

THE SMITH

RESTAURANT & BAR

PRIVATE DINING
SPRING 2018

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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

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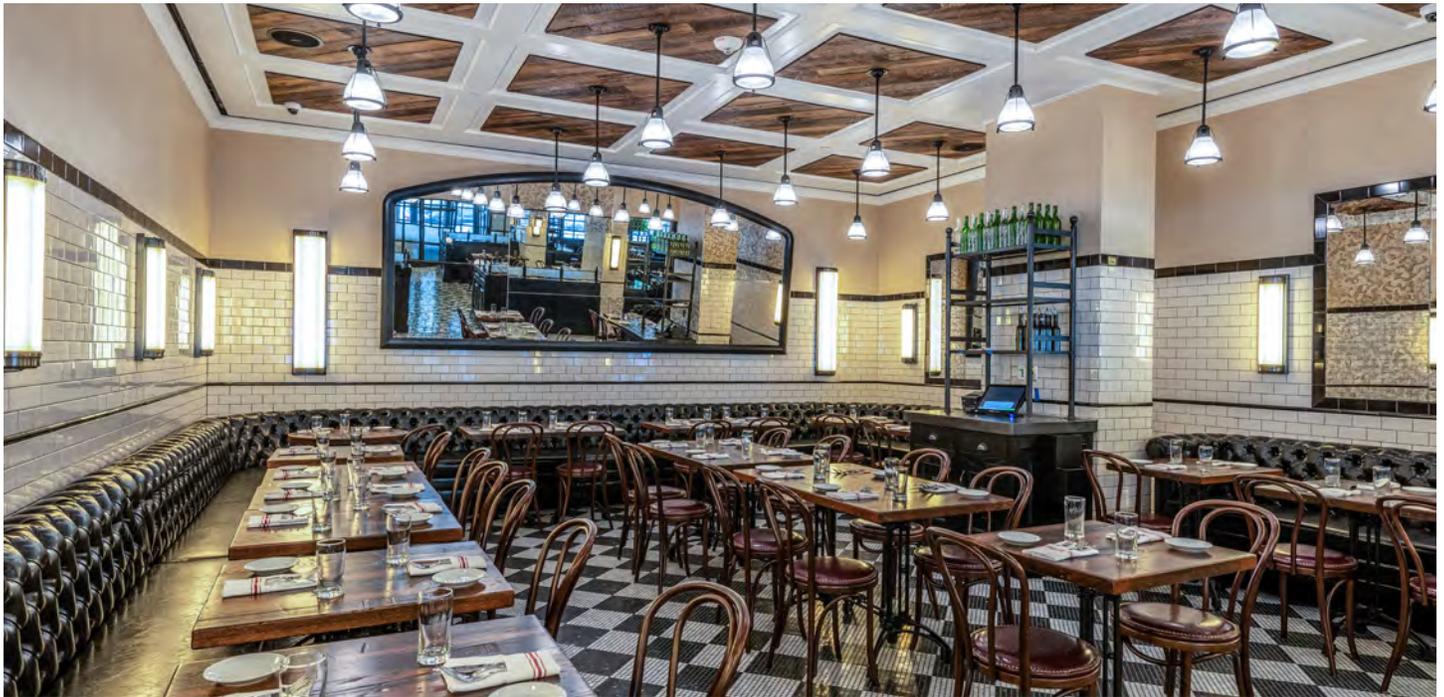
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THE SMITH U STREET

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	45

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
*all lunch packages include coffee & tea

Coming Soon!

BRUNCH 2.5 hours
*all brunch packages include coffee & tea

Coming Soon!

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)

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)

SPRING PEA GUAC goat cheese, blue corn tortillas

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

CHICKEN WINGS honey, chipotle, charred lime

CRISPY FRIED CALAMARI

pickled green tomatoes, chilies, lemon, tartar sauce

RAW BAR

oysters, clams, fluke ceviche, 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 TARTARE garlic aioli, lavash

BABY GEM WEDGE blue cheese ranch, bacon, radish, herbs

FLUKE CEVICHE cucumber, almond

KALE CAESAR parmesan frico, boquerones, ciabatta

SCALLOP CRUDO

orange, cauliflower

BURRATA PARMESAN

spicy sunday gravy, basil pistou

MAINS (choose 3)

CAVATELLI ramps, asparagus, wild mushrooms, parmesan

RICOTTA GNOCCHI truffle cream

TAGLIATELLE BOLOGNESE 10 hour ragu, mascarpone

SHRIMP SPAGHETTINI squid ink pasta, calamari, chilies, garlic bread crumbs, lemon

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

SALMON spring peas, roasted golden beets, zucchini, charred tomato sofrito

BRICK PRESSED CHICKEN smashed garlic potatoes, baby spinach, grilled lemon, chicken jus

GRILLED MARINATED SHRIMP coconut curry, black rice, bok choy, snap peas, cilantro, crispy shallots (\$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

ASPARAGUS

MAC & CHEESE

SAUTÉED PEA SHOOTS

DESSERT (choose 2)

CHEESECAKE DOUGHNUTS blueberry pudding

RASPBERRY RHUBARB PIE fennel, almond cookie crust, buttermilk 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

BLACK FOREST YODEL whipped cream, cherry jam, mascarpone chocolate mousse, cherry ice cream

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 8 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)

SPRING PEA GUAC goat cheese, blue corn tortillas

HOT POTATO CHIPS blue cheese fondue

MAINS (guests choose one)

SPRING VEGETABLE CAVATELLI

ramps, asparagus, wild mushrooms, parmesan

SALMON

spring peas, roasted golden beets, zucchini, charred tomato sofrito

BRICK PRESSED CHICKEN

smashed garlic potatoes, baby spinach, 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. 7)

TABLE HORS D'OEUVRES

(choose 2)

SPRING PEA GUAC goat cheese, blue corn tortillas

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, fluke ceviche, 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 PARMESAN
spicy sunday gravy, basil pistou

CHICKEN WINGS honey, chipotle, charred lime

PASTAS (choose 1)

SPRING VEGETABLE CAVATELLI ramps, asparagus, wild mushrooms, parmesan

RICOTTA GNOCCHI truffle cream

TAGLIATELLE BOLOGNESE 10 hour ragu, mascarpone

SHRIMP SPAGHETTINI squid ink pasta, calamari, chilies, garlic bread crumbs, lemon

MAC & CHEESE skillet roasted

MAINS (choose 2)

SALMON charred tomato soffrito

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

GRILLED SHRIMP coconut curry

BRICK PRESSED CHICKEN grilled lemon chicken jus

SEAFOOD PAELLA chorizo, mussels, clams, shrimp

SPICY FRIED CHICKEN slaw, pickles

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 pp for entire party)

NY STRIP peppercorn (\$12 supplement pp for entire party)

FILET MIGNON peppercorn (\$15 supplement pp for entire party)

SIDES (choose 3)

FRIES

JALAPEÑO CHEDDAR GRITS

BRUSSELS SPROUTS

SHISHITO PEPPERS

SAUTÉED PEA SHOOTS

ASPARAGUS

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 8 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

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

THE SHROOM PIZZA hen of the woods mushrooms, tallegio, mozzarella, truffle

FRIES

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 8

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 (\$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 8 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- \$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

PLEASE SEE PAGE 9 FOR
PREMIUM & TOP SHELF OPTIONS

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)

BUBBLY

THE GATSBY #2
gin, raspberry liquor, lemon,
prosecco, raspberries

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

OLD CUBANO
aged rum, lime, fresh mint, prosecco

BOOZY

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

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

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

DIRTY JANE
vodka, pickled green tomato

LOW RIDER
reposado tequila, white port,
honey, burlesque bitters

CRISP

MOSCOW MULE
vodka, house-made ginger beer on
tap, lime

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

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

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

DESERT FLOWER
silver tequila, raspberry and
grapefruit liqueurs, lime, lemon,
thyme

HUNGRY TEACHER
bourbon, fresh mint, lime, lemon

CAPITAL RICKEY
dc gin, local rhubarb amaro, house
made hibiscus syrup, lime, soda

THE SMITH GIN + TONIC
dc gin, house-made tonic on tap,
basil, lemon

NEGRONI

OLD FLAME
rye, campari, dry vermouth, yellow
chartreuse

COSMOPOLITA
gin, campari, lime, lillet rose

DISTRICT NEGRONI
dc gin, dc aperitivo, dc vermouth

JUMP START
italian lemon infused gin, dc coffee
liquor, french amaro, dry vermouth

RED RIGHT HAND *on tap*
aged rum, gran classico, chocolate
mole bitters, red vermouth

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

BRAVEHEARTED SURFER
scotch, demerara rum, velvet
falernum, pineapple, watermelon
shrub, tiki bitters

YUCATAN HAZE
mezcal, silver tequila, green
chartreuse, tangerine, kaffir lime,
honey, cashew milk

BRUNCH COCKTAILS

- BLOODY MARY
- MIMOSA
- BELLINI
- BARNSTORMER
- THE GATSBY #2
- 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