



Smith & Wollensky[®]
— America's Steakhouse —

**PRIVATE
EVENTS MENU**

THREE COURSE DINNER MENU

FIRST COURSE

Choose Two Options

Wollensky's Famous Split Pea Soup

Wollensky Salad

Caesar Salad

Iceberg Wedge

Signature Crab Cake *Additional \$5 per order

Shrimp Cocktail *Additional \$5 per order

ENTREES

Choose Three Options

Charbroiled Filet Mignon

Roasted Chicken

Mustard Crusted Salmon

USDA Prime New York Strip 16 oz. *Additional \$10 per order

Prime Dry-Aged Bone-In New York Cut 21 oz. *Additional \$20 per order

Prime Dry-Aged Bone-In Rib Eye 28+ oz. *Additional \$20 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

Hashed Brown Potatoes

Brussels Sprouts, Bacon, Shallots, Banyuls

Green Beans, Bleu Cheese, Spiced Cashews

Whipped Potatoes

DESSERT

Choose One Option

Chocolate Cake

Coconut Layer Cake

New York Style Cheesecake

*Freshly Brewed Coffee, Decaffeinated Coffee
& Herbal Teas are included*

Subject to 11.5% state tax,
17% service charge and 4.5% administrative fee
Menu subject to change

FOUR COURSE DINNER MENU

FIRST COURSE

Choose One Option

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

SALADS

Choose Two Options

Wollensky Salad
Caesar Salad
Iceberg Wedge
Roasted Tomato Burrata

ENTREES

Choose Three Options

Charbroiled Filet Mignon
Roasted Chicken
Mustard Crusted Salmon
Yellowfin Tuna Steak *Additional \$10 per order
USDA Prime New York Strip 16 oz. *Additional \$10 per order
Prime Dry-Aged Bone-In New York Cut 21 oz. *Additional \$20 per order
Prime Dry-Aged Bone-In Rib Eye 28+ oz. *Additional \$20 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
Hashed Brown Potatoes
Truffled Macaroni & Cheese
Brussels Sprouts, Bacon, Shallots, Banyuls
Cremeni Mushrooms, Balsamic Cipollini Onions
Green Beans, Bleu Cheese, Spiced Cashews
Whipped Potatoes

DESSERT

Choose One Option

Chocolate Cake
Coconut Layer Cake
New York Style Cheesecake

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& Herbal Teas are included*

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S&W SIGNATURE DINNER MENU

SHELLFISH TOWER

Chilled Lobster, Colossal Lump Crab Meat
Jumbo Shrimp & Oysters

*with Classic Cocktail Sauce, Cognac Mustard Sauce,
Ginger Sauce & Sherry Mignonette*

SALADS

Choose Two Options

Wollensky Salad

Caesar Salad

Iceberg Wedge

Roasted Tomato Burrata

ENTREES

Choose Three Options

Charbroiled Filet Mignon

Roasted Chicken

Mustard Crusted Salmon

Yellowfin Tuna Steak

USDA Prime New York Strip 16 oz.

Prime Dry-Aged Bone-In New York Cut 21 oz.

Prime Dry-Aged Bone-In Rib Eye 28+ oz.

*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

Hashed Brown Potatoes

Truffled Macaroni & Cheese

Brussels Sprouts, Bacon, Shallots, Banyuls

Cremini Mushrooms, Balsamic Cipollini Onions

Green Beans, Bleu Cheese, Spiced Cashews

Whipped Potatoes

DESSERT

Choose Two Options

Chocolate Cake

Coconut Layer Cake

New York Style Cheesecake

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& Herbal Teas are included*

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THREE COURSE LUNCH MENU

FIRST COURSE

Choose Two Options

Wollensky Salad

Caesar Salad

Iceberg Wedge

Wollensky's Famous Split Pea Soup

ENTREES

Charbroiled Filet Mignon

Roasted Chicken

Mustard Crusted Salmon

USDA Prime New York Strip 16 oz. *Additional \$10 per order

FAMILY STYLE SIDES

Choose Two Options

Creamed Spinach

Hashed Brown Potatoes

Cremini Mushrooms, Balsamic Cipollini Onions

Green Beans, Bleu Cheese, Spiced Cashews

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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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 *Additional \$10 per order
Mustard Crusted 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
Green Beans, Bleu Cheese, Spiced Cashews
Hashed Brown Potatoes
Whipped Potatoes

DESSERT

Choose One Options

Chocolate Cake
Coconut Layer Cake
New York Style Cheesecake

PM BREAK

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

Subject to 11.5% state tax,
17% service charge and 4.5% administrative fee
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PASSED HORS D'OEUVRES

Tomato Basil Bruschetta
Prosciutto Wrapped Asparagus
Tomato & Mozzarella Flatbread
Truffled Macaroni & Cheese Bites
Stuffed Mushrooms
Mini Stuffed Baked Potatoes
Melted Brie Crostini
Tomato Mozzarella Skewers
Beef Wellington
Wollensky's Beef Sliders
Sliced Filet Mignon Crostini
Steak Tartare
Buffalo Chicken Sliders
Truffled Chicken Salad
Lamb Lollipops
Coconut Shrimp
Lobster Rangoon
Jumbo Shrimp
Signature Crab Cakes
Lobster Corn Dogs
Buffalo Fried Oysters
Tuna Tartare

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 Lobster, Colossal Lump Crab Meat

Jumbo Shrimp & Oysters
*with Classic Cocktail Sauce, Cognac Mustard Sauce,
Ginger Sauce & Sherry 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 25 guests*

TRUFFLED MACARONI & CHEESE

Pan Roasted Mushrooms, Roasted Asparagus,

Bacon Lardons, Cipollini Onions

Lobster

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ENHANCEMENTS

*To complement your dining experience,
may we suggest:*

SHELLFISH TOWERS

Chilled Lobster, Colossal Lump Crab Meat,
Jumbo Shrimp & Oysters

*with classic Cocktail, Ginger and Mustard Sauces
and Sherry 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

Foie Gras Black Truffle Butter

Lobster Tail

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™

BEER & WINE SERVICE

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

FULL OPEN BAR SERVICE

Mixed Cocktails & Spirits,
Select Red & White, Domestic & Imported Beer,
Soda, Juice & Bottled Water

PREMIUM OPEN BAR SERVICE

Premium Brand Mixed Cocktails & Spirits
Select Red & White, Domestic & Imported Beer,
Soda, Juice & Bottled Water

WINE SERVICE WITH DINNER

Based On Consumption

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