

Timeless Romance Package

**2017/2018**

**(A price increase of $5 per person will apply for all 2018 weddings.)**

**In addition to our attention to detail and professional expertise on your wedding day,**

**Smithville Inn will also provide the following:**

**Package Amenities**

**Five hour package including cocktail hour & reception**

**4 1/2 hour open bar of premium brands, wines, & beverages**

**Guest Greeted with Butler Passed Champagne & Wine When Entering Cocktail Hour**

**Extensive Spread of hot & cold hors d'oeuvres**

**Chef attending station of your choice**

**Champagne Toast in Reception**

**Exquisite Multicourse Dinner**

**Custom Designed Wedding Cake**

**Service Amenities**

**Complimentary Valet Parking**

**Complimentary Coat Check (In Season)**

**Private Bridal Suite**

**Professional Assistance in Arranging Your Vendor Services**

**Personal Attention from Our Banquet Captain**

**Selection of Premium Linen with Coordinating Napkins**

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**Cocktail Hour**

**Your guests will be greeted with butler passed champagne & wines at the beginning of your cocktail hour.**

**Butler Passed Cold Hors D Oeuvres: *Select 4***

**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, & Basil Skewers**

**Grilled asparagus Spears Wrapped with Prosciutto Ham**

**Asian Marinated Chicken on Wonton Crisp**

**Jerk Pulled Pork with Mango Salsa on Crostini**

**Marinated Thai Beef Skewer**

**Butler Passed Hot Hors D Oeuvres: *Select 4***

**Mini Quiche Sesame chicken**

**Vegetable Spring Roll Shrimp and vegetable wontons**

**Fried Macaroni and Cheese Chicken Cordon Bleu**

**Chorizo Sausage Puffs Vegetable Pot Stickers**

**Crab Stuffed Mushroom Caps Coney Island Franks (Sauerkraut & Mustard) En Croute**

**Spanikopita (Spinach & Feta) in Filo Braised Short Rib Empanadas**

**Bacon Wrapped Scallops Shrimp Casino**

**Beef Sate Firecracker Shrimp with Sriracha Aioli**

**Petit Crab Cakes Buffalo Chicken Potstickers**

**Coconut Shrimp Philadelphia Cheesesteak Eggrolls**

**Lollipop Lamb Chops**

May add butler passed Shrimp cocktail or Crab Claws for +$3 per piece

**Timeless Romance~ Cocktail Hour**

**Station Displays: *Select 3***

**Cheese Display- Cheddar, Pepper Jack, Provolone, Smoked Gouda, Havarti Dill, & Swiss Cheese Accompanied by Assorted Crackers, Dijon Mustard, and Horseradish Dip**

**Grilled Vegetable- Char Grilled Red Onions, Zucchini, Squash, Bell Peppers, Mushrooms, & Asparagus with Warm Parmesan Dip**

**Crudite- 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 Bruchetta & Mozzarella Caprese Salad**

**Hot Stations: *Select 1***

**Warm Crab Dip - Sundried Tomato, Roasted Garlic, Jumbo Lump Crab, & Parmesan**

**Italian Style Meatballs - 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 and mustard**

**Spinach & Artichoke Dip – Sautéed spinach, artichokes, parmesan cheese, sour cream, roasted garlic. Served with warm grilled pita.**

**Chefs Station: *Select 1***

**Pasta Station- Penne, Rigatoni, Fusilli, or Farfalle Pasta with Your Choice of Marinara, Vodka Cream, or Scampi Sauce Add Grilled Chicken $3.00 pp Add Sautéed Shrimp $4.00 pp**

**French Fry Bar – Choose 3 of 4: Steak fries, Curly Fries, Waffle Fries, or Sweet Potato Fries displayed with assorted toppings (bacon bits, gravy, cheese sauce, sour cream and chives, and condiments)**

**Mashed Potato Station - Yukon Gold Potatoes & Mashed Sweet Potatoes, Roasted Garlic, Grilled Diced Vegetables, Sour Cream & Chives, Bacon Bits, Cheddar Cheese, Mini Marshmallows, Brown Sugar**

**Quesadilla Bar – Chicken and Steak, Tortilla Chips, Sour Cream, Pico de Gallo, Salsa Verde & Guacamole**

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**Cocktail Hour Enhancements**

**Carving Station- Select from the Following for an Additional $5.00 pp**

 **Turkey Breast, Roasted Loin of Pork, Top Round of Beef**

 **Filet Mignon Carving Station- A­­dditional $9.00 pp**

**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 and Beef Brisket with Horseradish Sour Cream & Crispy Onions $5 pp**

**Sushi Station – Spicy Tuna Roll, Vegetable Roll, California Roll, & Shrimp Tempura Roll Accompanied with Salmon & Tuna Sashimi, Seaweed Salad & Pickled Ginger $8 pp**

**Mediterranean Display- Feta Cheese, Marinated Olives, Stuffed Grape Leaves, Pita Bread, Assorted Hummus, Assorted Bruschetta, Flat Bread, Tzatziki Dip, Roasted Eggplant, Vegetable Orzo**

**$7.00 pp**

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**Dinner Reception**

**Choice of First Course: *Select 1***

**Ravioli Formaggio - Homemade Ravioli in a Blush Tomato Sauce**

**Penne Vodka – Pancetta and Sundried Tomatoes**

**Rigatoni Carbonara - Rigatoni Pasta in a Rich White Cream Sauce with Pancetta & Peas**

**Bowtie – Scampi Sauce, Julienned Vegetables**

**Italian Wedding - 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 Salad Course: *Select 1***

**Caesar Salad - Crisp Romaine, Croutons, Parmesan Cheese, Caesar Dressing**

**Spinach Salad - Spinach, Cranberries, Red Onions, Toasted Pine Nuts, Raspberry Vinaigrette**

**Mixed Greens - Carrots, Cucumbers, Red Onion, Tomatoes, & Balsamic Vinaigrette**

**Smithville Inn House *(+$1 pp)* – cranberries, candied walnuts, pears and grana padana cheese**

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**Dinner Reception**

(Select up to two of the following)

**Slow Roasted Prime Rib of Beef Grilled Salmon**

Au Jus & Horseradish Sour Cream **$117** Lobster Tomato Basil Butter **$115**

**Stuffed Chicken Breast Stuffed Flounder**

Spinach, Boursin Cheese, Crab imperial, Julienne Vegetables,

Roasted Tomato Demi **$116** Pinot Grigio, Herb Cream **$114**

**Stuffed Boneless Pork Chop Chicken Francaise**

Stuffed with dried Apricots, Cherries, Figssautéed artichokes,roasted red peppers

with a warm cherry bacon vinaigrette lemon caper beurre blanc **$116**

 **$109**

**Char Grilled Flat Iron Steak Seared Shrimp & Scallops**

Onion Confit, Bourbon Demi **$116** Sundried Tomato & Lobster Cream,

 Fried Leeks **$116**

**Jumbo Lump Crab Cakes**

Pommes Frites, Tomato Cream **$116**

**Filet Mignon Chicken Strata**

Center Cut, Marinated & Char Grilled, Sautéed Portabella & Shiitake Mushrooms,

Cabernet Demi with crispy onions **$131** Smoked Mozzarella, Madeira Demi **$109**

**Vegetarian Options (choose 1): Eggplant Rollentini, Vegetable Aioli, Vegetable Lasagna $109**

**Children 3 and Under are Free, 4-11 can Receive Chicken Fingers and Fries for $12.95.**

**Vendor Meals are $20 Each. Gluten Free meals upon request.**

**Duet Plates**

**Surf N Turf**

Center cut filet, warm water Brazilian lobster tail, garlic butter **$143**

**Grilled Chicken & Shrimp**

Chimichurri sauce **$124**

**Land & Sea**

Char grilled Flatiron steak & Crab Cake

Garlic basil buerre blanc **$135**

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**Dessert**

**Dessert- A customized designed cake from Bake Works will be displayed throughout the reception and individually served to your guests**

**Fresh Brewed Coffee & Tea Service**

**Dessert Enhancements**

**Chocolate Fountain**

**Marshmallows, strawberries, pineapple, fresh melons, angel food cake, & bananas**

**($4 per person)**

**Dessert Trays**

**Cannolies, brownies, & assorted mini cheesecakes**

**($25.00 per table)**

**Venetian Table**

**Lemon in filo, carrot squares, mint brownies, éclairs, cream puffs, cannolies, key lime pie, mini cheesecakes**

**($8.50 per person)**

**Ice Cream Bar**

**Vanilla and chocolate ice cream, Chocolate syrup, whip cream, cherries, assorted toppings**

**($4.00 per person)**

**International Coffee Bar**

**An assortment of liqueurs, flavored syrups and coffees topped with whipped cream**

**($4.00 per person)**

**Boardwalk Station**

**Funnel Cake, Fried Oreo’s, Swedish Fish, Macaroons, Salt Water Taffy, Carmel Corn and Salted Peanuts**

**($10 per person)**

**Root Beer Float Station**

**Not your Father’s Root Beer (alcoholic), Root Beer accompanied with Vanilla Ice Cream**

**($6 Per Person)**

**Popcorn Station**

**Send your guests home with a freshly popped bag of popcorn with an assortment of seasonings.**

**($2 per person)**