

PLATED LUNCHEON MENU

All entrées served with freshly baked bread, butter, starch, vegetable & dessert.
Children's Meals: \$17.00

APPETIZER

[Select 1]

Soup Du Jour \$5.00

Eggplant Rollentini \$9.50

Antipasta Plate \$8.00

Crab Cake \$13.50

Fresh Fruit Cocktail \$6.00

Cheese Ravioli in a Rosa Sauce \$9.50

Shrimp Cocktail \$15.50

Mozzarella Caprese \$8.00

SALAD COURSE

[Select 1]

Caesar Salad

crisp romaine, croutons, parmesan
cheese, Caesar dressing

Spinach

dried cranberries, red onion, toasted
pine nuts, raspberry vinaigrette

Mixed Greens

carrots, cucumbers, red onions,
tomatoes, balsamic vinaigrette

ENTRÉES

[Select 3]

Smithville Chicken...\$32.95

chicken breast topped with red bell pepper
& mushrooms, in a light dijon cream sauce

Chicken Pot Pie...\$33.95

Smithville Inn classic, chicken, dumplings,
corn, carrots and peas in a rich chicken
veloute with a flaky crust
(NOT AVAILABLE FOR PARTIES MORE THAN 30 GUEST)

Francaised Tilapia...\$33.95

bed of spinach, lemon wine butter

Petit Filet Mignon...\$41.95

cabernet demi & fried leeks

Pan Seared Salmon...\$32.95

lobster tomato basil butter

Shrimp Scampi...\$32.95

lemon, garlic, fresh herbs over rice pilaf

Grilled Flatiron Steak...\$35.95

caramelized onions & mushroom

Maryland Crab Cake...\$34.95

cajun remoulade

Vegetable Aioli...\$32.95

sautéed with garlic, roasted red pepper,
spinach, zucchini, & squash tossed with
penne pasta & fresh mozzarella

DESSERT

Full Coffee and Tea Service

[Select 1]

BY THE SLICE

Cheesecake, Carrot Cake, Lemon Raspberry Cake, or Chocolate Cake

All food and beverage subject to NJ State sales tax &
22% service charge. No outside food permitted.

All clients are required to call in a pre-order for
individual entrée selections one week prior to the event.

