

The Historic Smithville Inn

Banquet Dinner Menu

All entrees served with freshly baked bread, butter, starch, vegetable & dessert.

Appetizer

(SELECT ONE)

Soup Du Jour \$3.00

Antipasta Plate \$6.00

Fresh Fruit Cocktail \$4.00

Shrimp Cocktail \$11.00

Eggplant Rollentini \$5.00

Crab Cake \$7.00

Cheese Ravioli in a Rosa Sauce \$5.00

Mozzarella Caprese \$5.00

SALADS

(SELECT ONE)

Mixed Green

Cherry tomatoes, cucumbers,
shaved red onion, shredded carrots
with balsamic vinaigrette

Caesar

Seasoned croutons, crisp romaine,
parmesan cheese, Caesar dressing

Spinach

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

ENTREES

GROUPS LESS THAN 50 SELECT 3

GROUPS MORE THAN 50 SELECT 2

Grilled Salmon

lobster tomato basil butter...\$31.50

Prime Rib of Beef

au jus & horseradish sauce...\$36.00

Stuffed Chicken Breast

mashed red bliss, bursian cheese with spinach, bread
crumbs in roasted tomato & rosemary demi...\$31.50

Filet Mignon

char grilled, cabernet demi & topped with crispy
leeks...\$40.00

Grilled FlatIron Steak

Sautéed mushrooms and onions with herb butter...\$33.00

Maryland Crab Cakes

cajun remoulade...\$35.00

Chicken Francaise

sautéed artichokes, roasted red peppers, lemon caper beurre
blanc...\$31.50

Chicken Saltimbocca

chicken breast, prosciutto & fresh mozzarella, sage cream
sauce...\$31.50

Stuffed Broiled Flounder

crab imperial...\$36.00

Chicken Marsala

wild mushroom demi...\$31.50

Stuffed Boneless Pork Chop

Stuffed with dried apricots, cherries, figs with a warm
cherry bacon vinaigrette...\$31.50

DESSERT

(SELECT ONE)

CHEESE CAKE, CARROT CAKE, LEMON RASPBERRY CAKE, CHOCOLATE CAKE

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

