

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

Pan Seared 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

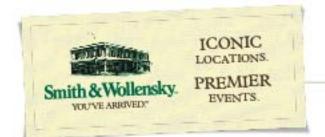
Coconut Layer Cake

Carrot Cake

Chocolate Cake

PM Break

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



Seated 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 Beef Hash & Poached Eggs with au poivre sauce

Benedict Oscar Style poached eggs, sautéed colossal lump crab meat, asparagus and hollandaise 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



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 Pan Seared 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



3-Course Seated Dinner Menu

Sample

First Course Choose 2

Iceberg Wedge Wollensky Salad Caesar Salad Wollensky's Famous Split Pea Soup

Entrées Choose 3

Charbroiled Filet Mignon Free Range Chicken Pan Seared 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

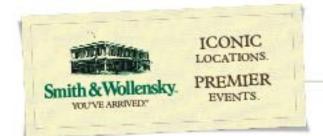
Creamed Spinach Duck Fat Roasted Root Vegetables Pan Roasted Wild Mushrooms Hashed Brown Potatoes Whipped Potatoes

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 Jumbo Shrimp Cocktail Wollensky's Famous Split Pea Soup

Salads Choose 1

Iceberg Wedge Wollensky Caesar Mixed Greens Tomato Carpaccio with Burrata

Entrées Choose 3

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

Family Style Sides Choose 2

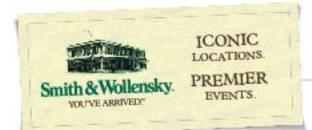
Creamed Spinach Pan Roasted Wild Mushrooms Duck Fat Roasted Vegetables Hashed Brown Potatoes Whipped Potatoes

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



S&W Signature Dinner Menu

Sample

Our Famous Shellfish Bouquet

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

Salads Choose 1

Iceberg Wedge Wollensky Caesar Mixed Greens Tomato Carpaccio with Burrata

Entrées

Choose 3

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

Family Style Sides

Creamed Spinach Duck Fat Roasted Root Vegetables 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



Benefit Dinner Menu

Sample

First Course Pre-Set Choose 1 Mixed Greens Wollensky Salad Caesar Salad

Entrées Choose 2

Charbroiled Filet Mignon Free Range Chicken Pan Seared Salmon USDA Prime Dry Aged Bone-In New York Cut Sirloin* USDA Prime Dry Aged Bone-In Rib Eye*

Family Style Sides Choose 2

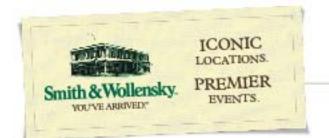
Whipped Potatoes Hashed Brown Potatoes Pan Roasted Wild Mushrooms Duck Fat Roasted Root Vegetables

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



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

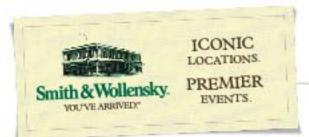
Prosciutto Wrapped Asparagus lemon oil

Smoked Duck & Fig Crostini

Spicy Gazpacho Shooter grilled shrimp

Melted Brie Crostini onion jam and walnuts

Tomato Mozzarella Skewers



Butlered Hors D'oeuvres List

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

Vine Ripened Tomato & Mozzarella Flatbread

Cold Hors D'oeuvres Choose 3

Steak Tartare

Prosciutto Wrapped Asparagus

Smoked Duck & Fig Crostini

Truffled Chicken Salad

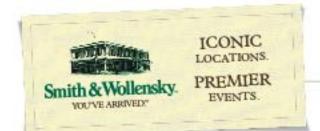
Pastrami Salmon Sandwich mustard crème frâiche

Spicy Gazpacho Shooter grilled shrimp

Melted Brie Crostini onion jam and walnuts

Tomato Mozzarella Skewers

Cocktail Stations



Charcuterie Board

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

Steak Tartare Table

prepared to order diced tenderloin, 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

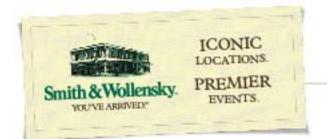
Choose 2 Chili Shrimp & Avocado fresh tomatoes and cilantro

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



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

Pan Seared Salmon couscous risotto, morels and lemongrass broth

Wollensky Salad

Warm Baked Breads

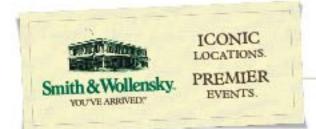
Butlered Desserts

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 diced tenderloin, chopped onions, capers, mustard and toasted crostini

Seated Dinner

First Course

Signature Crab Cake cognac mustard and ginger sauces

Salad Course

Wollensky romaine lettuce, bacon lardons, marinated button mushrooms, crispy potato croutons and teardrop tomatoes

Entrées

Charbroiled Filet Mignon

Pan Seared 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



Event Enhancements

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

Our Famous Shellfish Bouquet

chilled lobster, 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

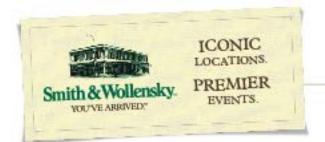
Roasted Cipollini Onion & Garlic

Stuffed Jumbo Shrimp lump crab meat and garlic butter

Oscar Style lump crab meat, asparagus and hollandaise sauce

Butlered Sweets

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



Bar Service Menu

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.