

SMITH & WOLLENSKY

AMERICA'S STEAKHOUSE

| Est. 1977

PRIVATE EVENTS MENU

THREE COURSE
DINNER MENU

FIRST COURSE

Choose Two Options

Wollensky’s Famous Split Pea Soup

Wollensky Salad

Caesar Salad

Iceberg Salad

Signature Crab Cake *Additional \$10 per order

Shrimp Cocktail *Additional \$5 per order

ENTREES

Choose Three Options

Charbroiled Filet Mignon 10 oz.

Roasted Chicken

Pan-Seared Salmon

Seared Tofu Steak

rice paper-seared, ginger, red cabbage slaw, coconut, carrot puree

USDA Prime New York Strip 16 oz. *Additional \$25 per order

In order to ensure proper aging and flavor,
Dry-Aged cuts must be ordered 30 days in advance

FAMILY STYLE SIDES

Choose Two Options

Creamed Spinach

Sauteed Asparagus

Sauteed Mushrooms

Whipped Potatoes

DESSERT

Choose One Option

Chocolate Cake

Coconut Layer Cake

New York Style Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee
& Herbal Teas are included

Pricing is subject to 7% state tax,
18% service charge and 5% administrative fee
Menu subject to change

FOUR COURSE
DINNER MENU

FIRST COURSE

Choose One Option

Shrimp Cocktail

Steak Tartare

Wollensky’s Famous Split Pea Soup

One Half Hour of Chef’s Choice Passed Hors d’Oeuvres

SALADS

Choose Two Options

Wollensky Salad

Caesar Salad

Iceberg Salad

Burrata with Compressed Melon & Sherry Gastrique

ENTREES

Choose Three Options

Charbroiled Filet Mignon 10 oz.

Roasted Chicken

Pan-Seared Salmon

Seared Tofu Steak

rice paper-seared, ginger, red cabbage slaw, coconut, carrot puree

USDA Prime New York Strip 16 oz. *Additional \$25 per order

Prime Dry-Aged Bone-In Rib Eye 28 oz. *Additional \$35 per order

In order to ensure proper aging and flavor,

Dry-Aged cuts must be ordered 30 days in advance

FAMILY STYLE SIDES

Choose Two Options

Creamy Corn Manchego

Truffled Macaroni & Cheese

Sauteed Asparagus

Sauteed Mushrooms

Whipped Potatoes

DESSERT

Choose One Option

Chocolate Cake

Coconut Layer Cake

New York Style Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee

& Herbal Teas are included

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S&W SIGNATURE
DINNER MENU

SHELLFISH TOWER

Chilled Lobster, Chilled Colossal Crab

Jumbo Shrimp & Oysters

with classic horseradish cocktail sauce, cognac
mustard, ginger sauce and green apple mignonette

SALADS

Choose Two Options

Wollensky Salad

Caesar Salad

Iceberg Salad

Burrata with Compressed Melon & Sherry Gastrique

ENTREES

Choose Three Options

Charbroiled Filet Mignon 10 oz.

Roasted Chicken

Pan-Seared Salmon

Seared Tofu Steak

rice paper-seared, ginger, red cabbage slaw, coconut, carrot puree

USDA Prime New York Strip 16 oz. *Additional \$25 per order

Prime Dry-Aged Bone-In Rib Eye 28 oz. *Additional \$35 per order

In order to ensure proper aging and flavor,
Dry-Aged cuts must be ordered 30 days in advance

FAMILY STYLE SIDES

Choose Two Options

Creamed Spinach

Truffled Macaroni & Cheese

Creamy Corn Manchego

Sauteed Asparagus

Sauteed Mushrooms

Whipped Potatoes

DESSERT

Choose Two Options

Chocolate Cake

Coconut Layer Cake

New York Style Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee
& Herbal Teas are included

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THREE COURSE
LUNCH MENU

FIRST COURSE

Choose Two Options

- Wollensky Salad
- Caesar Salad
- Iceberg Salad
- Wollensky’s Famous Split Pea Soup

ENTREES

- Charbroiled Filet Mignon 8 oz.
- Roasted Chicken
- Pan-Seared Salmon

FAMILY STYLE SIDES

Choose Two Options

- Creamed Spinach
- Whipped Potatoes
- Sauteed Asparagus
- Sauteed Mushrooms
- Creamy Corn Manchego

DESSERT

Choose One Option

- Chocolate Cake
- Coconut Layer Cake
- New York Style Cheesecake
- Freshly Brewed Coffee, Decaffeinated Coffee
& Herbal Teas are included

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CONFERENCE
MENU

CONTINENTAL BREAKFAST

Assorted Breakfast Pastries
Butter, Cream Cheese, Preserves
Sliced Fresh Fruit
Yogurt & Granola
Assorted Fruit Juices

AM BREAK

Freshly Brewed Coffee, Decaffeinated Coffee
Herbal Teas

LUNCH ENTREES

Choose Two Options

Charbroiled Filet Mignon 8 oz. *Additional \$20 per order
Pan-Seared Salmon
Wollensky Salad
with Jumbo Shrimp, Grilled Chicken or Tenderloin Tips
Caesar Salad
with Jumbo Shrimp, Grilled Chicken or Tenderloin Tips
Wollensky’s Butcher Burger

FAMILY STYLE SIDES

Choose Two Options

Creamed Spinach
Sauteed Asparagus
Creamy Corn Manchego
Whipped Potatoes

DESSERT

Choose One Option

Chocolate Cake
Coconut Layer Cake
New York Style Cheesecake

PM BREAK

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

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PASSED
HORS D'OEUVRES

available for events of 25 or more guests
2 dozen minimum of each selection

Tomato Basil Bruschetta

Prosciutto Wrapped Asparagus

Tomato & Mozzarella Flatbread

Truffled Macaroni & Cheese Bites

Stuffed Mushrooms

Melted Brie Crostini

Tomato Mozzarella Skewers

Beef Wellington

Wollensky's Beef Sliders

Sliced Filet Mignon Crostini

Steak Tartare

Buffalo Chicken Sliders

Truffled Chicken Salad

Tuna Tartare

Coconut Shrimp

Lobster Rangoon

Jumbo Shrimp

Signature Crab Cakes

Buffalo Fried Oysters

Pricing per dozen unless noted otherwise
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COLD
COCKTAIL STATIONS

available for events of 25 or more guests

CHARCUTERIE BOARD

Prosciutto, Fennel Salami, Nduja Spread, Spicy Salami
Bleu Cheese, Goat Cheese, Cave Aged Cheddar Cheese,
Triple Creme Brie, with Marcona Almonds, Fruit Jams, Crostini

CHILLED SEAFOOD

Chilled Maine Lobster, Chilled Colossal Crab,
Jumbo Shrimp & Oysters
with classic horseradish cocktail sauce, cognac
mustard, ginger sauce and green apple mignonette

STEAK TARTARE TABLE

Diced Tenderloin, Chopped Red Onion,
Capers, Mustard, Toasted Crostini

TUNA TARTARE TABLE

Ahi Tuna, Ponzu, Cucumber, Wontons

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HOT
COCKTAIL STATIONS

available for events of 25 or more guests

ANGRY SHRIMP

Whipped Potato
Spicy Lobster Butter Sauce

SLIDER BAR

Classic Butcher Burger
Signature Crab Cake
Vine Ripened Tomato & Mozzarella

SLOW ROASTED STEAMSHIP
ROUND OF BEEF

Horseradish Cream, Dijon Mustard
Assorted breads
serves 100 guests

WHOLE ROASTED TENDERLOIN

Horseradish Cream, Bearnaise Sauce,
Red Wine Demi-Glace, Assorted Breads
serves 20 guests

TRUFFLED MACARONI & CHEESE

Pan Roasted Mushrooms, Roasted Asparagus,
Bacon Lardons, Roasted Shallots

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ENHANCEMENTS

to complement your dining experience, may we suggest:

SHELLFISH TOWERS

Chilled Maine Lobster, Chilled Colossal Crab,
Jumbo Shrimp & Oysters
with classic horseradish cocktail sauce, cognac
mustard, ginger sauce and green apple mignonette

PASSED HORS D’OEUVRES

A Variety of S&W classics before dinner
Chef’s Choice of 4 Selections
One Half Hour / One Hour

STEAK ENHANCEMENTS

Oscar Style
Angry Shrimp
Maine Lobster Tails

BUTLERED SWEETS

Brownies
Mini Creme Brulee
Petite Chocolate Cakes
Petite Cheesecakes
Homemade Cookies

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BAR SERVICE

CELLAR STEALS

Premium wines from our Library, selected and specially priced. Ask our Beverage Specialist for wine selection assistance for your event.

PREMIUM WINES BY THE GLASS

Taste the finest wines we have to offer, without pulling the cork. Ask about our premium wine selections available with Coravin™

WINE SERVICE WITH DINNER

Based On Consumption

HOSTED BAR

Based On Consumption

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