

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

PRE-GAME screamin' smitty's fried chicken, spicy salmon tartare, toasted sesame hummus & crudité, caesar salad, mini burgers, mac + cheese, chocolate chip cookies	\$41 PP
BURGERS & LOBSTERS lobster rolls, mini burgers, caesar salad, mac + cheese, house made chips	\$44 PP
PARTY TIME mediterranean salad, salmon, grilled marinated shrimp, filet mignon, ricotta gnocchi, jalapeño cheddar grits, brussels sprouts, smashed garlic potatoes	\$47 PP

MAKE YOUR OWN

SALAD & SANDWICHES choice of: 1 salad, 2 sandwiches, house made chips	\$22 PP
LIGHT LUNCH choice of: 2 salads, 2 mains, house made chips	\$24 PP
THE SPREAD choice of: 1 salad, 2 mains, 1 pasta, 2 sides	\$29 PP
THE WORKS choice of: 1 salad, 2 sandwiches, 2 mains, 1 pasta, 2 sides, dessert bites <i>minimum of 14 guests per order</i>	\$38 PP

ADD ADDITIONAL ITEMS TO YOUR PACKAGE

priced per person

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

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@ctrnyc.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

HOUSE MADE CHIPS *serves up to 10*

SPICY SALMON TARTARE *30 pieces*

SHRIMP COCKTAIL *30 pieces*

CRISPY HEIRLOOM SQUASH RINGS *40 pieces* 35

SESAME HUMMUS & CRUDITÉS *serves up to 15* 60

MINI BURGERS *12 pieces* 84



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