

# 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](mailto: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 (\$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 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 (\$9)

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

## 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** green peppercorn aioli

### 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