

# *The Smithville Inn*

## *SIT DOWN DINNER WEDDING SALE*

*VALID ON AVAILABLE DATES THROUGH APRIL 2018*

***\$85.00 per person***

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

*Includes a Free Ceremony!*

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

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

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

***~Cocktail Hour~***

***~Champagne Toast~***

***~Multi Course Dinner~***

***~Wedding Cake~***

***(SEE ATTACHED FOR MENU OPTIONS)***

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

*This Offer Valid from June 14th 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

♦Brie & Apple Crostini

♦Grilled vegetables & crispy pancetta in filo cup

♦Wild mushrooms & fresh basil on grilled polenta

♦Toastalies 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

## 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

♦Shrimp and vegetable wontons

♦Chicken cordon Bleu

♦Vegetable pot stickers

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

♦Coconut Shrimp

♦Firecracker Shrimp

## *First Course*

### *Soup*

*(Select One)*

#### *♦Minestrone:*

*Hearty tomato based soup with ditalini pasta, diced vegetables, spinach, cannelloni beans and parmesan cheese garnish*

#### *♦Tomato Bisque:*

*Rich tomato soup infused with cream, tomato chunks & fresh basil*

#### *♦Italian Wedding Soup:*

*Traditional escarole soup with miniature Italian meatballs*

#### *♦Smithville Inn's Corn Chowder:*

*Our famous creamy chowder, with potatoes, vegetables, bacon & sweet corn*

## *Second Course*

### *Salad*

*(Select one)*

#### *♦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*

#### *♦Smithville Inn Salad (+\$1 pp)*

*Mixed Greens, Cranberries, Candied Walnuts, Pears & Grana Padana Cheese*

## *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 Frenched Chicken Breast♦*

*Spinach, wild mushrooms, soppressata and mozzarella with fire roasted red pepper cream sauce*

### *♦Stuffed Loin of Pork♦*

*Stuffed Roasted Pork Loin 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*

### *♦Flat Iron Steak♦*

*Char grilled topped with sautéed wild mushrooms, jumbo lump crab & béarnaise*

### *↻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*