

# The Historic Smithville Inn

## COCKTAIL PARTY MENU

**3 HOUR PACKAGE ~ 2 HOURS SAVORY & 1 HOUR SWEET**

**\$35.00 PER PERSON FOR FOOD - \$55.00 PER PERSON FOR FOOD AND BEER & WINE**

**\$60.00 PER PERSON FOR FOOD AND OPEN BAR**

### **Station Display**

Assorted hummus & bruschetta

Pita bread & flat breads

(Select two)

### **International Cheese Display**

An assortment of cheeses from around the world with flat breads and crackers

### **Grilled Vegetables**

Marinated zucchini, yellow squash, asparagus, portabella mushrooms, sweet bell peppers, red onions, eggplant

### **Crudités**

Carrots, cucumbers, broccoli, sweet bell peppers, cherry tomatoes, zucchini and yellow squash with a creamy ranch dipping sauce

### **Fresh Fruit Display**

Fresh fruit and melons in season complimented with a yogurt dip

### **Butler Passed Hors D'Oeuvres**

(Select four)

Mini quiche  
Vegetable spring roll  
Franks en crouete  
General chicken  
Chorizo sausage puffs

Crab stuffed mushroom caps  
Cashew chicken  
Sesame chicken  
Shrimp and vegetable wontons

Chicken cordon Bleu  
Vegetable pot stickers  
Spanikopita (spinach & feta) in filo

### **Hot Station**

(Select one)

Cashew Chicken  
Swedish or Sweet & Sour Meatballs

Spinach Artichoke Dip  
Warm Crab Dip

### **Pasta Station**

Your choice of pasta & Sauce

**Penne, Farfalle, Rigatoni, Fusilli or Tortellini**

Pesto cream with grape tomatoes  
Bolognese  
Carbonara  
Vodka Cream  
Tomato Mushroom Concasse

Grilled Vegetables in Oil & Garlic with Fresh Mozzarella  
Wild Mushroom Cream with toasted pine nuts, sundried tomatoes  
Creamy alfredo with broccoli

### **Dessert Station**

International Coffee Bar & Venetian Table (assorted desserts)

All food and beverage subject to NJ State sales tax & 20% service charge. No outside food permitted.