

The Historic Smithville Inn

Plated Luncheon Menu

All entrees are served with salad, fresh baked bread, butter, vegetable, starch & dessert

APPETIZERS

(SELECT ONE)

Soup du Jour \$3.00
Antipasti Plate \$4.50
Fresh Fruit Cocktail \$3.50
Shrimp Cocktail \$10.50

Eggplant Rolentini \$4.50
Crab Cake \$7.00
Cheese Ravioli in Rosa Sauce \$4.00
Mozzarella Caprese \$4.50

SALADS

(SELECT ONE)

Caesar

seasoned croutons, crisp romaine, parmesan
cheese, Caesar dressing

Mixed green

cherry tomatoes, cucumbers, shaved red onion,
shredded carrots, balsamic

Spinach

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

ENTREES

(SELECT 3)

Smithville Chicken...\$20.95
chicken breast topped with red bell pepper & mushrooms,
in a light dijon cream sauce

Chicken Pot Pie...\$20.95
Smithville Inn classic, chicken, dumplings, corn, carrots
and peas in a rich chicken veloute with a flaky crust
(NOT AVAILABLE FOR PARTIES MORE THAN 30 GUEST)

Francaised Tilapia...\$20.95
bed of spinach, lemon wine butter

Petit Filet Mignon...\$25.95
cabernet demi & fried leeks

Pan Seared Salmon...\$20.95
lobster tomato basil butter

Shrimp Scampi...\$20.95
lemon, garlic, fresh herbs over rice pilaf

Grilled Flatiron Steak...\$22.95
caramelized onions & mushroom

Maryland Crab Cake...\$21.95
cajun remoulade

Vegetable Aioli...\$20.95
sautéed with garlic, roasted red pepper, spinach, zucchini,
& squash tossed with penne pasta & fresh mozzarella

DESSERT

(SELECT ONE)

**CHEESE CAKE, CARROT CAKE, LEMON RASPBERRY CAKE, CHOCOLATE CAKE
FULL 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