

# THE HISTORIC SMITHVILLE INN

## Sit Down Dinner with Hors D'Oeuvres

\$53.00 PER PERSON

Children's Meal: \$17.00

### **STATION DISPLAY**

(SELECT ONE)

INTERNATIONAL CHEESE DISPLAY

FRESH GARDEN CRUDITE

MARINATED GRILLED VEGETABLES

FRESH FRUIT DISPLAY

### **BUTLER PASSED HORS D' OEUVRES**

Butler passed for half hour (SELECT THREE)

General chicken

Mini quiche

Marinated tomato & fresh  
mozzarella skewer

Mini roast beef on rye  
(caramelized onion & herb aioli)

Cashew chicken

Shrimp & vegetable wonton

Cocktail franks en croute

Cocktail meatballs  
(Swedish or Italian)

Chicken cordon bleu

Seared ahi tuna on cucumber  
(with seaweed salad)

Vegetable spring rolls

Spanikopita  
(spinach & feta, filo dough)

Sesame chicken

Crab stuffed mushrooms

### **Dinner service**

(Select one of the following)

#### **Mixed Green Salad**

Shaved red onion, shredded carrots, crisp lettuce, cherry tomatoes, balsamic dressing

#### **Caesar Salad**

Seasoned croutons, crisp romaine, parmesan cheese, Caesar dressing

#### **Mozzarella Caprese**

Tomatoes and mozzarella with basil

## **ENTREES**

(SELECT THREE)

### **Sliced London Broil**

Sautéed jumbo lump crab and béarnaise, garlic whipped potatoes

### **Grilled Salmon**

Lobster tomato basil butter with rice pilaf

### **Chicken Francaise**

Sautéed artichokes, roasted red peppers, lemon caper beurre blanc with rice pilaf and vegetables

### **Herb Crusted Prime Rib**

with horseradish sauce & au Jus

### **Shrimp and Scallops**

sautéed with pancetta, cherry tomatoes, fresh oregano, Pinot Grigio, lemon beurre blanc over jasmine rice with crispy fried leeks

### **Breaded Veal Cutlet**

Pan fried, roasted red peppers, Aurichio provolone  
and white balsamic reduction with mashed potatoes and spinach

### **Chicken Saltimbocca**

Prosciutto ham, fresh mozzarella, sage cream sauce with mashed potatoes and vegetables

### **Eggplant Rollentini**

Eggplant with marinara, ricotta cheese and lasagna noodles

### **Stuffed Boneless Pork Chop**

Stuffed with dried apricots, cherries, figs with a warm cherry bacon vinaigrette

## **Dessert**

(SELECT ONE)

Traditional Cheesecake, Chocolate Trilogy Cake,  
Carrot Cake with Cream Cheese Icing, Lemon Raspberry Cake

## **Full coffee and tea service**

\$53.00 per person plus tax and gratuity

All food and beverage subject to NJ State sales tax & 22% service charge. No outside food permitted. Client is responsible and charged for head count due one week prior to the event