

# The Smithville Inn



## **Wedding Buffet Package**

50 guests Minimum Required/Maximum 130 guests

**2019 \$125.00 per person**

**(There will be a \$5 per person price increase for 2020)**

**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 ½ hour premium open bar including butler passed wine and champagne into 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

# Wedding Buffet Package

## Cocktail Hour

**Butler Passed Wine & Champagne as guest enter 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  
Toastalies with grilled shrimp & roasted corn salsa  
Ahi tuna on cucumber with teriyaki glaze  
Marinated fresh mozzarella, cherry tomatoes, & basil skewers  
Grilled asparagus spears wrapped with prosciutto ham  
Cherry Tomatoes stuffed with Caramelized Onion Mousse  
Asian Marinated Chicken on Wonton Crisp  
Jerk Pulled Pork with Mango Salsa on Crostini  
Marinated Chai Beef Skewer

### **Butler Passed Hot Hors D Oeuvres Select 4**

Mini quiche	Spanikopita (spinach & feta) in filo
Vegetable spring roll	Bacon wrapped scallops
Coconut Shrimp	Beef sate
Chorizo sausage puffs	Petit crab cakes
Crab stuffed mushroom caps	Philadelphia Cheesesteak Eggrolls
Sesame chicken	Lamp Chop Lollipops
Shrimp & vegetable wontons	Shrimp casino
Chicken cordon bleu	Wasabi tempura shrimp with teriyaki
Coney Island franks (sauerkraut & mustard) en crouete	
Sausage & spinach boursin stuffed mushrooms	

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

## Wedding Buffet Package Cocktail Hour

### Station Displays: Select 3

**Cheese Display-** cheddar, pepper jack, provolone, smoked Gouda, harvardi 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 crostini with tomato, mushroom, zucchini, & cannellini bean, bruschetta and mozzarella caprese

### 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-** 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

### **Wedding Buffet Package 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**

## Wedding Buffet Package Dinner Reception

### Salad Course:

#### Assorted Fresh Baked Breads & Butter

**Tomato & Mozzarella Salad**~ Fresh mozzarella, plum tomatoes, red onions, & vinaigrette

**Pasta Salad**~ Cavatappi Pasta with red onion, pepper, carrots, parmesan cheese, & fresh herbs

### Select One of the Following:

**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, tomato, & balsamic vinaigrette

**Smithville Inn Salad** (+\$1 *pp*) – cranberries, candied walnuts, pears and grana padana cheese

# Wedding Buffet Package Dinner Reception

## Chef's Selection Potato and Vegetable

### Your Choice of Three Entrees:

#### London Broil

Marinated then flame grilled, Mushroom and onion demi with artichokes, roasted red peppers, a lemon beurre blanc

#### Chicken Francese

and capers in

#### Slow Roasted Pork Loin Maryland Style Tilapia

Rosemary mustard demi Tilapia filet, egg battered, & sautéed with a crab and tomato cream sauce

#### Fire Grilled Salmon

Center cut filet, char grilled, Slow roasted and tender, thin sliced champagne cream

#### Roast Top Sirloin of Beef

with au jus

#### Chicken Champignon

Pan seared breast of chicken, wild mushrooms served with and a Marsala reduction

**A carving Station of Prime Rib may be added instead of chafing dish for an additional charge of \$6.00 per person**

#### Pasta Station

(Choose one of the following pastas)

Penne, Farfalle, Rigatoni, Fusilli, or Cortellini

(to be accompanied with your choice of the following)

Pesto cream with grape tomatoes

Rosa with asparagus tips

Grilled Vegetables in Oil & Garlic with Fresh Mozzarella

Tomato Mushroom Concasse

Wild Mushroom Cream with toasted pine nuts, sundried tomatoes

Creamy alfredo with broccoli

**Children 3 and under are Free, 4-11 can receive chicken fingers & fries for \$12.95.  
Vendor Meals are \$20 each.**

**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)**

#### **Viennese 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)**