

# CATERING

**ORDER INFO:** Select from the options below. Minimum of 10 guests per order. At least 24 hours notice required. Plates and utensils available upon request.

## PACKAGES

<b>PRE-GAME</b> screamin' smitty's fried chicken, spicy salmon tartare, mini burgers, mac + cheese, toasted sesame hummus & crudité, chocolate chip cookies	<b>\$39 PP</b>
<b>BURGERS &amp; LOBSTERS</b> lobster rolls, mini burgers, caesar salad, mac + cheese, house made chips	<b>\$42 PP</b>
<b>PARTY TIME</b> mediterranean salad, salmon, grilled marinated shrimp, filet mignon, ricotta gnocchi, jalapeño cheddar grits, brussels sprouts, smashed garlic potatoes	<b>\$47 PP</b>

## MAKE YOUR OWN

**SALAD & SANDWICHES** **\$22 PP**  
choice of: 1 salad, 2 sandwiches, house made chips

**LIGHT LUNCH** **\$24 PP**  
choice of: 2 salads, 2 mains, house made chips

**THE SPREAD** **\$27 PP**  
choice of: 1 salad, 2 mains, 1 pasta, 2 sides

**THE WORKS** **\$38 PP**  
choice of: 1 salad, 2 sandwiches, 2 mains, 1 pasta, 2 sides, dessert bites  
*minimum of 14 guests per order*

ADD ADDITIONAL ITEMS TO YOUR PACKAGE

*priced per person*

*main \$9, salad \$6, pasta \$7, sandwich \$7, side \$4, dessert \$6*



**DELIVERY FEE:** Please note a minimum \$50 delivery fee will be applied to all orders. The delivery fee is not treated as gratuity.

# THE SMITH

RESTAURANT & BAR

## SALADS

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

**ARUGULA & TOMATO** endive, red onion, goat cheese, balsamic

**CAESAR** baby litte gem, crispy parmesan frico

## SANDWICHES

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

**LOBSTER ROLL** poached Maine lobster, baby arugula, tomatoes, brioche *+10 per person*

## PASTAS & RICE

**MAC + CHEESE**

**BUTTERNUT SQUASH RIGATONI** hen of the woods mushrooms, pumpkin seed pesto, parmesan, black pepper

**RICOTTA GNOCCHI** truffle cream

## MAINS

**GRILLED SHRIMP** sweet potato coconut curry

**ROASTED CHICKEN** chicken jus

**FILET MIGNON** green peppercorn & chimichurri  
*+8 per person*

## SIDES

**JALAPEÑO CHEDDAR GRITS**

**SICILIAN CAULIFLOWER**

**SMASHED GARLIC POTATOES**

## DESSERT BITES *all included*

**CHOCOLATE CAKE**

**LEMON TARTS**

**CHOCOLATE CHIP COOKIES**

## CONTACT US:

Our catering team can be reached Mon - Fri, 9am - 5pm at 212.542.8949. Email us anytime at catering@ctnyc.com.

**HONEYNUT SQUASH & GOAT CHEESE** apples, frisée, spiced pepitas, apple cider vinaigrette

**MEDITERRANEAN** cucumber, feta, olives, red onion, tomato, lemon dressing

**PEAR & BLUE CHEESE** endive, frisée, candied walnuts, champagne shallot vinaigrette

**MINI BURGERS** 28-day dry aged, raclette, green peppercorn aioli, red onion, watercress, our bun

**AVOCADO SANDWICH** goat cheese, tomato, cucumber, red onion, whole wheat

**BRAISED SHORT RIB CAVATELLI** 10 hour short rib ragu, mascarpone

**BIBIMBAP** sushi rice, shiitake, spinach, edamame, house made kimchee, sunny up egg

**SCREAMIN' SMITTY'S FRIED CHICKEN**

**PASTRAMI SPICED SALMON** dijon beurre blanc  
*available without pastrami spice*

**SEARED TUNA** *+4 per person*

**SHISHITO PEPPERS** sea salt

**KALE & SPINACH GRATIN**

**BRUSSELS SPROUTS**

**FUDGE BROWNIES**

**CHEESECAKE TARTLETS**

## HORS D'OEUVRE PLATTERS

<b>HOUSE MADE CHIPS</b> <i>serves up to 10</i>	16	<b>CRISPY HEIRLOOM SQUASH RINGS</b> <i>40 pieces</i>	35
<b>SPICY SALMON TARTARE</b> <i>30 pieces</i>	85	<b>SESAME HUMMUS &amp; CRUDITÉS</b> <i>serves up to 15</i>	60
<b>SHRIMP COCKTAIL</b> <i>30 pieces</i>	85	<b>MINI BURGERS</b> <i>12 pieces</i>	84