The Historic Smithville Inn

**2017 Plated Luncheon Menu**

All entrees are served with salad, fresh baked bread, butter, vegetable, starch & dessert

**APPETIZERS**

(SELECT ONE)

Soup du Jour $3.00

Antipasti Plate $4.50

Fresh Fruit Cocktail $3.50

Shrimp Cocktail $10.50

Eggplant Rolentini $4.50

Crab Cake $7.00

Cheese Ravioli in Rosa Sauce $4.00

Mozzarella Caprese $4.50

**SALADS**

(SELECT ONE)

**Caesar**

seasoned croutons, crisp romaine, parmesan cheese, caesar dressing

**Mixed green**

cherry tomatoes, cucumbers, shaved red onion, shredded carrots, balsamic

**Spinach**

dried cranberries, red onion,

toasted pine nuts, raspberry vinaigrette

**ENTREES**

(SELECT 3)

Smithville Chicken…$18.95

chicken breast topped with Red bell pepper & mushrooms, in a light Dijon cream sauce

Chicken Pot Pye…$18.95

Smithville Inn classic, chicken, dumplings, corn, carrots and peas in a rich chicken veloute with a flaky crust

(NOT AVAILABLE FOR PARTIES MORE THAN 30 GUEST)

Francaised Tilapia…$18.95

bed of spinach, lemon wine butter

Petit Filet Mignon…$23.95

Cabernet demi & fried leeks

Pan Seared Salmon…$18.95 lobster tomato basil butter

Shrimp Scampi…$18.95

lemon, garlic, fresh herbs over rice pilaf

Grilled Flatiron Steak…$20.95

caramelized onions & mushroom

Maryland Crab Cake…$19.95

Cajun remoulade

Vegetable Aioli…$18.95

sautéed with garlic ,roasted red pepper, spinach, zucchini, & squash tossed with penne pasta & fresh mozzarella

**DESSERT**

(SELECT ONE)

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

**FULL 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 7% SALES TAX & 20 % SERVICE CHARGE