



Before the cake, cut the steak.

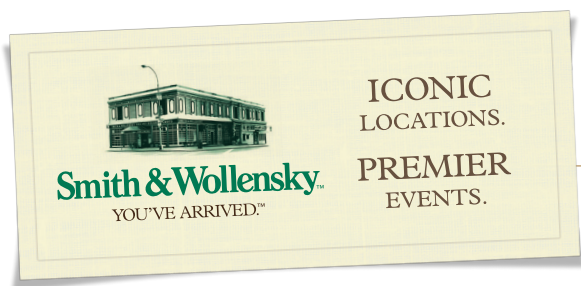
For your wedding reception, rehearsal dinner or bridal shower, treat your guests to the memorable experience of our dry-aged steaks and award-winning wines. Our private event venues are perfect for all your nuptial needs. We have space available for 10-200 guests and offer full and partial restaurant buyout.

In-house event planners will assist you with all of your planning needs. Whether its florals, music, specialty linen or just a hand to hold, Smith & Wollensky is your partner in planning.

Congratulations,

Lisa Rossetti & Molly Whitridge
Catering/Private Events Manager
lrossetti@swrg.com | mwhitridge@swrg.com
617.423.1112





Bridal Shower Lunch Menu

Sample

First Course

Choose 1

Wollensky Salad

Caesar Salad

Mixed Greens Salad

Iceberg Wedge

Wollensky's Famous Split Pea Soup

Entrées

Choose 3

Filet Mignon
charbroiled or au poivre

Free-Range Chicken

Grilled Salmon

Crab Cake

Family-Style Sides

Choose 2

Creamed Spinach

Truffled Macaroni & Cheese

Roasted Mushrooms

Hashed Brown Potatoes

Broccoli Florets

Dessert

Choose 1

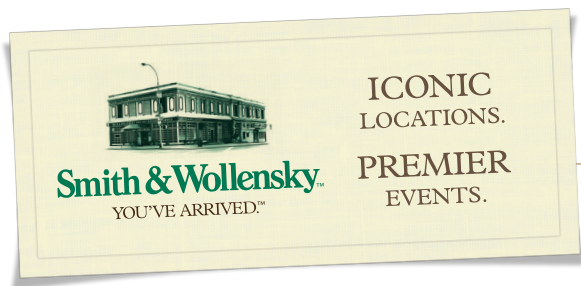
New York Style Cheesecake

Seasonal Berries & Cream

Chocolate Cake

Coconut Layer Cake

Carrot Cake



Rehearsal Dinner Menu

Sample

Butlered Hors D'oeuvres

Wollensky's Beef Sliders
cheddar cheese, dill pickles and chipotle mayonnaise

Crispy Chicken Satay
Thai peanut sauce

Crab Cake
cognac mustard and ginger sauces

Tuna Tataki
teriyaki sauce and wasabi mayonnaise served in wonton crisp

Vine-Ripened Tomato & Mozzarella Flat Bread
basil oil

Carving Table

Roasted Tenderloin
horseradish cream

Accompanied with
Creamed Spinach
Whipped Potatoes

Fish Table

Roasted Salmon
tomato-caperberry relish

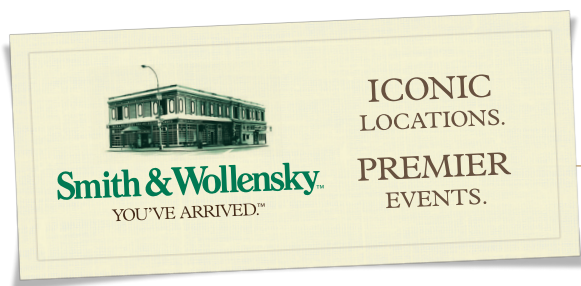
Accompanied with
Wollensky Salad
Warm Baked Breads

Butlered Desserts

Homemade Chocolate Chip Cookies
ice cold milk shooters

Assorted Miniature Cupcakes

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas



3-Course Seated Dinner Menu

Sample

First Course

Choose 2

Iceberg Wedge

Wollensky Salad

Wollensky's Famous Split Pea Soup

Caesar Salad

Entrées

Choose 3

Filet Mignon
charbroiled or au poivre

Free-Range Chicken

Grilled Salmon

Atlantic Swordfish Steak Au Poivre

Crab Cake

USDA Prime Dry-Aged New York Cut Sirloin*

USDA Prime Dry-Aged Bone-In Rib Eye*

Family-Style Sides

Choose 2

Creamed Spinach

Broccoli Florets

Wollensky Green Beans

Roasted Mushrooms

Whipped Potatoes

Roasted Asparagus

Dessert

Choose 1

New York Style Cheesecake

Seasonal Berries & Cream

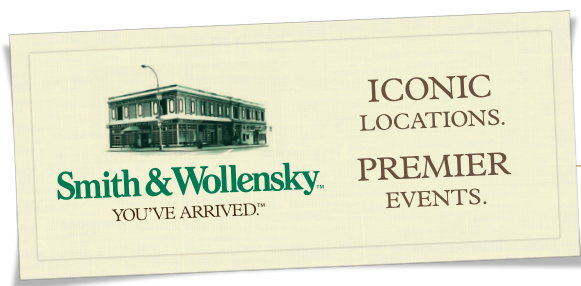
Chocolate Cake

Coconut Layer Cake

Carrot Cake

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

**Additional charge per person.*



Cocktail Reception

30 person minimum
2 hour minimum

Hot Hors D'oeuvres

Wollensky's Beef Sliders
cheddar cheese, dill pickles and chipotle mayonnaise

Braised Beef and Morel Crostini

Crispy Chicken Satay
Thai peanut sauce

Coconut Shrimp
mango chile garlic sauce

Crab Cake
cognac and ginger sauces

Lobster Rangoon

Buffalo Fried Oysters
Thai peanut sauce

Vine-Ripened Tomato & Mozzarella Flat Bread

Cold Hors D'oeuvres

Classic Steak Tartare

Prosciutto Wrapped Asparagus
lemon oil

Smoked Duck & Fig Crostini

Spicy Gazpacho Shot
grilled shrimp

Melted Brie Crostini
onion jam and walnuts

Tomato Mozzarella Skewers



Wedding Menu

Sample

Cocktail Reception

Butlered Hors D'oeuvres

Wollensky's Beef Sliders & Truffled Garlic French Fries
cheddar cheese, dill pickles and chipotle mayonnaise

Smoked Duck & Fig Crostini

Pastrami Salmon Sandwich
mustard cream fraiche

Spicy Gazpacho Shooter
grilled shrimp

Melted Brie Crostini
onion jam and walnuts

Steak Tartare Table

Prepared to Order
USDA Prime beef, chopped onions, capers, mustard and toasted crostini

Seated Dinner

First Course

Crab Cake
cognac mustard and ginger sauces

Salad Course

Wollensky Salad
romaine lettuce tossed with Dijon mustard vinaigrette and topped with warm bacon lardons, marinated button mushrooms, crisp potato croutons and tear drop tomatoes

Entrées

Charbroiled Filet Mignon

Grilled Salmon

Free-Range Chicken

Family-Style Sides

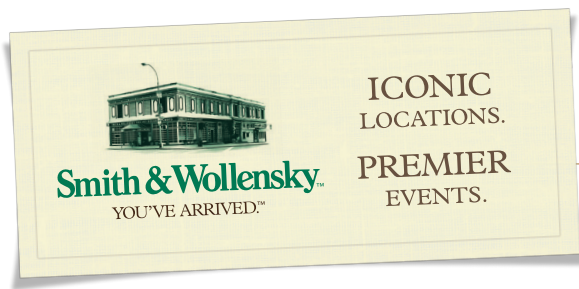
Creamed Spinach

Whipped Potatoes

Butlered Dessert

Assorted Mini Cupcakes

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas



Butlered Hors D'oeuvre List

Sample

Hot Hors D'oeuvres

Choose 3

Wollensky's Beef Sliders

cheddar cheese, dill pickles and chipotle mayonnaise

Traditional Beef Wellington

filet mignon and mushroom duxelle in puff pastry with truffle aioli

Beef Skewer

Braised Beef and Morel Mushroom Crostini

Crispy Chicken Satay

Thai peanut sauce

Coconut Shrimp

mango chile garlic sauce

Crab Cake

cognac mustard and ginger sauces

Lobster Rangoon

Buffalo Fried Oysters

crumbled bleu cheese

Truffled Macaroni & Cheese

served in mini crocks

Vine-Ripened Tomato & Mozzarella Flat Bread

Cold Hors D'oeuvres

Choose 3

Classic Steak Tartare

Prosciutto Wrapped Asparagus

lemon oil

Smoked Duck & Fig Crostini

Truffled Chicken Salad

Pastrami Salmon Sandwich

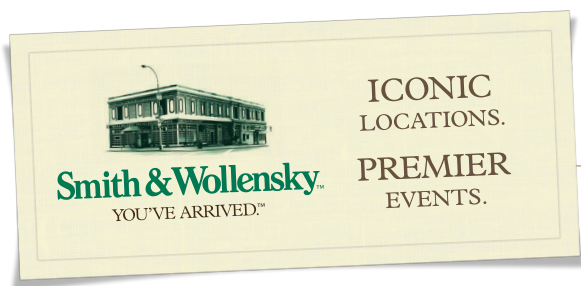
mustard cream fraiche

Spicy Gazpacho Shooter

grilled shrimp

Melted Brie Crostini

onion jam and walnuts



Cocktail Stations

Charcuterie Board

a selection of cured meats and Artisanal cheeses
paired with fruit jams
crostini

Steak Tartare Table

Prepared to Order
USDA Prime beef, chopped onions, capers and mustard
crostini

Wollensky's Whole Roasted Tenderloin*

Sliced Beef Tenderloin
horseradish cream, béarnaise sauce and red wine demi-glace
assorted breads

Carved Tuna Tataki

Sushi Rice Fritters
miso and lemon teriyaki sauce

Slider Bar

Crab Cake

Vine-Ripened Tomato & Mozzarella

Braised Beef & Morel Mushrooms

Flatbread Bar

Choose 2

Chili Shrimp & Avocado
fresh tomatoes and cilantro

Vine-Ripened Tomato & Mozzarella
basil oil

Buffalo Chicken & Gorgonzola
bleu cheese dressing, carrots, celery and parsley

Spicy Beef, Pepper & Onion
feta cheese

*Requires carver - \$75 uniformed attendant



Event Enhancements

To further enhance your dining experience
at Smith & Wollensky, may we suggest:

Our Famous Shellfish Bouquet

*a lavish display of chilled lobster and crab meat, jumbo shrimp, oysters and clams
with cocktail, ginger and mustard sauce and sherry mignonette*

1/2 Hour of Butlered Hors D'oeuvres

selected items to complement your dinner

Steak Enhancements

*gorgonzola crusted
garlic shrimp
Oscar style with crab, asparagus and béarnaise sauce*

Butlered Sweets

*brownies
mini crème brûlée
petite chocolate cakes
bite-size cheesecake
assorted homemade cookies*