

# The Historic Smithville Inn

## Banquet Dinner Menu

All entrees served with freshly baked bread, butter, starch, vegetable & dessert.

### Appetizer

(SELECT ONE)

Soup Du Jour \$3.00

Antipasta Plate \$6.00

Fresh Fruit Cocktail \$4.00

Shrimp Cocktail \$11.00

Eggplant Rollentini \$5.00

Crab Cake \$7.00

Cheese Ravioli in a Rosa Sauce \$5.00

Mozzarella Caprese \$5.00

### SALADS

(SELECT ONE)

#### Mixed Green

Cherry tomatoes, cucumbers,  
shaved red onion, shredded carrots  
with balsamic vinaigrette

#### Caesar

Seasoned croutons, crisp romaine,  
parmesan cheese, Caesar dressing

#### Spinach

Dried cranberries, red onion, toasted  
pine nuts, raspberry vinaigrette

### ENTREES

GROUPS LESS THAN 50 SELECT 3

GROUPS MORE THAN 50 SELECT 2

#### Grilled Salmon

lobster tomato basil butter...\$28.50

#### Prime Rib of Beef

au jus & horseradish sauce...\$33

#### Stuffed Chicken Breast

mashed red bliss, boursian cheese with spinach, bread  
crumbs in roasted tomato & rosemary demi...\$28.50

#### Filet Mignon

char grilled, cabernet demi & topped with crispy  
leeks...\$37

#### Grilled FlatIron Steak

Sautéed mushrooms and onions with herb butter...\$30

#### Maryland Crab Cakes

cajun remoulade...\$32

#### Chicken Francaise

sautéed artichokes, roasted red peppers, lemon caper beurre  
blanc...\$28.50

#### Chicken Saltimbocca

chicken breast, prosciutto & fresh mozzarella, sage cream  
sauce...\$28.50

#### Stuffed Broiled Flounder

crab imperial...\$33

#### Chicken Marsala

wild mushroom demi...\$28.50

#### Stuffed Boneless Pork Chop

Stuffed with dried apricots, cherries, figs with a warm  
cherry bacon vinaigrette...\$28.50

### DESSERT

(SELECT ONE)

CHEESE CAKE, CARROT CAKE, LEMON RASPBERRY CAKE, CHOCOLATE CAKE

COFFEE AND TEA SERVICE

ALL CLIENTS ARE REQUIRED TO CALL IN A PRE-ORDER FOR INDIVIDUAL ENTRÉE SELECTIONS ONE WEEK PRIOR TO THE  
EVENT. ALL PRICES SUBJECT TO NJ STATE SALES TAX & 20% SERVICE CHARGE