

THE SMITH

RESTAURANT & BAR

PRIVATE DINING
SPRING 2019

THE SMITH

RESTAURANT & BAR

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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THE SMITH U STREET

1314 U Street NW, Washington DC

Our private dining room at The Smith U Street accommodates parties of up to 35 guests.



GUEST CAPACITIES

SEATED	COCKTAILS & HORS D'OEUVRES
35	40

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
*all breakfast packages include coffee & tea

Coming Soon!

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)

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)

SEASONAL FRUIT SALAD
mint, honey & lime dressing

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 CHEESE GRITS**

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

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

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

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

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

HAM + EGGER kale and gruyère fondue, country ham omelette, croissant, mixed greens

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

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

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

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

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

BABY GEM WEDGE blue cheese ranch, bacon, radish, herbs

KALE CAESAR parmesan frico, boquerones, ciabatta

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

THE SAUCE PIZZA marinara, pepperoni, mozzarella, pickled chilies

THE SHROOM PIZZA hen of the woods mushrooms, tallegio, mozzarella, truffle

THE CLAM PIZZA middle neck clams, calamari, scampi butter, parmesan, lemon breadcrumbs

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

SPICY CATFISH BLT apple smoked bacon, romaine, tomato, alabama sauce, brioche, fries

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 13 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 dressing

CHEDDAR BISCUITS

SIDES (choose 2)

MAPLE CHICKEN SAUSAGE

APPLE SMOKED BACON

HOME FRIES

CHIPS

JALAPEÑO CHEESE 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 blue corn tortilla, avocado, cheddar, black beans, charred tomato salsa

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

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

BUTTERMILK WAFFLES blueberry compote, citrus mascarpone

PANCAKES whipped ricotta, toasted pecans, salted caramel sauce

LUNCH

BABY GEM WEDGE blue cheese ranch, bacon, radish, herbs

KALE CAESAR parmesan frico, boquerones, ciabatta

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

THE SAUCE PIZZA marinara, pepperoni, mozzarella, pickled chilies

THE SHROOM PIZZA hen of the woods mushrooms, tallegio, mozzarella, truffle

THE CLAM PIZZA middle neck clams, calamari, scampi butter, parmesan, lemon breadcrumbs

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

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 13 for Beverage Packages

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

 alabama tartar, green apple

JUMBO SHRIMP COCKTAIL

 (\$5 supplement per person)

MINI CRAB ROLLS

 (\$5 supplement per person)

MINI FRENCH TOAST BITES

CHICKEN SAUSAGE IN A BLANKET

GOAT CHEESE & KALE QUICHE

GRILLED HAM & CHEESE

AVOCADO TOAST

SMOKED SALMON TOAST

MINI WAFFLES

 whipped cream, toasted pecans

THE SAUCE PIZZA

 marinara, pepperoni, mozzarella, pickled chillies

THE SHROOM PIZZA

 hen of the woods mushrooms, tallegio, mozzarella, truffle

THE CLAM PIZZA

 middle neck clams, calamari, scampi butter, parmesan, lemon breadcrumbs

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

CRUDITIES (\$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 SUPREME (\$9)

dry-aged short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère 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
- **THE GATSBY** gin / pomegranate / lemon / prosecco

Please see page 13 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)

THE SAUCE PIZZA marinara, pepperoni, mozzarella, pickled chilies

THE SHROOM PIZZA hen of the woods mushrooms, tallegio, mozzarella, truffle

THE CLAM PIZZA middle neck clams, calamari, scampi butter, parmesan, lemon breadcrumbs

HOT POTATO CHIPS blue cheese fondue

CRAB CAKE TOTS alabama tartar, green apple

SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori

CRISPY FRIED CALAMARI pickled green tomatoes, chilies, lemon, tartar sauce

STARTERS (choose 2)

TUNA TARTARE garlic aioli, lavash

BABY GEM WEDGE blue cheese ranch, bacon, radish, herbs

KALE CAESAR parmesan frico, boquerones, ciabatta

BURRATA smashed peas, pesto, pickled chiles, mint, garlic ciabatta

MAINS (choose 3)

RANCHERO SCRAMBLE blue corn tortilla, avocado, cheddar, black beans, charred tomato salsa

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

SMOKED SALMON TOAST ciabatta, lemon mascarpone, everything bagel spice, red onion, tomato, 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, red pepper flakes, lemon, greens

BUTTERMILK WAFFLES blueberry compote, citrus mascarpone

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

SPICY CATFISH BLT apple smoked bacon, bibb lettuce, tomato, alabama sauce, brioche, fries

SALMON savoy cabbage, caulilini, shiitake mushrooms, spring onion, shallot herb vinaigrette

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

TAGLIATELLE BOLOGNESE 10 hour ragu, mascarpone

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

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

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

BRUSSELS SPROUTS

MAC & CHEESE

JALAPEÑO CHEDDAR GRITS

SHISHITO PEPPERS sea salt

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

CHOCOLATE CHIP COOKIES

LEMON TART

MINI BROWNIES

LINZER TART

RAINBOW COOKIES

Please see page 13 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)

BABY GEM WEDGE blue cheese ranch, bacon, radish, herbs

KALE CAESAR parmesan frico, boquerones, ciabatta

CRISPY FRIED CALAMARI pickled green tomatoes, chilies, lemon, tartar sauce

THE SAUCE PIZZA marinara, pepperoni, mozzarella, pickled chilies

THE SHROOM PIZZA hen of the woods mushrooms, tallegio, mozzarella, truffle

THE CLAM PIZZA middle neck clams, calamari, scampi butter, parmesan, lemon breadcrumbs

BURRATA smashed peas, pesto, pickled chiles, mint, garlic ciabatta

HOT POTATO CHIPS blue cheese fondue

CRAB CAKE TOTS alabama tartar, green apple

SHISHITO PEPPERS sea salt

SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori

PASTAS (choose 1)

TAGLIATELLE BOLOGNESE 10 hour ragu, mascarpone

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

MAC & CHEESE skillet roasted

MAINS (choose 2)

RANCHERO SCRAMBLE blue corn tortilla, avocado, cheddar, black beans, charred tomato salsa

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

SMOKED SALMON TOAST ciabatta, lemon mascarpone, everything bagel spice, red onion, tomato, 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, red pepper flakes, lemon, greens

MINI BURGERS bacon tomato jam, sharp cheddar, crispy onions, pickles, TSB sauce, brioche bun

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

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

SHRIMP A LA PLANCHA scampi butter

BRICK PRESSED CHICKEN chicken jus

SALMON shallot herb vinaigrette

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)

MAPLE CHICKEN SAUSAGE

APPLE SMOKED BACON

HOME FRIES

CHIPS

JALAPEÑO CHEESE GRITS

BRUSSELS SPROUTS

DESSERT BITES (all items included)

DARK CHOCOLATE CAKE

CHOCOLATE CHIP COOKIES

LEMON TART

MINI BROWNIES

LINZER TART

RAINBOW COOKIES

Please see page 13 for Beverage Packages

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. 7)*

TABLE HORS D'OEUVRES

(choose 2)

TOASTED SESAME HUMMUS

spiced crackers

THE SAUCE PIZZA marinara, pepperoni, mozzarella, pickled chilies

THE SHROOM PIZZA hen of the woods mushrooms, tallegio, mozzarella, truffle

THE CLAM PIZZA middle neck clams, calamari, scampi butter, parmesan, lemon breadcrumbs

HOT POTATO CHIPS blue cheese fondue

CRAB CAKE TOTS alabama tartar, green apple

SHISHITO PEPPERS sea salt

SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori

CRISPY FRIED CALAMARI pickled green tomatoes, chilies, lemon, tartar sauce

RAW BAR

oysters, clams, spicy salmon tartare, shrimp cocktail

**replace table hor 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)

TUNA TARTARE garlic aioli, lavash

BABY GEM WEDGE blue cheese ranch, bacon, radish, herbs

KALE CAESAR parmesan frico, boquerones, ciabatta

BURRATA

smashed peas, pesto, pickled chiles, mint, garlic ciabatta

RICOTTA GNOCCHI truffle cream

MAINS (choose 3)

RIGATONI asparagus, peas, country ham, overnight tomatoes, parmesan, lemon breadcrumbs (vegetarian without ham)

RICOTTA GNOCCHI truffle cream

TAGLIATELLE BOLOGNESE 10 hour ragu, mascarpone

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

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

SALMON savoy cabbage, caulilini, shiitake mushrooms, spring onion, shallot herb vinaigrette

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

SHRIMP A LA PLANCHA scampi butter (\$5 supp. per person for entire party)

SHORT RIBS jalapeño cheddar grits, crispy onion, red wine

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

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

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

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

FRIES

JALAPEÑO CHEDDAR GRITS

BRUSSELS SPROUTS

SICILIAN CAULIFLOWER

MAC & CHEESE

SAUTÉED PEA SHOOTS

DESSERT (choose 2)

RASPBERRY-RHUBARB PIE almond cookie crust, buttermilk ice cream

STRAWBERRIES + CREAM lemon shortbread, basil syrup, elderflower

STICKY TOFFEE PUDDING medjool dates, vanilla ice cream

DARK CHOCOLATE CAKE sour cherry jam, amaro, cherry ice cream

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

DAILY SORBET OR ICE CREAM

SEASONAL FRUIT SALAD

Please see page 13 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

HOT POTATO CHIPS blue cheese fondue

MAINS (guests choose one)

RIGATONI

asparagus, peas, country ham, overnight tomatoes, parmesan, lemon bread (vegetarian without ham)

SALMON

savoy cabbage, caulilini, shiitake mushrooms, spring onion, shallot herb vinaigrette

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

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. 7)

TABLE HORS D'OEUVRES

(choose 2)

TOASTED SESAME HUMMUS

spiced crackers

HOT POTATO CHIPS blue cheese fondue

CRAB CAKE TOTS

alabama tartar, green apple

SHISHITO PEPPERS sea salt

SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori

RAW BAR

oysters, clams, spicy salmon tartare, shrimp cocktail

**replace table hor 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)

BABY GEM WEDGE blue cheese ranch, bacon, radish, herbs

KALE CAESAR parmesan frico, boquerones, ciabatta

CRISPY FRIED CALAMARI

pickled green tomatoes, chillies, lemon, tartar sauce

THE SAUCE PIZZA marinara, pepperoni, mozzarella, pickled chillies

THE SHROOM PIZZA hen of the woods mushrooms, tallegio, mozzarella, truffle

THE CLAM PIZZA middle neck clams, calamari, scampi butter, parmesan, lemon breadcrumbs

BURRATA

smashed peas, pesto, pickled chiles, mint, garlic ciabatta

PASTAS (choose 1)

RIGATONI asparagus, peas, country ham, overnight tomatoes, parmesan, lemon breadcrumbs (vegetarian without ham)

RICOTTA GNOCCHI truffle cream

TAGLIATELLE BOLOGNESE 10 hour ragu, mascarpone

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

MAC & CHEESE skillet roasted

MAINS (choose 2)

SALMON shallot herb vinaigrette

MINI BURGERS bacon tomato jam, sharp cheddar, crispy onions, pickles, TSB sauce, brioche bun

SHRIMP A LA PLANCHA scampi butter

BRICK PRESSED CHICKEN chicken jus

SEAFOOD PAELLA chorizo, mussels, clams, shrimp

SPICY FRIED CHICKEN jalapeño cheddar grits, slaw, pickles

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 pp for entire party)

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

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

SIDES (choose 2)

FRIES

JALAPEÑO CHEDDAR GRITS

BRUSSELS SPROUTS

SHISHITO PEPPERS

SICILIAN CAULIFLOWER

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 13 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 hor d'oeuvres, premium open bar and (optional) 2 passed specialty cocktails (see page 8)

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

THE SHROOM PIZZA hen of the woods mushrooms, tallegio, mozzarella, truffle

FRIES

FISH

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

THE CLAM PIZZA middle neck clams, calamari, scampi butter, parmesan, lemon breadcrumbs

SPICY TUNA TARTARE shrimp cracker

CRAB CAKE TOTS Alabama 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

THE SAUCE PIZZA marinara, pepperoni, mozzarella, pickled chilies

COCKTAILS (choose 2)

SEE PAGE 13

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

CRUDITIES (\$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)

bacon tomato jam, sharp cheddar, crispy onions, pickles, TSB sauce, brioche bun

CANDIED BACON (\$5)

OYSTERS & CLAMS (\$15) on half shell

Please see page 13 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 14 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)

BUBBLY

THE GATSBY
gin, pomegranate, prosecco, lemon

GOLDEN EYE
aperol, gran gala, lime, rosemary,
lambrusco

CHERRY OH
cherry infused bourbon, local
cherry amaro, maraschino, yuzu,
sparkling wine

BOOZY

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

FINAL BREATH
rye, green chartreuse, maraschino,
yuzu, absinthe

MIDTOWN MANHATTAN NO. 2
bourbon, amaro, walnut liqueur,
spanish vermouth, house smith
bitters

DIRTY JANE
vodka, pickled green tomato

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

CRISP

MOSCOW MULE
vodka, house-made ginger beer on
tap, lime

HUNGRY TEACHER
bourbon, fresh mint, lime, lemon

TOUCH OF EVIL
rye, aperol, grapefruit, habanero
lime syrup

WHAT'S UP DOC?
aquavit, carrot-ginger-tarragon
shrub, tangerine, lemon, dill

POOL PARTY
gin, aperol, grapefruit liqueur, lemon
juice, prosecco

CUCUMBER LOCO
silver tequila, combier orange,
cucumber, lime, pinch of sea salt

SMOKE 'EM IF YOU GOT 'EM
mezcal, lime juice, cholula chili,
grapefruit, soda, chipotle sugar rim

THE BARRY WHITE
reposado tequila, strawberries,
elderflower liqueur, orange bitters,
thyme, lime

ONE EYED JACK
apple brandy, spicy honey, amaro,
lemon

YOU ONLY LIVE TWICE
lemongrass infused shochu, green
tea liqueur, shiso, yuzu marmalade,
togarashi pepper, cucumber bitters

CAPITAL RICKEY
dc gin, local rhubarb amaro, house
made hibiscus syrup, lime, soda

NEGRONI

OLD FLAME
rye, campari, dry vermouth, yellow
chartreuse

COSMOPOLITA
gin, campari, lime, lillet rose

DISTRICT NEGRONI
dc gin, dc aperitivo, dc vermouth

RED RIGHT HAND
aged rum, gran classico, chocolate
mole bitters, red vermouth

PUNCH

SAM'S RUM PUNCH
rum, amaretto, tropical juices, bitters

SANTIAGO PUNCH
pisco, velvet falernum, house
made pineapple thai basil shrub,
chartreuse, tiki bitters

WAIKIKI SHACK
pineapple infused rum, ginger
liquor, lime liquor, amaro, yuzu

BRAVEHEARTED SURFER
scotch, demerara rum, velvet
falernum, pineapple, watermelon
shrub, tiki bitters

BRUNCH COCKTAILS

- BLOODY MARY
- MIMOSA
- BELLINI
- BARNSTORMER
- THE GATSBY

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
MICHTER'S RYE
WOODFORD RESERVE
SMALL BATCH BOURBON