

# THE SMITH

RESTAURANT & BAR

PRIVATE DINING

SPRING 2018

# 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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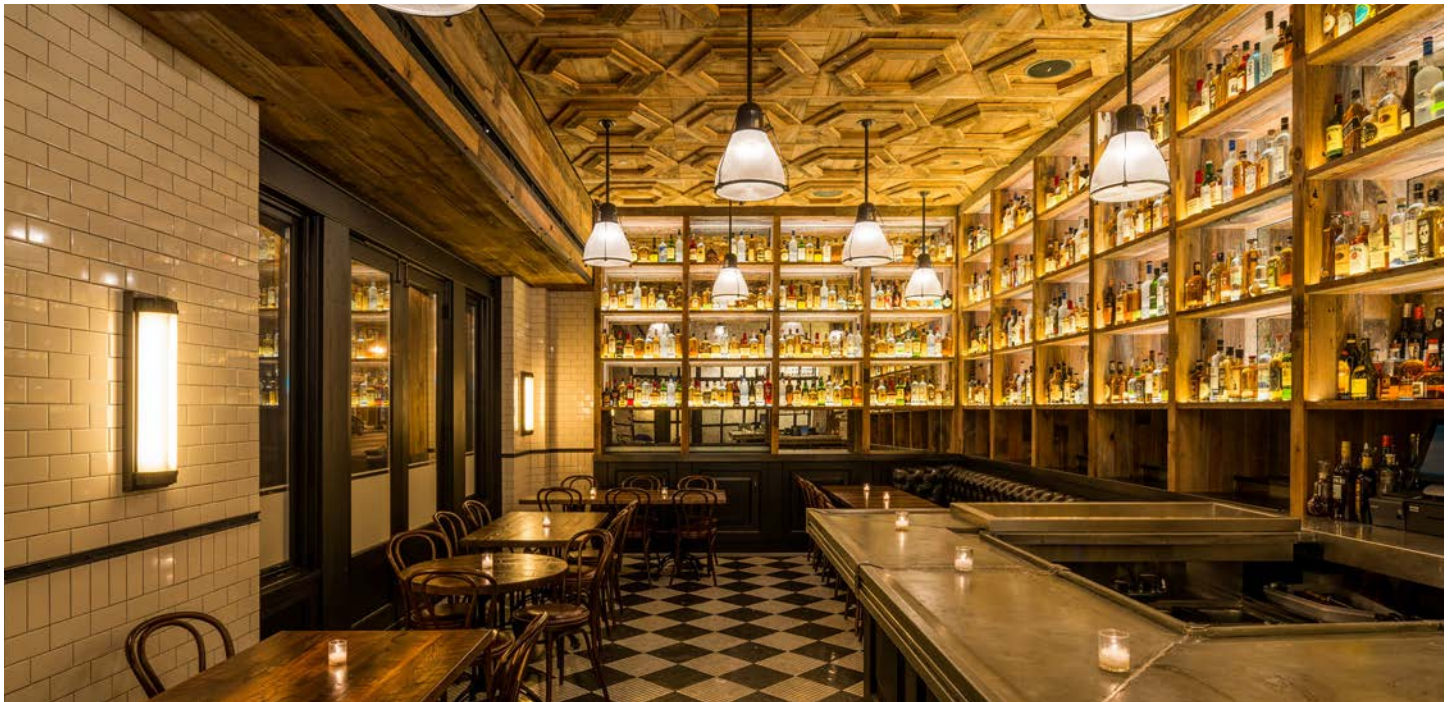
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# THE SMITH PENN QUARTER

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	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

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 IRISH OATMEAL**

granny smith apples, toasted almonds, golden raisins, maple

### **SIMPLE EGGS SCRAMBLED**

home fries, mixed greens

### **VANILLA BEAN FRENCH TOAST**

maple butter, caramelized bananas

### **BUTTERMILK WAFFLES**

honeycrisp apple compote, cinnamon whipped cream

### **RANCHERO SCRAMBLE**

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

### **STEAK & EGGS** grilled flatiron steak,

jalapeno cheddar grits, scrambled eggs (*\$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** honeycrisp apple compote, cinnamon whipped cream

**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

**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*

**BIRTHDAY CAKE BITES**

**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** roasted beets, watercress, shaved fennel,  
feta cheese, citrus

**CAESAR SALAD** little gem romaine, 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 3)

**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*

**BIRTHDAY CAKE BITES**

**CHOCOLATE CHIP COOKIES**

**LEMON TART**

**MINI BROWNIES**

**LINZER TART**

**RAINBOW COOKIES**

## MAINS (choose 4)

### 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** honeycrisp apple compote, cinnamon whipped  
cream

**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 romaine, crispy parmesan frico

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

**ROASTED BEET SALAD** watercress, shaved fennel, feta cheese, citrus

**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**

### **MOZZARELLA SKEWERS** tomato & basil

### **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*

### **BIRTHDAY CAKE BITES**

### **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

**KALE FLATBREAD** creamed kale, squash, gruyère, rosemary chili oli

**HOT POTATO CHIPS**  
blue cheese fondue

**CRISPY FRIED CALAMARI**  
Brooklyn style

**SPICY SALMON TARTARE** crispy rice, avocado, sriracha, nori

**FRIED GREEN TOMATO RINGS**  
charred almond romesco

**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 romaine, crispy parmesan frico

## 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** charred broccoli, baby carrots, golden squash, ginger butter, horseradish dill gremolata

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

**GRILLED CHICKEN PAILLARD** roasted beets, watercress, shaved fennel, feta cheese, citrus

**CAVATELLI** 10 hour short rib ragu, mascarpone

**RICOTTA GNOCCHI** truffle cream

**WILD MUSHROOM BUCATINI** cracked pepper, parmesan, black kale

**GRILLED SHRIMP SCAMPI** jalapeño cheddar grits, roma tomatoes, mache, lemon (\$5 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**

**ROASTED CAULIFLOWER**

**BRUSSELS SPROUTS**

**SNAP PEAS + TENDRILS**

**MAC & CHEESE**

## DESSERT BITES (for the table, all items included)

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

**BIRTHDAY CAKE BITES**

**MINI BROWNIES**

**CHOCOLATE CHIP COOKIES**

**LINZER TART**

**LEMON 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 3)

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

**CAESAR SALAD** little gem romaine, crispy parmesan frico

**CRISPY FRIED CALAMARI** Brooklyn style

**SPICY SALMON TARTARE** crispy rice, avocado, sriracha, nori

**TOASTED SESAME HUMMUS** spiced crackers

**KALE FLATBREAD** creamed kale, squash, gruyère, rosemary chili oli

**HOT POTATO CHIPS** blue cheese fondue

**FRIED GREEN TOMATO RINGS** charred almond romesco

**ROASTED BEET SALAD** watercress, shaved fennel, feta cheese, citrus

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

## PASTAS (choose 1)

**CAVATELLI** 15 hour short rib ragu, mascarpone

**RICOTTA GNOCCHI** truffle cream

**WILD MUSHROOM RIGATONI** cracked pepper, parmesan, black kale parmesan

**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** scampi butter

**BRICK PRESSED CHICKEN** grilled lemon chicken jus

**SALMON** ginger butter, horseradish dill gremolata

**PORK TENDERLOIN** dijon mustard

**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 3)

**FRIES**

**JALAPEÑO CHEDDAR GRITS**

**BRUSSELS SPROUTS**

**SNAP PEAS + TENDRILS**

**ROASTED CAULIFLOWER**

**SHISHITO PEPPERS**

## DESSERT BITES (all items included)

**BIRTHDAY CAKE BITES**

**CHOCOLATE CHIP COOKIES**

**LEMON TART**

**MINI BROWNIES**

**LINZER TART**

**RAINBOW COOKIES**

# 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

**KALE FLATBREAD** creamed kale, squash, gruyère, rosemary chili oli

**HOT POTATO CHIPS** blue cheese fondue

### **FRIED GREEN TOMATO RINGS**

charred almond romesco

**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)

### **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 romaine, crispy parmesan frico

## MAINS (choose 3)

**CAVATELLI** 10 hour short rib ragu, mascarpone

**RICOTTA GNOCCHI** truffle cream

**WILD MUSHROOM BUCATINI** cracked pepper, parmesan, black kale

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

**SALMON** charred broccoli, baby carrots, golden squash, ginger butter, horseradish dill gremolata

**BRICK PRESSED CHICKEN** smashed garlic potatoes, tuscan kale, grilled lemon, chicken jus

**PORK CHOP** roasted fingerling potatoes, market beans, leeks, dill, dijon mustard

**GRILLED MARINATED SHRIMP** jalapeño cheddar grits, roma tomatoes, mache, lemon (\$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**

### **ROASTED CAULIFLOWER**

**MAC & CHEESE**

**SNAP PEAS + TENDRILS**

## DESSERT (choose 2)

**CITRUS PANNA COTTA** greek yogurt, almond lemon sponge cake, yuzu curd, lace cookie

**LOCAL HONEYCRISP APPLE PIE** bourbon caramel, almond cookie crust, toasted almond ice cream

**BIRTHDAY CAKE** dark chocolate layer cake, chocolate mousse, salted caramel, popcorn

**STICKY TOFFEE PUDDING** medjool dates, vanilla ice cream

**HOT FUDGE SUNDAE** vanilla ice cream, hot fudge, flourless chocolate cake, almond bark

**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)

### **WILD MUSHROOM BUCATINI**

cracked pepper, parmesan, black kale

### **SALMON**

charred broccoli, baby carrots, golden squash, ginger butter, horseradish dill gremolata

### **BRICK PRESSED CHICKEN**

smashed garlic potatoes, tuscan kale, grilled lemon, chicken jus

## DESSERT BITES (all items included)

**BIRTHDAY CAKE BITES**

**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

**KALE FLATBREAD** creamed kale, squash, gruyère, rosemary chili oli

**HOT POTATO CHIPS** blue cheese fondue

### **FRIED GREEN TOMATO RINGS**

charred almond romesco

**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

### **ROASTED BEET SALAD**

watercress, shaved fennel, feta cheese, citrus

### **MEDITERRANEAN SALAD**

cucumber, feta, olives, tomato, lemon dressing

## PASTAS (choose 1)

**CAVATELLI** 15 hour short rib ragu, mascarpone

**RICOTTA GNOCCHI** truffle cream

**WILD MUSHROOM RIGATONI** cracked pepper, parmesan, black kale parmesan

**MAC & CHEESE** skillet roasted

## MAINS (choose 2)

**SALMON** ginger butter, horseradish dill gremolata

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

**GRILLED SHRIMP** scampi butter

**BRICK PRESSED CHICKEN** grilled lemon chicken jus

**PORK TENDERLOIN** dijon mustard

**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 3)

### **FRIES**

**JALAPEÑO CHEDDAR GRITS**

**BRUSSELS SPROUTS**

**SHISHITO PEPPERS**

**SNAP PEAS + TENDRILS**

**ROASTED CAULIFLOWER**

**GARLIC SMASHED POTATOES**

## DESSERT BITES (all items included)

**BIRTHDAY CAKE BITES**

**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**

**MOZZARELLA SKEWERS** tomato & basil

**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, squash, gruyère, rosemary chili oli

**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*

**BIRTHDAY CAKE BITES**

**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.

PLEASE SEE PAGE 16 FOR  
PREMIUM & TOP SHELF OPTIONS

**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-** \$35  
full beer & wine package along with  
unlimited premium alcohol &  
2 unlimited specialty cocktails

**TOP SHELF OPEN BAR-** \$45  
full standard open bar package  
along with top shelf alcohol & 2  
unlimited specialty cocktails

## BRUNCH

**SPECIALTY COCKTAILS -** \$20  
two unlimited specialty brunch  
cocktails, fountain soda, juice,  
coffee & tea (\$10 no alcohol)

**BEER & WINE -** \$30  
unlimited house wine, cava, house  
beer, juice, fountain soda, coffee &  
tea

**PREMIUM OPEN BAR-** \$35  
full beer & wine package along with  
unlimited premium alcohol &  
2 unlimited specialty cocktails

**TOP SHELF OPEN BAR-** \$45  
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

**NORTHERN LIGHTS**  
gin, aquavit, frisian botanical liqueur,  
swiss amaro, lemon, dill

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

**EL HONCHO**  
reposado tequila, palo cortado  
sherry, cinnamon-vanilla maple  
syrup, amaro

**MIDTOWN MANHATTAN**  
rye whiskey, vya, combier rouge,  
jerry Thomas bitters, brandied  
cherry

**OLD FLAME**  
rye, campari, dry vermouth, yellow  
chartreuse

**DIRTY JANE**  
vodka, pickled green tomato

## CRISP

**MOSCOW MULE**  
vodka, ginger beer, lime

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

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

**JALISCO DREAM**  
reposado tequila, french orange  
liqueur, spiced pear and ginger  
liqueurs, lime

**HUNGRY TEACHER**  
bourbon, fresh mint, lime, lemon

**DOUBLE TROUBLE**  
bourbon, rum, lemon, ginger, fernet,  
honey, sage

## PUNCH

**ERIC THE RED**  
brandy, swedish punsch,  
lingonberries, black tea, caribbean  
bitters, lemon

**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, spanish  
vermouth, fig shrub, walnut and  
apple bitters, honey, 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

**ROUGH DRAFT**  
lemon gin, orange liqueur, grapefruit &  
hell water bitters, grapefruit IPA, lemon

## BRUNCH COCKTAILS

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

# PREMIUM OPEN BAR

## HOUSE WINES

CAVA  
MALBEC  
PINOT GRIGIO

## PORT

COCKBURN'S

## DRAFT BEER

SLYFOX PILSNER  
ALLAGASH WHITE  
THE SMITH ALE

## 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)

## HOUSE WINES

CHENIN BLANC  
CHIANTI CLASSICO

## VODKA

BELVEDERE  
CHOPIN  
GREY GOOSE

## 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

## GIN

GREENHOOK GINSMITHS  
HENDRICK'S

## SCOTCH, WHISKEY, & BOURBON

BASIL HAYDEN  
FEW RYE  
GLENLIVET 12 YEAR  
JOHNNIE WALKER  
BLACK LABEL  
LAPHROAIG  
MACALLAN SCOTCH 12 YEAR  
MIGHTER'S RYE  
WOODFORD RESERVE  
SMALL BATCH BOURBON