

THE SMITHVILLE INN

SIT DOWN DINNER WEDDING SALE

ONLY AVAILABLE FOR SELECT MONTHS IN 2023/2024

\$125.00 PER PERSON

PACKAGE INCLUDES:

- COMPLIMENTARY CEREMONY-
- 5 HOUR WEDDING RECEPTION-
- 4 HOUR PREMIUM OPEN BAR-
- COCKTAIL HOUR-
- CHAMPAGNE TOAST-
- MULTI COURSE DINNER-
- COMPLIMENTARY COAT CHECK (SEASONAL)-
- CUSTOM WEDDING CAKE-
- PREMIUM LINEN & NAPKINS-
- COMPLIMENTARY VALET PARKING-
- PRIVATE COUPLES SUITE-

ALL FOOD & BEVERAGE SUBJECT TO 22% GRATUITY AND NJ SALES TAX
LIMITED TIME OFFER, DOES NOT APPLY TO PREVIOUSLY BOOKED CLIENTS
CERTAIN DATE RESTRICTIONS APPLY

COCKTAIL HOUR

STATION DISPLAY

(SELECT THREE)

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 WITH A WARM PARMESAN DIP

ANTIPASTO DISPLAY

ITALIAN MEATS AND CHEESES, ROASTED RED PEPPERS AND OLIVES
SERVED WITH CRUSTINI BREADS AND A SELECTION OF ITEMS PREPARED BY OUR CHEF

CRUDITÉS

CARROTS, CUCUMBERS, BROCCOLI, SWEET BELL PEPPERS, CHERRY TOMATOES, ZUCCHINI AND YELLOW SQUASH WITH A CREAMY RANCH DIPPING SAUCE

BUTLER PASSED DELUXE COLD CANAPÉS

(SELECT THREE)

- ROAST BEEF WITH CARAMELIZED ONIONS ON RYE WITH HERB AIOLI
- SMOKED SALMON WITH FRESH DILL & CREAM CHEESE
- BRIE & APPLE CROSTINI
- GRILLED VEGETABLES & CRISPY PANCETTA IN FILO CUP
- WILD MUSHROOMS & FRESH BASIL ON GRILLED POLENTA

- TOASTALIES WITH ROASTED CORN SALSA
- CRAB STUFFED CHERRY TOMATOES WITH CAJUN REMOULADE
- AHI TUNA ON CUCUMBER WITH WASABI
- MARINATED MOZZARELLA CHERRY TOMATOES & BASIL SKEWERS
- GRILLED ASPARAGUS SPEARS WRAPPED WITH PROSCIUTTO HAM

BUTLER PASSED HOT HORS D' OEUVRE

(SELECT THREE)

- MINI QUICHE
- BORDELAISE COCKTAIL MEATBALLS
- VEGETABLE SPRING ROLL
- CHICKEN SATE'
- FRANKS EN CROUTE
- GENERAL CHICKEN
- CHORIZO SAUSAGE PUFFS
- CRAB STUFFED MUSHROOM CAPS
- CASHEW CHICKEN

- SESAME CHICKEN
- SHRIMP AND VEGETABLE WONTONS
- CHICKEN CORDON BLEU
- VEGETABLE POT STICKERS
- CONEY ISLAND FRANKS (SAUERKRAUT & MUSTARD) EN CROUTE
- COCONUT SHRIMP
- FIRECRACKER SHRIMP

MEDITERRANEAN DISPLAY

HUMMUS, ASSORTED IMPORTED OLIVES, FETA CHEESE, STUFFED GRAPE LEAVES, FLATBREADS AND PITAS, TOMATO BRUSCHETTA, BABA GHANOUSH

FRESH FRUIT DISPLAY

FRESH FRUIT AND MELONS IN SEASON
COMPLIMENTED WITH A YOGURT DIP

WARM CRAB DIP

JUMBO LUMP CRAB, SUNDRIED TOMATO AND PARMESAN CHEESE BAKED EN CASSEROLE AND SERVED WITH GRILLED PITA

COCKTAIL MEATBALLS

MINIATURE MEATBALLS SERVED ITALIAN OR SWEDISH STYLE

PASTA

SELECT ANY OF YOUR FAVORITE PASTA DISHES FROM OUR LIST

COCKTAIL HOUR ENHANCEMENTS

CARVING STATION (SELECT 1): TURKEY BREAST, ROASTED LOIN OF PORK, OR TOP ROUND OF BEEF (**\$8 PER PERSON**). FILET MIGNON (**\$12 PER PERSON**).

RAW BAR: CLAMS & OYSTERS ON THE HALF SHELL. SHRIMP COCKTAIL. FRESH LEMON & COCKTAIL SAUCE. (**MARKET PRICE**)

SLIDER STATION: CHICKEN WITH BOURSIN CHEESE & ROASTED TOMATO. BBQ PORK WITH PICKLES & COLESLAW. BEEF BRISKET WITH HORSERADISH SOUR CREAM & CRISPY ONIONS. (**\$7 PER PERSON**)

SUSHI STATION: SPICY TUNA ROLL, VEGETABLE ROLL, CALIFORNIA ROLL & SHRIMP TEMPURA ROLL. ACCOMPANIED WITH SALMON & TUNA SASHIMI, SEAWEED SALAD & PICKLED GINGER. (**\$10 PER PERSON**)

MEDITERRANEAN DISPLAY: FETA CHEESE, MARINATED OLIVES, STUFFED GRAPE LEAVES, PITA BREAD, HUMMUS, BRUSCHETTA, FLAT BREAD, TZATZIKI DIP, ROASTED EGGPLANT & VEGETABLE ORZO. (**\$7 PER PERSON**)

TACO BAR: GROUND BEEF AND CHICKEN DISPLAYED WITH SPANISH RICE, PICO DE GALLO, SOUR CREAM, CHEESE, SALSA, AND HOMEMADE TORTILLA CHIPS (**\$7 PER PERSON**)

JERSEY SHORE STATION: SOFT PRETZELS, CHEESE, MUSTARD, MINI HOT DOGS, SALT & VINEGAR, OR OLD BAY FRENCH FRIES (**\$6 PER PERSON**)

THE WING-MAN: PLAIN, BBQ, SESAME ASIAN, AND BUFFALO CHICKEN WINGS. (**SELECT TWO**) SERVED WITH CARROTS, CELERY, BLEU CHEESE AND RANCH DRESSING. (**\$7 PER PERSON**)

FIRST COURSE

SALAD

(SELECT ONE)

~~-CAESAR-~~

SEASONED CROUTONS, CRISP ROMAINE, PARMESAN CHEESE AND CAESAR DRESSING

~~-MIXED GREENS-~~

CRISP LETTUCE, CHERRY TOMATOES, CUCUMBERS, SHAVED RED ONIONS, SHREDDED CARROTS AND BALSAMIC VINAIGRETTE

~~SMITHVILLE INN SALAD (+\$1 PP)-~~

MIXED GREENS, CRANBERRIES, CANDIED WALNUTS, PEARS & GRANA PADANA CHEESE

SECOND COURSE

SOUP

(OPTIONAL COURSE \$5.00 PER PERSON)

~~-MINISTRONE-~~

HEARTY TOMATO BASED SOUP WITH DITALINI PASTA, DICED VEGETABLES, SPINACH, CANNELLONI BEANS AND PARMESAN CHEESE GARNISH

~~-ITALIAN WEDDING SOUP-~~

TRADITIONAL ESCAROLE SOUP WITH MINIATURE ITALIAN MEATBALLS

~~-TOMATO BISQUE-~~

RICH TOMATO SOUP INFUSED WITH CREAM, TOMATO CHUNKS & FRESH BASIL

~~-SMITHVILLE INN'S CORN CHOWDER-~~

OUR FAMOUS CREAMY CHOWDER, WITH POTATOES, VEGETABLES, BACON & SWEET CORN

ENTRÉE SELECTION

(SELECT TWO)

~~-CHICKEN MARSALA-~~

PAN SEARED BREAST OF CHICKEN, WILD MUSHROOM AND MARSALA REDUCTION

~~-FIRE GRILLED SALMON-~~

CENTER CUT FILLET, CHAR GRILLED, CHAMPAGNE CREAM SAUCE

~~-MARYLAND STYLE TILAPIA-~~

TILAPIA FILLET, EGG BATTERED & SAUTÉED WITH A CRAB AND TOMATO BEURRE
BLANC

~~-STUFFED FRENCHED CHICKEN BREAST-~~

SPINACH, WILD MUSHROOMS, SOPPRESSATA AND MOZZARELLA WITH FIRE
ROASTED RED PEPPER
CREAM SAUCE

~~-STUFFED LOIN OF PORK-~~

STUFFED ROASTED PORK LOIN WITH DRIED APRICOTS, CHERRIES AND FIGS WITH
A WARM CHERRY BACON VINAIGRETTE

~~-MARINATED LONDON BROIL-~~

MARINATED WITH SHALLOTS, GARLIC, FRESH HERBS & RED WINE, CHAR GRILLED
& SLICED WITH BOURBON DEMI

~~-CHICKEN FRANCAISE-~~

BREAST OF CHICKEN EGG BATTERED, SAUTÉED WITH ARTICHOKES, ROASTED RED
PEPPERS AND CAPERS IN A LEMON BEURRE BLANC

~~-FLAT IRON STEAK-~~

CHAR GRILLED TOPPED WITH SAUTÉED WILD MUSHROOMS, BEARNAISE SAUCE

DESSERT

FRESH BREWED COFFEE & TEA SERVICE INCLUDED

A CUSTOM DESIGNED CAKE FROM THE BAKE WORKS WILL BE DISPLAYED THROUGHOUT THE RECEPTION AND INDIVIDUALLY SERVED TO YOUR GUESTS.

DESSERT ENHANCEMENTS

-CHOCOLATE FOUNTAIN (\$4 PER PERSON)-

MARSHMALLOWS, STRAWBERRIES, PINEAPPLE, FRESH MELON, ANGEL FOOD CAKE & BANANAS

-DESSERT TRAYS (\$35 PER TABLE)-

CANNOLI'S, BROWNIES & ASSORTED MINI CHEESECAKES

-SWEET BAR (\$8.50 PER PERSON)-

LEMON IN FILO, CARROT SQUARES, MINT BROWNIES, ECLAIRS, CREAM PUFFS, CANNOLI'S, KEY LIME PIE, MINI CHEESECAKE

-ICE CREAM BAR (\$6 PER PERSON)-

VANILLA & CHOCOLATE ICE CREAM, CHOCOLATE SYRUP, WHIPPED CREAM, CHERRIES & ASSORTED TOPPINGS

-INTERNATIONAL COFFEE BAR (\$4 PER PERSON)-

FLAVORED SYRUPS & TOPPINGS

-BOARDWALK STATION (\$10 PER PERSON)-

FUNNEL CAKE, FRIED OREO'S, SWEDISH FISH, MACAROONS, SALTWATER TAFFY, CARAMEL CORN & SALTED PEANUTS

-ROOT BEER FLOAT STATION (\$6 PER PERSON)-

NOT YOUR FATHER'S ROOT BEER (ALCOHOLIC), VANILLA ICE CREAM

-POPCORN STATION (\$4 PER PERSON)-

FRESHLY POPPED POPCORN, ASSORTED SEASONINGS

-COOKIES & MILK BAR (\$5 PER PERSON)-

*CHOCOLATE CHIP, WHITE CHOCOLATE CHIP, CHOCOLATE, RED VELVET, FUNFETTI, SNICKERDOODLE, OATMEAL RAISIN, PEANUT BUTTER PATTIES (**SELECT 4**) SERVED WITH MINI CARTONS OF MILK, CHOCOLATE MILK, & STRAWBERRY MILK*

-WAFFLE BAR (\$8 PER PERSON)-

MINI WAFFLES, CHOCOLATE & VANILLA ICE CREAM, CHOCOLATE SYRUP, WHIPPED CREAM, CHERRIES, WARM APPLES, SPRINKLES, STRAWBERRIES

- ***HAND DIPPED CHOCOLATE COVERED STRAWBERRIES- (\$2.50 PER STRAWBERRY)***

- ***GOOD-BYE STATION- PORK ROLL EGG & CHEESE ON AN ENGLISH MUFFIN SERVED WITH TATER TOTS. (\$7.00 PER PERSON)***