



SMITH & WOLLENSKY
— | Est. 1977
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 Salad

Signature Crab Cake **Additional \$5 per order*

Shrimp Cocktail **Additional \$5 per order*

ENTREES

Choose Three Options

Charbroiled Filet Mignon

Rotisserie Chicken

Herb Crusted Salmon

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

Sauteed Asparagus

Sauteed Mushrooms & Peas

Whipped Potatoes

DESSERT

Choose One Option

Chocolate Cake

Coconut Layer Cake

New York Style Cheesecake

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

\$76 PER PERSON

Pricing is subject to 7% state tax,
17% service charge and 3% 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 Salad
Tomato Burrata

ENTREES

Choose Three Options

Charbroiled Filet Mignon
Rotisserie Chicken
Pan-Seared Salmon
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 Corn with Manchego
Truffled Macaroni & Cheese
Sautéed Asparagus
Sautéed Mushrooms & Peas
Whipped Potatoes

DESSERT

Choose One Option

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

\$90 PER PERSON

Pricing is subject to 7% state tax,
17% service charge and 3% administrative fee
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S&W SIGNATURE
DINNER MENU

SHELLFISH TOWER

Chilled Lobster, Colossal Lump Crab Meat
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
Tomato Burrata

ENTREES

Choose Three Options

Charbroiled Filet Mignon
Rotisserie Chicken
Pan-Seared Salmon
Vegetable Bouillabaisse
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
Truffled Macaroni & Cheese
Creamed Corn with Manchego
Sautéed Asparagus
Sautéed Mushrooms & Peas
Whipped Potatoes

DESSERT

Choose Two Options

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

\$140 PER PERSON

Pricing is subject to 7% state tax,
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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

Rotisserie Chicken

Pan-Seared Salmon

FAMILY STYLE SIDES

Choose Two Options

Creamed Spinach

Sauteed Asparagus

Sauteed Mushrooms & Peas

Whipped Potatoes

Creamed Corn with Manchego

DESSERT

Choose One Option

Chocolate Cake

Coconut Layer Cake

New York Style Cheesecake

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

\$51 PER PERSON

Pricing is subject to 7% state tax,
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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
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
Sautéed Asparagus
Creamy Corn with 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

\$80 PER PERSON

Pricing is subject to 7% state tax,
17% service charge and 3% administrative fee
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PASSED HORS D'OEUVRES

Tomato Basil Bruschetta / 26

Prosciutto Wrapped Asparagus / 28

Tomato & Mozzarella Flatbread / 26

Truffled Macaroni & Cheese Bites / 28

Stuffed Mushrooms / 28

Mini Stuffed Baked Potatoes / 28

Melted Brie Crostini / 26

Tomato Mozzarella Skewers / 24

Beef Wellington / 38

Wollensky's Beef Sliders / 32

Sliced Filet Mignon Crostini / 38

Steak Tartare / 34

Buffalo Chicken Sliders / 30

Truffled Chicken Salad / 28

Lamb Lollipops / 56

Coconut Shrimp / 38

Lobster Rangoon / 38

Jumbo Shrimp / 7 per piece

Signature Crab Cakes / 50

Buffalo Fried Oysters / 38

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 / 24

CHILLED SEAFOOD

Chilled Lobster, Colossal Lump Crab Meat

Jumbo Shrimp & Oysters / 37

*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 / 12

TUNA TARTARE TABLE

Ahi Tuna, Ponzu, Cucumber, Wontons / 15

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HOT COCKTAIL STATIONS

available for events of 25 or more guests

ANGRY SHRIMP

Whipped Potato
Spicy Lobster Butter Sauce / 20

SLIDER BAR

Classic Butcher Burger
Signature Crab Cake
Vine Ripened Tomato & Mozzarella / 14

SLOW ROASTED STEAMSHIP ROUND OF BEEF

Horseradish Cream, Dijon Mustard
Assorted breads / 800 per roast
serves 100 guests

WHOLE ROASTED TENDERLOIN

Horseradish Cream, Bearnaise Sauce,
Red Wine Demi-Glace, Assorted Breads / 295 per roast
serves 25 guests

TRUFFLED MACARONI & CHEESE

Pan Roasted Mushrooms, Roasted Asparagus,
Bacon Lardons, Roasted Shallots / 12
Lobster / *additional 11*

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ENHANCEMENTS

to complement your dining experience, may we suggest:

SHELLFISH TOWERS

Chilled Lobster, Colossal Lump Crab Meat,

Jumbo Shrimp & Oysters / 37

*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 / 15

One Hour / 25

STEAK ENHANCEMENTS

Oscar Style / 16

Angry Shrimp / 15

Sauteed Maine Lobster / MKT

BUTLERED SWEETS

Brownies

Mini Creme Brulee

Petite Chocolate Cakes

Petite Cheesecakes

Homemade Cookies

8

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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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