



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

Choose 2

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 fraîche

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*

½ 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 Brûlée

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.