

THE HISTORIC SMITHVILLE INN

GREAT BAY BUFFET

40 GUEST MINIMUM

\$43.50 PER PERSON

COCKTAIL HOUR

Bruschetta, hummus, pita & flatbreads

STATION DISPLAY

(SELECT ONE)

INTERNATIONAL CHEESE DISPLAY

FRESH GARDEN CRUDITE

MARINATED GRILLED VEGETABLES

FRESH FRUIT DISPLAY

BUTLER PASSED HOT HORS D' OEUUVRES

(SELECT THREE)

General chicken

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

Cocktail franks en croute

Sesame chicken

Seared ahi tuna on cucumber
(with seaweed salad)
Sesame chicken

Mini quiche

Cashew chicken

Cocktail meatballs
(Swedish or Italian)

Vegetable spring rolls

Marinated tomato & fresh
mozzarella skewer

Buffalo Chicken Pot sticker

Chicken cordon bleu

Spanikopita
(spinach & feta, filo dough)

Crab stuffed mushroom

Dinner service

Salad station selection

Dinner rolls & butter

Tomato mozzarella salad & pasta salad

(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

ENTREES

(SELECT THREE)

London broil

Caramelized onions & cabernet demi

Broiled Tilapia

Julienne vegetables, old bay cream sauce

Chicken Marsala

Sautéed wild mushrooms, Marsala demi

Grilled Salmon

Plum tomato lobster butter sauce

Chicken Saltimbocca

prosciutto, mozzarella & sage cream sauce

Roast Loin of Pork

Rosemary mustard demi

Roast Top Sirloin of Beef

Pan gravy

Chicken Francaise

Sautéed artichokes, roasted red peppers, lemon caper
buerre blanc

Chef's selection of starch and vegetables

Pasta

(select one)

Penne Alla Vodka

Sautéed garlic, smoked ham, 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 CAKE OR 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