



**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

USDA Prime New York Strip 18 oz. *\*Additional \$20 per order*

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

Sautéed Asparagus

Sautéed Mushrooms

Whipped Potatoes

**DESSERT**

*Choose One Option*

Chocolate Cake

Coconut Layer Cake

New York Style Cheesecake

Family Style Collection of S&W Classic Desserts *\*Additional \$5 per person*

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

Pricing is subject to 8.375% state tax,  
18% service charge and 5% 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

## SALADS

*Choose Two Options*

Wollensky Salad  
Caesar Salad  
Iceberg Salad  
Tomato Burrata

## ENTREES

*Choose Three Options*

Charbroiled Filet Mignon  
Roasted Chicken  
Pan Seared Salmon  
USDA Prime New York Strip 18 oz. *\*Additional \$20 per order*  
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  
Sautéed Asparagus  
Sautéed Mushrooms  
Whipped Potatoes

## DESSERT

*Choose One Option*

Chocolate Cake  
Coconut Layer Cake  
New York Style Cheesecake  
FamilyStyle Collection of S&W Classic Desserts *\*Additional \$5 per person*  
*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*

**TOMATO BURRATA**

*Served Family Style*

**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  
USDA Prime New York Strip 18 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  
Truffled Macaroni & Cheese  
Roasted Brussels Sprouts  
Sautéed Asparagus  
Sautéed Mushrooms  
Whipped Potatoes

**DESSERT**

*Choose One Option*

Chocolate Cake  
Coconut Layer Cake  
New York Style Cheesecake  
Family-Style Collection of S&W Classic Desserts  
*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**

*Choose Two Options*

Charbroiled Filet Mignon

Roasted Chicken

Pan-Seared Organic Salmon

**FAMILY STYLE SIDES**

*Choose Two Options*

Creamed Spinach

Roasted Brussels Sprouts

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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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 Oyster

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, Crostin

### 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

### BURRATA BAR

Grilled Vegetables, Balsamic Vinegar and  
Virgin Olive Oil, Fresh Basil, Crostini

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# HOT COCKTAIL STATIONS

*available for events of 25 or more guests*

## ANGRY SHRIMP

Whipped Potato  
Spicy Lobster Butter Sauce

## SEARED SCALLOPS

Bacon, Garlic Butter,  
Preserved Lemon

## CLASSIC SLIDER BAR

Classic Butcher Burger  
Signature Crab Cake  
Vine Ripened Tomato & Mozzarella

## HANDROLLED MEATBALLS

Lamb with Harissa, Cous Cous  
Beef & Pork with Pomodoro Sauce and Ricotta  
Pork with Chimichurri

## TRUFFLED MACARONI & CHEESE

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

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## CARVING STATIONS

*available for events of 25 or more guests*

### **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*

### **PORK SHANK**

Mini Corn Tortilla, Tomatillo

Avocado Crema / 16

## ENHANCEMENTS

### **PASSED HORS D'OEUVRES**

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

### **CHILLED SEAFOOD**

Chilled Lobster, Jonah Crab Claws,  
Jumbo Shrimp & Oysters

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

## DESSERT STATIONS

*available for events of 25 or more guests*

### **DRUNKEN DOUGHNUTS**

Hot cinnamon sugar doughnuts served with Raspberry  
Chambord, Orange Grand Marnier and Blackberry Brandy Jams

### **S&W CLASSIC DESSERTS**

Miniature versions of the classics: Chocolate Cake,  
Coconut Cake and Cheese Cake

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## BAR SERVICE

### BEER & WINE SERVICE

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

Per Person / First Hour

Per Person / Every Additional Hour

### FULL OPEN BAR SERVICE

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

Per Person / First Hour

Per Person / Every Additional Hour

### PREMIUM OPEN BAR SERVICE

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

Per Person / First Hour

Per Person / Every Additional Hour

### WINE SERVICE WITH DINNER

Based On Consumption

### CUSTOM MIXOLOGIST

Ask about having our talented Mixologist cater to  
your guests every cocktail whim!

*additional fee applies*

### 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™

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