

# The Historic Smithville Inn

## Plated Luncheon Menu

All entrees are served with salad, fresh baked bread, butter, vegetable, starch & dessert

### APPETIZERS

(SELECT ONE)

Soup du Jour \$5.00  
Antipasti Plate \$8.00  
Fresh Fruit Cocktail \$6.00  
Shrimp Cocktail \$15.50

Eggplant Rolentini \$9.50  
Crab Cake \$13.50  
Cheese Ravioli in Rosa Sauce \$9.50  
Mozzarella Caprese \$8.00

### SALADS

(SELECT ONE)

#### Caesar

seasoned croutons, crisp romaine, parmesan  
cheese, Caesar dressing

#### Mixed green

cherry tomatoes, cucumbers, shaved red onion,  
shredded carrots, balsamic

#### Spinach

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

### ENTREES

(SELECT 3)

Smithville Chicken...\$28.95  
chicken breast topped with red bell pepper & mushrooms,  
in a light dijon cream sauce

Chicken Pot Pie...\$29.95  
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...\$29.95  
bed of spinach, lemon wine butter

Petit Filet Mignon...\$37.95  
cabernet demi & fried leeks

Pan Seared Salmon...\$28.95  
lobster tomato basil butter

Shrimp Scampi...\$28.95  
lemon, garlic, fresh herbs over rice pilaf

Grilled Flatiron Steak...\$31.95  
caramelized onions & mushroom

Maryland Crab Cake...\$30.95  
cajun remoulade

Vegetable Aioli...\$28.95  
sautéed with garlic, roasted red pepper, spinach, zucchini,  
& squash tossed with penne pasta & fresh mozzarella

### DESSERT

(SELECT ONE)

**CHEESE CAKE, CARROT CAKE, LEMON RASPBERRY CAKE, CHOCOLATE CAKE  
FULL COFFEE AND TEA SERVICE**

ALL CLIENTS ARE REQUIRED TO CALL IN A PRE-ORDER FOR INDIVIDUAL ENTRÉE SELECTIONS ONE WEEK PRIOR TO THE EVENT.  
ALL PRICES SUBJECT TO NJ STATE SALES TAX & 22% SERVICE CHARGE