

The Historic Smithville Inn

COCKTAIL PARTY MENU

3 HOUR PACKAGE ~ 2 HOURS SAVORY & 1 HOUR SWEET

\$33.00 PER PERSON FOR FOOD - \$53.00 PER PERSON FOR FOOD AND BEER & WINE

\$58.00 PER PERSON FOR FOOD AND OPEN BAR

Station Display

Assorted hummus & bruschetta

Pita bread & flat breads

(Select two)

International Cheese Display

An assortment of cheeses from around the world with flat breads and crackers

Grilled Vegetables

Marinated zucchini, yellow squash, asparagus, portabella mushrooms, sweet bell peppers, red onions, eggplant

Crudités

Carrots, cucumbers, broccoli, sweet bell peppers, cherry tomatoes, zucchini and yellow squash with a creamy ranch dipping sauce

Fresh Fruit Display

Fresh fruit and melons in season complimented with a yogurt dip

Butler Passed Hors D'Oeuvres

(Select four)

Mini quiche
Vegetable spring roll
Franks en crouete
General chicken
Chorizo sausage puffs

Crab stuffed mushroom caps
Cashew chicken
Sesame chicken
Shrimp and vegetable wontons

Chicken cordon Bleu
Vegetable pot stickers
Spanikopita (spinach & feta) in filo

Hot Station

(Select one)

Cashew Chicken
Swedish or Sweet & Sour Meatballs

Spinach Artichoke Dip
Warm Crab Dip

Pasta Station

Your choice of pasta & Sauce

Penne, Farfalle, Rigatoni, Fusilli or Tortellini

Pesto cream with grape tomatoes
Bolognese
Carbonara
Vodka Cream
Tomato Mushroom Concasse

Grilled Vegetables in Oil & Garlic with Fresh Mozzarella
Wild Mushroom Cream with toasted pine nuts, sundried tomatoes
Creamy alfredo with broccoli

Dessert Station

International Coffee Bar & Venetian Table (assorted desserts)

All food and beverage subject to NJ State sales tax & 20% service charge. No outside food permitted.

