

THE HISTORIC SMITHVILLE INN

Sit Down Dinner with Hors D'Oeuvres

\$46.00 PER PERSON

STATION DISPLAY

(SELECT ONE)

INTERNATIONAL CHEESE DISPLAY
FRESH GARDEN CRUDITE
MARINATED GRILLED VEGETABLES
FRESH FRUIT DISPLAY

BUTLER PASSED HORS D' OEUVRRES

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

Dinner rolls & butter

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

\$46.00 per person plus tax and gratuity

All food and beverage subject to NJ State sales tax & 20% service charge. No outside food permitted. Client is responsible and charged for head count due one week prior to the event