

**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

Seared Tofu Steak

*rice paper-seared, ginger, red cabbage slaw, coconut, carrot puree*

USDA Prime New York Strip 16 oz. *\*Additional \$25 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 11.75% state tax,  
18% 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 Compressed Melon & Sherry Gastrique

## ENTREES

*Choose Three Options*

Charbroiled Filet Mignon 10 oz.

Roasted Chicken

Pan-Seared Salmon

Seared Tofu Steak

*rice paper-seared, ginger, red cabbage slaw, coconut, carrot puree*

USDA Prime New York Strip 16 oz. *\*Additional \$25 per order*

Prime Dry-Aged Bone-In Rib Eye 28 oz. *\*Additional \$35 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*

Creamy Corn Manchego

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*

Pricing is subject to 11.75% state tax,  
18% service charge and 5% administrative fee  
Menu subject to change

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 Compressed Melon & Sherry Gastrique

**ENTREES**

*Choose Three Options*

Charbroiled Filet Mignon 10 oz.

Roasted Chicken

Pan-Seared Salmon

Seared Tofu Steak

*rice paper-seared, ginger, red cabbage slaw, coconut, carrot puree*

USDA Prime New York Strip 16 oz. *\*Additional \$25 per order*

Prime Dry-Aged Bone-In Rib Eye 28 oz. *\*Additional \$35 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

Creamy Corn Manchego

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*

Pricing is subject to 11.75% state tax,  
18% service charge and 5% administrative fee  
Menu subject to change

## 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  
Creamy Corn Manchego

### 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 11.75% state tax,  
18% service charge and 5% administrative fee  
Menu subject to change

SMITH & WOLLENSKY

# 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 \$20 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 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

Pricing is subject to 11.75% state tax,  
18% service charge and 5% administrative fee  
Menu subject to change

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

*available for events of 25 or more guests  
2 dozen minimum of each selection*

Tomato Basil Bruschetta

Prosciutto Wrapped Asparagus

Tomato & Mozzarella Flatbread

Truffled Macaroni & Cheese Bites

Stuffed Mushrooms

Melted Brie Crostini

Tomato Mozzarella Skewers

Beef Wellington

Wollensky's Beef Sliders

Sliced Filet Mignon Crostini

Steak Tartare

Buffalo Chicken Sliders

Truffled Chicken Salad

Tuna Tartare

Coconut Shrimp

Lobster Rangoon

Jumbo Shrimp

Signature Crab Cakes

Buffalo Fried Oysters

Pricing per dozen unless noted otherwise  
Pricing is subject to 11.75% state tax,  
18% service charge and 5% administrative fee  
Menu subject to change

## 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 Maine 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

Pricing per person unless noted otherwise  
Pricing is subject to 11.75% state tax,  
18% service charge and 5% administrative fee  
Menu subject to change



# HOT COCKTAIL STATIONS

*available for events of 20 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

Pricing per person unless noted otherwise  
Pricing is subject to 11.75% state tax,  
18% service charge and 5% administrative fee  
Menu subject to change

## ENHANCEMENTS

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

### SHELLFISH TOWERS

Chilled Maine 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

Maine Lobster Tails

### BUTLERED SWEETS

Brownies

Mini Creme Brulee

Petite Chocolate Cakes

Petite Cheesecakes

Homemade Cookies

Pricing per person unless noted otherwise  
Pricing is subject to 11.75% state tax,  
18% service charge and 5% administrative fee  
Menu subject to change

## BAR SERVICE

### BEVERAGE SERVICES UPON CONSUMPTION

All beverage service is available for charge upon consumption

### 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

Select Red & White Wine, Domestic & Imported Beer,  
Soda, Juice & Bottled Water

### FULL OPEN BAR SERVICE

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

Absolut Vodka, Sobieski Vodka, Tito's Vodka,  
Tangeray Gin, Gunpowder Gin, Bacardi Rum, Captain Morgan Spiced Rum,  
Tequila Bribon, Jack Daniel's Whiskey, Redemption Rye & Bourbon

### PREMIUM OPEN BAR SERVICE

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

Belvedere Vodka, Grey Goose Vodka, Hendrick's Gin, Suntory Roku Gin,  
Ron Zacapa Rum, Patron Blanco Tequila, Casamigos Blanco Tequila,  
Michter's Rye & Bourbon, Maker's Mark Whiskey

Pricing is subject to 11.75% state tax,  
18% service charge and 5% administrative fee  
Menu subject to change