

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 \$10 per order*

Shrimp Cocktail **Additional \$5 per order*

ENTREES

Choose Three Options

Charbroiled Filet Mignon 10 oz.

Roasted Chicken

Pan-Seared 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% state tax,
17% 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 Basil Pesto and Roasted Tomatoes

ENTREES

Choose Three Options

Charbroiled Filet Mignon 10 oz.
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

Roasted Brussels Sprouts
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 Basil Pesto and Roasted Tomatoes

ENTREES

Choose Three Options

Charbroiled Filet Mignon 10 oz.
Roasted Chicken
Pan-Seared 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
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
Sautéed Asparagus
Sautéed 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 8 oz. *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

Sauteed Asparagus

Roasted Brussels Sprouts

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

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, 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 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

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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