



WEDDING BUFFET PACKAGE

\$130 PER PERSON

IN ADDITION TO OUR ATTENTION TO DETAIL AND PROFESSIONAL EXPERTISE, SMITHVILLE INN WILL ALSO PROVIDE THE FOLLOWING:

PACKAGE AMENITIES:

- FIVE-HOUR PACKAGE INCLUDING COCKTAIL HOUR & RECEPTION
- 4 1/2 HOUR OPEN BAR OF PREMIUM LIQUOR, WINES AND BEVERAGES
- GUESTS GREETED WITH BUTLER PASSED CHAMPAGNE AND WINE WHEN ENTERING COCKTAIL HOUR
 - EXTENSIVE SPREAD OF HOT & COLD HORS D'OEUVRES
 - CHAMPAGNE TOAST IN RECEPTION
 - EXQUISITE MULTICOURSE DINNER
 - CUSTOM DESIGNED WEDDING CAKE

SERVICE AMENITIES:

- COMPLIMENTARY VALET PARKING
- COMPLIMENTARY COAT CHECK (SEASONAL)
 - PRIVATE COUPLE'S SUITE
- PROFESSIONAL ASSISTANCE IN ARRANGING YOUR VENDOR SERVICES
 - PERSONAL ATTENTION FROM OUR BANQUET CAPTAIN
 - SELECTION OF PREMIUM LINEN WITH COORDINATING NAPKINS

COCKTAIL HOUR

BUTLER PASSED HORS D'OEUVRES

(SELECT 8)

COLD HORS D'OEUVRES:

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 AND BASIL SKEWERS

ASIAN MARINATED CHICKEN ON WONTON CRISP

JERK PULLED PORK WITH MANGO SALSA ON CROSTINI

GOLDEN BEET AND GOAT CHEESE IN A FILO STAR

BRUSCHETTA WITH FRIED PROSCIUTTO ON CROSTINI

GRILLED VEGETABLE FLATBREAD BALSAMIC DRIZZLE

FRESH FRUIT SKEWERS BLUEBERRY GOAT CHEESE FLATBREAD

PROSCIUTTO WRAPPED FIGS

HOT HORS D'OEUVRES:

MINI QUICHE

CONEY ISLAND FRANKS (SAUERKRAUT & MUSTARD)

VEGETABLE SPRING ROLLS

SHRIMP & VEGETABLE WONTONS

FRIED MACARONI & CHEESE

CHICKEN CORDON BLEU

CHORIZO SAUSAGE PUFFS

VEGETABLE POT STICKERS

SPANAKOPITA

FIRECRACKER SHRIMP WITH SRIRACHA AIOLI

BACON WRAPPED SCALLOPS

BRAISED SHORT RIB EMPANADAS

PETIT CRAB CAKES

PHILADELPHIA CHEESESTEAK EGGROLLS

COCONUT SHRIMP

SESAME CHICKEN TENDERS

LOLLIPOP LAMB CHOPS

RIBEYE TERIYAKI KABOBS

CRABBED STUFFED MUSHROOM CAPS

BUFFALO CHICKEN POT STICKERS

SWEET POTATO PUFFS WITH WARM CINNAMON

COCKTAIL HOUR – CONTINUED

COLD STATION DISPLAYS: SELECT 3

- **CHEESE DISPLAY:** CHEDDAR, PEPPER JACK, PROVOLONE, SMOKED GOUDA, HAVARTI DILL & SWISS CHEESE. ACCOMPANIED BY ASSORTED CRACKERS, DIJON MUSTARD & HORSERADISH DIP
- **GRILLED VEGETABLE:** CHAR GRILLED RED ONIONS, ZUCCHINI, SQUASH, BELL PEPPERS, MUSHROOMS & ASPARAGUS WITH PARMESAN DIP
- **CRUDITÉ:** 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

HOT STATION DISPLAYS: SELECT 1

- **WARM CRAB DIP:** SUNDRIED TOMATO, ROASTED GARLIC, JUMBO LUMP CRAB & PARMESAN
- **ITALIAN STYLE 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 & MUSTARD
- **SPINACH & ARTICHOKE DIP:** SAUTÉED SPINACH, ARTICHOKE, PARMESAN CHEESE, SOUR CREAM & ROASTED GARLIC. SERVED WITH GRILLED PITA.

CHEF'S STATION: SELECT 1

- **PASTA STATION:** PENNE, RIGATONI, FUSILLI OR FARFALLE PASTA WITH YOUR CHOICE OF MARINARA, VODKA CREAM OR SCAMPI SAUCE
- **FRENCH FRY BAR:** SELECT 3 STEAK, CURLY, WAFFLE OR SWEET POTATO FRIES. DISPLAYED WITH BACON BITS, GRAVY, CHEESE SAUCE, SOUR CREAM, CHIVES & CONDIMENTS
- **MASHED POTATO BAR:** MASHED YUKON GOLD & SWEET POTATOES DISPLAYED WITH ROASTED GARLIC, GRILLED VEGETABLES, SOUR CREAM, CHIVES, BACON BITS, CHEDDAR CHEESE, MARSHMALLOWS & BROWN SUGAR
- **QUESADILLA BAR:** CHICKEN & STEAK QUESADILLAS DISPLAYED WITH HOMEMADE TORTILLA CHIPS, SOUR CREAM, PICO DE GALLO, SALSA VERDE & GUACAMOLE
- **MAC & CHEESE STATION:** TRADITIONAL AND TRUFFLE MAC & CHEESE DISPLAYED WITH BREADCRUMBS, DICED TOMATOES, BACON AND CHIVES
- **JERSEY SHORE STATION:** SOFT PRETZELS, CHEESE, MUSTARD, MINI HOT DOGS, SALT & VINEGAR, OR OLD BAY FRENCH FRIES

COCKTAIL HOUR ENHANCEMENTS

CARVING STATION (SELECT 1): TURKEY BREAST, ROASTED LOIN OF PORK, OR TOP ROUND OF BEEF (\$5 PER PERSON). FILET MIGNON (\$9 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. (\$5 PER PERSON)

SUSHI STATION: SPICY TUNA ROLL, VEGETABLE ROLL, CALIFORNIA ROLL & SHRIMP TEMPURA ROLL. ACCOMPANIED WITH SALMON & TUNA SASHIMI, SEAWEED SALAD & PICKLED GINGER. (\$8 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 AND SALSA, AND HOMEMADE TORTILLA CHIPS (\$5 PER PERSON)

BUFFET DINNER RECEPTION

ASSORTED FRESH BAKED BREAD & BUTTER

CHOICE OF PLATED SALAD COURSE: SELECT 1

- **CAESAR SALAD:** CRISP ROMAINE, CROUTONS, PARMESAN CHEESE, CAESAR DRESSING
- **WATERMELON & ARUGULA SALAD:** ARUGULA, FRESH WATERMELON, FETA CHEESE, RED ONION, BALSAMIC DRIZZLE
- **CRUNCHY ASIAN SALAD:** ARUGULA, MANDARIN ORANGES, CARROTS, RED BELL PEPPER, CRISP WONTONS, CASHEWS, CITRUS DRESSING
- **MIXED GREENS:** CARROTS, CUCUMBERS, RED ONION, TOMATO, BALSAMIC VINAIGRETTE
- **SMITHVILLE INN SALAD (+ 1 PER PERSON):** CRANBERRIES, CANDIED WALNUTS, PEARS, GRANA PADANA CHEESE, BALSAMIC VINAIGRETTE

FOR THE BUFFET

TOMATO & MOZZARELLA SALAD: FRESH MOZZARELLA, PLUM TOMATOES, RED ONIONS & VINAIGRETTE

PASTA SALAD: CAVATAPPI PASTA, RED ONION, PEPPERS, CARROTS, PARMESAN CHEESE, FRESH HERBS

BUFFET DINNER RECEPTION

CHEF'S SELECTION OF POTATO & VEGETABLE

~~YOUR CHOICE OF 3 ENTREES~~

~~LONDON BROIL~~

MARINATED THEN FLAME GRILLED

MUSHROOM & ONION DEMI

~~SLOW ROASTED PORK LOIN~~

ROSEMARY MUSTARD DEMI

~~FIRE GRILLED SALMON~~

CENTER CUT FILET, CHAR GRILLED, CHAMPAGNE CREAM

~~CHICKEN CHAMPIGNON~~

PAN SEARED BREAST, WILD MUSHROOMS, MARSALA REDUCTION

~~CHICKEN FRANCAISE~~

EGG BATTERED & SAUTÉED, ARTICHOKE, ROASTED RED PEPPERS, CAPERS, LEMON
BEURRE BLANC

~~BROILED COD~~

ROASTED TOMATO, OREGANO, BASIL, POMODORO SAUCE

~~ROAST TOP SIRLOIN OF BEEF~~

SLOW ROASTED & TENDERIZED, THIN SLICED, AU JUS

~~ROASTED CHICKEN THIGHS~~

HONEY CITRUS HERB GLAZE

~~PASTA STATION~~

~~CHOICE OF PASTA~~

PENNE, FARFALLE, RIGATONI, FUSILLI OR CORTELLINI

~~CHOICE OF SAUCE~~

PESTO CREAM WITH GRAPE TOMATOES

VODKA SAUCE

GRILLED VEGETABLES, OIL & GARLIC, FRESH MOZZARELLA

CREAMY ALFREDO & BROCCOLI

VENDOR MEALS (\$40)

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 (\$25 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 (\$4 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 (\$2 PER PERSON)-

FRESHLY POPPED POPCORN, ASSORTED SEASONINGS

-MILK AND COOKIES (\$4 PER PERSON)-

ASSORTMENT OF COOKIES AND A CARTON OF MILK

-WAFFLE BAR (\$8 PER PERSON)-

MINI WAFFLES, ICE CREAM, CHOCOLATE SYRUP, WHIPPED CREAM,
CHERRIES, WARM APPLES

