

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 sugar snap pea 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



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*
48-hour notice required

PASTAS & RICE

MAC + CHEESE
RIGATONI asparagus, peas, country ham, overnight tomatoes, parmesan, lemon breadcrumbs
RICOTTA GNOCCHI truffle cream

MAINS

GRILLED SHRIMP scampi butter
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

HORS D'OEUVRE PLATTERS

HOUSE MADE CHIPS <i>serves up to 10</i>	16	GREEN TOMATO RINGS <i>40 pieces</i>	35
SPICY SALMON TARTARE <i>30 pieces</i>	85	SESAME HUMMUS & CRUDITÉS <i>serves up to 15</i>	60
SHRIMP COCKTAIL <i>30 pieces</i>	85	MINI BURGERS <i>12 pieces</i>	84
ASSORTMENT OF CHEESE <i>serves up to 10</i>	85		

CONTACT US:

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

SUGAR SNAP PEA romaine, cucumber, red onion, baby bell peppers, castelvetro olives, feta, lemon oregano vinaigrette
ROASTED BEETS roasted beets, goat cheese, orange, everything spice, champagne shallot vinaigrette

MINI BURGERS 28-day dry aged, raclette, green peppercorn aioli, red onion, watercress, our bun
48-hour notice required

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
48-hour notice required

SALMON shallot herb vinaigrette

SEARED TUNA *+4 per person*

SHISHITO PEPPERS sea salt
BRUSSELS SPROUTS
SAUTÉED PEA SHOOTS

FUDGE BROWNIES
CHEESECAKE TARTLETS