & tea

Plated: \$43

Family Style: \$38

BRUNCH 2.5 hours
(Sat. & Sun. Only) *all brunch packages include coffee & tea

Plated: \$34

Family Style: \$29

DINNER 3 hours

Plated: \$55

Dinner Prix Fixe: \$42

Family Style: \$55

Brunch Cocktail Party: \$60 choose 6 passed hors d'oeuvres (\$60 for 2.5 hours)

Cocktail Party: \$60/\$75 choose 7 passed hors d'oeuvres (\$60 for 2 hours; \$75 for 3 hours)

BREAKFAST plated \$25 (M-F Only)

A seated event where guests can choose from a pre-selected menu. Includes coffee & tea.

STARTERS (included)

SEASONAL FRUIT SALAD mint, honey, lime

CHEDDAR BISCUITS for the table

MAINS (choose 4)

EGG WHITE SCRAMBLE

baby spinach, goat cheese, shallots, mixed baby greens

SMOKED SALMON TOAST

ciabatta, lemon mascarpone, everything bagel spice, red onion, tomato, poached eggs

CLASSIC EGGS BENEDICT

black forest ham, english muffin, hollandaise, poached eggs, home fries

STEEL CUT OATMEAL

honey poached peaches, raspberries, coconut almond granola, steamed milk

SIMPLE EGGS SCRAMBLED

home fries, mixed greens

VANILLA BEAN FRENCH TOAST

maple butter, caramelized bananas

FRIED CHICKEN + WAFFLES

potato waffle, sunny up egg, maple black pepper glaze

RANCHERO SCRAMBLE

corn tortillas, avocado, cheddar, black beans, charred tomato salsa

STEAK & EGGS grilled flatiron steak,

scrambled eggs, home fries, mixed greens, hollandaise (*\$4 supplement per person for entire party*)

HOUSE MADE GRANOLA

greek yogurt, mixed berries

BLT + E SANDWICH

fried egg, apple smoked bacon, brioche, home fries

BREAKFAST POT PIE

sunny up eggs, sweet sausage, thick cut bacon, cheddar biscuit top

SICILIAN BAKED EGGS artichokes,

burrata, spinach, spicy tomato sauce, ciabatta

AVOCADO TOAST

whole wheat toast, lemon, poached eggs, greens, red pepper flakes

SIDES (choose 2 for an additional \$4 pp)

HOME FRIES

APPLE SMOKED BACON FRIES

MAPLE CHICKEN SAUSAGE

JALAPEÑO CHEDDAR GRITS

*all modifications to scrambled dishes must be made prior to the event.

BREAKFAST family style \$23 (M-F Only)

A meal meant for sharing! Choose your favorites served in generous portions for the table. Includes coffee, & tea.

STARTERS (included)

SEASONAL FRUIT SALAD mint, honey, lime dressing

CHEDDAR BISCUITS

MAINS (choose 3)

EGG WHITE SCRAMBLE baby spinach, goat cheese, shallots

RANCHERO SCRAMBLE corn tortillas, avocado, cheddar, black beans, charred tomato salsa

SMOKED SALMON TOAST ciabatta, lemon mascarpone, red onion, tomato, everything bagel spice, poached eggs

VANILLA BEAN FRENCH TOAST maple butter, caramelized bananas

FRIED CHICKEN + WAFFLES potato waffle, sunny up egg, maple black pepper glaze

PANCAKES whipped ricotta, toasted pecans, salted caramel sauce

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

CLASSIC EGGS BENEDICT black forest ham, english muffin, hollandaise, poached eggs

SIDES (choose 2)

HOME FRIES

APPLE SMOKED BACON

FRIES

MAPLE CHICKEN SAUSAGE

JALAPEÑO CHEDDAR GRITS

BRUNCH plated \$34 (Sat. & Sun. Only)

A seated event where guests can choose from a pre-selected menu. Includes cheddar biscuits, coffee, & tea.

STARTERS (choose 1)

TOMATO GAZPACHO

cucumber, sweet peppers, melon, yogurt

BURRATA

heirloom cherry tomatoes, pesto, pickled chiles, mint, garlic ciabatta

SEASONAL FRUIT SALAD

mint, honey, lime

MIXED BABY GREENS

balsamic vinaigrette

RAW BAR

(additional \$15 per person)

oysters, clams, spicy salmon tartare, shrimp cocktail

SIDES (choose 2)

HOME FRIES

APPLE SMOKED BACON FRIES

MAPLE CHICKEN SAUSAGE

JALAPEÑO CHEDDAR GRITS

CANDIED BACON

DESSERT BITES (all items

included for an additional \$8 pp)

please note that we cannot cancel the dessert station within 48 hours of your event date

DARK CHOCOLATE CAKE

CHOCOLATE CHIP COOKIES

LEMON TART

MINI BROWNIES

LINZER TART

RAINBOW COOKIES

MAINS (choose 3)

EGGS & SWEETS

RANCHERO SCRAMBLE corn tortillas, avocado, cheddar, black beans, tomato salsa

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

CRAB CAKE BENEDICT lump crab, baby spinach, poached eggs, old bay hollandaise, mixed greens

SMOKED SALMON TOAST ciabatta, lemon mascarpone, red onion, tomato, everything bagel spice, poached eggs

EGG WHITE SCRAMBLE baby spinach, goat cheese, shallots, mixed greens

SIMPLE SCRAMBLE home fries

SICILIAN BAKED EGGS artichokes, burrata, spinach, spicy tomato sauce, ciabatta

BREAKFAST POT PIE sunny up eggs, sweet sausage, thick cut bacon, cheddar biscuit top

BENEDICT JOHNNY cheddar cornbread, maple chicken sausage, roasted tomato hollandaise

STEAK & EGGS grilled flatiron steak, scrambled eggs, home fries, mixed greens, hollandaise (\$4 supplement per person for entire party)

VANILLA BEAN FRENCH TOAST maple butter, caramelized bananas

LUNCH

AVOCADO TOAST organic whole wheat, poached eggs, local greens, red pepper flakes, lemon

GRILLED CHICKEN PAILLARD goat cheese, pickled cherries, everything spice, champagne shallot vinaigrette

CAESAR SALAD little gem, crispy parmesan frico

KALE & QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, Dijon vinaigrette

STEAK SALAD arugula, endive, goat cheese, tomato, balsamic

GRILLED CHICKEN SANDWICH burrata, tomato jam, basil aioli, toasted sesame semolina

BLT + E SANDWICH apple smoked bacon, fried egg, lemon aioli, brioche

THE SMITH BAR STEAK chimichurri, fries (\$7 supplement per person for entire party)

NY STRIP peppercorn, fries (\$12 supplement per person for entire party)

FILET MIGNON peppercorn, fries (\$15 supplement per person for entire party)

Please see page 15 for Beverage Packages

BRUNCH family style \$29 (Sat. & Sun. Only)

A meal meant for sharing! Choose your favorites served in generous portions for the table. Includes coffee, & tea.

RAW BAR

(additional \$15 per person)

oysters, clams, spicy salmon tartare, shrimp cocktail

STARTERS (included)

SEASONAL FRUIT SALAD mint, honey, lime

CHEDDAR BISCUITS

SIDES (choose 2)

MAPLE CHICKEN SAUSAGE

APPLE SMOKED BACON

HOME FRIES

CHIPS

JALAPEÑO CHEDDAR GRITS

MAC & CHEESE

DESSERT BITES (all items included for an additional \$8 pp)

please note that we cannot cancel the dessert station within 48 hours of your event date

DARK CHOCOLATE CAKE

CHOCOLATE CHIP COOKIES

LEMON TART

MINI BROWNIES

LINZER TART

RAINBOW COOKIES

MAINS (choose 3)

EGGS

RANCHERO SCRAMBLE black beans, tortillas, cheddar, avocado, charred tomato salsa

CLASSIC EGGS BENEDICT black forest ham, english muffin, hollandaise, poached eggs

SMOKED SALMON TOAST ciabatta, lemon mascarpone, green onion, poached eggs

EGG WHITE SCRAMBLE baby spinach, goat cheese, shallots

SICILIAN BAKED EGGS artichokes, burrata, spinach, spicy tomato sauce, ciabatta

AVOCADO TOAST organic whole wheat, poached eggs, roasted pepper flakes, lemon, local greens

BREAKFAST POT PIE sunny up eggs, sweet sausage, thick cut bacon, cheddar biscuit top

FRITTATA slow roasted tomatoes, bacon, goat cheese

QUICHE creamed kale, gruyere, parmesan

GRIDDLE

VANILLA BEAN FRENCH TOAST maple butter, caramelized bananas

FRIED CHICKEN + WAFFLES potato waffle, sunny up egg, maple black pepper glaze

PANCAKES whipped ricotta, toasted pecans, salted caramel sauce

LUNCH

KALE & QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, Dijon vinaigrette

GRILLED CHICKEN SANDWICH burrata, tomato jam, basil aioli, toasted sesame semolina

CAESAR SALAD little gem, crispy parmesan frico

MEDITERRANEAN SALAD romaine, cucumber, red onion, baby bell peppers, castelvetrano olives, feta, lemon oregano vinaigrette

THE SMITH BAR STEAK chimichurri (\$7 supplement per person for entire party)

NY STRIP peppercorn (\$12 supplement per person for entire party)

FILET MIGNON peppercorn (\$15 supplement per person for entire party)

BRUNCH cocktail party (Sat. & Sun. Only)

Includes unlimited brunch cocktails (choice of two), house red, house white, cava, house beer, fountain soda, juice, coffee, and tea. Standing reception. \$60 per person for 2.5 hours. Upgrade to premium open bar for \$70 per person for 2.5 hours. No extensions.

HORS D'OEUVRES (choose 6)

SPINACH & FETA CUPS

MACARONI + CHEESE BALLS

DEVEILED EGGS Dijon, habanero

BIBIMBAP CROQUETTES house made kimchee, sriracha

RICOTTA GNOCCHI truffle cream

SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori

CRAB CAKE TOTS southern tartar, green apple

JUMBO SHRIMP COCKTAIL (\$5 supplement per person)

MINI LOBSTER ROLLS (\$5 supplement per person)

MINI FRENCH TOAST BITES

CHICKEN SAUSAGE IN A BLANKET

GOAT CHEESE & KALE QUICHE

GRILLED HAM & CHEESE

AVOCADO TOAST

MUSHROOM FONTINA TOAST

SMOKED SALMON TOAST

MINI WAFFLES whipped cream, toasted pecans

DESSERT BUFFET (all items included for an additional \$10 pp)

please note that we cannot add or cancel the dessert station within 48 hours of your event date

DARK CHOCOLATE CAKE

CHEESECAKE TART

CHOCOLATE CHIP COOKIES

LEMON TART

BROWNIE BITES

LINZER TART

SALTED CARAMELS

RAINBOW COOKIES

PEANUT BUTTER CHOCOLATE TRUFFLES

HORS D'OEUVRES STATIONS

Priced per person for entire party only; available for brunch, lunch, dinner or cocktail parties.

POTATO CHIPS (\$4)

blue cheese fondue

CRUDITÉS (\$5)

raw hand cut vegetables & herb aioli

ARTISANAL CHEESE (\$6)

selection of cheeses & fruit

MEDITERRANEAN PLATE (\$6)

babaganoush, hummus, feta dip, grilled flatbread

SMOKED SALMON BOARD (\$6)

smoked Norwegian salmon, traditional garnish

SALUMI PLATE (\$8)

sopresatta, prosciutto, hot capicola

SHRIMP COCKTAIL (\$9)

MINI BURGER (\$9)

american cheese, apple smoked bacon, pickles, shredded romaine, red onion, 50/50 sauce, brioche bun

MINI BURGER SUPREME (\$9)

prime beef, gruyère, watercress, red onion, green peppercorn sauce, brioche bun

OYSTERS & CLAMS (\$15) on half shell

BRUNCH COCKTAILS

choose two:

- **BLOODY MARY** vodka / secret recipe
- **MIMOSA** orange juice / prosecco
- **BELLINI** white peach purée / prosecco
- **BARNSTORMER** bourbon / aperol / italian bitters / grapefruit / prosecco

Please see page 15 for Beverage Packages

LUNCH plated \$43 (M-F Only)

A seated event where guests can choose from a pre-selected menu. Includes coffee, & tea.

RAW BAR

(additional \$15 per person)

oysters, clams, spicy salmon tartare, shrimp cocktail

TABLE HORS

D'OEUVRES (choose 2 for an additional \$6 pp)

TOASTED SESAME HUMMUS
spiced crackers & crudités

CHARRED CORN & TOMATO FLATBREAD mozzarella, parmesan, arugula, pickled chilies

POTATO CHIPS
blue cheese fondue

CRISPY FRIED CALAMARI
zucchini, chilies, lemon, tartar sauce

SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori

FRIED TOMATO & MOZZARELLA
basil aioli

SHISHITO PEPPERS sea salt

STARTERS (choose 2)

TOMATO GAZPACHO
cucumber, sweet peppers, melon, yogurt

TUNA TARTARE
garlic aioli, lavash

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

CAESAR SALAD
little gem, crispy parmesan frico

BURRATA
heirloom cherry tomatoes, pesto, pickled chiles, mint, garlic ciabatta

MAINS (choose 3)

STEAK SALAD arugula, endive, goat cheese, red onion, tomato, balsamic

GRILLED CHICKEN SANDWICH burrata, tomato jam, basil aioli, toasted sesame semolina

SALMON market beans, summer squash, charred scallions, tomato sofrito

VEGETABLE RICE BOWL sushi rice, shiitake, spinach, housemade kimchee, pickled carrots, edamame

GRILLED CHICKEN PAILLARD goat cheese, pickled cherries, everything spice, champagne shallot vinaigrette

TAGLIATELLE BOLOGNESE 10 hour ragu, mascarpone

RICOTTA GNOCCHI truffle cream

CAVATELLI tomatoes, zucchini, arugula, parmesan, lemon breadcrumbs

SQUID INK SPAGHETTI sautéed shrimp, calamari, tomatoes, scallion, crumbled garlic bread

THE SMITH BAR STEAK chimichurri, fries (\$7 supplement per person for entire party)

NY STRIP peppercorn, fries (\$12 supplement per person for entire party)

FILET MIGNON peppercorn, fries (\$15 supplement per person for entire party)

SIDES (choose 2 for an additional \$4 pp)

FRIES

STREET CORN

MAC & CHEESE

BRUSSELS SPROUTS

JALAPEÑO CHEDDAR GRITS

SAUTÉED PEA SHOOTS

DESSERT BITES (for the table, all items included)

please note that we cannot cancel the dessert station within 48 hours of your event date

DARK CHOCOLATE CAKE

MINI BROWNIES

CHOCOLATE CHIP COOKIES

LINZER TART

LEMON TART

RAINBOW COOKIES

Please see page 15 for Beverage Packages

LUNCH family style \$38 (M-F Only)

A meal meant for sharing! Choose your favorites served in generous portions for the table. Includes coffee, & tea.

RAW BAR

(additional \$15 per person)

oysters, clams, spicy salmon tartare, shrimp cocktail

STARTERS (choose 2)

KALE & QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, Dijon vinaigrette

CAESAR SALAD little gem, crispy parmesan frico

CRISPY FRIED CALAMARI zucchini, chilies, lemon, tartar sauce

SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori

TOASTED SESAME HUMMUS spiced crackers & crudités

CHARRED CORN & TOMATO FLATBREAD mozzarella, parmesan, arugula, pickled chilies

POTATO CHIPS blue cheese fondue

FRIED TOMATO & MOZZARELLA basil aioli

MEDITERRANEAN SALAD romaine, cucumber, red onion, baby bell peppers, olives, feta, lemon oregano vinaigrette

BURRATA heirloom cherry tomatoes, pesto, pickled chiles, mint, garlic ciabatta

PASTAS (choose 1)

TAGLIATELLE BOLOGNESE 10 hour ragu, mascarpone

RICOTTA GNOCCHI truffle cream

CAVATELLI tomatoes, zucchini, arugula, parmesan, lemon breadcrumbs

SQUID INK SPAGHETTI sautéed shrimp, calamari, tomatoes, scallion, crumbled garlic bread

MAC & CHEESE skillet roasted

MAINS (choose 2)

MINI BURGER american cheese, apple smoked bacon, pickles, shredded romaine, red onion, 50/50 sauce, brioche bun

MINI BURGER SUPREME prime beef, gruyère, watercress, red onion, green peppercorn sauce, brioche bun

GRILLED CHICKEN SANDWICH burrata, tomato jam, basil aioli, toasted sesame semolina

AVOCADO TOAST organic whole wheat, poached eggs, roasted pepper flakes, lemon, local greens

SHRIMP + GRITS cheddar jalapeño grits, roma tomatoes, melted leeks, scampi butter

BRICK PRESSED CHICKEN grilled lemon chicken jus

SALMON tomato soffrito

PORK TENDERLOIN smoked pork jus

BRAISED BEEF SHORT RIB red wine jus

THE SMITH BAR STEAK chimichurri (\$7 supplement per person for entire party)

NY STRIP peppercorn (\$12 supplement per person for entire party)

SIDES (choose 2)

FRIES

JALAPEÑO CHEDDAR GRITS

STREET CORN

SHISHITO PEPPERS

BRUSSELS SPROUTS

SAUTÉED PEA SHOOTS

DESSERT BITES (all items included)

DARK CHOCOLATE CAKE

CHOCOLATE CHIP COOKIES

LEMON TART

MINI BROWNIES

LINZER TART

RAINBOW COOKIES

DINNER plated \$55

A seated event where guests can choose from a pre-selected menu.

*Add passed hors d'oeuvres before dinner (45 minutes): choose 4 for \$15 pp (see pg. 14)

TABLE HORS D'OEUVRES

(choose 2)

TOASTED SESAME HUMMUS

spiced crackers & crudités

CHARRED CORN & TOMATO

FLATBREAD mozzarella, parmesan, arugula, pickled chilies

POTATO CHIPS blue cheese fondue

FRIED TOMATO & MOZZARELLA

basil aioli

SHISHITO PEPPERS sea salt

RAW BAR

oysters, clams, spicy salmon tartare, shrimp cocktail

*replace table hors d'oeuvres with raw bar for a \$10 pp supplement or include table hors d'oeuvres and raw bar for a \$15 pp supplement.

STARTERS (choose 3)

TOMATO GAZPACHO

cucumber, sweet peppers, melon, yogurt

TUNA TARTARE garlic aioli, lavash

KALE & QUINOA SALAD sun

dried cranberries, ricotta salata, toasted almonds, Dijon vinaigrette

CAESAR SALAD little gem,

crispy parmesan frico

BURRATA

heirloom cherry tomatoes, pesto, pickled chiles, mint, garlic ciabatta

MAINS (choose 3)

TAGLIATELLE BOLOGNESE 10 hour ragu, mascarpone

RICOTTA GNOCCHI truffle cream

CAVATELLI tomatoes, zucchini, arugula, parmesan, lemon breadcrumbs

SQUID INK SPAGHETTI sautéed shrimp, calamari, tomatoes, scallion, crumbled garlic bread

VEGETABLE RICE BOWL sushi rice, shiitake, spinach, housemade kimchee, pickled carrots, edamame

SALMON market beans, summer squash, charred scallions, tomato sofrito

BRICK PRESSED CHICKEN smashed garlic potatoes, baby spinach, grilled lemon, chicken jus

SHRIMP + GRITS cheddar jalapeño grits, roma tomatoes, melted leeks, scampi butter

BRAISED BEEF SHORT RIBS jalapeño cheddar grits, crispy onion, red wine

THE SMITH BAR STEAK chimichurri, fries (\$7 supplement per person for entire party)

NY STRIP peppercorn, fries (\$12 supplement per person for entire party)

FILET MIGNON peppercorn, fries (\$15 supplement per person for entire party)

SIDES (choose 2 for an additional \$4 pp)

FRIES

JALAPEÑO CHEDDAR GRITS

STREET CORN

MAC & CHEESE

BRUSSELS SPROUTS

SAUTÉED PEA SHOOTS

DESSERT (choose 2)

S'MORES IN A JAR chocolate pudding, graham cracker crumble, toasted marshmallow, dark chocolate crunch bar

BLUEBERRY APRICOT PIE almond cookie crust, white balsamic, buttermilk ice cream

PEACHES + CREAM honey bourbon poached peaches, almond phyllo, toasted oat crema

STICKY TOFFEE PUDDING medjool dates, vanilla ice cream

CHOCOLATE ICE CREAM SANDWICHES chocolate semifreddo, brandied cherry compote

HOT FUDGE SUNDAE vanilla ice cream, hot fudge, flourless chocolate cake, chocolate almond dipped waffle cone

DAILY SORBET OR ICE CREAM

SEASONAL FRUIT SALAD mint, honey

Please see page 15 for Beverage Packages

DINNER prix fixe \$42

A seated event where guests can choose from a pre-selected menu.

**No substitutions or modifications*

TABLE HORS D'OEUVRES (to share)

TOASTED SESAME HUMMUS spiced crackers & crudités

POTATO CHIPS blue cheese fondue

MAINS (guests choose one)

CAVATELLI

tomatoes, zucchini, arugula, parmesan, lemon breadcrumbs

SALMON

market beans, summer squash, charred scallions, tomato soffrito

BRICK PRESSED CHICKEN

smashed garlic potatoes, baby spinach, grilled lemon, chicken jus

DESSERT BITES (all items included)

DARK CHOCOLATE CAKE

MINI BROWNIES

CHOCOLATE CHIP COOKIES

LINZER TART

LEMON TART

RAINBOW COOKIES

Please see page 15 for Beverage Packages

DINNER family style \$55

A meal meant for sharing! Choose your favorites served in generous portions for the table.

*Add passed hors d'oeuvres before dinner (45 minutes): choose 4 for \$15 pp (see pg. 19)

TABLE HORS D'OEUVRES

(choose 2)

TOASTED SESAME HUMMUS

spiced crackers & crudités

CHARRED CORN & TOMATO

FLATBREAD mozzarella, parmesan, arugula, pickled chilies

POTATO CHIPS blue cheese fondue

FRIED TOMATO & MOZZARELLA

basil aioli

SHISHITO PEPPERS sea salt

RAW BAR

oysters, clams, spicy salmon tartare, shrimp cocktail

*replace table hors d'oeuvres with raw bar for a \$10 pp supplement or include table hors d'oeuvres and raw bar for a \$15 pp supplement

STARTERS (choose 3)

CRISPY FRIED CALAMARI

zucchini, chillies, lemon, tartar sauce

SPICY SALMON TARTARE crispy

rice, avocado, sriracha, nori

KALE & QUINOA SALAD sun

dried cranberries, ricotta salata, toasted almonds, Dijon vinaigrette

CAESAR SALAD little gem

romaine, crispy parmesan frico

MEDITERRANEAN SALAD

romaine, cucumber, red onion, baby bell peppers, olives, feta, lemon oregano vinaigrette

BURRATA

heirloom cherry tomatoes, pesto, pickled chiles, mint, garlic ciabatta

PASTAS (choose 1)

TAGLIATELLE BOLOGNESE 10 hour ragu, mascarpone

RICOTTA GNOCCHI truffle cream

CAVATELLI tomatoes, zucchini, arugula, parmesan, lemon breadcrumbs

SQUID INK SPAGHETTI sautéed shrimp, calamari, tomatoes, scallion, crumbled garlic bread

MAC & CHEESE skillet roasted

MAINS (choose 2)

SALMON tomato soffrito

MINI BURGER american cheese, apple smoked bacon, pickles, shredded romaine, red onion, 50/50 sauce, brioche bun

MINI BURGER SUPREME prime beef, gruyère, watercress, red onion, green peppercorn sauce, brioche bun

SHRIMP + GRITS cheddar jalapeño grits, roma tomatoes, melted leeks, scampi butter

BRICK PRESSED CHICKEN grilled lemon chicken jus

PORK TENDERLOIN smoked pork jus

SEAFOOD PAELLA chorizo, mussels, clams, calamari

SMITTY'S SPICY FRIED CHICKEN kale slaw, pickled red onion, buttermilk 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 (\$7 supplement per person for entire party)

NY STRIP peppercorn (\$12 supplement per person for entire party)

FILET MIGNON peppercorn (\$15 supplement per person for entire party)

SIDES (choose 2)

FRIES

JALAPEÑO CHEDDAR GRITS

STREET CORN

BRUSSELS SPROUTS

GARLIC SMASHED POTATOES

SHISHITO PEPPERS

SAUTÉED PEA SHOOTS

DESSERT BITES (all items included)

DARK CHOCOLATE CAKE

CHOCOLATE CHIP COOKIES

LEMON TART

MINI BROWNIES

LINZER TART

RAINBOW COOKIES

Please see page 15 for Beverage Packages

EVENING COCKTAILS & HORS D'OEUVRES

2 or 3 hour options. Dinner food & beverage minimums apply. Standing reception.

\$60 for 2 hours / \$75 for 3 hours

Cocktail Party: Includes 7 passed hors d'oeuvres, premium open bar and (optional) 2 passed specialty cocktails (see page 15)

PASSED HORS D'OEUVRES

(cocktail party: choose 7)

*when adding prior to lunch or dinner: choose 4 for \$15

VEGETARIAN

SPINACH & FETA CUPS

MACARONI & CHEESE BALLS

DEVILED EGGS Dijon, habanero

HUMMUS & ROASTED RED PEPPER CROSTINI

BIBIMBAP CROQUETTES house made kimchee, sriracha

RICOTTA GNOCCHI truffle cream

AVOCADO TACOS queso fresco

CHARRED CORN & TOMATO FLATBREAD

mozzarella, parmesan, arugula, pickled chilies

FRIES green peppercorn aioli

FISH

SPICY SALMON TARTARE crispy rice, spicy sauce, nori, avocado vinaigrette

SPICY TUNA TARTARE shrimp cracker

CRAB CAKE TOTS southern tartar, green apple

SEARED TUNA cucumber, tapenade

JUMBO SHRIMP COCKTAIL (\$5 supplement per person)

MINI LOBSTER ROLLS (\$5 supplement per person)

MEAT

CHICKEN WONTONS hoisin dip

CHICKEN PARMESAN

SHORT RIB DUMPLINGS smoked paprika aioli

STEAK FRITES potato chips, balsamic onion jam

COCKTAILS (choose 2)

SEE PAGE 15

DESSERT BUFFET (all items included for an additional \$10 pp)

please note that we cannot add or cancel the dessert station within 48 hours of your event date

DARK CHOCOLATE CAKE

CHEESECAKE TART

CHOCOLATE CHIP COOKIES

LEMON TART

BROWNIE BITES

LINZER TART

SALTED CARAMELS

RAINBOW COOKIES

PEANUT BUTTER CHOCOLATE TRUFFLES

HORS D'OEUVRES STATIONS

Priced per person for entire party only; available for brunch, lunch, dinner or cocktail parties.

POTATO CHIPS (\$4)

blue cheese fondue

CRUDITÉS (\$5)

raw hand cut vegetables & herb aioli

ARTISANAL CHEESE (\$6)

selection of cheeses & fruit

MEDITERRANEAN PLATE (\$6)

babaganoush, hummus, feta dip, grilled flatbread

SMOKED SALMON BOARD (\$6)

smoked Norwegian salmon, traditional garnish

SALUMI PLATE (\$8)

sopresatta, prosciutto, hot capicola

SHRIMP COCKTAIL (\$9)

MINI BURGER (\$9)

american cheese, apple smoked bacon, pickles, shredded romaine, red onion, 50/50 sauce, brioche bun

MINI BURGER SUPREME (\$9)

prime beef, gruyère, watercress, red onion, green peppercorn sauce, brioche bun

CANDIED BACON (\$5)

OYSTERS & CLAMS (\$15) on half shell

Please see page 15 for Beverage Packages

BEVERAGE PACKAGES

Pricing per person.

SOFT DRINKS- \$10

soda, juice, coffee, & tea

BREAKFAST

BREAKFAST PACKAGE- \$15

two specialty brunch cocktails served with juice & soda

LUNCH

BEER & WINE - \$30

unlimited house wine, cava, house beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR- \$40

full beer & wine package along with unlimited premium alcohol & 2 unlimited specialty cocktails

TOP SHELF OPEN BAR- \$50

full standard open bar package along with top shelf alcohol & 2 unlimited specialty cocktails

BRUNCH

SOFT DRINKS- \$10

soda, juice, coffee, & tea

SPECIALTY COCKTAILS - \$20

two unlimited specialty brunch cocktails, fountain soda, juice, coffee & tea

BEER & WINE - \$30

unlimited house wine, cava, house beer, juice, fountain soda, coffee & tea

BRUNCH COCKTAILS, BEER & WINE - \$35

unlimited house wine, cava, house beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR- \$40

full beer & wine package along with unlimited premium alcohol & 2 unlimited specialty cocktails

PLEASE SEE PAGE 16 FOR
PREMIUM & TOP SHELF OPTIONS

TOP SHELF OPEN BAR- \$50

full standard open bar package along with top shelf alcohol & 2 unlimited specialty cocktails

DINNER

BEER & WINE - \$40

unlimited house wine, cava, house beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR- \$50

full beer & wine package along with unlimited premium alcohol & 2 unlimited specialty cocktails

TOP SHELF OPEN BAR- \$60

full standard open bar package along with top shelf alcohol & 2 unlimited specialty cocktails

SPECIALTY COCKTAILS (choose 2)

BOOZY

FIVE O'CLOCK SHADOW

aged rum, italian aperitif liqueur, italian amaro, local vermouth, orange bitters

DESPERADO

mezcal, rhubarb amaro, herbal liqueur, lime, honey, orange bitters

MIDTOWN MANHATTAN NO. 2

bourbon, amaro, walnut liqueur, spanish vermouth, house smith bitters

DIRTY JANE

dc vodka, pickled green tomato

JUMP START

italian lemon infused gin, cold brew coffee liqueur, french amaro, dry vermouth

CRISP

POOL PARTY

gin, aperol, grapefruit liqueur, lemon, prosecco

CUCUMBER LOCO

silver tequila, french orange liqueur, cucumber, lime, salt

MOSCOW MULE

vodka, house-made ginger beer, lime

WHAT'S UP DOC?

aquavit, carrot-ginger-tarragon shrub, tangerine, lemon, dill

HUNGRY TEACHER

kentucky bourbon, mint, lime, lemon

THE BARRY WHITE

reposado tequila, strawberries, elderflower liqueur, thyme, lime

SUN OF A PEACH

rye, campari, lemon, peach liqueur, italian white vermouth, pickled peaches, peychaud's bitters

PUNCH

SANTIAGO PUNCH

pisco, pineapple thai basil shrub, green chartreuse, spiced caribbean liqueur, tiki bitters

BRAVEHEARTED SURFER

scotch, demerara rum, spiced caribbean liqueur, pineapple, watermelon shrub, tiki + orange bitters

BEACH BUM

local rum, jamaican rum, orange, caribbean spiced liqueur, almond liqueur, lime

ROUGH DRAFT

lemon gin, jamaican rum, orange, grapefruit + firewater bitters, grapefruit IPA

BUBBLY

SUMMER CRUSH

lemon gin, spiced caribbean liqueur, strawberry, lime, cherry amaro, sparkling rosé

GOLDEN EYE

aperol, italian orange brandy, lime, sparkling red wine, rosemary

OLD CUBANO

martinique aged rum, lime, mint, prosecco

SPICY

TOUCH OF EVIL

kentucky rye, aperol, grapefruit, habanero lime syrup

SMOKE 'EM IF YOU GOT 'EM

mezcal, lime, cholula chili, grapefruit, habanero lime syrup

THE SMITH BLOODY MARY

dc vodka, secret mix

ZERO PROOF

HOPSCOTCH

carrot-ginger-tarragon shrub, soda, lemon, dill

THREE LEGGED RACE

pineapple-thai basil shrub, soda, yuzu, thai basil

DUCK DUCK JUICE

orange, pineapple, cranberry, housemade ginger beer

BRUNCH COCKTAILS

• BLOODY MARY

• MIMOSA

• BELLINI

• BARNSTORMER

PREMIUM OPEN BAR

HOUSE WINES

CAVA
MALBEC
PINOT GRIGIO

PORT

COCKBURN'S

ALL HOUSE BEER

VODKA

KETEL ONE
Original
Citron
Orange
STOLI
Original
Raspberry
Vanilla
Orange
TITO's

TEQUILA

AVION SILVER

GIN

BOMBAY SAPPHIRE
TANQUERAY

CORDIAL'S & LIQUORS

APEROL
BAILEY'S
CAMPARI
CHAMBORD
FRANGELICO
GODIVA
LIMONCELLO
KAHLUA
PIMM'S
RAMAZZOTTI
SAMBUCA
ST. GERMAIN
TIA MARIA

SCOTCH, WHISKEY, & BOURBON

BULLEIT
BULLEIT RYE
CANADIAN CLUB
CUTTY SARK

DEWAR'S WHITE LABEL
JACK DANIEL'S
JAMESON IRISH WHISKEY
JIM BEAM ORIGINAL
JOHNNIE WALKER RED LABEL
MAKER'S MARK
REDEMPTION RYE
SEAGRAM'S 7
SEAGRAM'S V.O.
TEMPLETON RYE
WILD TURKEY 8°
WILD TURKEY RYE

RUM

BACARDI LIGHT
CAPTAIN MORGAN'S
MALIBU
MT. GAY
MYERS

TOP SHELF OPEN BAR (includes all premium open bar)

VODKA

BELVEDERE
CHOPIN
GREY GOOSE

GIN

GREENHOOK GINSMITHS
HENDRICK'S

COGNAC

COURVOISIER VS
HENNESSY VS
REMY MARTIN VSOP

TEQUILA

CORRALEJO AÑEJO
DON JULIO SILVER
PATRON AÑEJO
PATRON REPOSADO
RIAZUL AÑEJO
RIAZUL REPOSADO
TROMBA SILVER
TROMBA REPOSADO

CORDIAL'S & LIQUORS

CHARTREUSE
COINTREAU
DRAMBUIE
GRAND MARNIER

SCOTCH, WHISKEY, & BOURBON

BASIL HAYDEN
FEW RYE
GLENLIVET 12 YEAR
JOHNNIE WALKER
BLACK LABEL
LAPHROAIG
MACALLAN SCOTCH 12 YEAR
MICTER'S RYE
WOODFORD RESERVE
SMALL BATCH BOURBON