

**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

Lobster & Crab Cake *\*Additional \$10 per order*

Shrimp Cocktail *\*Additional \$5 per order*

**ENTREES**

*Choose Three Options*

Charbroiled Filet Mignon

Roasted Chicken

Pan-Seared Organic Salmon

Prime Dry-Aged Bone-In Rib Eye 28+ oz. *\*Additional \$30 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 7.5% state tax,  
17% service charge and 4% administrative fee  
Menu subject to change

# FOUR COURSE DINNER MENU

## FIRST COURSE

*Choose One Option*

Steak Tartare  
Wollensky's Famous Split Pea Soup  
Shrimp Cocktail  
One Half Hour of Chef's Choice Passed Hors d'Oeuvres

## SALADS

*Choose Two Options*

Wollensky Salad  
Caesar Salad  
Iceberg Salad  
Tomato Burrata

## ENTREES

*Choose Three Options*

Charbroiled Filet Mignon  
Roasted Chicken  
Pan-Seared Organic Salmon  
Prime Dry-Aged Bone-In Rib Eye 28+ oz. *\*Additional \$30 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*

Roasted Brussels Sprouts  
Truffled Macaroni & Cheese  
Sautéed Asparagus  
Sautéed 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, Jonah Crab Claws  
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  
Roasted Chicken

Pan-Seared Organic Salmon  
Vegetable Bouillabaisse

Prime Dry-Aged Bone-In Rib Eye 28+ OZ. *\*Additional \$30 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  
Roasted Brussels Sprouts  
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  
Roasted Chicken  
Pan-Seared Organic Salmon

**FAMILY STYLE SIDES**

*Choose Two Options*

Creamed Spinach  
Whipped Potatoes  
Sauteed Asparagus  
Sauteed Mushrooms  
Roasted Brussels Sprouts

**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 \$15 per order  
Pan-Seared Organic 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  
Sautéed Mushrooms  
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

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  
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 Lobster, Jonah Crab Claws  
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  
Lobster / *additional*

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## ENHANCEMENTS

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

### SHELLFISH TOWERS

Chilled Lobster, Jonah Crab Claws,  
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

Sauteed Maine Lobster

### 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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