

The Historic Smithville Inn

THE CAPTAINS BUFFET

40 GUEST MINIMUM

\$37.95 PER PERSON

Salad Course

(Select one)

Fresh baked bread & butter

Mixed Greens

cherry tomatoes, cucumbers, red onion, carrots, balsamic dressing

Caesar Salad

romaine lettuce, seasoned croutons, parmesan cheese, Caesar dressing

Entrees

(select two)

London Broil

caramelized onions & cabernet demi

Chicken Saltimbocca

prosciutto, mozzarella & sage
cream sauce

Broiled Tilapia

julienne vegetables, old bay cream sauce

Grilled Salmon

Lobster tomato basil butter sauce

Chicken Marsala

sautéed wild mushrooms, Marsala demi

Sliced Roast Beef

pan gravy

Roast Loin of Pork

rosemary mustard demi

Chicken Francaise

sautéed artichokes, roasted red peppers, lemon
caper buerre blanc

Eggplant Rollentini

Eggplant in marinara sauce with lasagna noodles

Chef's selection of starch and vegetables

Pasta

(select one)

Penne Alla Vodka

sautéed garlic, fresh basil in a tomato vodka sauce

Rigatoni Bolognese

Ground pork, beef and veal simmered in a rich tomato
demi

Fusilli pasta

grilled vegetables tossed in oil and garlic

Farfalle pasta

Broccoli tossed in alfredo cream sauce

Orrechietti carbonara

Crispy pancetta, fresh herbs, white wine cream sauce
finished with peas

DESSERT

Homemade Cookies and Brownies & Full Coffee and Tea service

(SELECT ONE)

APPLE CRUMB, CARROT CAKE, VANILLA, CHOCOLATE CAKE

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