



# TIMELESS ROMANCE PACKAGE

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)

# DINNER RECEPTION

## CHOICE OF FIRST COURSE: SELECT 1

- **RAVIOLI FORMAGGIO:** HOMEMADE RAVIOLI IN A BLUSH TOMATO SAUCE
- **PENNE VODKA:** PENNE PASTA IN OUR FAMOUS VODKA SAUCE
- **RIGATONI CARBONARA:** RIGATONI IN A RICH WHITE CREAM SAUCE WITH PANCETTA & PEAS
- **BOWTIE:** BOWTIE PASTA IN A TRADITIONAL SCAMPI SAUCE & JULIENNED VEGETABLES
- **ITALIAN WEDDING SOUP:** 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 SECOND COURSE: SELECT 1

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

# DINNER RECEPTION

SELECT UP TO 2 MAIN ENTREES & 1 VEGETARIAN OPTION

\*ALL MAIN ENTREES SERVED WITH STARCH & VEGETABLE\*

**-SLOW ROASTED PRIME RIB OF BEEF (\$132)-**

AU JUS & HORSERADISH CREAM

**-STUFFED CHICKEN BREAST (\$131)-**

SPINACH, BOURSIN, PROVOLONE, MOZZARELLA, ROASTED PEPPERS

**-BONE IN PORK CHOP (\$132)-**

PEACH BOURBON GLAZE

**-BRAISED SHORT RIB WITH BONE (\$132)-**

RED WINE DEMI, MUSHROOM TRUFFLE RISOTTO

**-CHAR GRILLED FLAT IRON STEAK (\$131)-**

ONION CONFIT, BOURBON DEMI

**-JUMBO LUMP CRAB CAKES (\$131)-**

POMMES FRITES & TOMATO CREAM

**-FILET MIGNON (\$146)-**

CENTER CUT, MARINATED & CHAR GRILLED, CABERNET DEMI, CRISPY ONIONS

**-GRILLED SALMON (\$130)-**

LOBSTER TOMATO BASIL BUTTER

**-STUFFED FLOUNDER (\$129)-**

CRAB IMPERIAL, JULIENNE VEGETABLES, PINOT GRIGIO, HERB CREAM

**-CHICKEN FRANCAISE (\$131)-**

SAUTÉED ARTICHOKEs, ROASTED RED PEPPERS, LEMON CAPER BEURRE BLANC

**-SEARED SHRIMP & SCALLOPS (\$131)-**

SUNDRIED TOMATO & LOBSTER CREAM, FRIED LEEKS

**-CAULIFLOWER STEAK (\$124)-**

ROASTED, AVOCADO HERB SAUCE

**-VEGETARIAN ENTREES (\$124)-**

EGGPLANT ROLLATINI, VEGETABLE AIOLI PASTA, VEGETABLE LASAGNA

**\*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

