

# Conference Package

Sample

## Continental Breakfast

Assorted Breakfast Pastries  
*with butter, cream cheese and preserves*  
Sliced Fresh Fruit  
Yogurt & Granola  
Assorted Fruit Juices

## AM Break

Freshly Brewed Coffee, Decaffeinated Coffee  
& Herbal Teas

## Lunch Entrées

*Choose 2*

Charbroiled Filet Mignon

Oven Roasted Salmon

Spicy Ahi Tuna Salad  
*mixed greens, fennel, orange, kalamata olives,  
capers, onions and citrus vinaigrette*

Spinach Peppered Bacon & Poached Egg  
*thick-cut peppered bacon and warm sherry vinaigrette*

Chicken Cobb Salad  
*avocado, tomato, bacon, egg, green beans, bleu cheese,  
kalamata olives and citrus vinaigrette*

## Dessert

*Choose 1*

New York Style Cheesecake

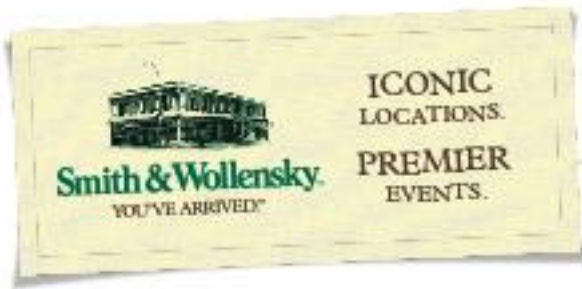
Coconut Layer Cake

Carrot Cake

Chocolate Cake

## PM Break

Homemade Cookies & Brownies  
Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas



# Seated Lunch Menu

Sample

## First Course

*Choose 1*

Wollensky Salad

Caesar Salad

Mixed Greens

Iceberg Wedge

Wollensky's Famous Split Pea Soup

## Entrées

*Choose 3*

Charbroiled Filet Mignon

Free-Range Chicken

Oven Roasted Salmon

USDA Prime Dry-Aged Bone-In New York Cut Sirloin\*

USDA Prime Dry-Aged Bone-In Rib Eye\*

## Family-Style Sides

*Choose 2*

Creamed Spinach

Whipped Potatoes

Hashed Brown Potatoes

Pan Roasted Wild Mushrooms

## Dessert

*Choose 1*

New York Style Cheesecake

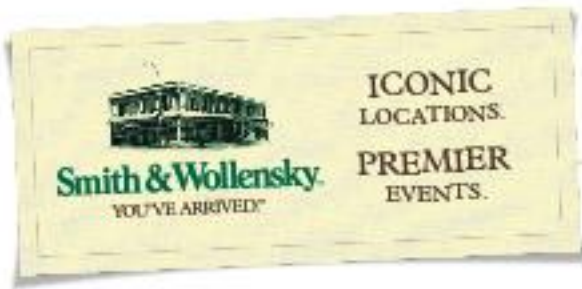
Chocolate Cake

Coconut Layer Cake

Carrot Cake

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

\*Additional charge per person



# Seated Brunch Menu

Sample

## First Course

Assorted Sliced Fresh Fruit

## Entrées

*Choose 3*

### Steak and Eggs

*two 4 oz. filet medallions, roasted wild mushrooms,  
hashed brown potatoes and two poached eggs*

### Cinnamon French Toast

*thick cut Brioche bread, soaked in sweet cinnamon custard,  
topped with dark rum flamed bananas and caramel*

### Braised Rib Hash & Poached Eggs

*with au poivre sauce*

### Benedict Oscar Style

*poached eggs, sautéed colossal lump crab meat, asparagus  
and béarnaise sauce on marble rye toast*

### Cajun Seasoned Gorgonzola Burger

*With red onion marmalade*

## Family Style Sides

Thick-Cut Peppered Bacon

Hashed Brown Potatoes

## Dessert

*Choose 1*

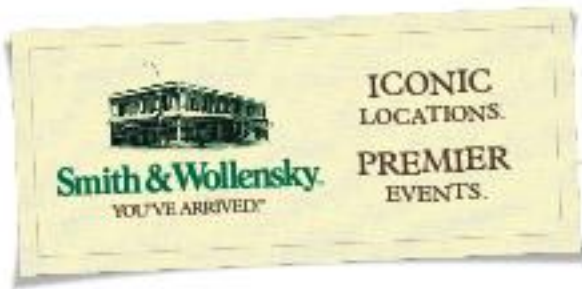
New York Style Cheesecake

Chocolate Cake

Coconut Layer Cake

Carrot Cake

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*

Charbroiled Filet Mignon

Free-Range Chicken

Oven Roasted Salmon

Signature Crab Cake

USDA Prime Dry Aged Bone-In New York Cut Sirloin\*

USDA Prime Dry Aged Bone-In Rib Eye\*

## Family-Style Sides

*Choose 2*

Creamed Spinach

Wollensky Green Beans

Pan Roasted Wild Mushrooms

Whipped Potatoes

Hashed Brown Potatoes

## Dessert

*Choose 1*

New York Style Cheesecake

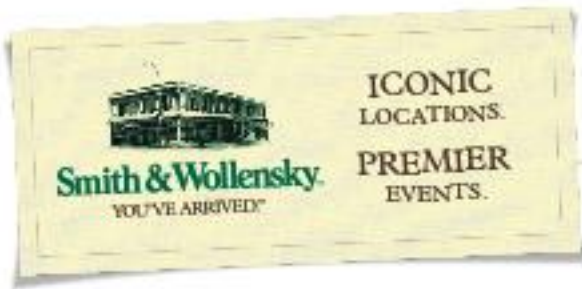
Chocolate Cake

Coconut Layer Cake

Carrot Cake

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

\*Additional charge per person



# 4-Course Seated Dinner Menu

Sample

## Appetizers

*Choose 1*

Signature Crab Cake  
Shrimp Cocktail  
Wollensky's Famous Split Pea Soup

## Salads

*Choose 1*

Iceberg Wedge  
Wollensky  
Caesar  
Mixed Greens  
Heirloom Tomato Carpaccio with Burrata

## Entrées

*Choose 3*

Charbroiled Filet Mignon  
Free-Range Chicken  
Oven Roasted Salmon  
Coriander Seared Tuna  
USDA Prime Dry Aged Bone-In New York Cut Sirloin\*  
USDA Prime Dry Aged Bone-In Rib Eye\*

## Family-Style Sides

*Choose 2*

Creamed Spinach  
Wollensky Green Beans  
Pan Roasted Wild Mushrooms  
Whipped Potatoes  
Hash Browned Potatoes

## Dessert

*Choose 1*

New York Style Cheesecake  
Chocolate Cake  
Coconut Layer Cake  
Carrot Cake

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

\*Additional charge per person



# Fundraising Dinner Menu

Sample

## First Course

Pre-Set

*Choose 1*

Mixed Greens

Wollensky Salad

Caesar Salad

## Entrées

*Choose 2*

Charbroiled Filet Mignon

Free-Range Chicken

Oven Roasted Salmon

USDA Prime Dry Aged Bone-In New York Cut Sirloin\*

USDA Prime Dry Aged Bone-In Rib Eye\*

## Family-Style Sides

*Choose 2*

Wollensky Green Beans

Whipped Potatoes

Hashed Brown Potatoes

Pan Roasted Wild Mushrooms

## Dessert

*Choose 1*

New York Style Cheesecake

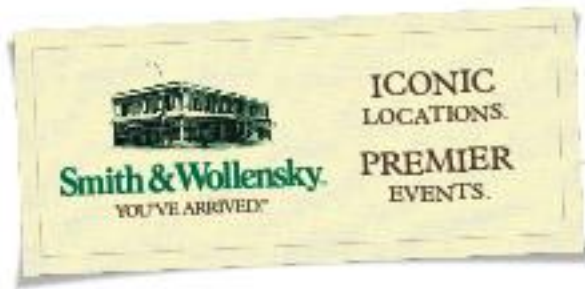
Chocolate Cake

Coconut Layer Cake

Carrot Cake

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

*\*Additional charge per person*



# Rehearsal Dinner Menu

Sample

## Butlered Hors D'oeuvres

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

Crispy Chicken Satay  
*Thai peanut sauce*

Signature Crab Cake  
*cognac mustard and ginger sauces*

Spicy Gazpacho Shooter  
*grilled shrimp*

Vine-Ripened Tomato & Mozzarella Flat Bread  
*basil oil*

## Carving Table

Roasted Tenderloin  
*horseradish cream*

Creamed Spinach

Whipped Potatoes

## Fish Table

Oven Roasted Salmon  
*crisp pancetta, sweet pea puree*

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



# Wedding Menu

Sample

## Cocktail Reception

### Butlered Hors D'oeuvres

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

Truffled French Fries  
*parmesan cheese*

Spicy Gazpacho Shooter  
*grilled shrimp*

### Smoked Duck & Fig Crostini

Truffled Chicken Salad  
*house made wonton crisp*

Melted Brie Crostini  
*onion jam and walnuts*

## Steak Tartare Table

*prepared to order*  
*chopped onions, capers, mustard and toasted crostini*

## Seated Dinner

### First Course

Crab Cake  
*cognac mustard and ginger sauces*

### Salad Course

Wollensky  
*romaine lettuce, bacon lardons, marinated mushrooms, potato croutons, teardrop tomatoes, dijon vinaigrette*

### Entrées

Charbroiled Filet Mignon

Oven Roasted Salmon

Free-Range Chicken

USDA Prime Dry-Aged Bone-In New York Cut Sirloin\*

USDA Prime Dry-Aged Bone-In Rib Eye\*

### Family-Style Sides

Creamed Spinach

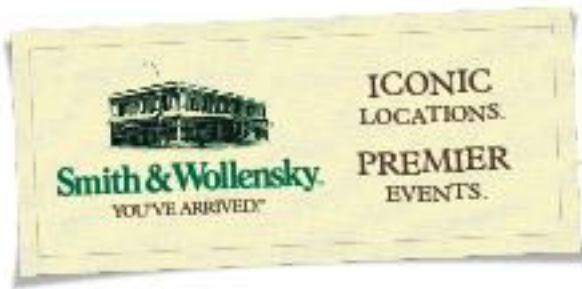
Whipped Potatoes

### Dessert

Wedding Cake

\*Additional charge per person





# Cocktail Reception

30 person minimum  
2 hour minimum

## Hot Hors D'oeuvres *Choose 3*

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

Braised Beef and Morel Mushroom Crostini

Crispy Chicken Satay  
*Thai peanut sauce*

Coconut Shrimp  
*mango chile garlic sauce*

Signature Crab Cake  
*cognac and ginger sauces*

Lobster Rangoon

Buffalo Fried Oysters  
*crumbled bleu cheese*

Vine-Ripened Tomato & Mozzarella Flat Bread

## Cold Hors D'oeuvres *Choose 3*

Steak Tartare

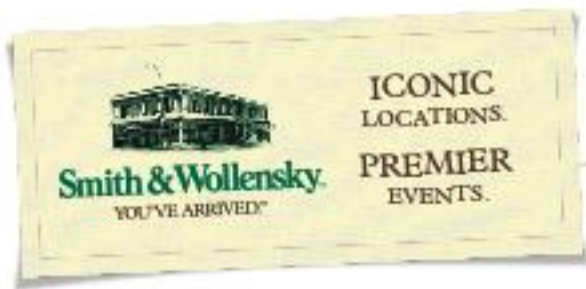
Prosciutto-Wrapped Asparagus  
*lemon oil*

Smoked Duck & Fig Crostini

Spicy Gazpacho Shooter  
*grilled shrimp*

Melted Brie Crostini  
*onion jam and walnuts*

Tomato Mozzarella Skewers



# Butlered Hors D'oeuvres List

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## Hot Hors D'oeuvres

*Choose 3*

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

Traditional Beef Wellington  
*filet mignon and mushroom duxelle in puff pastry with truffle aioli*

Beef Skewers

Braised Beef and Morel Mushroom Crostini

Crispy Chicken Satay  
*Thai peanut sauce*

Coconut Shrimp  
*mango chile garlic sauce*

Signature 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 Flatbread

## Cold Hors D'oeuvres

*Choose 3*

Steak Tartare

Prosciutto-Wrapped Asparagus

Smoked Duck & Fig Crostini

Truffled Chicken Salad

Pastrami Salmon Sandwich  
*mustard crème fraîche*

Spicy Gazpacho Shooter  
*grilled shrimp*

Melted Brie Crostini  
*onion jam and walnuts*



# Cocktail Stations

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## Charcuterie Board

a selection of cured meat and artisanal cheeses  
*paired with fruit jams and crostini*

## Steak Tartare Table

prepared to order  
*chopped onions, capers, mustard and toasted crostini*

## Wollensky's Whole Roasted Tenderloin\*

*horseradish cream, béarnaise sauce, red wine demi-glace  
assorted breads*

## Slow Roasted Steamship Round of Beef \*

*horseradish cream, dijon mustard  
house baked bread*

## Slider Bar

Classic Butcher Burger  
Signature Crab Cake  
Vine-Ripened Tomato & Mozzarella

## Carved Tuna Tataki

sushi rice fritters  
*miso and lemon teriyaki sauce*

## Flatbread Bar

*Choose 2*

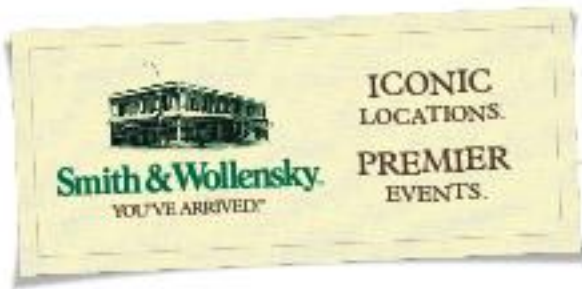
Chili Shrimp & Avocado  
*fresh tomatoes and cilantro*

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

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

## Our Famous Shellfish Bouquet

*a lavish display of chilled lobster and lump crab meat,  
jumbo shrimp, iced oysters and littleneck clams  
classic cocktail, ginger and mustard sauces  
sherry mignonette*

## 1/2 Hour of Butlered Hors D'oeuvres

*selected items to complement your dinner*

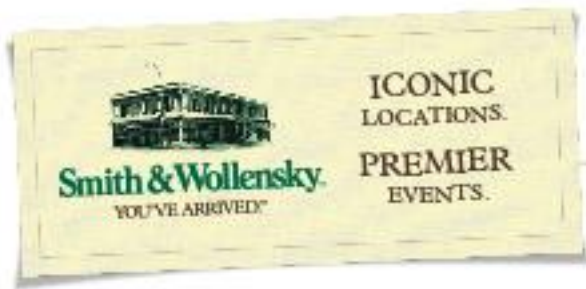
## Steak Enhancements

Au Poivre  
Cajun Seasoned  
Gorgonzola Crusted  
Roasted Cipollini Onion & Garlic  
Stuffed Jumbo Shrimp  
*lump crab meat and garlic butter*  
Oscar Style  
*crab asparagus and béarnaise sauce*

## Butlered Sweets

Brownies  
Mini Crème Brûlée  
Petite Chocolate Cakes  
Bite-size Cheesecake  
Assorted Homemade Cookies

All beverages based on consumption.



# Bar Service Menu

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## Selected Bar Service

House Red & White Wine, Domestic, Craft & Imported Beer,  
Soda, Juice & Bottled Water

## Premium Open Bar Service

Premium Brand Liquor, House Red & White Wine,  
Domestic, Craft & Imported Beer, Soda, Juice & Bottled Water

## Super Premium Open Bar Service

Super Premium Brand Liquor, House Red & White Wine,  
Domestic, Craft & Imported Beer, Soda, Juice & Bottled Water

## Wine Service with Dinner

House Red & White Wine

Open bar based on consumption is also available.  
Our Beverage Manager is always available to assist you  
in selecting your wine prior to the event.