

THE SMITH

RESTAURANT & BAR

PRIVATE DINING

WINTER 2018

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

TABLE OF CONTENTS

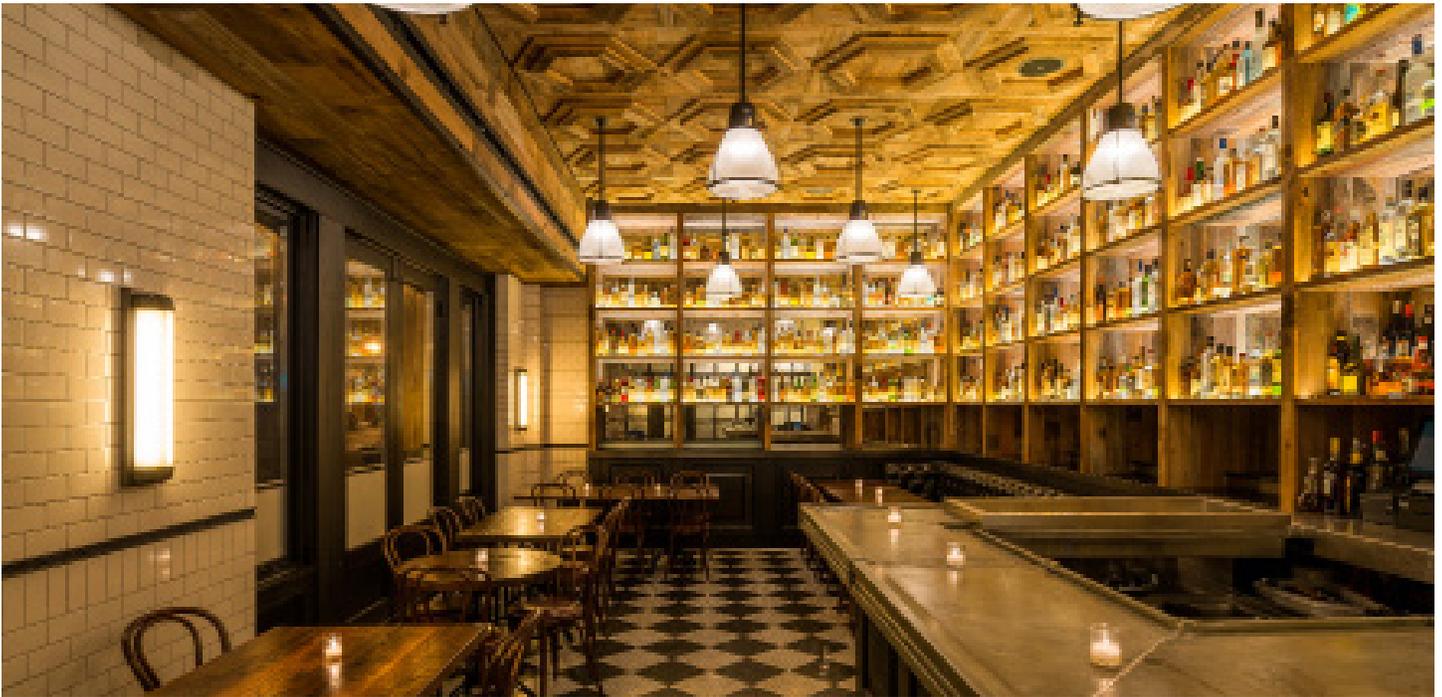
LOCATIONS	Page
Penn Quarter	3
MENUS	Page
Breakfast	4
Brunch	6
Lunch	9
Dinner	11
Cocktails & Hors D'Oeuvres	14
Beverage Packages	15



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
*all breakfast packages include coffee & tea

Plated: \$25

Family Style: \$23

LUNCH 2.5 hours
*all lunch packages include coffee & tea

Plated: \$43

Family Style: \$38

BRUNCH 2.5 hours
*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

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

STARTERS (included)

SEASONAL FRUIT SALAD mint, honey, lime dressing

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

canadian bacon, buttermilk biscuits, poached eggs, hollandaise, home fries

STEEL CUT OATMEAL

granny smith apples, currants, toasted almonds, steamed milk

SIMPLE EGGS SCRAMBLED

home fries, mixed greens

VANILLA BEAN FRENCH TOAST

maple butter, caramelized bananas

BUTTERMILK WAFFLES

blueberry compote, citrus mascarpone

RANCHERO SCRAMBLE

blue corn waffle, avocado, cheddar, black beans, 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, croissant, 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 CHEESE GRITS

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

BREAKFAST family style \$23

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

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

VANILLA BEAN FRENCH TOAST maple butter, caramelized bananas

BUTTERMILK WAFFLES blueberry compote, citrus mascarpone

PANCAKES whipped ricotta, toasted pecans, salted caramel sauce

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

CLASSIC EGGS BENEDICT canadian bacon, buttermilk biscuits, poached eggs, hollandaise, home frie

SIDES (choose 2)

HOME FRIES

APPLE SMOKED BACON

FRIES

MAPLE CHICKEN SAUSAGE

JALAPEÑO CHEESE GRITS

BRUNCH plated \$34

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

STARTERS (choose 1)

ROASTED TOMATO SOUP
cheddar melt

BURRATA
slow roasted tomatoes, baby arugula, garlic ciabatta

SEASONAL FRUIT SALAD
mint, honey & lime dressing

MIXED BABY GREENS
balsamic vinaigrette

RAW BAR

(additional \$15 per person)

oysters, clams, tuna poke, shrimp cocktail

SIDES (choose 2)

HOME FRIES
APPLE SMOKED BACON FRIES
MAPLE CHICKEN SAUSAGE JALAPEÑO CHEESE 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

CHOCOLATE PECAN TART

CHOCOLATE CHIP COOKIES

LEMON TART

MINI BROWNIES

LINZER TART

RAINBOW COOKIES

MAINS (choose 3)

EGGS & SWEETS

RANCHERO SCRAMBLE blue corn waffle, avocado, cheddar, black beans, tomato salsa

CLASSIC EGGS BENEDICT canadian bacon, buttermilk biscuits, poached eggs, hollandaise, 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

SIMPLE SCRAMBLE home fries

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

MUSHROOM, EGG, + CHEESE ciabatta, truffle, fontina, sunny up egg

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

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

SHORT RIB HASH jalapeno cheddar grits, basil pistou, shoe string potatoes

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 pear, endive, frisée, candied walnuts, blue cheese, 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

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

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, tuna poke,
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*

CHOCOLATE PECAN TART

CHOCOLATE CHIP COOKIES

LEMON TART

MINI BROWNIES

LINZER TART

RAINBOW COOKIES

MAINS (choose 3)

EGGS

RANCHERO SCRAMBLE chipotle salsa, black beans, tortillas, cheddar,
avocado

CLASSIC EGGS BENEDICT poached eggs, Canadian bacon,
hollandaise

SMOKED SALMON TOAST ciabatta, lemon mascarpone, spring onion,
creme fraiche, poached eggs

EGG WHITE SCRAMBLE baby spinach, goat cheese, shallots

TRUFFLED LOCAL MUSHROOM TOAST ciabatta, fontina, sunny up egg

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

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 cucumber, feta, olives, tomato, lemon dressing

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)

Please see page 15 for Beverage Packages

BRUNCH cocktail party

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 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

CHOCOLATE PECAN TART

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 (\$2)

 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
- **EL TORO** mezcal / green chili liqueur / beef broth / bloody mary mix / candied bacon

Please see page 15 for Beverage Packages

LUNCH plated \$43

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

RAW BAR

(additional \$15 per person)

oysters, clams, tuna poke, shrimp cocktail

TABLE HORS

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

TOASTED SESAME HUMMUS
spiced crackers

CAULIFLOWER FLATBREAD
nduja salumi, stracciatella, arugula, parmesan, pickled chilies, lemon

KALE FLATBREAD
creamed kale, gruyère, rosemary chili oil

HOT POTATO CHIPS
blue cheese fondue

CRISPY FRIED CALAMARI
Brooklyn style

SPICY SALMON TARTARE crispy
rice, avocado, sriracha, nori

HEIRLOOM SQUASH RINGS
chili aioli

SHISHITO PEPPERS sea salt

STARTERS (choose 2)

ROASTED TOMATO SOUP
cheddar melt

TUNA POKE mango, cashews, cucumber, serrano, yuzu

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

CAESAR SALAD
little gem, crispy parmesan frico

BURRATA
slow roasted tomatoes, baby arugula, 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 pastrami spiced, apple cider braised cabbage, roasted parsnip, watercress, horseradish crema

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

GRILLED CHICKEN PAILLARD pear, endive, frisée, candied walnuts, blue cheese, champagne shallot vinaigrette

CAVATELLI 10 hour short rib ragu, mascarpone

RICOTTA GNOCCHI truffle cream

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

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

SICILIAN CAULIFLOWER

JALAPEÑO CHEDDAR GRITS

DESSERT BITES (for the table, all items included)

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

CHOCOLATE PECAN TART

CHOCOLATE CHIP COOKIES

LEMON TART

MINI BROWNIES

LINZER TART

RAINBOW COOKIES

Please see page 15 for Beverage Packages

LUNCH family style \$38

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, tuna poke,
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
Brooklyn style

SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori

TOASTED SESAME HUMMUS
spiced crackers

CAULIFLOWER FLATBREAD
nduja salumi, stracciatella, arugula, parmesan, pickled chilies, lemon

KALE FLATBREAD
creamed kale, gruyère, rosemary chili oil

HOT POTATO CHIPS blue cheese fondue

HEIRLOOM SQUASH RINGS
chili aioli

MEDITERRANEAN SALAD
cucumber, feta, olives, tomato, lemon dressing

BURRATA
slow roasted tomatoes, baby arugula, garlic ciabatta

PASTAS (choose 1)

CAVATELLI 10 hour short rib ragu, mascarpone

RICOTTA GNOCCHI truffle cream

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

MAC & CHEESE skillet roasted

MAINS (choose 2)

MINI BURGER SUPREME dry-aged short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère bun

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

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

GRILLED SHRIMP sweet potato coconut curry

BRICK PRESSED CHICKEN grilled lemon chicken jus

SALMON horseradish crema

PORK TENDERLOIN

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

BRUSSELS SPROUTS

SHISHITO PEPPERS

SICILIAN CAULIFLOWER

DESSERT BITES (all items included)

CHOCOLATE PECAN TART

CHOCOLATE CHIP COOKIES

LEMON TART

MINI BROWNIES

LINZER TART

RAINBOW COOKIES

Please see page 15 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. 14)*

TABLE HORS D'OEUVRES

(choose 2)

TOASTED SESAME HUMMUS

spiced crackers

CAULIFLOWER FLATBREAD

nduja salumi, stracciatella, arugula, parmesan, pickled chilies, lemon

KALE FLATBREAD

creamed kale, gruyère, rosemary chili oil

HOT POTATO CHIPS

blue cheese fondue

HEIRLOOM SQUASH RINGS

chili aioli

SHISHITO PEPPERS

RAW BAR

oysters, clams, tuna poke, 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)

ROASTED TOMATO SOUP

cheddar melt

TUNA POKE

mango, cashews, cucumber, serrano, yuzu

KALE & QUINOA SALAD

sun dried cranberries, ricotta salata, toasted almonds, Dijon vinaigrette

CAESAR SALAD

little gem, crispy parmesan frico

BURRATA

slow roasted tomatoes, baby arugula, garlic ciabatta

MAINS (choose 3)

CAVATELLI

10 hour short rib ragu, mascarpone

RICOTTA GNOCCHI

truffle cream

BUTTERNUT SQUASH RIGATONI

hen of the woods mushrooms, pumpkin seed pesto, parmesan, sage, black pepper

VEGETABLE RICE BOWL

sushi rice, shiitake, spinach, housemade kimchee, pickled carrots, edamame

SALMON

pastrami spiced, apple cider braised cabbage, roasted parsnip, watercress, horseradish crema

BRICK PRESSED CHICKEN

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

GRILLED MARINATED SHRIMP

heirloom black rice, roasted cauliflower, sweet potato coconut curry (\$5 supp. per person for entire party)

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

BRUSSELS SPROUTS

MAC & CHEESE

SICILIAN CAULIFLOWER

DESSERT (choose 2)

CARAMELIZED APPLE PIE

local honey crisp apples, toasted almond cookie crust, bourbon ice cream

STICKY TOFFEE PUDDING

medjool dates, vanilla ice cream

HOT FUDGE SUNDAE

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

S'MORES IN A JAR

chocolate pudding, graham cracker crumble, toasted marshmallow, dark chocolate crunch bar

DAILY SORBET OR ICE CREAM

SEASONAL FRUIT SALAD

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

HOT POTATO CHIPS blue cheese fondue

MAINS (guests choose one)

BUTTERNUT SQUASH RIGATONI

hen of the woods mushrooms, pumpkin seed pesto, parmesan, sage, black pepper

SALMON

pastrami spiced, apple cider braised cabbage, roasted parsnip, watercress, horseradish crema

BRICK PRESSED CHICKEN

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

DESSERT BITES (all items included)

CHOCOLATE PECAN TART

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. 19)

TABLE HORS D'OEUVRES

(choose 2)

TOASTED SESAME HUMMUS
spiced crackers

CAULIFLOWER FLATBREAD
nduja salumi, stracciatella, arugula, parmesan, pickled chilies, lemon

KALE FLATBREAD
creamed kale, gruyère, rosemary chili oil

HOT POTATO CHIPS blue cheese fondue

HEIRLOOM SQUASH RINGS
chili aioli

SHISHITO PEPPERS sea salt

RAW BAR

oysters, clams, tuna poke, 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)

CRISPY FRIED CALAMARI
Brooklyn style

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 cucumber, feta, olives, tomato, lemon dressing

BURRATA

slow roasted tomatoes, baby arugula, garlic ciabatta

PASTAS (choose 1)

CAVATELLI 10 hour short rib ragu, mascarpone

RICOTTA GNOCCHI truffle cream

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

MAC & CHEESE skillet roasted

MAINS (choose 2)

SALMON horseradish crema

MINI BURGER SUPREME dry-aged short rib blend, raclette cheese, watercress, red onion, green peppercorn sauce, gruyère bun

GRILLED SHRIMP sweet potato coconut curry

BRICK PRESSED CHICKEN grilled lemon chicken jus

PORK TENDERLOIN

SEAFOOD PAELLA chorizo, mussels, clams, calamari

FRIED CHICKEN & POTATO WAFFLES maple drizzle

VEGETABLE BIBIMBAP sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg

CHICKEN POT PIE roasted chicken, baby portobello mushrooms, pearl onions, white cheddar biscuit top

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

BRUSSELS SPROUTS

SICILIAN CAULIFLOWER

GARLIC SMASHED POTATOES

SHISHITO PEPPERS

DESSERT BITES (all items included)

CHOCOLATE PECAN TART

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 hor 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

KALE FLATBREAD creamed kale, gruyère, rosemary chili oil

FRIES

FISH

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

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

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

CHOCOLATE PECAN TART

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 (\$2)

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

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

EL HONCHO
reposado tequila, palo cortado sherry, house infused cinamon-vanilla maple syrup, amaro

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

MURINO COCKTAIL
italian lemon infused gin, brooklyn bitter orange aperitivo, sardinian myrtle berry liqueur, rosemary

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

DIRTY JANE
pennsylvania potato vodka, pickled green tomato

OLD FLAME
rye, campari, dry vermouth, yellow chartreuse

CRISP

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

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

MOSCOW MULE
vodka, ginger beer, lime

HOW 'BOUT THEM APPLES
brooklyn apple brandy, house cabernet grape syrup, amaro, yuzu, apple bitters

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

HUNGRY TEACHER
bourbon, fresh mint, lime, lemon

PUNCH

BACK TO SCHOOL
spiced rum, orange liquor, all-spice dram, lime juice, maple syrup

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

BUBBLY

THE GATSBY
gin, pomegranate, prosecco, lemon

ROLL IN THE HAY
new york apple brandy, lemon, fig liqueur, walnut and apple bitters, hard cider

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

OLD CUBANO
aged rum, lime, fresh mint, prosecco

SPICY

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

SMOKE 'EM IF YOU GOT 'EM
mezcal, lime, Chulula chili-lime, grapefruit, soda, chipotle sugar rim

THE SMITH BLOODY MARY
vodka, secret mix

BABY IT'S COLD OUTSIDE
scotch, ginger liqueur, mexican chili liqueur, benedictine, cinamon, lemon

BRUNCH COCKTAILS

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

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