



Timeless Romance Package

2019/2020

(A price increase of \$5 per person will apply for all 2020 weddings.)

In addition to our attention to detail and professional expertise on your wedding day,

Smithville Inn will also provide the following:

Package Amenities

Five hour package including cocktail hour & reception
4 1/2 hour open bar of premium brands, wines, & beverages
Guest Greeted with Butler Passed Champagne & Wine When Entering Cocktail Hour
Extensive Spread of hot & cold hors d'oeuvres
Chef attending station of your choice
Champagne Toast in Reception
Exquisite Multicourse Dinner
Custom Designed Wedding Cake

Service Amenities

Complimentary Valet Parking
Complimentary Coat Check (In Season)
Private Bridal Suite
Professional Assistance in Arranging Your Vendor Services
Personal Attention from Our Banquet Captain
Selection of Premium Linen with Coordinating Napkins

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Cocktail Hour

Your guests will be greeted with butler passed champagne & wines at the beginning of your cocktail hour.

Butler Passed Cold Hors D Oeuvres:Select 4

Roast Beef with Caramelized Onions on Rye with Herb Aioli
Brie & Apple Crostini with White Balsamic Drizzle
Grilled Vegetables & Crispy Pancetta in Filo Cup
Ahi Tuna on Cucumber with Teriyaki Glaze
Marinated Fresh Mozzarella, Cherry Tomatoes, & Basil Skewers
Grilled asparagus Spears Wrapped with Prosciutto Ham
Asian Marinated Chicken on Wonton Crisp
Jerk Pulled Pork with Mango Salsa on Crostini
Marinated Thai Beef Skewer

Butler Passed Hot Hors D Oeuvres:Select 4

Mini Quiche	Sesame chicken
Vegetable Spring Roll	Shrimp and vegetable wontons
Fried Macaroni and Cheese	Chicken Cordon Bleu
Chorizo Sausage Puffs	Vegetable Pot Stickers
Crab Stuffed Mushroom Caps	Coney Island Franks (Sauerkraut & Mustard) En Croute
Spanikopita (Spinach & Feta) in Filo	Braised Short Rib Empanadas
Bacon Wrapped Scallops	Shrimp Casino
Beef Sate	Firecracker Shrimp with Sriracha Aioli
Petit Crab Cakes	Buffalo Chicken Potstickers
Coconut Shrimp	Philadelphia Cheesesteak Eggrolls
Lollipop Lamb Chops	

May add butler passed Shrimp cocktail or Crab Claws for +\$3 per piece

Timeless Romance~ Cocktail Hour

Station Displays: Select 3

Cheese Display- Cheddar, Pepper Jack, Provolone, Smoked Gouda, Havarti Dill, & Swiss Cheese Accompanied by Assorted Crackers, Dijon Mustard, and Horseradish Dip

Grilled Vegetable- Char Grilled Red Onions, Zucchini, Squash, Bell Peppers, Mushrooms, & Asparagus with Warm Parmesan Dip

Crudite- Carrots, Cucumbers, Broccoli, Cauliflower, Tomatoes, Celery, & Peppers with Creamy Ranch Sauce

Fruit Display- Pineapple, Cantaloupe, Honeydew, Grapes, Strawberries, & Watermelon with Raspberry Yogurt Dip

Bruschetta Display- Assorted Flatbreads with Tomato, Mushroom, Zucchini, & Cannellini Bean Bruschetta & Mozzarella Caprese Salad

Hot Stations: Select 1

Warm Crab Dip- Sundried Tomato, Roasted Garlic, Jumbo Lump Crab, & Parmesan

Italian Style Meatballs- meatballs simmered in our homemade red sauce

Cashew Chicken- tempura battered chicken in a ginger, hoisin sauce

Sweet & Sour Meatballs –Simmered in grape jelly with brown sugar and mustard

Spinach & Artichoke Dip –Sautéed spinach, artichokes, parmesan cheese, sour cream, roasted garlic. Served with warm grilled pita.

Chefs Station: Select 1

Pasta Station- Penne, Rigatoni, Fusilli, or Farfalle Pasta with Your Choice of Marinara, Vodka Cream, or Scampi Sauce Add Grilled Chicken \$3.00 pp Add Sautéed Shrimp \$4.00 pp

French Fry Bar –Choose 3 of 4: Steak fries, Curly Fries, Waffle Fries, or Sweet Potato Fries displayed with assorted toppings (bacon bits, gravy, cheese sauce, sour cream and chives, and condiments)

Mashed Potato Station - Yukon Gold Potatoes & Mashed Sweet Potatoes, Roasted Garlic, Grilled Diced Vegetables, Sour Cream & Chives, Bacon Bits, Cheddar Cheese, Mini Marshmallows, Brown Sugar

Quesadilla Bar – Chicken and Steak, Tortilla Chips, Sour Cream, Pico de Gallo, Salsa Verde & Guacamole

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Cocktail Hour Enhancements

Carving Station- Select from the Following for an Additional \$5.00 pp
Turkey Breast, Roasted Loin of Pork, Top Round of Beef

Filet Mignon Carving Station- Additional \$9.00 pp

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 and Beef Brisket with Horseradish Sour Cream & Crispy Onions **\$5 pp**

Sushi Station – Spicy Tuna Roll, Vegetable Roll, California Roll, & Shrimp Tempura Roll Accompanied with Salmon & Tuna Sashimi, Seaweed Salad & Pickled Ginger **\$8 pp**

Mediterranean Display- Feta Cheese, Marinated Olives, Stuffed Grape Leaves, Pita Bread, Assorted Hummus, Assorted Bruschetta, Flat Bread, Tzatziki Dip, Roasted Eggplant, Vegetable Orzo
\$7.00 pp

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Dinner Reception

Choice of First Course: *Select 1*

Ravioli Formaggio -Homemade Ravioli in a Blush Tomato Sauce

Penne Vodka – Pancetta and Sundried Tomatoes

Rigatoni Carbonara -Rigatoni Pasta in a Rich White Cream Sauce with Pancetta & Peas

Bowtie – Scampi Sauce, Julienned Vegetables

Italian Wedding - Chicken Broth, Escarole, Pastini& Mini Meatballs

Seafood Bisque - Shrimp, Scallop, Crab, Brandy & Cream

New England Corn Chowder - Corn, Diced Potatoes, Bacon, Carrots & Celery

Tomato Bisque – Tomato Soup with Crispy Pesto Croutons

Choice of Salad Course: *Select 1*

Caesar Salad - Crisp Romaine, Croutons, Parmesan Cheese, Caesar Dressing

Spinach Salad - Spinach, Cranberries, Red Onions, Toasted Pine Nuts, Raspberry Vinaigrette

Mixed Greens - Carrots, Cucumbers, Red Onion, Tomatoes, & Balsamic Vinaigrette

Smithville Inn House(+\$1 pp)-cranberries, candied walnuts, pearsand grana padana cheese

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Dinner Reception

(Select up to two of the following)

Slow Roasted Prime Rib of Beef

Au Jus & Horseradish Sour Cream **\$127**

Grilled Salmon

Lobster Tomato Basil Butter **\$125**

Stuffed Chicken Breast

Spinach, Boursin Cheese, Crab imperial, Julienne Vegetables,
Roasted Tomato Demi **\$126**

Stuffed Flounder

Pinot Grigio, Herb Cream **\$124**

Stuffed Boneless Pork Chop

Stuffed with dried Apricots, Cherries, Figs
with a warm cherry bacon vinaigrette
\$119

Chicken Francaise
sautéed artichokes, roasted red peppers
lemon caper beurre blanc **\$126**

Char Grilled Flat Iron Steak

Onion Confit, Bourbon Demi **\$126**

Seared Shrimp & Scallops

Sundried Tomato & Lobster Cream,
Fried Leeks **\$126**

Jumbo Lump Crab Cakes

Pommes Frites, Tomato Cream **\$126**

Filet Mignon

Center Cut, Marinated & Char Grilled,
Cabernet Demi with crispy onions **\$141**

Chicken Strata

Sautéed Portabella & Shiitake Mushrooms,
Smoked Mozzarella, Madeira Demi **\$119**

Vegetarian Options (choose 1): Eggplant Rollentini, Vegetable Aioli, Vegetable Lasagna \$119

Children 3 and Under are Free, 4-11 can Receive Chicken Fingers and Fries for \$12.95.

Vendor Meals are \$20 Each. Gluten Free meals upon request.

Duet Plates

Surf N Turf

Center cut filet, warm water Brazilian lobster tail, garlic butter **\$149**

Grilled Chicken & Shrimp

Chimichurri sauce **\$129**

Land & Sea

Char grilled Flatiron steak & Crab Cake
Garlic basil buerre blanc **\$140**

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Dessert

Dessert- A customized designed cake from Bake Works will be displayed throughout the reception and individually served to your guests

Fresh Brewed Coffee & Tea Service

Dessert Enhancements

Chocolate Fountain

Marshmallows, strawberries, pineapple, fresh melons, angel food cake, & bananas
(\$4 per person)

Dessert Trays

Cannolies, brownies, & assorted mini cheesecakes
(\$25.00 per table)

Venetian Table

Lemon in filo, carrot squares, mint brownies, éclairs, cream puffs, cannolies, key lime pie, mini cheesecakes
(\$8.50 per person)

Ice Cream Bar

Vanilla and chocolate ice cream, Chocolate syrup, whip cream, cherries, assorted toppings
(\$4.00 per person)

International Coffee Bar

An assortment of liqueurs, flavored syrups and coffees topped with whipped cream
(\$4.00 per person)

Boardwalk Station

Funnel Cake, Fried Oreos, Swedish Fish, Macaroons, Salt Water Taffy, Carmel Corn and Salted Peanuts
(\$10 per person)

Root Beer Float Station

Not your Father's Root Beer (alcoholic), Root Beer accompanied with Vanilla Ice Cream
(\$6 Per Person)

Popcorn Station

Send your guests home with a freshly popped bag of popcorn with an assortment of seasonings.
(\$2 per person)