

SMITH

CATERING MENU



For information or to reserve space
for your Private Function please contact:

SMITH Restaurant

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75 Forks Market Road, Winnipeg, Manitoba Canada R3C 0A2

P 204.944.2445

TF 877.377.4100

E smith@innforks.com

smithrestaurant.ca @smithwinnipeg #smitheats

Inn at the Forks

SPARROW
HOTELS



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SMITH

ROOM OPTIONS

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THE SOLSTICE

[21-50 GUESTS]

Located off the SMITH dining room, The Solstice Room is a large private dining space surrounded in windows to allow ample natural light.

This room comfortably seats a maximum of:

- 40 Guests with buffet service
- 50 Guests for a sit-down dinner
- 50 Guests for a standing reception

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SMITH RESTAURANT BUYOUT

[UP TO 180 GUESTS]

For larger events, SMITH will close to the public, offering total privacy for your special gathering. The full restaurant including the SMITH patio would be available to your group. We can also create a custom menu for your event.

Select dates are available

SMITH

BAR + WINE SERVICES

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BAR SERVICE

A portable bar is required for parties of 24 people or more. The bar will be stocked with the pre-determined items requested by the convenor.

Host Bar:

The host of the function will be paying for all of the beverages.

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Cash Bar:

Your guests will pay for their own beverages.

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Bar Minimum:

A minimum of \$400 in alcoholic and non-alcoholic beverages is required. If the minimum is not met, a bartender fee of \$40/hour will be applied (3 hour minimum) including set up and tear down.

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Specialty Bar:

Specialty bars will stock 2 feature SMITH-crafted cocktails. A set up fee of \$100 will be applied.

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TABLE WINE SERVICE

Table wine service can be determined by the convenor. Charges apply to all opened bottles of wine.

Wine on Tables:

A pre-determined number of bottles of wine will be placed on all dinner tables. You may allot a certain number of bottles per table. Charges apply to all opened bottles.

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Poured Wine Service:

Servers will pour and maintain all guests' wine glasses. Bottles will not be left on the tables. Bottles will only be opened on consumption and you may allot a total maximum bottles. We suggest when deciding on the number of bottles for your function, you allow 1/2 bottle per person.

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Specialty wine + alcohol orders must be made 10 business days prior to your function.

SMITH

BREAKFAST BUFFETS

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[Minimum 20 people]

SMITH PRAIRIE BREAKFAST 38

Freshly brewed coffee, decaffeinated coffee, tea
Orange, apple, + ruby red grapefruit juice
Seasonal fruit salad, Greek yogurt, honey **GF V**
Selection of house baked croissants, mini muffins, assorted Danishes
Scrambled Nature's Farm Vita eggs, Cheddar, chives **GF V**
Maple smoked bacon, SMITH breakfast sausages **GF**
Oven roasted potatoes **V**

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BRUNCH BUFFET 69

Freshly brewed coffee, decaffeinated coffee, tea
Orange, apple, + ruby red grapefruit juice
Seasonal fruit salad, Greek yogurt, honey **GF V**
Selection of house baked croissants, mini muffins, assorted Danishes
Selection of breads + rolls
Sliced Norwegian lox, capers, lemon, cream cheese, mini bagel crisps
Sliced Canadian cheese with house-made crackers + condiments **V**
Lemon dressed kale + romaine salad, currants, walnuts, feta cheese **GF V**
Wild arugula, beets, toasted almonds, goat cheese, sherry vinaigrette **GF V**
Nature's Farm Vita eggs Benedict, classic Canadian back bacon, Hollandaise sauce
Oven roasted potatoes **V**
Seasonal vegetable medley **GF V**
SMITH-spiced buttermilk fried chicken, SMITH ranch dressing
Creamy Bothwell aged Cheddar mac-n-cheese with bacon + blue cheese crumble
Assorted sweets, treats, cakes, + cookies

SMITH

BREAKFAST PLATTERS

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Sliced seasonal fruits **10/person**

Smoked lox, cream cheese + bagel chips
(based on 70g per guest) **20/person**

Artisanal SMITH charcuterie board **9/person**

Baker's basket of breakfast breads + pastries
(Danish, muffin, croissant) **9/person**

Muffins **5/each**

Artisanal cheese board **12/person V**

SMITH

BUFFET LUNCHEONS

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[Minimum 20 people]

THE TWO-O-FOUR 47

Selection of breads + rolls
Garden style greens,
honey + apple vinaigrette **GF V**
Slow roasted, SMITH-seasoned Manitoba
pork loin medallions, mushroom 'gravy'
Buttermilk fried chicken,
SMITH ranch dressing
Buttery whipped mashed potatoes **GF V**
Seasonal vegetable medley **GF V**
Assorted brownies, slices, lemon bars,
profiteroles, truffles
Freshly brewed coffee,
decaffeinated coffee, tea

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FORKS BBQ 53

Lemon dressed kale + romaine salad,
currants, walnuts, feta cheese **GF V**
SMITH pickled vegetables **GF V**
Baby red potato salad **GF**
Creamy Bothwell aged Cheddar mac-n-cheese
with bacon + blue cheese crumble
BBQ glazed baby back pork ribs **GF**
Cajun chicken breast **GF**
Broccolini with sesame + chilies **GF V**
Beets with lemon + dill **GF V**
Assorted brownies, slices, lemon bars,
profiteroles, truffles
Freshly brewed coffee,
decaffeinated coffee, tea

SOLSTICE SOUP + SANDWICH 44

Lemon dressed kale + romaine salad,
currants, walnuts, feta cheese **GF V**
SMITH pickled vegetables **GF V**
Chef's soup of the day

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AN ASSORTMENT OF FULL SIZE SANDWICHES + WRAPS

(based on 1.25 sandwiches
per person)
Grilled chicken salad, bread +
butter pickles, iceberg lettuce,
red onion, ciabatta
SMITH-spiced roast beef striploin,
maple smoked Cheddar, horseradish
mayo, tomato, onion, lettuce,
sourdough
Grilled vegetables, arugula,
pickled shallots, hummus,
flour tortilla **V**
Chef's choice of full-sized
sandwich

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Assorted sweets + treats
Freshly brewed coffee,
decaffeinated coffee, tea

SMITH

À LA CARTE THREE COURSE LUNCH

[Minimum 20 people]

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STARTERS

[Starter course **10/person**, additional starter course **10/person**, additional starter choice **5/person**]

Soup Of The Day: seasonal feature

Iceberg Salad: blue cheese, cocktail tomato, bacon, 1000 island dressing **GF**

Kale + Romaine Salad: walnuts, currants, feta cheese, citrus vinaigrette **GF V**

Caesar Salad: romaine, Grana Padano, creamy garlic dressing, croutons

Classic Garden Salad: fancy greens, tomato, cucumber, radish, almond, honey + apple vinaigrette **GF V**

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ENTRÉE SELECTIONS

[Choose one entrée package for your menu. All entrées served with chef's choice of starch and seasonal vegetables. Additional protein choice **6/person**]

THE INN 52

10oz NY Steak: garlic confit, SMITH seasoning salt **GF**

Atlantic Canada Salmon: grilled lemon, sauce Béarnaise **GF**

Vegetarian option available on request

THE FORKS 48

Char-grilled Berkshire Pork Chop: charred green onion salsa verde **GF**

Pan Fried Manitoba Pickerel: lemon butter sauce, caper, dill

Vegetarian option available on request

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DESSERT SELECTIONS

[Dessert course **10/person**, additional dessert choice **5/person**]

Crème Brûlée: classic vanilla bean **GF** with biscotti **V**

Chocolate Epiphany: flourless Callebaut dark chocolate cake **GF**

White Chocolate Raspberry Cheesecake: chocolate Graham crust **V**

Lemon Flan: buttery pastry, lemon curd, raspberry coulis **V**

Carrot Cake: candied pecans, cream cheese frosting **V**

SMITH

APPETIZER PACKAGES

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[Prices are based on 4 pieces per person which is sufficient before a meal.
For a cocktail party, we would suggest 8 - 10 pieces per person]

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THE SOLSTICE PACKAGE 16/person

Petite Mushroom Tart V

Samosas: tamarind sauce V

Chicken Liver Parfait: dijon, cornichon

Pounded Cheese: creamy whipped old Cheddar, cider gastrique, sourdough V

Figs In A Blanket: SMITH bratwurst in pastry, mustard

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THE IMPRESS YOUR FRIENDS PACKAGE 20/person

Mini Reuben Sliders: SMITH corned beef, sauerkraut

Petite Beef Wellington

Falafel: crispy chickpea fritters, spicy feta + yogurt dip V

Coconut Shrimp: chili catsup

Bruschetta: tomato, olive + feta V

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THE SMITH PACKAGE 22/person

Roast Lamb Rib Chops: persillade

Pork Belly: kimchi, katsu, cucumber GF

SMITH Steak Tartare: crostini

Lemon + Herb Chicken Skewers: tzatziki GF

Cured Albacore Tuna: cucumber, goma-ae, chili mayo

SMITH

HORS D'OEUVRES

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BOARDS PLACED ON TABLES

Artisanal Cheese Board **12/person V**
Artisanal Charcuterie Board **12/person**
Vegetable Crudités + Assorted Dips **9/person GF V**
Mixed Olives **6/person GF V**
House Smoked Olives **5/person GF V**
Lemon + Garlic Chickpea Hummus: harissa + pita **5/person V**
Smith Sausage Board (serves 6-8) **52/board**
Creamy Onion Dip + Chips (serves 2-4) **12/board V**

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PASSED HORS D'OEUVRES

[per dozen, minimum 3 dozen per selection]

Chicken Liver Parfait: Dijon, cornichon **48**
Pounded Cheese: creamy whipped old Cheddar, cider gastrique, sourdough **45 V**
Figs In A Blanket: SMITH bratwurst in pastry, mustard **46**
Mini Reuben Sliders: SMITH corned beef, sauerkraut **51**
Roast Lamb Rib Chops: persillade **64**
Petite Mushroom Tart **46 V**
Smoked Lox: cream cheese, dill, bagel crostini **53**
Smith Steak Tartare: crostini **55**
Pork Belly: kimchi, katsu, cucumber **48 GF**
Lemon + Herb Chicken Skewers: tzatziki **44 GF**
Bruschetta: tomato, olive + feta **48 V**
Falafel: crispy chickpea fritters, spicy feta + yogurt dip **44 V**
Coconut Breaded Shrimp: chili catsup **51**
Samosas: tamarind sauce **44 V**

SMITH

THREE-COURSE DINNER

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STARTER SELECTIONS

[Choose one starter for your menu.
Additional starter choice 5/person.
Additional starter course 10/person]

Soup Of The Day: seasonal feature

Iceberg Salad: blue cheese, cocktail tomato, bacon, 1000 island dressing **GF**

Kale + Romaine Salad: walnuts, currants, feta cheese, citrus vinaigrette **GF V**

Caesar Salad: romaine, Grana Padano, creamy garlic dressing, croutons

Classic Garden Salad: fancy greens, tomato, cucumber, radish, almond, honey + apple vinaigrette **GF V**

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SIDE SELECTIONS

[Choose Two Sides to be served family style.
Additional sides 9/person]

Brussels Sprouts: caramelized onion, goat cheese cream, pickled shallot **GF V**

Broccolini: lemon, chili and Parmesan **GF V**

Beets: crème fraîche, pistachio, dill **GF V**

Chive Mashed Potatoes **GF V**

Herb + Garlic Roast Potatoes **GF V**

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DESSERT SELECTIONS

[Additional dessert choice 5/person]

Crème Brûlée: classic vanilla bean, biscotti **GF V**

Chocolate Epiphany: flourless Callebaut dark chocolate cake **GF V**

White Chocolate Raspberry Cheesecake: chocolate Graham crust **V**

Lemon Flan: buttery pastry, lemon curd, raspberry coulis **V**

Carrot Cake: candied pecans, cream cheese frosting **V**

ENTRÉE SELECTIONS

[Select 1 package below.
Vegetarian option available on request.]

THE FORKS 68

Pan Fried Pickerel: lemon butter sauce, caper, dill

Buttermilk Fried Chicken Breast: ranch, SMITH seasoning salt

Char-grilled Berkshire Pork Chop: charred green onion salsa verde **GF**

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THE INN 72

Char-grilled Salmon: grilled lemon, sauce Béarnaise **GF**

10oz NY Steak: garlic confit, SMITH seasoning salt

Buttermilk Fried Chicken Breast: ranch, SMITH seasoning salt

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THE SMITH 78

Roast Rack Of Lamb: persillade

12oz Ribeye Steak: blue cheese butter **GF**

Manitoba Arctic Char: pistachio + jalapeño pinto **GF**

SMITH

CARVERIES

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[Price per guest / Minimum 30 guests. Each carving station includes artisan rolls (excluding Prime Rib & Salmon). All protein selections are based on 120g (4 oz) per guest]

Canadian Angus Beef Striploin: caramelized Onion Jus, Horseradish **30 GF**

Canadian Angus Prime Rib: au Jus, Mini Yorkshire Puddings **35**

Fresh Herb Crusted Salmon: jalapeño Remoulade, Burnt Lemon **27 GF**

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CARVERY SIDES

Buttery Mashed Potatoes: topped with chives **11 GF V**

Roasted Baby Potatoes: herbs and garlic **11 GF V**

Manitoba Beets: topped with crème fraiche and dill **11 GF V**

Brussels Sprouts: topped with cranberries and feta **12 GF V**

Broccolini: tossed in chili oil and Grana Padano **12 GF V**

Breads & Condiments: assorted bread, pickles and condiments **8**

LATE NIGHT

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[Price per guest / Minimum 30 guests.]

Perogies: [Based on 5 pieces / guest] potato & cheese perogies, sour cream, chopped bacon & green onion **14**

Poutine: beef gravy, Bothwell cheese curds, scallions **17**

Bao Buns: [Based on 1.5 per guest] crispy pork belly, spicy mayo, pickled slaw, and cilantro or buttermilk fried chicken, togarashi aioli, bread & butter pickles, iceberg lettuce **18**

Udon Noodle Bowl: roast pork, carrot, mentsuyu sauce, sesame, green onion **20**

Chicken Fingers & Fries: 2 chicken fingers, crispy fries, honey dill **18**

Decadent Dessert Bar: variety of fresh baked cookies, biscotti, brownies, date bars, nanaimo squares, fruit tarts, mini cupcakes, chocolate truffles & chocolate dipped strawberries **22**

Menu prices are subject to PST, GST, and 20% gratuity.

Prices are subject to change and are only guaranteed 60 days prior to a function.

SMITH 75 Forks Market Road | T: 204.944.2445 | F: 204.942.6979 | smithrestaurant.ca

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POLICIES

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Deposit: \$500 minimum deposit is required to secure the use of the Solstice Room. Deposit amount fluctuates seasonally. This deposit will be deducted from your final bill owing at the end of your function. Deposits may be required for semi-private spaces. All deposits are non-refundable.

Guarantee of Attendance: The guaranteed number of guests attending the function is **due four business days prior to your function**. If your numbers increase, charges will be based on the actual number of people in attendance. If your numbers decrease, charges will be based on the guaranteed number. SMITH will make 3% above the guaranteed amount to account for last minute changes.

Menu: Limited dietary substitutions may be made in advance by the convenor. Those ordering substitutions must identify themselves to their server upon seating or by a dietary restriction card. Please note with dietary requests, all precautions are taken, however because SMITH Restaurant is NOT a nut free, gluten free or fish/seafood free kitchen we are unable to guarantee that cross contamination will not occur.

Function Size: SMITH reserves the right to move groups to a room more appropriate for the number of guests in attendance unless otherwise stated in the contract.

Leftover Food + Take Outs: For health and insurance reasons, SMITH does not allow the removal of food from the hotel premises unless a waiver is signed.

Damages: In the event of any damages occurring to the property of SMITH and/or the Inn at the Forks by the client, guests or contractors, all cost are to be paid for by the client. Inn at the Forks assumes no responsibility for lost, stolen or damaged personal property or equipment.

Deliveries: As SMITH has limited storage space, all items must be delivered and picked up the day of the event.

Cancellations: All cancellations must be received in writing and must be made by the individual that made the initial booking.

Parking: All parking surrounding the Hotel is property of The Forks and managed by The Forks North Portage Corporation. Guests attending your event will need to pay for parking hourly at the pay stations that are located all around the Forks. Please read all posted signs carefully as SMITH is not responsible for any parking tickets or towing fees that may be incurred. Additional charges may apply.