

# *The Smithville Inn*

## ***BUFFET DINNER WEDDING SALE***

*VALID ON AVAILABLE DATES THROUGH APRIL 2018*

***\$90.00 per person***

*A price increase of \$5 will be applied for weddings held in January - March 2019.*

*Including a Free Ceremony!*

### ***Package Includes:***

***~5 Hour Wedding Reception~***

***~4 Hour Open Bar~***

***~Cocktail Hour~***

***~Champagne Toast~***

***~ Buffet Dinner Service~***

***~Wedding Cake~***

*(SEE ATTACHED FOR MENU OPTIONS)*

*All Food & Beverage Subject to 20% Gratuity and 7% NJ Sales Tax*

*This Offer Valid from June 14<sup>th</sup> 2016*

*Limited Time Offer, Does Not Apply to Previously Booked Clients*

*Certain Date Restrictions Apply*

## Cocktail Hour

### **Station Display**

*(Select Three)*

#### ♦**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 with a warm parmesan dip*

#### ♦**Antipasto Display**♦

*Italian meats and cheeses, roasted red peppers and olives served with crustini breads and a selection of items prepared by our Chef*

#### ♦**Crudités**♦

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

#### ♦**Mediterranean Display**♦

*Hummus, assorted imported olives, Feta cheese, stuffed grape leaves, flatbreads and pitas, tomato bruschetta, Baba ghanoush*

#### ♦**Fresh Fruit Display**♦

*Fresh fruit and melons in season complimented with a yogurt dip*

#### ♦**Warm Crab Dip**♦

*Jumbo lump crab, sundried tomato and parmesan cheese baked en casserole and served with grilled pita*

#### ♦**Cocktail meatballs**♦

*Miniature meatballs served Italian or Swedish style*

#### ♦**Pasta**♦

*Select any of your favorite pasta dishes from our list*

## **Butler Passed Deluxe Cold Canapés**

*(Select Three)*

♦**Roast beef with caramelized onions on rye with herb aioli**

♦**Smoked salmon with fresh dill & cream cheese**

♦**Gorgonzola & walnuts on celery wedge**

♦**Grilled vegetables & crispy pancetta in filo cup**

♦**Wild mushrooms & fresh basil on grilled polenta**

♦**Toastables with roasted corn salsa**

♦**Crab stuffed cherry tomatoes with Cajun remoulade**

♦**Ahi tuna on cucumber with wasabi**

♦**Marinated mozzarella cherry tomatoes & basil skewers**

♦**Grilled asparagus spears wrapped with prosciutto ham**

♦**Brie and Apple Crostini**

## **Butler Passed Hot Hors D' Oeuvre**

*(Select Three)*

♦**Mini quiche**

♦**Bordelaise cocktail meatballs**

♦**Vegetable spring roll**

♦**Chicken sate'**

♦**Frank's en croute**

♦**General chicken**

♦**Chorizo sausage puffs**

♦**Crab stuffed mushroom caps**

♦**Cashew chicken**

♦**Sesame chicken**

♦**Fried Mac N' Cheese**

♦**Chicken cordon Bleu**

♦**Vegetable pot stickers**

♦**Coney Island frank's (sauerkraut & mustard) en croute**

♦**Firecracker Shrimp**

## *Buffet Style Dinner Service~*

### *Assorted Bread & Butter*

*Choice of:  
(Served)*

#### *♦Caesar♦*

*Seasoned croutons, crisp romaine, parmesan cheese  
and Caesar dressing*

#### *♦Mixed Greens♦*

*Crisp lettuce, cherry tomatoes, cucumbers, shaved  
red onions, shredded carrots and balsamic  
vinaigrette*

### *Entrée Selection*

*(Select Two)*

#### *♦Chicken Marsala♦*

*Pan seared breast of chicken, wild mushroom and Marsala reduction*

#### *♦Fire Grilled Salmon♦*

*Center cut fillet, char grilled, champagne cream sauce*

#### *♦Maryland Style Tilapia♦*

*Tilapia fillet, egg battered & sautéed with a crab and tomato beurre blanc*

#### *♦Stuffed Boneless Pork Chop♦*

*Stuff with dried Apricots, Cherries and Figs with a warm cherry bacon vinaigrette*

#### *♦Marinated London Broil♦*

*Marinated with shallots, garlic, fresh herbs & red wine, char grilled & sliced with bourbon demi*

#### *♦Chicken Francaise♦*

*Breast of chicken egg battered, sautéed with artichokes, roasted red peppers and capers in a lemon  
beurre blanc*

#### *♦Roast Top Sirloin♦*

*Thinly sliced with Au Jus*

## *Pasta Selection*

*(Select One)*

### *♦Penne Vodka♦*

*Penne Pasta, Smoked Ham, Vodka Cream Sauce*

### *♦Tortellini Alfredo♦*

*Cheese filled Tortellini, Creamy Alfredo Sauce*

### *♦Rigatoni Bolognese♦*

*Rigatoni Pasta, Veal, Pork & Beef Simmered in Tomato Sauce*

### *♦Vegetable Farfalle♦*

*Julienne Vegetables, Oil & Garlic, Bow Tie Pasta*

## *Starch & Vegetable Selection*

### *♦Mashed Potatoes♦*

### *♦Baked Potatoes♦*

### *♦Oven Roasted Potatoes♦*

### *♦Vegetable Medley♦*

### *♦Broccoli, Cauliflower & Carrots♦*

### *♦String Bean Almondine♦*

## *❧The Wedding Cake❧*

*Choose from our album of custom designed cakes*

*Freshly brewed Coffee and Tea*

*All Food and Beverage subject to 7% sales tax and 20% service charge*